

The Food for Life Catering Mark is a unique way to gain independent endorsement for serving fresh food you can trust. It's a guarantee from the Soil Association that what's on the menu is freshly prepared, free from undesirable additives and better for animal welfare.

The Catering Mark encourages more seasonal, local and organic food and is open to anyone serving great food from contract caterers and schools to high street food chains, independent restaurants, staff canteens, universities, hospitals, nurseries and cafes.



To achieve your Bronze award these standards must be complied to.

- At least 75% of dishes on the menu are freshly prepared (on site or at a local hub) from unprocessed ingredients
- All meat is from farms which satisfy UK welfare standards
- No fish are served from the Marine Conservation Society 'fish to avoid' list
- Eggs are from cage-free hens (free range from January 2015)
- No undesirable additives or trans fats
- No genetically modified (GM) ingredients
- Free drinking water is prominently available
- Menus are seasonal and in-season produce is highlighted
- Information is on display about food provenance
- Menus provide for all dietary and cultural needs
- All suppliers have been verified to ensure they apply appropriate food safety standards
- Catering staff are supported with skills training in fresh food preparation and the Catering Mark
- Caterers in all schools and academies, early years and residential care settings and hospitals can demonstrate their compliance with national standards or guidelines on food and nutrition



By achieving a Silver or Gold Catering Mark you are making a commitment to serve food which is better for the environment, health and the local economy.

To achieve Silver or Gold, you must meet all of the Bronze requirements, as well as (to differentiate between Silver and Gold, we look at how much you do under the headings below, the more you do, the nearer you get to Gold):

- **Ethically and environmentally friendly food:** rewarding the use of organic, free range, sustainable and ethically produced food.
- **Championing local producers:** rewarding the use of locally produced and British food.
- **Making healthy eating easy:** rewarding actions to encourage people to choose healthier meals.