

SOIL ASSOCIATION SUSTAINABLE CATERING

TRAINING AND CONSULTANCY PACKAGES 2023 – 2024



The Soil Association's Sustainable Catering Awards are widely acknowledged as industry leaders, helping hundreds of caterers implement sustainable practices through the Food for Life Served Here, Cool Food Pro and Green Kitchen Standard offers. For the past 20 years we have worked with caterers and businesses providing expert advice, training, and support helping to serve over **a million sustainable and healthy meals per day** across the UK, helping make the food industry better for people and planet.

Our highly experienced team have a selection of training and consultancy packages for those looking to build their knowledge when it comes to sustainable catering. These packages can help organisations reach targets such as Net Zero, progress through the Sustainable Catering Awards journey or simply learn about lasting and impactful ways to make your kitchen more sustainable.

TRAINING PACKAGES

Waste Reduction Workshop

Any organisation / online or in person

Explore ways your food business can reduce waste with a tailor-made action plan and practical tips, leading to positive results both for the planet and your pocket.

Sustainability Policies and Procedure Training

Any organisation / online or in person

In this practical session we equip you with tools, templates, and resources to ensure you can successfully manage the brilliant changes you are making. This course is perfect for procurement teams, catering and kitchen managers, operations and facilities managers, and anyone with an sustainability role.

Out on the Farm day

Any organisation / in person only

This bespoke package is perfect for a team building or activity day for any organisation to reconnect with where your food comes from, with informative sessions around sustainable food.

Awards Training

Award Holders / online or in person

Enhance the knowledge of your teams on the ground in this interactive interactive session either online or at your site of choice of choice to embed what it means to be a Food for Life or Green Kitchen Standard certified caterer.

Virtual Training

Award Holders / online only

This interactive session in all things Food for Life / Green Kitchen Standard will cover the headlines of your award - what it means to have it, why it's important, how to maintain it and how we can communicate it internally and externally.

Specific Standards Workshops

Award holders and those working towards the Award / online or in person

A tailored workshop to breakdown each standard as well as supporting you on the best ways can meet the standard.

CONSULTANCY TOPICS

Below are some areas we offer consultancy on; however our expert team are on hand to provide bespoke consultancy, courses and sessions across a huge range of topics. Get in touch to start creating a tailor-made consultancy package for your organisation.

Menu Development / Reformulation

We can support with menus in a variety of ways: Planning a menu for FFLSH / Data analysis support / Less but better meat / Action to reduce UPF's / What do we mean by plant based / Nutritional analysis / Practical skills / Recipe development / Waste reduction / audit of ingredients / supply chains

Nutritional Guideline support

Guidance and support to ensure your menus meet the needs, and are the best they can be, for your customers:

- Nutritional analysis / Menus check for sector guidelines / Balanced Scorecard and SDG reporting support / Natasha's Law labelling guidance

Licensee renewal support

Full benchmarking session / Standards support / Advice and support to progress silver or gold award.

Cool Food Pro –

- Walk-through of Cool Food Pro CO2 calculator
- Baseline analysis
- Follow up Action Plan
- Support calls
- On-site education workshops or presentations
- Continued development support for subsequent years

SUSTAINABLE CATERING AWARD OFFERS:



Food for Life Served Here Awards

These awards verify the food on the plate to support caterers to demonstrate their commitment to climate, nature, and health through the food purchased and served.



Green Kitchen Standard

Sustainability in the kitchen goes beyond the food that is served. Our Green Kitchen Standard award provides a framework, tips and guidance on how to implement sustainable processes and practices to reduce energy, water and waste in your kitchen.



Cool Food Pro

A carbon calculator for caterers that identifies the environmental and financial savings that can be achieved by making small changes such as serving 'less but better meat' or sourcing vegetables locally and providing simple ways of showing impact.

All the training and consultancy options can be adjusted and adapted to meet the needs of an individual organisation

Please get in touch for more information
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foodforlife.org.uk/catering/our-training

