

**School Food Plan:
Compliance with the Food-Based Standards 1st January 2015**

Eating in school should be a pleasurable experience: time spent sharing good food with peers and teachers.

A balanced diet is essential for the maintenance and protection of health, to ensure full mental and physical potential is achieved each day, and to optimise growth and development. Developing a healthy diet and good eating habits early on will lay the foundations for future health.

As part of the School Food Plan, a revised set of food-based standards for all food served in schools has been published and came into force 1st January 2015.¹ These mandatory standards (built on a nutritional framework) provide a nutritional safety net for children and are intended to help children develop healthy eating habits and ensure nutritious and balanced meals are provided for their school lunch on a daily basis. At ISS Education our menus are compliant with the revised food-based standards.

In addition to complying with the standards, ISS Education strives to use the highest quality, fresh food incorporating seasonal and regional produce where possible.



ISS Education believes part of its role as a caterer is to assist in informing and encouraging customers to eat a more varied and balanced diet. This is achieved through education, information provision, promotional activities and focusing on the whole school approach.

In line with the School Food Plan, please find enclosed a completed compliance checklist for your school menu. This checklist (completed by the Company Nutritionist) can be used as evidence of compliance with the standards upon request. A copy of the food-based standards has also been enclosed for your information.

Kind regards

The Food Development Team

FDT@uk.issworld.com

¹ School Food Standards <http://www.schoolfoodplan.com/standards/>