

# Our School Food Standards

## RED TRACTOR MEAT & NO ENDANGERED FISH

All our meat is traceable, safe and farmed with care and we only use Marine Conservation Society certified fish.



## FOOD FOR LIFE BRONZE

Food For Life accreditation means our menus are inclusive of cultural needs and dietary requirements.



## FRESHLY PREPARED

At least 75% of meals are cooked from scratch by trained cooks, on-site or at a neighbouring school kitchen.



## FRESH FRUIT & VEG DAILY

60g of vegetables served with every meal, and a variety fresh fruit is available daily.



## NUTRITIONALLY BALANCED

Our menus are designed to offer children a healthy and varied balance of all food groups throughout the week.



## LOCALLY & SEASONALLY SOURCED

We prioritise seasonal fruit and vegetables, and locally source our ingredients whenever possible.



## FREE RANGE EGGS

All our eggs are free range and from local farms.



## PRESERVATIVE & GENETICALLY MODIFIED FREE

Our menu is free from over 70 undesirable preservatives and additives, trans fats or genetically modified ingredients.

