

There are **three** levels to this award: *Commitment*, *Achievement* and *Excellence*. Each level has a number of criteria that **must** be fulfilled to qualify for the award level. Each assessor will need to decide if the criteria (or parts of the criteria) apply to each catering establishment. Notes can be made in the 3 columns at the side as to whether the criteria have been met or are not applicable.

Achievement Award

Level	No	Criteria	Yes	No	N/A
<p>To qualify for the Achievement level, each business must have:</p> <p>Achieved the commitment criteria.</p> <p>And have achieved a hygiene level of 4 and all the applicable criteria.</p>	1.	Obtain a hygiene level of four via the Food Hygiene Rating Scheme.			
	2.	Smaller portions for children and adults are available AND promoted (1/2 to 1/3 of standard portion size)			
	3.	Staff actively promote healthier options, for example: <ul style="list-style-type: none"> • Ask customers if they would like salt before adding to tray / meal. • Staff actively promote healthier options within meal deals. 			
	4.	A portion of fruit OR vegetables OR salad AND water OR 100% juice are offered as standard in all meal deals.			
	5.	Where the following products are used lower fat varieties should be standard: <ol style="list-style-type: none"> a. Lean cuts of meat are used and excess fat / skin is removed before cooking. Any excess fat is skimmed from dishes. 			

		b. Skimmed or semi-skimmed milk is available for drinks and is used as standard when preparing / cooking food.			
		c. Lower fat alternatives to cream are used in preparing and cooking food where possible i.e. crème fraiche, fromage frais, natural yoghurt etc.			
		d. If serving prepared products such as sausages / burgers etc. they should have a meat content >50% and they are grilled or baked rather than fried wherever possible.			
6.	a.	Salt is not added when preparing or cooking potatoes, rice, pasta, noodles or vegetables.			
	b.	Food is not pre salted before serving and where salt is added it is at the request of the customer.			
	c.	Where MSG is used, steps are being taken to reduce levels.			
	d.	MSG and salt are not used together in dishes			
7.		There is a supportive atmosphere for breast feeding mothers			