





Introduction to the Award

- Award developed by Environmental Health and Trading Standards to reward caterers that promote healthy eating.
- There are three levels of the Award bronze, silver and gold.
- The Award is open to all types of catering establishments including cafes, takeaways, sandwich shops, private schools and staff restaurants





Aims of the Award

- Encourage caterers to think about healthier options e.g. less salt, sugar and saturated fat
- Reward caterers who make it easier for customers to eat healthily
- Assist caterers in meeting the demand for healthier meals - advice, guidance and low cost nutrition training
- Help customers make informed choice e.g. by including healthier items on the menu



Benefits to Businesses

- Increased custom and sales
- Satisfy a growing customer demand for healthier choices
- Businesses use the award in their advertising
- Works very well alongside the Food Hygiene Rating Scheme





Benefits to Staff

- Level 3 Nutrition Training is required to reach highest level
- Staff engagement and encouragement to reach highest level
- Champions of nutrition in the work force
- Enhance CV





Getting the Award

- Award is currently free and easy to achieve
- Arrange an assessment of the standard menu
- Chefs and managers interviewed to encourage understanding of the healthy eating philosophy and participation in the nutrition training
- Preliminary scoring is carried out and the business is encouraged to progress to achieve the Gold Standard
- The Award is issued together with all associated artwork for use by the company and it is published on the Council and national website
- The Award lasts for two years





How to apply for the Award

Visit the Bath and North East Somerset Council Food Safety webpage and search for Eat Out Eat Well

<http://www.bathnes.gov.uk/services/environment/food-safety/eat-out-eat-well>



Email: public_protection@bathnes.gov.uk