



Soil Association
FOOD FOR LIFE
CATERING MARK

GOLD
SILVER
BRONZE

WHAT DOES
IT TAKE?

www.sacert.org/catering



The Catering Mark award comes in three tiers: bronze, silver and gold. These reflect different levels of award with different criteria.



Bronze standards: an overview

The bronze tier represents a significant step for most caterers toward improving food standards.

To achieve the bronze Catering Mark, caterers must meet the following standards:

- At least 75% of dishes on the menu are freshly prepared (on site or at a local hub kitchen) from unprocessed ingredients.
- All meat is from farms which satisfy UK animal welfare standards.
- No fish are served from the Marine Conservation Society '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 provenance
- Menus provide for all dietary and cultural needs
- All suppliers have been verified to ensure they apply appropriate food safety standards.
- Catering staff are supported with skills training in fresh food preparation and the Catering Mark.

Silver and gold standards: an overview

The silver and gold Catering Mark standards use a points system and are assessed using the **online points calculator** which you'll find on our website: www.sacert.org/catering

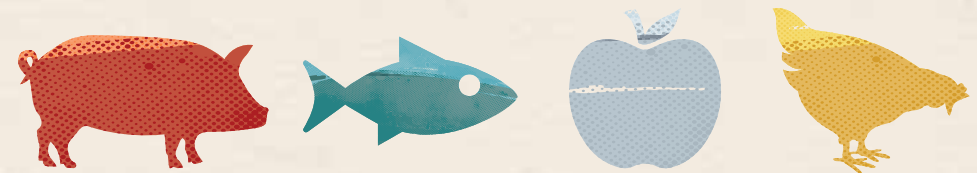
The silver tier builds on the bronze award. You must already have the bronze award, or be able to demonstrate that you meet the criteria before you can apply to silver or gold.



Silver requires that at least 5% of ingredient spend is on organic items.



The gold tier builds on both silver and bronze. Gold requires that at least 15% of ingredient spend is on organic items.



To achieve silver and gold, in addition to meeting all bronze standards, caterers can achieve points for food served in three categories:

Ethical and environmentally friendly food

- Points are awarded for sourcing organic, free range, Freedom Food, Fairtrade, LEAF, Marine Stewardship Council certified fish and Marine Conservation Society 'fish to eat'.
- To achieve silver a minimum of 5% of the ingredient spend on your Catering Mark menu must be on organic food.
- To achieve gold a minimum of 15% of the ingredient spend on your Catering Mark menus must be on organic food and at least 5% on free range pork or poultry meat.

Making healthy eating easy

Here caterers are rewarded for steps to make healthy eating easier for their customers. Points are awarded from a range of optional actions, in line with public health priorities.

Championing local producers

Caterers are rewarded for every penny spent on food produced in your region and for above average UK sourcing levels. The Public Services (Social Value) Act places a duty on public sector institutions to have regard to the economic, social and environmental wellbeing of their relevant area in their food procurement.



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

South Plaza
Marlborough Street
Bristol
BS1 3NX

T: 0117 914 2406

catering@foodforlife.org.uk

www.sacert.org/catering

Food for Life Catering Mark in Scotland

T: 0131 666 2474

ffls@soilassociation.org

www.soilassociation.org/food

forlifescotland/cateringmark



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