



3 LEVELS OF ACCREDITATION
 The Catering Mark starts at bronze before rising to silver and gold. Gaining bronze is a huge achievement that significantly improves food standards.



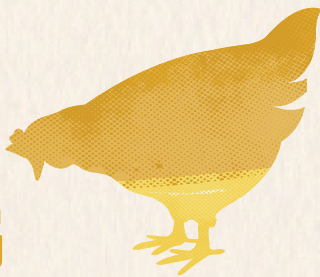
SEASONAL
 Menus are designed to make the best use of seasonal ingredients.



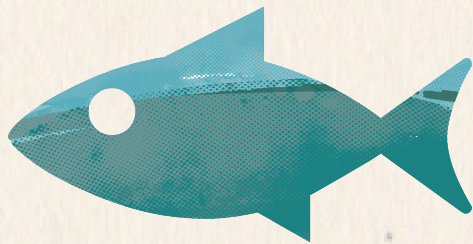
AT LEAST 75%
 of meals are freshly prepared.

£3 RETURN
ON EVERY £1 SPENT
 The Catering Mark means buying local wherever possible, which can deliver a return on social investment of over £3 for every £1 spent in the form of local food production jobs.

EVERY EGG IS A FREE RANGE EGG

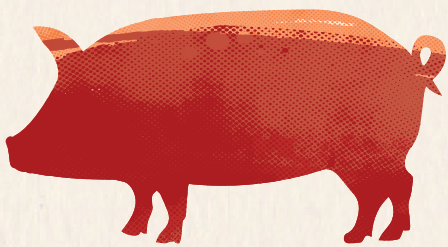
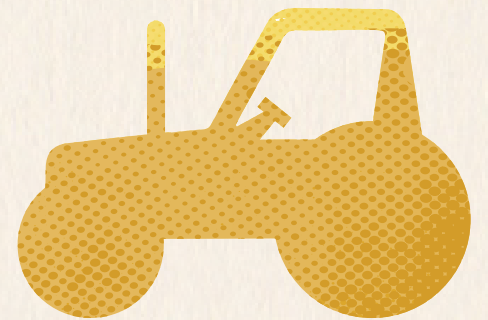


All eggs on the Catering Mark menus come from hens which live in free range systems, meaning they have access to the outdoors, where they can exhibit natural behaviour.



SUSTAINABLE
 We never use fish on the Marine Conservation Society 'fish to avoid' list.

FARM ASSURED



WE CAN TRACE OUR MEAT BACK TO THE FARM

The Catering Mark is helping to support farmers who are producing meat from farms certified to UK legal welfare standards.

FREE FROM CONTROVERSIAL ADDITIVES

Catering Mark meals are free from undesirable additives, sweeteners, colouring and artificial trans fats.



To find out more about how the Catering Mark is improving your food visit: www.sacert.org/catering