



Food for Life Silver Catering Mark.

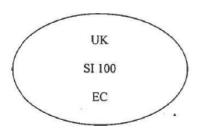
City Catering has achieved Food for Life Silver Catering Mark, this means greater emphasis is put on sourcing environmentally sustainable and ethically sourced foods:

- Over 90% of dishes are homemade
- The meat we use is farm assured ensuring animal welfare, food safety, UK origin and low food miles
- We only use free range eggs
- We serve fish that is Marine Stewardship Council (MSC) certified
- Support the 5 a day campaign and use local growers where possible
- A percentage of meat purchased is organic
- Healthier eating for our customers



Eating Well to Be Well.

This voluntary initiative is aimed at encouraging all food outlets within Stoke on Trent to promote healthier eating to customers. Any food establishment can apply for the award which has a strict assessment process carried out by the Environmental Health Team. For example, customers should be offered healthier alternatives on the menu, a variety of fruit, vegetables and low fat dairy options made available and fat and sugar limited. All schools catered for by City Catering have achieved this award.



European Kite Mark for Manufacturing.

Our Catering Production Unit is one of only 5 businesses in Stoke to have the award which allows us to trade with the public.





Key Points:

Our menu is compliant with School Food Legislation.

All food products are analysed before they are added to our menu. Only approved products are used in our dishes.

Wherever possible fresh produce is delivered to sites daily including fruit, vegetables, meat and locally baked bread.

We are happy to cater for pupils with special dietary requirements.

Our staff are highly valued, we ensure they are all fully qualified and provide additional in-house training. They are also all DBS cleared.

We serve our meals on Staffordshire manufactured plates and bowls.

The health and wellbeing of pupils is and always will be our main focus.

Benefits to schools and other settings

- Not for profit organisation
- Open and transparent
- Dedicated professional team
- Years of experience in the Education Sector

Quality food using auality ingredients

Food specifications for every ingredient used are checked by our Healthier Eating Facilitator to ensure our standards are met and for their suitability for special diets. All our recipes are tried and tested before they reach the plate.

We have an additive free policy which is specific to Stoke City Council and City Catering. This avoids synthetic colours, preservatives and anti-oxidants used by food manufacturers known to cause behavioural problems with children.

We source environmentally sustainable and ethically sourced foods which is endorsed by our Food for Life Silver Award.

There is no Monosodium Glutamate in our ingredients. No Genetically Modified food on our menus.

All our disposables are biodegradable.

All food procured is as locally produced as possible therefore supporting the local economy.

We make the most of seasonality. Our fruit and vegetable suppliers work with local growers and we have regular 'blogs' on best prices and availability.

Our bread is delivered daily from a local bakery who work to our own 'low salt' recipe.





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Fuelling the future

Big enough to matter, small enough to care!