



“Eating is an agricultural act” – *Wendell Berry*





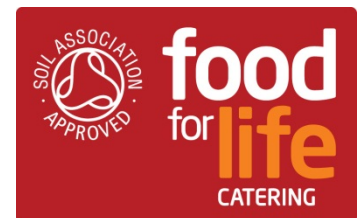
Food for Life Catering Mark

For people who care about food



Catering Mark: bronze criteria

- Meals contain no undesirable food additives or hydrogenated fats
- 75% of dishes are freshly prepared
- Meat is from farms which satisfy UK welfare standards
- Eggs are from cage-free hens
- Menus are from farms which satisfy UK welfare standards seasonal
- Training is provided for all catering staff
- No GM ingredients



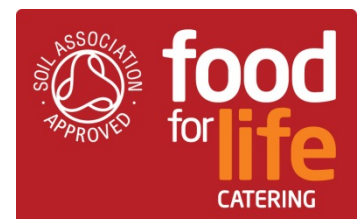
Catering Mark: silver criteria

- A range of local, organic and fair trade produce is served
- Chicken, eggs and pork products meet high welfare standards **or** 10% of food is organic (or fish certified by the Marine Stewardship Council)
- No fish is served from the Marine Conservation Society 'fish to avoid' list
- Information about where the food has come from is on display



Catering Mark: gold criteria

- At least 30% of ingredients are organic (or Marine Stewardship Council certified fish)
- At least 50% of ingredients are locally produced
- Organic meat, dairy products or eggs are served, which achieve the highest welfare standards
- A variety of non-meat dishes are being promoted as part of a balanced, climate-friendly diet—without an over reliance on cheese





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food
for **life**
SCOTLAND



Food for Life
healthy, local, organic
school meals

