

Greater Manchester Healthier Catering Excellence Award

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.

Excellence Award

Level	No	Criteria	Yes	No	N/A
<p>To qualify for the Excellence level, each business must:</p> <p>Have achieved the commitment and achievement criteria. Achieve a hygiene level of 5</p> <p>Have achieved all the applicable criteria.</p>	1.	Obtain a hygiene level of five via the Food Hygiene Rating Scheme.			
	2.	a. A minimum of 4 lower sugar / salt snacks are available as an alternative to biscuits, chocolate, crisps etc. (e.g. fruit, fruit salad pots, dried fruit, unsalted nuts or seeds, plain popcorn, oat biscuits breadsticks, low fat yoghurts, scones, malt loaf etc.).			
		AND	b. Where confectionary and crisps are available, a range of standard portion sizes are available (<35g crisps / <50g confectionary).		
	3.	Steps are in place to reduce total amount of total salt used.			
4.	If serving prepared products such as sausages / burgers etc. they should have a minimum meat content of 65%				

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	5.	Healthier options are clearly marketed by achieving 1 of the following:			
		a. Healthier food is prominently displayed			
		b. Healthier options are highlighted on the menu / in store.			
		c. Nutritional information is available for customers post nutritional analysis of products.			
	6.	Evidence of a commitment to recycle.			
	7.	Where alcohol is served there is evidence of commitment to Challenge 25.			
	8.	To promote sustainability you need to achieve 1 food and 1 packaging criteria from below.			
		Food			
		a. 20% of perishable foods (meat, fish, eggs, dairy, potatoes, vegetables and fruit) used are produced locally			
		b. Use of seasonal ingredients			
	c. Avoid serving fish species identified as most at risk by the Marine Conservation Society instead switch to those sourced from sustainable stocks accredited by the Marine Stewardship Council.				

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		<p>Packaging</p> <p>d. Minimize the amount of food packaging on takeaway items and consider types of packaging which have less environmental impact</p>			
		<p>e. Supply napkins and disposable cutlery directly with a meal as required rather than allowing people to help themselves to help reduce cost and rubbish.</p>			
	<p>8.</p>	<p>Working towards providing allergen information to customers and staff trained in food allergen management.</p>			