

Meanwhile, to meet Gold FFL standards the catering team were ensuring...



GOLD >>>



- \* At least 75% of dishes on the menu are freshly prepared on site from unprocessed ingredients.
- \* All meat is from farms which satisfy UK animal welfare standards.
- \* No fish are served from MSC 'fish to avoid' list.
- \* Eggs are from free range hens.
- \* No undesirable additives or artificial trans fats are used.
- \* No genetically modified ingredients are used.
- \* Free drinking water is prominently available.
- \* Menus are seasonal and in-season produce is highlighted.
- \* Information is on display about food origins.
- \* Menus provide for all dietary and cultural needs.
- \* Spending at least 15% of your total ingredient budget on organic produce, including one organic animal product
- \* Spending at least 5% of your total ingredient budget on free range pork or poultry.
- \* Sourcing ethical and environmentally friendly food (organic, free range, MSC, MCS 'fish to eat', Freedom Food, Fairtrade or LEAF).
- \* Taking action from the 'making healthy eating easy steps' in the FFL Handbook.

