



Tonbridge & Malling Borough Council's Healthy Eating Award

Application Questionnaire



YOUR DETAILS

Name of your business	
Address	
Telephone number	
Contact Name	
Best days and times for an appointment	
We achieved a food hygiene rating of 3 at our last food hygiene inspection	<input type="checkbox"/>

Please refer to the "TMBC Healthy Eating Award Guidance" when completing the application. You should ensure you are able to meet all the compulsory requirements.



SECTION 1: VEGETABLES, SALAD and FRUIT

	VEGETABLES	YES	NO	N/A
1.1	Is every customer offered vegetables or salad with their main meal? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.2	How many types of vegetables (including fresh, frozen or canned) are offered as accompaniments at each mealtime? 1 2 3 or more	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3	<input type="checkbox"/> 0	
1.3	Is each adult serving of veg at least 80g or a heaped catering spoonful? (40-60g for children, depending on age)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.4	Do you offer a wide variety of vegetables throughout the week?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.5	Do you <u>refrain</u> from adding any preservative (eg. "Drywite", sulphur dioxide) to keep vegetables fresh after peeling?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.6	Are veg nearly always steamed, poached in a little water, microwaved or stir-fried, rather than fried?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.7	Are vegetables and potatoes boiled in a small amount of water? - and for only a short cooking time?	<input type="checkbox"/> 1 <input type="checkbox"/> 1	<input type="checkbox"/> 0 <input type="checkbox"/> 0	
1.8	Is the veg cooking water normally re-used to make stock for sauces, gravy or soups?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.9	Do you <u>refrain</u> from adding bicarbonate of soda to boiled veg?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.10	Are veg kept hot for service for less than 30 minutes?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
1.11	When making composite dishes (like cottage pie) do you always generously "bulk it out" with • at least 2 types of vegetables? • pulses (beans, lentils, peas, chickpeas)?	<input type="checkbox"/> 1 <input type="checkbox"/> 1	<input type="checkbox"/> 0 <input type="checkbox"/> 0	<input type="checkbox"/> 1 <input type="checkbox"/> 1
	TOTAL			

	SALAD	YES	NO	N/A
1.12	Does a side salad at least fill a cereal bowl?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
1.13	Does each salad include 3 fresh ingredients? At least 5 ingredients?	<input type="checkbox"/> 1 <input type="checkbox"/> 2	<input type="checkbox"/> 0	<input type="checkbox"/> 1
1.14	Do the salad ingredients change every few days, to keep up customer interest?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
1.15	Is salad included, or offered, as part of the filling in all sandwiches and on the side with jacket potatoes?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
1.16	Are salads always served undressed? (dressing may be available for customers to add)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	FRUIT	YES	NO	N/A
1.17	How many types of fruit are offered each mealtime? 1 COMPULSORY 2 3 or more	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3	<input type="checkbox"/> 0	
1.18	Do you change the fruits offered frequently (offer a wide variety)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
1.19	Do you offer a healthy fruit-based dessert (see guidance) ▪ at least three days per week? ▪ every day?	<input type="checkbox"/> 1 <input type="checkbox"/> 2	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

FURTHER COMMENTS:



SECTION 2: STARCHY FOODS & WHOLEGRAINS

	POTATOES, PASTA, RICE, NOODLES etc	YES	NO	N/A
2.1	Are starchy foods offered as part of every meal? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
2.2	Do you always offer a plain starchy food, without any added oil/fat or sauces? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
2.3	Do you regularly offer a <u>variety</u> of different types of plain starchy foods (eg. pasta, rice, potatoes, couscous)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
2.4	Do you regularly offer unrefined or wholegrain starchy foods: <ul style="list-style-type: none"> • at least twice per week? • every day? (NB. "Not applicable" for children under 2 years old)	<input type="checkbox"/> 1 <input type="checkbox"/> 3	<input type="checkbox"/> 0	<input type="checkbox"/> 1
2.5	Do you ever use wholemeal flour or "half and half" wholemeal and white mixed?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	BREADS	YES	NO	N/A
2.6	Are wholemeal or granary breads offered on a daily basis? COMPULSORY if applicable (NB. "Not applicable" for children under 2 years old)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
2.7	Do you offer a variety of wholemeal or granary bread types? (eg. sliced bread, rolls, baguettes, wraps, bagels, paninis, pitas)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
2.8	Are sliced breads "thick cut"?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	BREAKFAST CEREALS	YES	NO	N/A
2.9	Do you offer any healthy wholegrain cereals (such as porridge, muesli or shredded wheat)?	<input type="checkbox"/> 2	<input type="checkbox"/> 0	<input type="checkbox"/> 2
2.10	Do you offer any moderately healthy cereals (such as corn flakes or rice pops)? (see guidance).	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
2.11	Do you offer any fresh or dried fruits to add to cereals?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

FURTHER COMMENTS:



SECTION 3: MILK AND DAIRY FOODS

	MILK AND DAIRY FOODS	YES	NO	N/A
3.1	When adding milk to recipes (eg. cheese sauce), do you always use skimmed or semi-skimmed?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
3.2	In cooking, are stronger flavoured cheeses used sparingly?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
3.3	Do you substitute any low fat alternatives for cream in recipes? (eg. low-fat crème fraiche, fromage-frais or yoghurt)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
3.4	Do you offer any lower fat alternatives to cream with desserts/puddings (eg. evaporated milk, low fat crème fraiche, natural/Greek yoghurt, fromage frais, low fat custard, ice-cream)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
3.5	Do you always ask customers before serving accompaniments on desserts?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
3.6	Do you offer low fat yoghurts or fromage frais?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

FURTHER COMMENTS:



SECTION 4: MEAT, FISH AND VEGETARIAN ALTERNATIVES

	MEAT & POULTRY	YES	NO	N/A
4.1	Do you always purchase lean cuts of meat?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
4.2	Is excess fat always trimmed off meats prior to cooking?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
4.3	Does your menu include some red meat (beef or lamb)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
4.4	Is the skin always removed from poultry prior to cooking? (except when roasting)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
4.5	Do you offer low fat sausages?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	FISH	YES	NO	N/A
4.6	Are fish dishes available on the menu? - at all times for a set menu (eg. café, takeaway), or - at least weekly for a rolling menu cycle (eg. school) COMPULSORY except for Vegetarian premises	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
4.7	Do the types of fish vary/change regularly?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
4.8	Do you include oily fish regularly (at least every 3 weeks)? (see guidance)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	TOTAL			

	VEGETARIAN	YES	NO	N/A
4.9	Do you offer at least one vegetarian dish daily? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
4.10	Does this dish change daily for a rolling menu cycle?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
4.11	Do you serve a variety of the following? Eggs, Beans, lentils, Quorn, soya (also called Vegemince or TVP), tofu (soy bean curd), nuts or seeds.	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	TOTAL			

FURTHER COMMENTS:



SECTION 5: FAT

	SPREADS AND COOKING FATS	YES	NO	N/A
5.1	Do you always use oils or unsaturated margarines for cooking?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.2	When hot holding, do you <u>refrain</u> from adding oil, fats or spreads to any of the following: Potatoes or vegetables (to glaze) Pasta or noodles (to stop them sticking together)	<input type="checkbox"/> 1 <input type="checkbox"/> 1	<input type="checkbox"/> 0 <input type="checkbox"/> 0	
5.3	Are customers always asked whether they want any butter/spread on breads/toast or jacket potatoes? Or is butter/spread always served separately? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.4	Are any low fat or unsaturated types of spreads offered for bread/toast instead of butter/margarine? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.5	If required, are butter/spreads spread thinly on bread/toast?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.6	Do any of your spreads or cooking fats contain any partially-hydrogenated or hydrogenated oils or fats? If so, do they all declare they are “virtually trans fat free”?	<input type="checkbox"/> 0 <input type="checkbox"/> 1	<input type="checkbox"/> 1 <input type="checkbox"/> 0	<input type="checkbox"/> 1 <input type="checkbox"/> 1
	TOTAL			

	COOKING / FRYING	YES	NO	N/A
5.7	Do you mainly choose to steam, grill, griddle, oven bake or stir fry, in preference to frying or roasting?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.8	Is visible fat skimmed off the surface of gravy and casseroles?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.9	Do you rarely offer chips at all, or only offer oven chips?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.10	Are chips only served as part of a main meal - not on their own?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.11	Are suitable oils used for frying – not fats? (eg. safflower, sunflower, rapeseed/canola, soya, corn, vegetable oils).	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.12	Do you use the barest minimum of oil to grease tins, shallow fry, roast and make sauces? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.13	Do you always check that oil is hot enough before shallow or deep frying? How do you check this?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.14	Is your deep fat fryer thermostatically controlled?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.15	Are thick-cut chips offered? (not thin-cut, French or curly fries)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.16	Do you always drain food after frying?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.17	Do you filter your frying oil daily?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.18	Do you discard and change your frying oil at least weekly? (or monthly if only used occasionally?)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	SAUCES	YES	NO	N/A
5.19	Do you offer low fat pasta sauces as an alternative when serving creamy sauces? (see guidance)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.20	Do you offer any low fat salad dressings/vinaigrette?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	SANDWICH OR JACKET FILLINGS, AND WITH SALADS	YES	NO	N/A
5.21	Do you offer any of these healthier fillings?:			
	• Reduced-fat Cheddar cheese and/or lower fat types of cheese (eg. Edam, Brie, Cottage cheese)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	• Baked beans	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	• Tuna	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	• Lean ham	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	• Chicken or turkey	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	• Reduced-fat mayonnaise (<40% fat) or reduced-fat salad cream, used sparingly	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	• Reduced-fat hummus	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	• Other:	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	PASTRY AND PIES	YES	NO	N/A
5.22	Do you never serve pastry or crumble?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
5.23	Is shortcrust pastry used in preference to puff pastry?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.24	Is pastry rolled thinly?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
5.25	Are pies offered with only one layer of pastry (base or lid only)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

FURTHER COMMENTS:



SECTION 6: SUGARS

	DESSERTS, CAKES, PASTRIES, PIES & BISCUITS	YES	NO	N/A
6.1	Do you remove or reduce the sugar in any recipes?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
6.2	Do you ever replace sugar with artificial sweeteners in your cooking?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
6.3	Do you offer artificial sweeteners for customers to add to drinks?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
6.4	Do you use or offer any reduced sugar products (eg. baked beans, jams, jelly, ketchup)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
6.5	Are any healthier cakes offered? (see guidance)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
6.6	Do you offer any healthy snack options? Please give examples:.....	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
6.7	Do you buy tinned fruits in unsweetened fruit juice (not in syrup)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	DRINKS	YES	NO	N/A
6.8	Do you offer any of the following:			
	Freely-available tap water to all customers COMPULSORY	<input type="checkbox"/> 2	<input type="checkbox"/> 0	
	Water (bottled)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	'No-added sugar' squash, Sugar-free or Low sugar flavoured water (less than 0.5gsugar/100ml)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	Pure/unsweetened fruit juices (NOT 'juice drinks')	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	Smoothies (containing real fruit, but no added sugar)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	Skimmed or semi-skimmed milk COMPULSORY (for drinking cold, adding to cereals, and hot drinks) NB. Not applicable for children under 2	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	Low fat yoghurt drinks (less than 10% sugar)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	Milkshakes (less than 10% sugar)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	Soya/rice/oat milk drinks (less than 10% sugar)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	Herbal teas	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	Other healthy drinks (please detail):.....	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	TOTAL			

FURTHER COMMENTS:



SECTION 7: SALT

	SALT	YES	NO	N/A
7.1	Do you <u>refrain</u> from adding salt to your cooking? Boiling potatoes and vegetables Boiling pasta, boiling or frying rice Pastry Soups and sauces (eg. Bolognese, curry, creamy sauces) Other foods?	<input type="checkbox"/> 1 <input type="checkbox"/> 1 <input type="checkbox"/> 1 <input type="checkbox"/> 1 <input type="checkbox"/> 1	<input type="checkbox"/> 0 <input type="checkbox"/> 0 <input type="checkbox"/> 0 <input type="checkbox"/> 0 <input type="checkbox"/> 0	<input type="checkbox"/> 1 <input type="checkbox"/> 1 <input type="checkbox"/> 1 <input type="checkbox"/> 1 <input type="checkbox"/> 1
7.2	Do you give customers a choice before you add salt to their food at point of service (eg. chips)? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
7.3	Are salt shakers absent from dining tables/counters?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
7.4	Do you flavour food with other ingredients, instead of salt? (eg. herbs and spices - see guidance)	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
7.5	Do you <u>refrain</u> from adding Monosodium glutamate (MSG) or any other flavour enhancer to your cooking?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
7.6	Do you use a 'low salt' stock or bouillon, or use only veg water?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
7.7	Do you buy canned beans, vegetables and tuna in water (without brine or salt)?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
7.8	If using canned veg in brine or salt water, do you rinse it thoroughly before use?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
7.9	Are gammon/ham joints soaked to remove salt before cooking?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

FURTHER COMMENTS:



SECTION 8: PROMOTING HEALTHY EATING

	FOOD FOR CHILDREN (not applicable to schools/nurseries)	YES	NO	N/A
8.1	Are there at least two healthy options available on your menu for children? (see guidance) COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
8.2	Do you offer healthy adult meals in child sized portions?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
8.3	Are veg/salad and fruit included in every children's meal?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
	TOTAL			

	CATERING SAFELY FOR ALLERGIES	YES	NO	N/A
8.4	Have any of your staff completed the Food Standards Agency's free online allergy awareness training? (http://allergytraining.food.gov.uk/) Names:.....	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
8.5	Do your menu or signs flag up the presence in your dishes of: <ul style="list-style-type: none"> Just nuts? or All of the common allergens? (see guidance) 	<input type="checkbox"/> 1 <input type="checkbox"/> 3	<input type="checkbox"/> 0	
8.6	Explain how a customer's special dietary needs are clearly communicated to the kitchen? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
	TOTAL			

	PROMOTIONS AND MARKETING (marks at officer's discretion)	YES	NO	N/A
8.7	Do you educate your customers about making healthy choices?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
8.8	How do you advertise your healthy options to customers? (eg. symbols on a menu, signs next to dishes) COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
8.9	How do you position healthy choices within your display/counter, so that they can be seen first and easily reached?	<input type="checkbox"/> 1	<input type="checkbox"/> 0	<input type="checkbox"/> 1
8.10	Do you use any events, promotions, favourable pricing or other techniques to encourage customers to pick healthy choices?	<input type="checkbox"/> 1 <input type="checkbox"/> 2 <input type="checkbox"/> 3	<input type="checkbox"/> 0	<input type="checkbox"/> 1
TOTAL				

	TRAINING	YES	NO	N/A
8.11	Have all your catering and serving staff been briefed on the 5 objectives of the Healthy Eating Award? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
8.12	Are all your catering and serving staff made aware of the healthy choices available at your premises each day? COMPULSORY	<input type="checkbox"/> 1	<input type="checkbox"/> 0	
8.13	Are any of your staff trained in nutrition or healthy eating? <i>NB. To achieve the Gold level of Healthy Eating Award, at least one person must be trained to the equivalent of Level 2 Award in Healthier Food and Special Diets (or higher level).</i> Names: Relevant Qualifications:	<input type="checkbox"/> 3	<input type="checkbox"/> 0	
TOTAL				

FURTHER COMMENTS:

Bronze: min 55
Silver: min 75
Gold: min 100

TOTAL SCORE:



DECLARATION

I confirm that the information that I have provided is an accurate reflection of the way foods are served and prepared at this establishment

I have enclosed a copy of all our current menus or
I have emailed a copy of all our current menus (to carolyn.mell@tmbc.gov.uk)

Signed:

Date:.....