

FOOD MADE GOOD

it's official!



Our caterer, **ABsolutely Catering**, is the only schools' caterer with the top level 3 star 'Food Made Good' rating from The Sustainable Restaurant Association (SRA). This ultimately means they are actually doing what is required to make a difference.

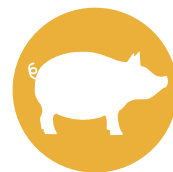
Having become the **first schools' caterer to ever achieve the top level rating**, ABsolutely has worked hard over the last twelve months to not only retain this rating, but to go even further by implementing new initiatives, as a mark of its commitment to providing healthy and sustainably sourced food for our pupils.



The SRA rating has been referred to, by The Sunday Times, as the '**Michelin Stars of Sustainability**'. ABsolutely's overall score was determined from an assessment of 14 key sustainability criteria. ABsolutely increased its score in all areas.



Helping pupils to know more about healthy eating and where their food comes from led to a **perfect (100%) score in the healthy eating** section. Having launched several new and exciting curriculum-based initiatives such as Fisherman Finn, our caterer is helping pupils to know more about their food and ensure they eat a balanced and healthy diet.



The SRA particularly noted ABsolutely's approach to sourcing **sustainable fish, ethical meat and dairy products**. This positive approach is also regularly communicated to our pupils through marketing materials, interactive activities and assemblies.



"A perfect score was achieved in Healthy Eating (100%) due to ABSolutely offering many vegetarian dishes and highlighting healthier options on its menus. Particular praise must go to the initiatives in place, such as: providing healthy eating lessons, offering cookery classes and giving presentations at school assemblies."

SRA



"ABSolutely has demonstrated a fantastic commitment to ensure that the next generation enjoys good food and understands what it is."

Mark Linehan, Managing Director of the SRA



"It is great that our healthy eating and sustainable practice initiatives are getting this level of recognition. By introducing interactive and curriculum-based initiatives we are really helping children understand the importance of eating healthily and knowing more about where their food comes from."

Kate Martin, Managing Partner, ABSolutely Catering

ABSolutely Catering has also been awarded the Bronze Food For Life Catering Mark from the Soil Association. This additional independent endorsement, backed by annual inspections, means that our caterer is not only meeting, but exceeding the government guidelines for food and nutrition and recognises the steps they take to improve the food they serve.



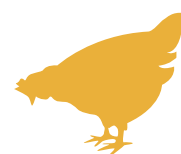
Meals are **freshly prepared** and free from controversial additives



Menus are designed to make the best use of **seasonal ingredients**



Meat is **Farm assured** and meets UK animal welfare standards



All eggs are from **free range** hens



Share the success: This document and logos are available in digital format to send out to parents or place on your website. For further information **contact james.gambrill@absolutelycatering.com or call 01932 238321**

ABSolutely!
CATERING



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