



OUR IMPACT



**FOOD FOR LIFE
SERVED HERE**
2020 – 2021

FOREWORD



HELEN BROWNING
SOIL ASSOCIATION CHIEF EXECUTIVE AND ORGANIC FARMER

As we grapple with the climate and nature crises, plus supply chain disruptions and food insecurity exacerbated by the pandemic and Brexit, it is heartening to see clear evidence that Food for Life Served Here (FFLSH) and the Green Kitchen Standard (GKS) support catering businesses to provide sustainable meals and show a traceable supply chain.

Don't just take my word for it; Food for Life Served Here is embedded in two key government-commissioned reviews: the National Food Strategy – published by the government in 2021 and in the 2020 Hospital Food Review. National policy makers are starting to take notice of the considerable achievements of caterers and cooks working with these schemes up and down the country.

As you will learn in this Impact Report, the positive ripples the scheme creates echo far further than a school dinner hall, staff canteen or hospital ward. Good food isn't just about waistlines and food miles - it also supports thriving local economies. Research has shown that every £1 invested in Food for Life brings a social return on investment of £4.41. The FFLSH standards ensure over two million meals a day are prioritising local sourcing, UK produce, animal welfare and nature-friendly organic produce while contributing to us achieving net zero by 2050.

I am only too aware of the challenges all caterers, suppliers and the wider food system face currently, with a perfect

storm of supply issues, rising prices and tough trading environments. Which is why a scheme like Food for Life Served Here and Green Kitchen Standard are invaluable tools, now more than ever. The sustainable catering standards enable businesses to evidence in real terms how the food they serve is helping address our climate, nature and health emergencies.

The catering sector has had a testing 18 months, with many feeding key workers across hospitals, schools and businesses whilst also managing the changing landscape that lockdown wrought and the knock-on effects it has had on their bottom line.

As we start to return to a 'new normal', catering providers and their suppliers are having to create novel offerings and models.

We know that a better future is possible and within our grasp, and that the flaws in our food system can be fixed. We have



FOOD FOR LIFE

THE STORY SO FAR

The Food for Life Partnership was created in 2003 by the Soil Association together with Focus on Food, Garden Organic, the Royal Society for Public Health and the Health Education Trust. It's aim was to respond to increasing concerns over the health of English children, particularly in relation to rising obesity rates. The award scheme was created in 2007 and in 2009 it was rolled out across Scotland. It became the Food for Life Programme in 2015, led solely by the Soil Association, and today an estimated 2.6 billion meals have been served.

FOOD FOR LIFE SUSTAINABLE CATERING STANDARDS



FOOD FOR LIFE SERVED HERE

Food for Life Served Here (FFLSH) supports public and private sector caterers to serve food that is fresh, local and sustainable. Food for Life Served Here standard meals positively impact not only customers eating the meals, but the organisations they are prepared for, the teams involved in cooking them and the local economy.

As part of the Food for Life programme, award holders are:

- Assuring parents and pupils that their school meals are responsibly sourced and freshly prepared by trained cooks
- Improving health by putting more fresh fruit and vegetables, fish, and wholegrains on the menu
- Boosting staff wellbeing by serving more fresh food and making healthy eating easier
- Reassuring diners that meals are of the highest quality and provenance
- Protecting the environment for the future by reducing food miles
- Supporting vulnerable people in hospital and care settings to get vital nutrition
- Sustaining a thriving local economy by putting more British food on the table.

➤ **Find out more: www.foodforlife.org.uk/about-us/food-for-life-served-here**

GREEN KITCHEN STANDARD

The Green Kitchen Standard (GKS) was created in partnership with the Carbon Trust to acknowledge innovative organisations making a positive environmental impact through their catering practices. Certification is awarded to caterers who are taking positive steps to sustainably manage their water, energy and waste.

The Standard provides caterers with trusted third-party verification, to bolster their green credentials, improve efficiency and provide a clear point of difference to set their service apart from the rest. For public sector caterers, the Standard also works in line with the Resource Efficiency section of DEFRA's Balanced Scorecard for public sector catering, allowing them to evidence compliance with its requirements. The Standard, if combined with the Soil Association's Food for Life Served Here award, allows caterers to demonstrate the quality of the food provided.

➤ **Find out more: www.foodforlife.org.uk/catering/green-kitchen-standard/green-kitchen-standards**

ample evidence that our food and farming system can help to resolve the climate, nature, and health crises, if we move quickly and make the right choices.

Ten years from now, the UK's food and farming systems must be in a radically different state if we are to have 'grown back better' from the Covid-19 crisis. We will need to be farming differently, eating differently, and organising our society differently and cooks and caterers will have a key role to play in supporting that food system transition.

Those challenging times are set to continue into 2022 and I know caterers will rise to face them. I hope that this report shines a light on some of the ways Food for Life Served Here and the Green Kitchen Standard can support the catering sector not only to continue to overcome the hurdles they face but to set them apart as businesses with good food and sustainability at their heart.

If you read this and want to find out more, visit our website and get in touch with the Food For Life team to get involved.



HELEN BROWNING
SOIL ASSOCIATION
CHIEF EXECUTIVE
AND ORGANIC FARMER



WHY THE FOOD FOR LIFE SERVED HERE AWARD SCHEME?

Food for Life Served Here, formerly known as the Catering Mark, has been running since 2009. In that time 2.6 billion meals that meet the standards have been served, positively impacting health and attainment in school children, supporting local enterprise and tackling inequalities in local communities.

WORKING TOGETHER TOWARDS ACHIEVING THE UN'S SUSTAINABLE DEVELOPMENT GOALS

The 2030 Agenda for Sustainable Development, adopted by all United Nations Member States in 2015, provides a 'shared blueprint for peace and prosperity for people and the planet, now and into the future'. At its heart are the 17 Sustainable Development Goals (SDGs), which are an urgent call for action by all countries - developed and developing - in a global partnership. They recognise that ending poverty and other deprivations must go hand-in-hand with strategies that improve health and education, reduce inequality, and spur economic growth – all while tackling climate change and working to preserve our oceans and forests.

Food is a vital part of the sustainable development picture. So seeing this placed front and centre of UN discussions, with a clear timeline for achievement, is a fantastic step in ensuring good food for all, both now and in the future.

By working directly with the places where people eat in their daily lives, Food for Life promotes positive dietary behaviour change, both in the short and long term.

“ We have worked on the Green Kitchen Standard for the last three years and it has put sustainability at the heart of what we do in our kitchens at the University of Westminster. We recognise the impact that our operation has, therefore we worked closely with the university to make sure our commitments align with the university's strong commitments to the Sustainable Development Goals and building a sustainable future. ”

DAIN SON ROBINSON
(CSR AMBASSADOR,
UNIVERSITY OF WESTMINSTER)



The National Food Strategy (NFS), commissioned by Government and written by Henry Dimbleby in 2021 recognises the pioneering role the Soil Association's Food for Life programme has played in delivering healthier and more sustainable menus, and in reconnecting children with where their food comes from.

The NFS calls for the food served in all schools and hospitals to be required to match these standards, and for enhanced food education in schools. Food for Life is named as the model to emulate, and a key partner for the Government in developing the next steps through a mandatory scheme.

The aim of the NFS is to set out a vision for a better food system, particularly keeping in mind the further uncertainty created by Brexit and the Covid-19 pandemic.

Food for Life has been praised throughout the NFS for its role in creating a food system that works for both nature and our health. The NFS states that:

“Beyond enforcing baseline standards, accreditation schemes are needed to raise the quality of food still higher. This is demonstrated by the **Food for Life Served Here** scheme. This framework for caterers monitors how food is sourced, cooked and promoted. Institutions are rigorously inspected to make sure they deserve the Food for Life mark of quality.

The NFS also cites our work in schools, saying:

‘The Government should require all schools to work with accreditation schemes such as Food for Life to improve school food and food education.’

The **2020 Hospital Food Review**, advised by Prue Leith CBE, revealed large inconsistencies in food quality and services across the NHS. Covid-19 has highlighted the importance on our health as a nation, and patient care has never been more important. The report urges government to establish legal standards for hospital food quality and sustainability. Currently, there are no hospital food standards set in UK legislation.



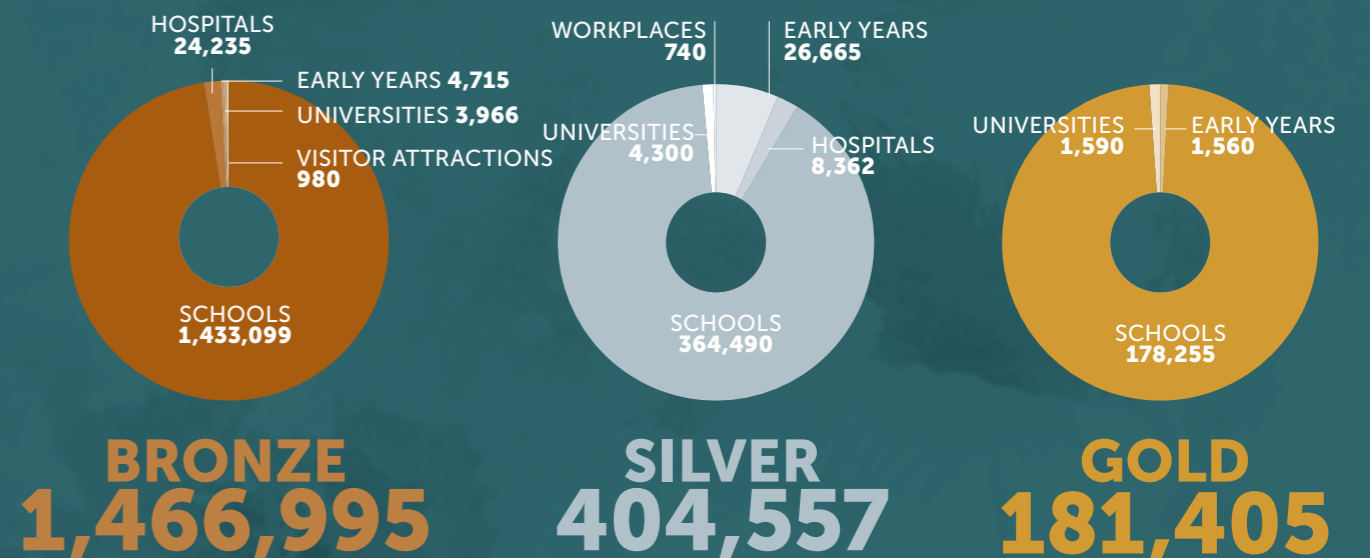
FOOD FOR LIFE SERVED HERE ACROSS THE UK


2,053,457 DAILY MEALS SERVED
 407,243,750 ANNUAL MEALS SERVED
JULY 2020 – JUNE 2021

7388 SITES ACROSS THE UK
SHOWS FOOD FOR LIFE SERVED HERE SCHOOLS ACROSS THE UK AND THEIR AWARD LEVEL



MEALS SERVED BY ORGANISATIONS AND BY FOOD FOR LIFE AWARD LEVEL:

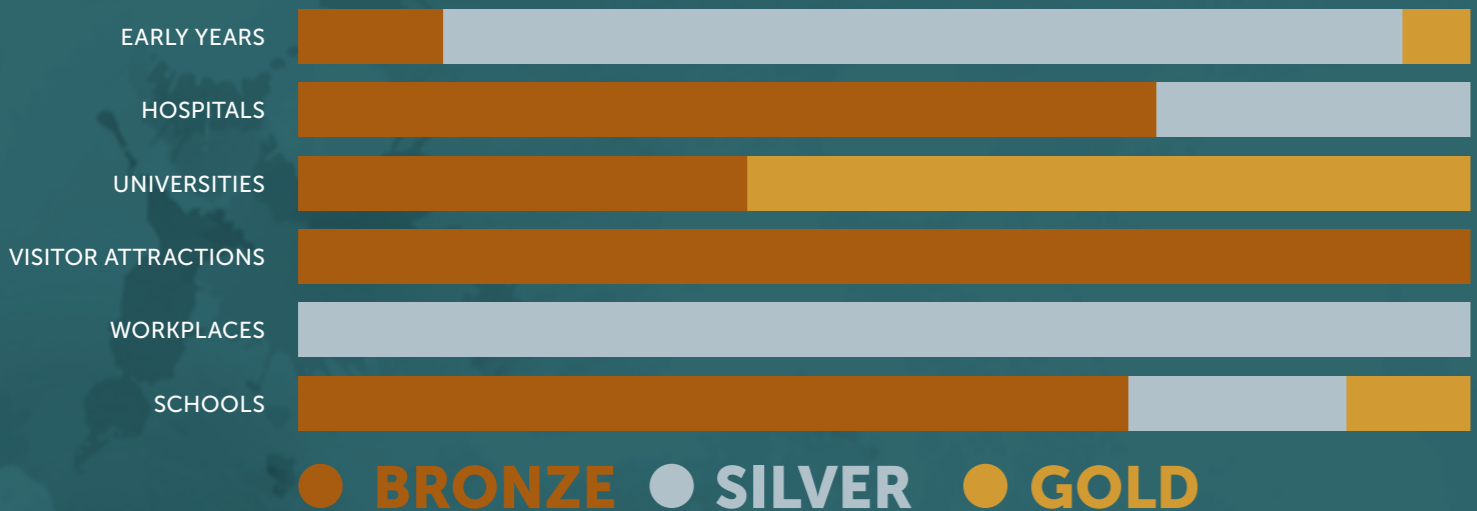


As part of its recommendations, the report suggested that NHS trusts consider acquiring a suitable accreditation such as the **Food for Life Served Here** certification scheme – which ensures 13 million NHS meals are served every year to strict food quality and sustainability standards.

The report states that: 'Independent accreditation is a robust way to demonstrate that trusts are meeting strong sustainability criteria and complying with the relevant mandatory standards. Trusts with a Soil Association 'Food for Life Served Here' award, can demonstrate their commitment to a wide range of product assurance schemes, [...] This will generally guarantee very good or excellent performance by the hospital catering team against Defra's balanced scorecard'.

The Food for Life Served Here standards already demonstrate strong evidence in their framework in support of the recommendations issued by the report and is a key tool in the following areas singled out for improvement:

- Investment in more fresh foods
- More local and sustainable food
- Improvements in food waste



28.5% OF ALL FOOD FOR LIFE SERVED HERE MEALS HAVE MET THE SILVER AND GOLD FRAMEWORK:

STANDARDS FOR SILVER AND GOLD AWARD HOLDERS:

INGREDIENTS
Caterers are awarded points for sourcing higher welfare, ethically produced ingredients, such as free range, organic, MSC, Fairtrade, LEAF marque and RSPCA assured

GOOD PRACTICE
Caterers are awarded points for sourcing local produce, regional produce and from the UK

CUSTOMER CARE
Caterers are awarded points for taking steps to make healthy eating easier for customers, such as reducing salt and sugar, introducing pulses and vegetables to menus and using wholegrain ingredients.

THE INGREDIENTS IN ALL FOOD FOR LIFE SERVED HERE MEALS MEET THE 12 BASELINE STANDARDS:

- INGREDIENTS**
 - All eggs are free range
 - No genetically modified ingredients
 - No undesirable additives or trans fats
 - Animal welfare standards are met
 - No endangered fish
- GOOD PRACTICE**
 - Minimum 75% dishes are freshly prepared
 - Training is provided for staff
 - Free drinking water is available
 - Nutritional standards for sector are met
- CUSTOMER CARE**
 - Menus meet dietary and cultural needs
 - Information provided about how ingredients are sourced
 - Seasonal ingredients are used and highlighted



The Food for Life Served Here scheme contributes a social return on investment of **£4.41 FOR EVERY £1 SPENT.**

The scheme promotes local, high-welfare produce which has a positive effect on lowering carbon and reducing food miles.

WHERE IS THAT MONEY SPENT

ANNUAL SPEND ON MEAT FROM FARMS WHICH MEET UK ANIMAL WELFARE ASSURANCE:

£14,505,377*

Caterers using Farm Assured meat can claim with confidence that UK minimum standards on animal welfare are being met and that meat can be traced back to the farm. Without third party inspection, animal welfare standards have proven to be open to misinterpretation and occasional abuse. UK welfare standards prevent certain adverse practices in livestock farming still legal elsewhere, including sow stalls and higher stocking densities for indoor housed poultry.

All meat served on FFLSH menus meets this standard and is from farms in the UK.
*Based on an average per site from the survey responses received

ANNUAL SPEND ON ORGANIC INGREDIENTS:

£12,480,867

For every £1 spent on organic our caterers are reducing their carbon footprint, backing higher levels of biodiversity and ensuring nutritionally different food is served on the menu.

Organic food is produced using environmentally and animal friendly farming methods on certified farms. These methods are legally defined, and any food sold as 'organic' must be strictly regulated. Organic farming recognises the direct connection between our health and how the food we eat is produced. Research published in the British Journal of Nutrition (2014) found that organic food has up to 60% more antioxidants than non-organic food, as well as fewer pesticides, less cadmium and less nitrogen.

ORGANIC MEAT

All animals on organic farms live in free range systems and are encouraged to roam outdoors and express their natural behaviour. According to leading animal welfare organisation, Compassion in World Farming, organic farming has the potential to offer the very highest standards of animal welfare and the Soil Association welfare standards are leaders in the field. For example the Soil Association insists on higher welfare standards for organic poultry than most other organic certifiers.

ORGANIC MILK

Research has shown that organic milk has higher levels of an Omega-3 essential fatty acid (ALA, alpha-linolenic acid), vitamin E, vitamin A and antioxidants. Food For Life encourages the provision of organic drinking milk, particularly for the nutritional benefits that it provides.

www.foodforlife.org.uk/~media/files/evaluation%20reports/4foodforlifecssroifullreportv04.pdf

ANNUAL SPEND ON MARINE STEWARDSHIP COUNCIL CERTIFIED FISH:

 **£10,737,169**

SUSTAINABLE FISH

Our seas face a wide range of threats including climate change, pollution, habitat loss and biodiversity loss. The UN has named unsustainable fishing as the greatest driver of marine biodiversity loss in the world. 94% of global fish stocks are fully or overexploited.

Over two billion people around the world depend on seafood as their primary source of animal protein, and with an ever-growing population, there is increasing pressure on our seas and oceans to supply us with food. Well-managed fisheries and aquaculture can provide us with low-carbon protein for generations to come.

By choosing only sustainable seafood, our award holders are helping minimise damage to vulnerable habitats and species and help contribute towards the Ocean Stewardship Fund, which aims to accelerate progress by supporting innovative research and fisheries that are committed to sustainability.

The demand for sustainable seafood can reward fishers and fish farmers who adopt sustainable practices and encourage governments to improve management.

All fish used in Served Here menu's is sustainable in line with the Marine Conservation Society Good Fish Guide. www.mcsuk.org/goodfishguide/



MARINE STEWARDSHIP CERTIFICATION

The blue MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a set of requirements for sustainable fishing.

Fish and seafood with the blue label comes from a fishery that has been independently assessed on its impacts to wild fish populations and the ecosystems they're part of.

All along the supply chain, MSC certified products are separated from non-certified. They are clearly labelled so they can always be traced to a certified sustainable source.

ANNUAL SPEND ON FREE RANGE PORK AND POULTRY:

 **£3,458,318**

RSPCA –This standard focuses entirely on the welfare of animals and ensures that:

- Animals are never caged
- Animals have space to move around
- Animals are provided with enriched environments
- Antibiotics are used responsibly
- Animals are slaughtered humanely
- Produce is traceable from the farm to the shelf
- All licensees purchasing RSPCA Assured products are demonstrating they care about these values



ANNUAL SPEND ON FAIRTRADE PRODUCE:

 **£1,316,385**

Fairtrade is a system of certification that aims to ensure a set of standards are met in the production and supply of a product or ingredient. For farmers and workers, Fairtrade means workers' rights, safer working conditions, and fairer pay. For diners it means high quality, ethically produced products.

Choosing Fairtrade means standing with farmers for fairness and equality, against some of the biggest challenges the world faces. It means farmers creating change, from investing in climate friendly farming techniques to developing women in leadership.

Through their purchasing choices our licensees are showing that they believe in fair and just trade.

For more information visit: www.fairtrade.org.uk/

ANNUAL SPEND ON RSPCA ASSURED PRODUCE:

 **£2,039,240**

ANNUAL SPEND ON LEAF CERTIFIED PRODUCE:

 **£271,069**

The **LEAF Marque** is an assurance system recognising sustainably farmed products. It is based on LEAF's Integrated Farm Management principles.

ANNUAL SPEND ON PRODUCE FROM THE UNITED KINGDOM:

 **£51,939,635**

Choosing ingredients produced in the UK helps to support UK farmers and the economy. Evaluation shows that for every £1.00 spent on FFLSH menus £4.41 is generated for the local economy.

As well as prioritising good food and ensuring high quality produce is served through Food for Life Served Here the scheme also manages the impact of plate waste, palm oil and promotes less but better meat.



🔴 PALM OIL USAGE



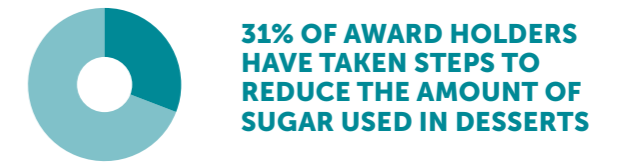
Our award holders are making sure the food they serve isn't contributing to rainforest destruction.

👂 LESS BUT BETTER MEAT



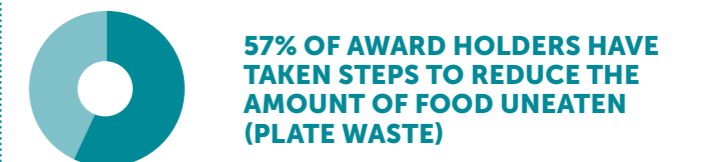
For climate change, health and animal welfare reasons, we need to re-balance our diets to include 'more and better' plants and 'less and better' meat. Eating more unprocessed plant proteins, such as beans and pulses, and more organic and free-range meat will make our diets healthier and more climate-friendly.

♻️ REDUCING SUGAR



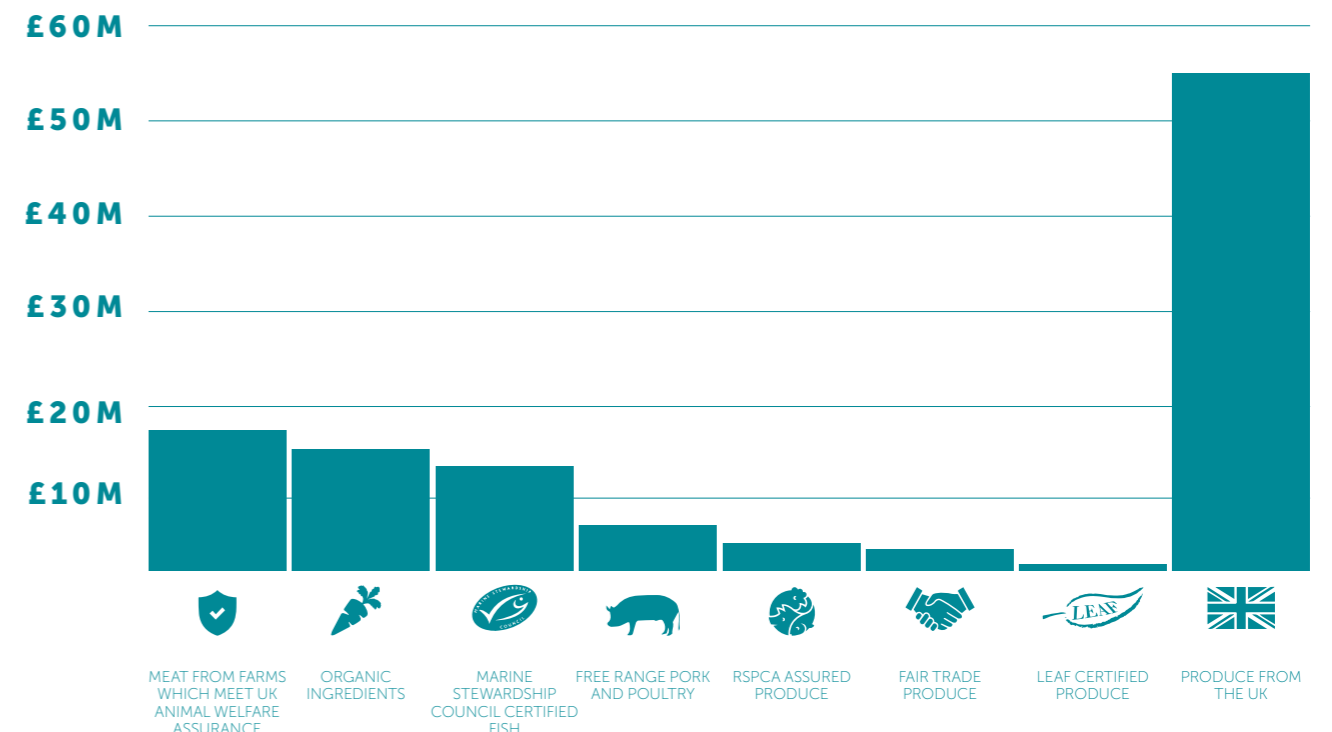
According to **NHS guidelines**, eating too much sugar can lead to weight gain, which increases the risk of diabetes, heart disease and some cancers.

🍴 REDUCING PLATE WASTE



Providing good food means nothing if it is left uneaten. On average 18% of the food purchased in the hospitality and food service sector is thrown in the bin. This waste not only brings a cost in terms of money lost but also to our environmental footprint. Around 30% of man-made greenhouse gas emissions are generated from our food and farming systems.

ANNUAL SPENDING



A SNAPSHOT OF SUCCESS

Those who are part of Food for Life, including funders, nurseries, schools, caterers and many more, aspire to be leaders at the frontline of a healthier approach to food purchasing, provision and learning. And staff, pupils and families want to be part of this movement. Celebrating success, sharing learning, and constantly adapting is part of the DNA of the scheme.



THE NURSERY

SNAPDRAGONS NURSERY

 **GOLD AWARD FOR 10 NURSERIES SERVING 1500 MEALS EACH DAY**

Since gaining their first Soil Association Food for Life Served Here award in 2012, the team at Snapdragons Nursery have never regretted the decision.

Understanding the link between good food, health, and academic and physical attainment is part of the Snapdragons ethos. They wanted to make sure that everything the children eat is of the best quality, the menus are balanced, and the children enjoy their food.



As the evidence on climate change becomes irrefutable, we are proud that for the last ten years we have done everything we can to limit our impact on the planet. Our seasonal menus mean we can buy more locally produced fruit and vegetables, cutting down on food miles; our food waste management means we don't overproduce meals; our free range and higher welfare meat isn't exacerbating anti-biotic resistance; and our meat free days and lower meat meals are reducing greenhouse gas emissions. The list goes on... The standards also support children's health and wellbeing. If you follow them, you will automatically be giving children the best start.

MARY LLEWELIN, BUSINESS DEVELOPMENT MANAGER



Everything about the standards has supported us in making the right choices for the environment and for our children's wellbeing



THE UNIVERSITY

UNIVERSITY OF WESTMINSTER IN PARTNERSHIP WITH ARAMARK

 **BRONZE AWARD FOR 500 MEALS SERVED DAILY**

Attaining a Food for Life Served Here bronze award was a significant undertaking for the team at the University of Westminster and meant substantial changes to their purchasing procedure, production schedules and staff training.

The University's Vice Chancellor Dr Peter Bonfield, author of Defra's **Plan for Public Procurement**, led the creation of the Defra Balanced Score Card and has a keen interest in sustainability. He made the request for the University to obtain the Food For Life Served Here bronze award and the Green Kitchen Standard to drive further improvements in the University's operations and obtain demonstrable evidence of progress through the certification schemes.

Over the course of six months the Group Chef worked closely with Aramark and University colleagues to adapt the food offering to meet the standards required for Food for Life Served Here.

The result has been overwhelmingly positive, and has been well received by staff and customers alike. UoW has been used as a benchmark for sustainability within Aramark UK, and the fact that the legacy of the accreditation has had an impact outside of their group is perhaps their proudest achievement.

The Green Kitchen Standard pushed the team even more to ensure that they collected and analysed energy, water, and waste data, communicated the data to their customers, and to set ambitious targets to further minimize the catering provision's environmental impact. This led to many positive changes such as new policies being developed, changing the way they procure products, and improving communications of progress to staff and customers.



The United Nations Sustainable Development Goals are a key priority for us at the University of Westminster across our entire portfolio of activities. I am so pleased that this includes the excellent endeavours of our catering provision, with our partners Aramark, demonstrated through achieving the Food For Life Served Here Bronze standard and Green Kitchen Standard Award. I am pleased to see our commitment recognised, as sustainability in the food sector is a personal passion of mine as reflected in my sustainable food procurement report with DEFRA and previous work with the Soil Association.

DR PETER BONFIELD VICE-CHANCELLOR

THE LOCAL AUTHORITY

LEICESTERSHIRE TRADED SERVICES

 **GOLD AWARD SERVING 35,000 MEALS DAILY**

Leicestershire Traded Services serve around 35,000 meals daily at 240 schools. They currently hold the Food for Life Served Here gold award.

The Leicestershire team recognises the impact food and procurement choices have on our climate. They have worked hard with local food producers and source local, organic, and seasonal produce wherever possible to deliver a high-quality service, across multiple schools, within a school meal budget that meets the high standard set by gold.

Alongside this, Leicestershire Council has recognised the link between serving exceptional meals and food education within schools. Working in tandem with the Food for Life team commissioned by Leicestershire County Council Public Health they built positive relationships within schools and communities.

From using vegetables in the kitchens from school gardens, to engaging small producers, the model in Leicestershire shows what can be achieved when all parties work together to address the climate and health emergency faced by us all.

“ We understand what impact our service has on the lives of the children in Leicestershire and their future. We have invested time and effort into providing a meal service that goes way beyond the basics. We believe our children are worth all the effort my team and I have put in to ensure our menus positively impact our climate and our health. ”

**JACKIE MANSHIP,
OPERATIONS AND SALES
MANAGER**

“ We have strived to support our chefs increasing the brigade from 9 to 14 and utilising apprenticeships, allowing them to be involved in menu planning and using their skills to provide quality food. The catalyst for this was the desire to attain the FFLSH award and the support we received (and is on-going) was excellent. We have focused on our supply chain and the importance of our role as an anchor institution to support our local community. This last 18 months have shown the need for a smaller supply chain using local, quality produce ”

TIM RADCLIFFE

THE HOSPITAL

EAST LANCASHIRE HOSPITALS TRUST

 **BRONZE AWARD SERVING 3,000 MEALS DAILY**

East Lancashire Hospitals Trust has held FFLSH for a number of years and cover both patient and staff/visitor food at the Blackburn Royal Teaching Hospital and staff/visitor food at Burnley General Teaching Hospital, serving over 3,000 meals a day.

The team are proud of the quality of food on offer, of which around 85% of dishes are cooked from scratch, on site, using fresh ingredients from local suppliers.

The hospital has recently been picked as one of only 14 Trusts nationally to have joined the NHS Exemplary Trusts Programme and Hospital Food Network. They were awarded the Hospital Catering Award at the recent Public Sector Catering awards. A testament to the quality of the service and the respect for the work they do day in, day out.

THE BUSINESS SETTING

CGG AND CH&CO

 **SILVER AWARD 140 MEALS DAILY**

CGG, a global geoscience technology leader, is working in partnership with CH&Co, its catering partner, to create exciting and memorable food and drink experiences for CGG employees in their workplace restaurant.

CGG believes its staff deserve the best and wanted to provide food for them that is of restaurant quality with ingredients sourced as locally as possible. They gained bronze certification before the pandemic and are now being inspected to silver level with gold as their ultimate aim.

“ We can't influence what our staff eat outside of work but we want the food they purchase from us to be the best. We have the right team with CH&Co. They have supported us 100% and we are proud of our service. ”

The Food for Life Served Here award scheme gives us the framework to show our progress on healthy and sustainable food. ”

TONY MAYNARD, UK FACILITIES AND PROPERTIES MANAGER, CGG

Sustainability is very high on the agenda at CH&Co, and the team are as passionate about this as CGG is. They want to do the right thing not just be perceived as doing the right thing.

“ We are fully supported by the fact that the goal for CGG is to nourish, educate and ensure that the people that we are feeding, their employees within their building, are getting the very best. It's the basic raw fresh ingredients and they haven't been tampered with. They're organic, local and seasonal. The impacts of our food system on climate, nature and health are vast, making them key considerations in our procurement and kitchen practice. Everyone has a role to play and Food for Life's certifications help us to verify our high standards and push the industry to greater levels of sustainability. ”

CLARE CLARK, SUSTAINABILITY BUSINESS PARTNER, CH&CO



THE INDEPENDENT SCHOOL

WELLS CATHEDRAL SCHOOL

 **BRONZE AWARD SERVING 1,460 MEALS DAILY**

Introducing Food for Life at Wells Cathedral School has been a positive journey for the whole team. With at least 85% of all meals freshly prepared in the kitchen and an emphasis on fresh local produce, sustainable fish, Red Tractor meat and free-range eggs, the school is very conscious of protecting their environment. All their disposable packaging has been exchanged for biodegradable, and teaching staff are now bringing in reusable containers for their takeaway salads in the deli bar.

“ As a whole school, we try to promote healthy living for all our pupils in a whole range of areas. Having our Food for Life accreditation is therefore an enormously valuable and visible way of demonstrating the school's commitment to this, as well as helping us achieve our ambitious environmental and sustainability goals. We are fortunate that our catering team work so passionately and tirelessly to provide healthy food of the highest quality for the whole community, and that their efforts can be recognised in this way ”

MR ALASTAIR TIGHE, HEADMASTER

MOSSGIEL ORGANIC FARM

East Ayrshire Council (EAC), proud holders of a gold Food for Life Served Here award, recently announced that Mossgiel Organic Farm has been contracted to supply fresh, organic milk to all schools across the local authority. This is a bold step towards revolutionising public sector food and has set a new benchmark for school meals.

The Food for Life Scotland team introduced Mossgiel Organic Farm to representatives from EAC and our Supply Chain Officer arranged for, and accompanied, the EAC team to visit the farm in October 2019. FFLS continued to support Mossgiel and EAC throughout the tendering process until the contract was awarded in August 2021.

Mossgiel Organic Farm, based in Mauchline, are now serving their milk via vending machines in schools so pupils can refill their personal beakers. This will result in the council using 400,000 fewer single use plastic bottles per year. Milk is being delivered in electric vans to reduce their carbon footprint, with the company aspiring to be completely carbon neutral by 2025.

Food for Life Scotland is funded by the Scottish Government to help local authorities across Scotland get fresh, local, sustainable food onto school dinner plates, by supporting them to achieve the Food for Life Served Here award for their school meals service.



17 AWARD HOLDERS
4 NEW LOCAL AUTHORITY
AWARD HOLDERS THIS YEAR
(Sept 20-Sept 21)

135,000

FFLSH MEALS SERVED A DAY ACROSS SCOTLAND,
OVER 25 MILLION FFLSH MEALS ANNUALLY

1,277 FFLSH SITES
ACROSS
SCOTLAND

IMPACT OF FFLS ON SCOTTISH SPEND:

Food for Life Scotland undertook an analysis of the impact of the Food for Life Served Here award for a local authority, looking at how the standards affect the products being purchased.

To comply with the Food for Life Served Here standards, the authority bought farm assured, QMS (Quality Meat Scotland products), which had the following impact when comparing the period before and after achieving the award:

- The proportion of Scottish meat spend had **risen by 12%**
- There was an **increase of 5%** in spend of Scottish meat products
- QMS certified products had **increased by 12%** due to the local authority's commitment to buying higher welfare meat, aligning with Food for Life Served Here standards.

NEW FOOD FOR LIFE SERVED HERE ONLINE TRAINING

In February 2020, Food for Life Served Here launched a brand-new online training course, with the aim to reach and support more staff on the ground. With the Covid-19 pandemic beginning to take hold globally it couldn't have come at a better time, and enabled the team to support caterers remotely.

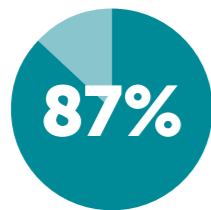
The first course covers the principles of Food for Life Served Here, the standards involved in achieving the award at bronze level and further information and reading around Nutritional Standards.

The course is informative and interactive, with short quizzes after each module. Over 220 of our award holder catering professionals have completed the Bronze Training course.

The online model has now been expanded to the Silver & Gold Training course, to extend our reach to even more catering professionals.

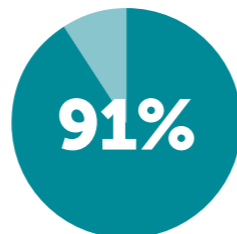


A TOTAL OF
223
LEARNERS
HAVE
COMPLETED
THE FFLSH
BRONZE
TRAINING
COURSE



Before starting the bronze course, only 57% of learners said they **feel confident to speak about Food for Life Served Here**, vs 87% after completing the course

Before starting the bronze course, only 52% of learners said they feel as though they **have the skills and knowledge to talk about Food for Life Served Here**, vs 91% after completing the course



“ I’m glad I know more about how food is sourced and where it comes from. Nice to know and practice good standards. I will feel much more confident answering questions and talking about food. ”

“ I will continue to keep an eye on and improve the quality of produce I eat, buy and work with on a daily basis and ensure it meets the standards of my workplace. ”

To find out more about
Food for Life Served Here and
the Green Kitchen Standard visit:
www.foodforlife.org.uk/catering

✉ **ffl@foodforlife.org.uk**

🐦 **[@SAFoodforlife](https://twitter.com/SAFoodforlife)**

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