

Appendix 2. Options Analysis: potential minimum buying standard sets for council contracts

These options were considered at a workshop in February 2014 for council catering managers. Existing models for delivering minimum standards had been researched by the Food Partnership. Standards were presented that included both health and sustainability specifications within the standards. Workshop attendees unanimously supported Food for Life bronze as

Government Buying Standards for Food	
<ul style="list-style-type: none"> • Introduced by DEFRA in 2011 • Mandatory for central govt departments and related agencies (though no monitoring and therefore implementation patchy) • Wider public sector encouraged to use GBSF • Apply to organisation, not caterer • Procurement of healthier more sustainable food • Re-launch expected June 2014, however, revised standards expected to be below FFL Bronze 	
Advantages	Disadvantages
<ul style="list-style-type: none"> • Healthy eating recommendations: low/no salt, reduced fat, oily fish, increased fibre, 50% desserts based on fruit • Environmental specifications • Food Waste standards included • Standards must be met at no extra cost 	<ul style="list-style-type: none"> • These are already specified in BHCC Procurement guidance but have not been implemented • No means of effectively monitoring all the standards within this set, therefore demonstrating all standards are being applied could be onerous • Limited take-up • Cooked from fresh not required • Weak on animal welfare • Produce does not have to come from UK • Additives and GM allowed • Self-regulatory • No marketing tools • Weaker than food standards for McDonalds

Development of a bespoke set of Minimum Standards	
This would involve the development of a set of standards specifically for Brighton & Hove City Council contracts.	
Advantages	Disadvantages
<ul style="list-style-type: none"> • Flexible to suit the uniqueness of Brighton & Hove • Can be as strong or as weak as desired • No audit costs / paperwork • Encourage sign up across the city 	<ul style="list-style-type: none"> • No means of effectively monitoring all the standards within this set, therefore demonstrating all standards are being applied could be onerous • Aspirational • Marketing design & development costs • No ownership • Involves reinventing the wheel • Those who have designed bespoke standards (e.g. Bristol) now recommend using FFL

Food for Life Bronze Standard Catering Mark

- Bronze standards focus on
- Removing harmful additives, trans fats and GM from menus
 - 75% prepared freshly on site
 - Eggs are free-range & UK welfare standard meat
 - Marine Conservation Society 'fish to avoid' list
 - Seasonal menus
 - Information on where food comes from displayed
 - Schools, early years, residential care settings & hospitals – national nutritional standards

Advantages	Disadvantages
<ul style="list-style-type: none"> • Applies to the caterer and can therefore be set as a Contract Specification requirement • Industry standard • Independent endorsement • Recognised logo • Annual external audit • Support • Provides a set of progressive standards to Silver and Gold, therefore begins progression to higher achievement • Tried and tested • Excellent Marketing & PR opportunities • Good for local economy • Workforce training • Once in place can deliver cost savings • Brighton & Hove leading the way if adopting bronze across all contracts? • Easier for smaller settings to get involved if a buying group is in place • Possible to get an accreditation through the Soil Association which could include all smaller council catering outlets in addition to any contracted caterers that must gain their own accreditation 	<ul style="list-style-type: none"> • Cost of accreditation • Increased paperwork • Health specifications incorporated more at Silver and Gold level • Difficult for smaller settings to get involved