



This is a copy of the criteria for the Bristol Eating Better Schools Award

Please use this as a guide only as we will only
accept online submissions, via our

[Website](#)



Bristol Eating Better





Bristol Eating Better Schools Award

1. Introduction

Our award scheme supports and rewards school caterers and food businesses that take action to offer food that is healthier and more sustainable.

Guidance on Applying for the Award

The Bristol Eating Better Award is a scheme developed and operated by Bristol City Council to reward and promote food businesses that are committed to providing healthier menus and supporting the environment. This award has recently been adapted for schools and incorporates many of the School Food Standards.

We are keen that all Bristol school caterers or on site meal providers such as breakfast clubs, mid-morning break provision and after school clubs providing meals achieve the Bristol Eating Better Award for Schools (Silver or Gold) to ensure best practice and consistency across schools

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- To apply for this award your school must be within the city Bristol. You must have a food hygiene rating score of 4 or 5. If you are a new business and haven't been rated yet, you can still apply however and must achieve a rating of 4 or 5 when inspected.
 - If you are a business registered with another Local Authority outside of Bristol, but trade in Bristol (as a mobile food trader or other) you are still eligible to apply.
 - Businesses that are owned by tobacco companies are not eligible to apply for the award
 - The award has 12 objectives that relate to the Bristol Good Food Plan (2010), the School Food Standards and the more recent Sustainable Food City programme. It's about providing food that is 'Better for People, Better for Places and Better for the Planet.
 - Within each objective are a number of practical actions that you can commit to doing. Guidance on each action is provided on our website www.bristol.gov.uk/eatingbetteraward



- The award is broken down into Bronze, Silver, Gold 'Core' actions and some additional actions. In order to get any level of the award, you must complete all the 'Core' actions relevant to that level.
- There are 21 Bronze 'Core' actions which are taken from the national School Food Standards. If you do all of these you will receive the BRONZE award and the **SUGARSMART** award.
- There are an additional 3 SILVER "Core" actions which are consistent with the Bristol Healthy Schools ESSENTIAL Award criteria. If you take on all of the Bronze and Silver Core actions you will receive the SILVER level award. This is a requirement of Healthy Schools Essential Award.
- Gold is then awarded for completing an additional 12 GOLD 'Core' actions, all of the Bronze and Silver Core actions and at least 90% of all other relevant actions.
- We understand that not all the actions will be applicable for your provision/school and you can mark these, where relevant, as not applicable (N/A). You are encouraged to use the additional information box at the end of each question to support your answers.
- The online application allows you to save as you go along. Once you save, a hyperlink of the application will be sent to the email you registered with. To continue your application, click on the link and continue.
- Schools/Businesses operating the same model across several premises within the school only need to make one application (E.g. Company x runs the breakfast, mid-morning break, lunch and dinner service). If you have more than one business with different models e.g. breakfast club 'Y' providing meals, lunchtime provider 'Z' providing mid-morning break and lunch and after school club 'O' providing tea, please submit a separate application for each.
- Awards will be dated and are valid for two calendar years, after which time you will need to reapply. Please go to the award website at www.bristol.gov.uk/eatingbetteraward to reapply
- Bristol Eating Better Schools Award (Silver and Gold) is also incorporated within the Bristol Healthy Schools Awards programme as essential criteria for the food environment in schools
- Schools who are applying for a Bristol Eating Better Schools Award (Silver or Gold) might like to apply for a [Bristol Healthy Schools Essential Award](#) as the two awards complement each other.



- We value your feedback to evaluate and develop the award. At the end of the application, you will be asked a series of evaluation questions that we'd appreciate your feedback on.
- If you need any help or have any questions please email bristoleatingbetter@bristol.gov.uk



2. Awards

Bronze Award



You will receive a Bronze award if you commit to all the 21 BRONZE CORE actions which reflect some of the National School Food Standards.

This makes up 50% of the award criteria.

Silver Award



You will receive a Silver award if you commit to all the Bronze and 3 SILVER CORE actions which reflect the Bristol Healthy Schools ESSENTIAL Award criteria for the food environment in schools, achieving at least 55% of the award.

Gold Award



You will receive a Gold award if you commit to all the Bronze, Silver and 12 GOLD CORE actions and some additional actions, achieving over at least 90% of the award

Not all the actions will be applicable for your business. Mark these as 'not applicable' and they won't affect your score.



3. About your School Food Business

Eligibility: Do you have a Food Hygiene Rating of at least a 4 or 5?

- Yes
- No
- We are currently unrated, waiting for an inspection

Please note: Each school food provider/operator (even if they are using the same venue) should have a separate Food Hygiene Rating

School Food Business Details:

Note: Your details will be held confidentially in line with GDPR and your information will be used solely for the administration of the award scheme. [Our privacy notice](#) explains what we do with your personal information and how long we keep it

Name of school food business applying for the award

First line of the school/business address

Second line of the school/business address

Third line of the school/business address

Postcode

Person to contact

Telephone / Mobile



Email

Business
Website

What type of
school/food
business are
you?

How many
students do you
have



Objective 1

Starchy Foods

Bronze Core Action 1. Does each meal offered have at least one portion from the starchy foods group every day? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Gold Core Action 2. When you offer bread do you offer 50/50 type bread (this is bread with half white and half whole wheat flour mix) as standard, with a choice of other breads (white or wholegrain) as alternatives?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Bronze Core Action 3. Do you offer high-fibre alternatives to carbohydrate foods, for example, whole-wheat pasta, brown rice, wholemeal chapattis, pancakes, or scones at least one or more times a week? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this



Please give us details about how you're doing this

Gold Core Action 4. Do you offer high-fibre alternatives to carbohydrate foods, for example, whole-wheat pasta, brown rice, wholemeal chapattis, pancakes, or scones at least 3 times a week?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Bronze Core Action 5. Do you offer students the choice of having their food with or without condiments, dressings or spreads (allowing them to add it themselves, if they want to)? Any condiments must be limited to no more than 10 grams or 1 teaspoon. (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- We don't offer any condiments
- We don't offer any condiments

Please give us details about how you're doing this



Objective 2

Fruit and Vegetables and Fibre

[Read online guidance for increasing the consumption of fruit, vegetables, and fibre](#)

Bronze Core Action 6. Do you offer a portion of salad or vegetables with all meals? For those not providing lunch, do you always offer fruit and/or vegetables? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Bronze Core Action 7. Do you offer a low sugar, 50% fruit based dessert 2 or more times per week, if you are a lunchtime provider? If you provide meals other than lunch, when you provide dessert do you only provide yoghurt or fruit-based desserts containing at least 50% fruit) (School food standard) Note: These should be offered alongside fruit snacks.

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this



Gold Core Action 8. Do you offer low sugar desserts that are 50% fruit based, 2 or more times per week (school food standard), and reduced sugar and reduced saturated fat desserts only throughout the rest of the week? Note: These should be offered alongside fruit snacks.

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

Guidance: Please see [Government Buying Standards](#) for Food and Catering Services and use these alongside the [School Food Standards](#) to help reduce sugar, saturated fat and salt in children's diets.



Objective 3

Milk and Dairy

Bronze Core Action 9. When you offer milk do you always have semi-skimmed milk available as an alternative to whole milk? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Bronze Core Action 10. For lunchtime providers, do you offer at least one portion from the milk and dairy group every day? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this



Objective 4

Meat, Fish, Eggs, Beans and other non-dairy sources of protein

Bronze Core Action 11. For lunchtime providers, do you offer at least one item from this food group every day? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

Bronze Core Action 12. Do you limit the amount of processed meat or poultry products in your dishes or on your menu to no more than once a week only in primary schools and twice a week only in secondary schools? (Applies across the whole school day so settings will need to liaise with all meal providers in school to ensure compliance). (School food standard) E.g. This could be achieved by adding more vegetables & pulses, lentils, quinoa etc. instead.

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Bronze Core Action 13. For lunchtime providers, does your menu include dishes with oil-rich fish such as mackerel or sardines at least once every three weeks? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

Gold Core Action 14. If using meat, do you use leaner cuts and trim off most fat, or buy meat products with lower saturated fat content (5g saturated fat per 100 grams of meat product or less)?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

Gold Core Action 15. Do you give every student the option of choosing a meat free/ plant based dish every day?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Objective 5

Foods high in fat, sugar and salt

Read online guidance on the following:

Reduce Fat,
Reduce Salt,
Reduce Sugar

Bronze Core Action 16. Do you make sure the processed food ingredients you use are sugarfree or reduced sugar, reduced salt and/or reduced fat where available (and without artificial sweeteners as replacement)(this also applies if you run a Breakfast Club or Afterschool Club). (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Guidance: Please see [Government Buying Standards](#) for Food and Catering Services and use these alongside the [School Food Standards](#) to help reduce sugar, saturated fat and salt in children's diets.

Bronze Core Action 17. If offering snacks outside of meal times, do you provide only the following snacks; vegetables, fruit, nuts and seeds, with no added salt, sugar or fat. This also applies if you run a tuck shop or vending machine. (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Guidance: A snack is described by the School Food Standards as an item (often pre-packaged), other than sandwiches, cakes or biscuits or confectionary, which is ready to eat without further preparation and which consist of or includes as a basic ingredient potato, cereals, soya, nuts, seeds, fruit or vegetables.

Snacks provided or brought in should be low in added salt, sugar or fat (*fruit or vegetables are recommended*) and this applies across the whole school day to tuck shops, mid-morning break, vending machines, staff meetings and extra-curricular groups, clubs and activities run before or after school, e.g. sports or drama clubs, as well as breakfast, or after school childcare provision which are offering light meals as well as healthy snacks.

Examples of foods and snacks that meet this standard include: fruit (fresh fruit is preferable over dried fruit. Dried fruit is very high in natural sugar and can cause severe decay to teeth), ready to eat vegetables (like carrot, cucumber and pepper sticks), seeds and nuts (with no added salt, sugar or fat), rice cakes (with no added salt or sugar), low sugar yoghurt, fruit malt loaf savoury muffin, fruit bread, wraps with beans and salad, bagel with cream cheese and chives. For more ideas and recipes for snacks and light meals other than lunch, please go to The School Food Plan What Works Well Recipe Hub

Examples of foods and 'snacks' that should be avoided at times other than lunch include: savoury crackers or breadsticks, cakes, biscuits, pastries or desserts.

Examples of 'snacks' that should be avoided throughout the school day include: confectionary, cereal bars, processed fruit bars, sweets, chocolate bars or chocolate coated products, crisps.

For reference, here is a link to the [School Food Standards on Food provided outside of lunch](#).

Here also is a link to additional [School Food Standards](#) which apply across the whole school day including breakfasts, morning breaks, tuck shops, lunch time and after school clubs.

Gold Core Action 18. Do you use the least amount of salt possible, or no salt at all in your recipes, and do you ensure that no salt is added to food after it has been cooked?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Guidance: Please see [Government Buying Standards](#) for Food and Catering Services and use these alongside the [School Food Standards](#) to help reduce sugar, saturated fat and salt in children's diets

Bronze Core Action 19. Can you confirm that salt is not available to use once food has been cooked? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Bronze Core Action 20. If you offer breakfast, is all your breakfast food low sugar/sugar free and low salt, for example cereals, fruit, yogurt, baked beans, toast? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

Guidance: Please see [Government Buying Standards](#) for Food and Catering Services and use these alongside the [School Food Standards](#) to help reduce sugar, saturated fat and salt in children's diets



Bronze Core Action 21. Do you only buy products free of Trans Fatty Acids (TFA's)? (this also applies if you run a Tuck Shop, Breakfast Club or Afterschool Club). (School food standard) * e.g. products without hydrogenated fats including hydrogenated vegetable oil.

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Guidance: Please see [Government Buying Standards](#) for Food and Catering Services and use these alongside the [School Food Standards](#) to help reduce sugar, saturated fat and salt in children's diets

Bronze Core Action 22. Have you cut out or minimised the amount of saturated fat in your recipes? (School food standard) *e.g. low saturated fat products have 1.5g of saturated fat or less per 100g

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Guidance: Please see [Government Buying Standards](#) for Food and Catering Services and use these alongside the [School Food Standards](#) to help reduce sugar, saturated fat and salt in children's diets



Bronze Core Action 23. Do you use healthier cooking methods where possible? (School food standard) E.g. Grilling, baking, stir-frying etc. Note: School Food Standard: 'No more than two portions of food that have been deep-fried, batter-coated, or breadcrumb-coated, each week (applies across the whole school day so may require services to liaise to ensure compliance)'

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Gold Core Action 24. Do you only use healthier cooking methods and avoid shallow frying or deep frying any of your food?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Bronze Core Action 25. Have you minimised the amount of pastry offered to students by only offering it twice per week or less? (This applies across the whole school day so services must liaise to ensure compliance) (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Gold Core Action 26. Do you avoid offering students any food items with pastry or if you do, do you only offer it occasionally (e.g. once or twice every three weeks)?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Objective 6

Healthier Drinks

Bronze Core Action 27. Do you have tap water available for students throughout your session? (School food standard)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Bronze Core Action 28. Can you confirm that fizzy drinks that are high in sugar are not provided to students? (School food standard) *

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Silver Core Action 29. Do you only offer milk or water to students?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



**Gold Core Action 30. If hot drinks are available to adults and staff, do you encourage them to add less sugar to hot drinks?
e.g. removing sugar from tables, providing half teaspoon sized sugar sachets or natural sweeteners.**

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Objective 7

Marketing and Promotion of Healthier Options

[Read online guidance for marketing and promotion of healthier options](#)

Bronze Core Action 31. Can you confirm that you do not offer second helpings of full sized meals? Note: With the exemption of vegetables, salad and fruit. (School food standard) *

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Gold Core Action 32. Are healthier food options promoted on your menus and boards, and displayed where students can easily spot them? *

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our business

Please give us details about how you're doing this



33. If you require students to pre-order their lunch options, do you provide photographs on the menu of what each dish looks like?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

Secondary Schools Only* Gold Core Action 34. Do students always have the option of selecting a meat free/ plant based option or meat option without having to pre-order in advance?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this



Objective 8

Other Positive Steps to Support Health

[Read online guidance for positive steps to support health](#)

Silver Core Action 35. Are you working towards providing and encouraging healthier and more sustainable options for occasions, such as birthday celebrations with pupils and staff, events, meetings, and fundraising activities in school?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this

Silver Core Action 36. Do you avoid using food or drink as a reward? (for example, for good behaviour or as a prize)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this

Please give us details about how you're doing this



Objective 9

Reducing Waste

[Read online guidance for reducing waste](#)

37. If you are taking steps to reduce your food waste, do you monitor and record how much food waste you have, and take action to reduce it?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

38. Are all your food and drink containers, cutlery and other accessories for example straws and serviettes, reusable or recyclable? *Note. Plastic straws should be available upon request to those with medical needs or a disability.

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this



39. If there are takeaway provisions, do you encourage people to bring in their own reusable cups, cutlery, and food containers (where applicable)? E.g. encouraging water bottles

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

40. If you have leftover food which is safe to consume, do you redistribute it to organisations who help people in need, or to consumers at a reduced price/for free?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

41. Do you collect your food waste in a separate food waste bin for recycling or composting?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this



N/A this doesn't apply to our setting

Please give us details about how you're doing this

42. Do you and/or your suppliers try to buy products with as little single use packaging as possible?

Yes, we already do this

Yes, we'll be doing this from now on

No, we're not doing this

N/A this doesn't apply to our setting

Please give us details about how you're doing this



Objective 10

Supporting the Local Economy, Animal Welfare and Ethical Practice

[Read online guidance for supporting the local economy and ethical trading](#)

43. Do you source your food ingredients and products as locally and as seasonally as possible* (meat, dairy, fruit, veg and other ingredients) and this information is displayed to customers?*Local = within the South-West region. Sources includes = farmers, growers, producers, manufacturers. Any processed products bought in, should use local ingredients where possible.

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our business

Please give us details about how you're doing this

Gold Core Action 44. If you use eggs, are all the eggs you buy free-range?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our business

Please give us details about how you're doing this



45. Bristol is a FAIRTRADE city. Do you make sure that the products you buy sourced ethically where possible* (E.g. Fairtrade tea & coffee, bananas, cocoa and sugar)?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our business

Please give us details about how you're doing this



Objective 11

Supporting Environmental Sustainability

[Read online guidance for supporting environmental sustainability](#)

46. Do you only buy sustainable fish with an MSC (Marine Stewardship Council) or ASC (Aquaculture Stewardship Council) standard?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

47. If palm oil is unavoidable in a product or as an ingredient, do you make sure all palm oil is certified sustainable by a recognised scheme? e.g. Roundtable on [Sustainable Palm Oil \(RSPO\) certified](#).

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this



48. Do you try to buy some certified organic produce/ingredients (veg, meat, bread, etc.) where possible? E.g., [Soil Association Organic certification](#)

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this



Objective 12

Communicating, Training and Working with Others

[Read online guidance for training, communication, and collaboration](#)

49. Are all staff who are involved in preparing/serving/teaching about food/cooking knowledgeable about the healthier and sustainable food practices that has been agreed to as part of the Bristol Eating Better Award?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

50. Have all staff who are involved in preparing/serving/selling food completed relevant training or 'E-Learning' in healthier catering and sustainable food practices relevant to the school/business?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this



51. Do you promote your healthier food and your contribution to food sustainability on your website and through social media (where applicable)?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

52. Have you signed up to join the SUGAR SMART campaign?

- Yes, we already do this
- Yes, we'll be doing this from now on
- No, we're not doing this
- N/A this doesn't apply to our setting

Please give us details about how you're doing this

Guidance: Please visit the [SUGAR SMART](#) campaign website run by Sustain and The Jamie Oliver Food Foundation for more information.

You can share your pledge to become SUGAR SMART and sign up to receive the [SUGAR SMART newsletter](#) for ongoing resources and ideas on how to promote SUGAR SMART to your whole school community.



4. Evaluation and feedback

Evaluation and feedback

We would like to evaluate the impact of the award over time and would appreciate your feedback to the questions below.

The following information will be kept confidential and will be used for administration and evaluation purposes only.

How did you hear about the award?

- Bristol Healthy Schools Programme
- Trading for Schools
- Facebook
- Instagram
- Twitter
- Word of mouth
- Saw it displayed by another school/business
- Council promotional e-mail
- Via a Food Hygiene Inspection
- Other (please explain below)

What type of food business are you?

- Coffee Shop/Café
- School Caterer
- School Breakfast Club



- After School Club
- Vending Provider
- Home Caterer
- Workplace Canteen
- Event Caterer
- Other (please explain below)

What type of food do you serve? *

On average, how many customers do you serve every day? (Please enter a number...)*

What is your % uptake of school meals? *

On average, how many students/customers receive free school meals? *



How knowledgeable do you currently feel about how to make your food healthier & more sustainable? Is there any support we can provide you with? *

Have you previously held a 'Bristol Eating Better' award and at what level? *

Yes

No

At what level

If yes, has it had an impact on your school/business? Please tell us how below. *