

Report

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Report to:	Community Services Committee
Date of Meeting:	19 March 2013
Report by:	Executive Director (Community and Enterprise Resources)

Subject:	Award from the Soil Association (Food for Life Catering Mark)
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1. Purpose of Report

1.1. The purpose of the report is to:-

- ◆ inform Committee of the recent award from the Soil Association Catering Award “Food for Life” bronze

2. Recommendation(s)

2.1. The Committee is asked to approve the following recommendation(s):-

- (1) that the Committee notes the contents of this report.

3. Background

- 3.1 Following the successful implementation of the nutrient standards in school meals and achieving the healthy living award for our menus in the staff restaurant at headquarters, Facilities Services embarked on changing the menus served to older people at lunch clubs, ensuring healthier balanced diets. Our aim was to provide quality lunches that met the standards set out in the Soil Association’s “Food for Life” catering mark.
- 3.2 The overall principles of the food for life standards are to transform the food culture throughout Scotland by supporting the production and enjoyment of good food that is healthy, sustainable and accessible to all. The Soil association is the UK’s leading membership charity, campaigning for healthy, humane and sustainable food, farming and land use. Their income is contributed by individual members and supporters and institutions such as charitable trusts and statutory bodies.
- 3.3 The standards require caterers to provide menus that comply with the following:
- Free of trans fats (hydrogenated fats that have a negative impact on health)
 - Freshly prepared from unprocessed ingredients
 - All meat is from farms which satisfy UK welfare standards
 - Eggs are from cage-free hens
 - Menus are seasonal and in-season produce is highlighted
 - No fish served from the Marine Conservation Society (MCS) ‘fish to avoid list.

4. Actions taken to provide lunches that meet the 'Food for life' catering mark

- 4.1. Consultation took place with Social Work Resources to establish a strategic position in relation to their aims and objectives for providing meals to older persons. Menus were agreed that met the standards set out in the Soil Association, Food for Life guidance
- 4.2. Agreement was reached that Social Work Resources would increase the fixed price per meal paid to Community and Enterprise from £1.80 and £2.30 for a 2 course and 3 course lunch respectively to £2.00 and £2.50.
- 4.3. A typical week of menus is:

<u>Week</u>	Monday	Tuesday	Wednesday	Thursday	Friday
Starter	Broccoli and potato soup	Mushroom soup	Vegetable soup	Lentil and carrot soup	Tomato and red pepper soup
Main Meal	Beef lasagne	Grilled salmon	Steak pie	Sliced honey roast ham	Steamed haddock with cheese sauce
Potato		Boiled potatoes	Mashed potatoes	Roast potatoes	Baby boiled potatoes
Vegetable	Mixed salad	Diced vegetables	Cabbage	Cauliflower cheese	Peas
Alternative	Sausage roll with baked beans	Ham and pineapple salad with coleslaw and potato salad	Vegetable fried rice	Pasta bolognaise	Macaroni cheese
Desert	Eves pudding with custard	Semolina with pears	Caramel flan and custard	Rhubarb crumble with custard	Victoria sponge cake

- 4.4. In order to meet the varied preparation and cooking methods required, it was decided that the catering staff, led by the chef based at Headquarters would be best placed to provide this service. This resulted in a pilot programme of supplying meals from Headquarters instead of Glenlee Primary to lunch clubs in the Hamilton and Blantyre areas initially.
- 4.5. Meetings took place with suppliers to ensure that the standards in terms of Meat being locally sourced were met, complete with the required welfare standards, eggs being barn or free range and fish was sustainably sourced.
- 4.6. Arrangements were made with our Fleet services to re-route transport provision.

5. Current Position

- 5.1. It soon became clear, based on feedback from the older people that they really enjoyed the new menus and we were asked to extend to other lunch clubs in East Kilbride and further requests have been made from the Clydesdale team.

- 5.2 .We are now supplying approximately 150 hot meals to the following lunch clubs daily: William Devine, Jean Brownlie, Jimmy Swinburn, Newberry Rooney, St Andrews, Miller Park, Deer Park, Milan, St Johns, Waverly court, Almada Tower and Rowan.
- 6. Future plans**
- 6.1. We are planning to extend this new range of menus throughout the community meals service, and it is hoped that our next step will be to progress to silver award within the next 12 months.
- 7. General/Other Implications for the Council**
- 7.1. There are no other implications for the Council.
- 8. Employee Implications**
- 8.1. At this current stage there are no employee implications relative to the report.
- 9. Financial Implications**
- 9.1. Any increase in the uptake of community meals would be a requirement for Social Work Resources to finance
- 10. Equality Impact Assessment and Consultation Arrangements**
- 10.1 There is no requirement to carry out an impact assessment in terms of the report.
- 10.2 There is also no requirement to undertake any consultation in terms of the information contained in this report.

Colin McDowall
Executive Director (Community and Enterprise Resources)

4 March 2013

Link(s) to Council Values/Objectives

- Improve services for older people

Previous References

- None

List of Background Papers

- None

Contact for Further Information

If you would like to inspect the background papers or want further information, please contact:-

Name: Stephen Kelly

Designation: Head of Facilities Fleet and Grounds Services

Tel: 01698 454105

E-mail Stephen.Kelly@southlanarkshire.gov.uk