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| **Silver Award Meet 4/4 Criteria** | Yes | No | Trial & Suggestions |
| 1. There is a healthier starch option available with every meal served – Wholemeal bread/brown pitta/rice/pasta |  |  |  |
| Comments: | | | |
| 1. Promotion: Actively promoting HCC and using menu boards\* to clearly promote healthier options   (material and resources to be provided) |  |  |  |
| Comments: | | | |
| 1. If a child’s menu is provided, a portion of fruit or vegetables must be included in EVERY meal |  |  |  |
| Comments: | | | |
| 1. The price of the product encourages customers to choose the healthier option (Cheaper than less healthier foods) |  |  |  |
| Comments: | | | |

**Silver and Gold Award Assessment**

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| **GOLD AWARD** (meet 4 of 6 criteria) | | YES | NO | Trial & Suggestions |
| 1. Catering Manager and/or staff to undertake training on healthier eating either through the Councils FREE workshop or through and external company. | |  |  |  |
| Comments: | | | | |
| 1. At least one salad or fruit portion is provided with every adult meal (i.e. mixed salad) | |  |  |  |
| Comments: | | | | |
| 1. Free bottle of water is provided with each meal deal. (Charge for the soft drink, not the water) | |  |  |  |
| Comments: | | | | |
| 1. Children’s meal - a range of healthier options are to be provided which are lower in salt, fat or sugar. (e.g. Fruit kebobs, jacket potato, grilled chicken, vegetable crudités) | |  |  |  |
| Comments: | | | | |
| 1. Loyalty card available to encourage sales of healthier options |  | |  |  |
| 1. Actively promote sustainability and environmental Protection initiatives. (i.e. reduced plastic, wooden cutlery, paper straws, reusable coffee cups) |  | |  |  |

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| You are reminded that the HCC will be withdrawn should the standards in your business slip either in relation to food hygiene or in maintaining the Healthier Catering Commitment. Any materials which use the **logo** including the sticker / menuswill also be removed from the premises.  If there are any major changes to your menu or cooking methods, you will need to let the Council know as they may wish to discuss this with you**.**  I have met the above criteria and I agree to maintain them in my business as agreed with the assessing officer.  Name ……………………………………  Signed ………………………………….  Date: ……………………………………  If you require extra support or guidance, please contact the assessing officer at:  healthycateringcommitment@westminster.gov.uk |