

Food for Life Catering Mark Standards & fees

Overview of FFL bronze standards

- No undesirable additives or trans fats
- 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
- Eggs are from cage-free hens
- Menus are seasonal and in-season produce is highlighted
- Catering staff are supported with skills training in fresh food preparation and the Catering Mark
- No GM ingredients
- Free drinking water is prominently available
- No fish are served the Marine Conservation Society 'fish to avoid' list
- Information is on display about food provenance
- All suppliers have been verified to ensure they apply appropriate food safety standards
- Caterers in all schools and academies, early years and residential care settings and hospitals can demonstrate their compliance with national standards or guidance on food and nutrition
- Menus provide for all dietary and cultural needs

Silver and **Gold** build on the bronze standards to reward continuous improvement. The points system rewards every step taken towards the principles of the Food for Life Catering Mark.

Sourcing environmentally sustainable and ethical food

Points awarded per % of: organic; free-range; MSC/MCS 'fish to eat'; Freedom Food; Fairtrade and Ethical Trade; LEAF

Making healthy eating easy

Points are given for a range of optional steps to offer healthier menu choices, including: meat-free day / plant-based main options; steps to serve meat in moderation; steps to minimise salt; actions to cut plate waste; actions to support eating well; actions to promote meal take-up (schools only); healthy vending; more than 50% of bread on offer is wholemeal; making Real Bread; fruit cheaper than dessert; main meals accompanied by at least one portion of vegetables or salad)

Fees for Food for Life Catering Mark

For caterers in the public sector

£995 plus VAT (£1,194) for public sector and local authority in-house caterers, including:

- Schools
- Universities
- Hospitals
- Prisons
- Care homes

For caterers serving the schools, nurseries, colleges and universities

Audit fee – visit, report assessment and verification: **£700**

Membership fee per number of sites/contracts (all fees subject to VAT)

1-10 **£40**

11-25 **£35**

26-50 **£30**

51+ **£25**

For example: if you have a catering contract for 14 schools, your annual fee would be:

£700 (audit fee) + (10 x £40) + (4 x £35) (membership fee) = £1,240 plus VAT

For catering for a single site or restaurant

Sales/contract value - Fee (all fees subject to VAT)

Less than £100,000 = **£565**

£100,001 - £200,000 = **£765**

More than £200,001 = **£1100**

For caterers serving the business & industry sector, and multi-site restaurants

Audit fee – visit, report assessment and verification: **£700**

Membership fee per number of sites (all fees subject to VAT)

2-5 = **£250**

6-10 = **£200**

11-25 = **£175**

26-50 = **£150**

51+ = **£100**

For example: if you have a contract to cater for six workplace sites, your annual fee would be:

£700 (audit fee) + (5 x £250) + (1 x £200) (membership fee) = £2,150 plus VAT

Covered by your fee:

- Independent endorsement from the Soil Association that your meals are fresh, seasonal and better for animal welfare
- Your organisation's membership of the UK's fastest growing Best Practice scheme for caterers
- Use of the Food for Life Catering Mark logo and all relevant Soil Association marketing materials and messaging

Contact Food for Life Catering Mark team

If you have any questions please contact 0117 914 2406 or catering@foodforlife.org.uk