



## How do I apply for the Catering Mark?

It's simple to apply – you may well be already meeting many of the required standards. It should only take 8-12 weeks from the date of your application until you receive your award.

1. **Assess how you're doing now.** Visit [www.sacert.org/catering/standards](http://www.sacert.org/catering/standards) and see which standards you're already meeting.
2. **Apply.** The application form is at [www.sacert.org/catering/applynow](http://www.sacert.org/catering/applynow). Get in touch with us to find out about costs.
3. **Receive your award!** A process, guided by our Catering Mark Development Managers, supports you right up to the point of inspection.

Practical support to meet and embed these standards is also available. Please see [www.sacert.org/catering](http://www.sacert.org/catering) for more details.

### Food For Life Catering Mark Soil Association Certification Ltd

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### Food For Life Catering Mark, Scotland Head Office

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[www.soilassociation.org/foodforlifescotland/cateringmark](http://www.soilassociation.org/foodforlifescotland/cateringmark)

Our expert **Food for Life Hospital Leaders** team also offers a food and drink strategy support package that can help your hospital/Trust become a truly health-promoting setting, improving the food experience of patients, staff and visitors and benefiting the wider community.  
[www.foodforlife.org.uk/hospitals](http://www.foodforlife.org.uk/hospitals).

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# THE CATERING MARK IN HOSPITALS

Patient food  
and  
Staff and Visitor food

[www.sacert.org/catering](http://www.sacert.org/catering)





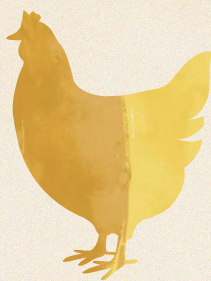
## The Catering Mark in hospitals

Serving ethical, sustainable, freshly prepared food, without seeing a huge increase in cost, is achievable across staff and visitor and patient settings.

The Food for Life Catering Mark is established in over 40 hospitals nationally. The award gives you a clear framework to improve food in three levels, gold, silver and bronze, and can be applied across all types of food offerings.

### Benefits include

- Serving more fresh food
- Sourcing environmentally sustainable and ethical food
- Making healthy eating easier
- Championing local food producers
- Aligning with care objectives
- Supporting your staff health and wellbeing strategies
- Managing costs without compromising on quality
- Providing evidence for meeting policy goals on improving hospital food, e.g. CQUIN in England



“ Sourcing ingredients locally ... ensure[s] we get value for money and the freshest seasonal produce for our patients, visitors and staff. ”

#### Peter Homa

Chief Executive, Nottingham University Hospitals NHS Trust  
(6,500 gold Catering Mark meals served daily to patients, staff and visitors)

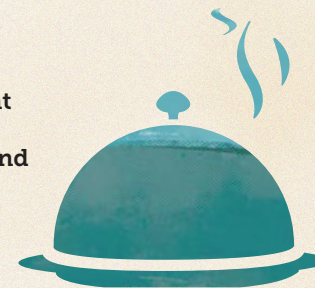
Discover more about what it means to be an award holder at [www.sacert/catering](http://www.sacert/catering)

## Improve and demonstrate your commitment to high patient food standards

“ It's something tangible to show just how important providing improved patient meals is for us ... And we feel we are really contributing to the local economy and feeding back to our community. ”

#### Gary Wilkins

Head of Catering, North Bristol NHS Trust  
(1,900 silver Catering Mark patient meals served daily)



## Over 40,000 Catering Mark meals are served daily to patients, staff and visitors

## A Catering Mark for staff and visitor food can help you grow sales

Many caterers report that improving quality doesn't necessarily increase costs. Making more food from scratch and buying from Catering Mark Supplier Scheme members can actually save money.

What's more, serving freshly prepared, sustainably sourced food makes healthier eating easier for your visitors and staff.

“ We are committed to continually improving – that's why we are working towards achieving the silver and, ultimately, gold standard. ”

#### Fiona Daly

Associate Director for Sustainability, Barts Health NHS Trust  
(2,500 bronze Catering Mark meals served daily to patients, staff and visitors)

