



Soil *Association*
FOOD FOR LIFE
CATERING MARK

THE CATERING MARK FOR SCHOOLS

www.sacert.org/catering



The Food for Life Catering Mark in Schools

What benefits does the Catering Mark bring to caterers, schools and pupils?

Meet School Food Standards

The Food for Life Catering Mark is an independent verification that food meets the statutory School Food Standards, is freshly prepared, meets high standards, and is free from undesirable additives and trans-fats.

Confidently promote your food

Caterers who are certified by the Catering Mark are subject to an annual inspection, including an on site visit, so we – and you – can be sure that your school food meets our standards.

Promote fresh, local, sustainable eating

The School Food Standards encourage schools to: “use fresh, sustainable and locally-sourced ingredients”, and recognise the Catering Mark as an independent endorsement that these standards are met.

Increase school meal take up

The Good Food For All report from Food for Life shows that adopting a whole school approach to food serving Catering Mark meals could see a significant increase in school meal take-up.

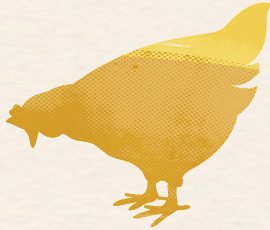
Aid Ofsted inspections

The Catering Mark can also support schools and school caterers to prepare for Ofsted inspection.

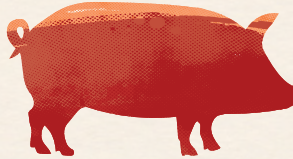


What assurances can a Catering Mark holder deliver?

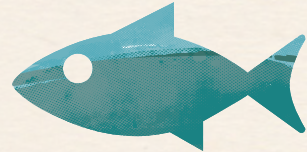
THAT EGGS ARE
**ALWAYS
FREE RANGE**



WE CAN TRACE OUR MEAT
**BACK TO
THE FARM**



WE NEVER USE
**ENDANGERED
FISH**



Department For Education endorsement

//Quality really matters and this is our challenge for 2015. I would like to see all schools and their caterers holding – or working hard towards – a quality award like the excellent Catering Mark. Through the Food for Life Catering Mark, school leaders are able to choose caterers who are committed to providing fresh, sustainable, locally-sourced and high quality food. This not only provides children with nutritious food, but also provides parents with reassurance that their children are being fed responsibly. **//**

David Laws, Minister of State for Schools,
5th November 2014



AT LEAST
75% OF OUR MENUS ARE
FRESHLY PREPARED

The Catering Mark requires that at least 75% of dishes on the menu are freshly prepared (on site or at a local hub kitchen) from unprocessed ingredients.

There are many more assurances that Catering Mark holders can make, discover them all at: www.sacert.org/catering



How do I apply for the Catering Mark?

It is simple to apply for the Catering Mark and you may well be already meeting many of the required standards.

Visit www.sacert.org/catering/applynow to find out more and apply, email catering@foodforlife.org.uk or call 0117 914 2406

The Catering Mark team will guide you through the application process and provide ongoing support for your inspection.

Food for Life Catering Mark Soil Association Certification

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Soil Association registered charity numbers:
England and Wales 206862; Scotland: SC0391168
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