

Document Title: <b>Fresh Food and Supplier Policy</b>	
Document Reference: <b>RAD-P-08</b>	Version No: 1
Applicable to: <b>Radish</b>	

This policy applies to all companies under Churchill Contract Services Group Holdings Ltd to include the following subsidiaries and trading names:

- Radish (RAD)

Radish provides fresh, seasonal, locally sourced, balanced and nutritious food, every day, to the Education, Business and Senior Living sectors.

Our customers expect and receive clear, transparent messages relating to the food and drink they purchase, where it is from and how it is produced.

We source fresh ingredients from local and regional suppliers and we use these ingredients to create menus that are appealing, as well as a healthy part of daily life. Our menus also provide for dietary and cultural needs.

Supported by our Development Chefs, our professional catering teams are passionate, self-motivated and empowered to demonstrate flair and creativity on a daily basis.

## Fresh Food

We are committed to sourcing food regionally and locally wherever possible and we give preference to fresh ingredients in season. Both measures enable us to make the most of British food and also minimise the energy used in its production, transport and refrigeration. Our Radish menus are based around food that is freshly prepared on site, from predominantly unprocessed ingredients.

Radish menus promote seasonal fresh produce, and where possible, we use suppliers within a 50 mile radius of our units. We are committed to helping to support UK farmers and growers.

## Our Suppliers – Local and Regional

Working in partnership with our suppliers we champion local and regional produce, and local and regional producers. It's not only about great local products, but also the story behind them, told by the owners.

Buying locally drives recognised environmental and social benefits, reducing the number of miles food travels, supporting local farmers, dairies and other producers, whilst satisfying the growing customer demand for fresh produce, provenance and traceability.

This is an investment in the local community and local economy and is a way to reconnect people with where their food comes from and how it is produced.

## Sourcing Environmentally Sustainable and Ethical Food

We work with our suppliers to serve menus which help to lower carbon emissions and pollution and to increase levels of biodiversity.

All of our suppliers have been verified to ensure that they apply appropriate food safety, health safety and environmental standards.

## Healthy Eating

We work with our suppliers to demonstrate compliance with national standards or guidelines on food and nutrition where these apply. We implement a range of steps to make healthier eating easier for our customers, in line with our own Fresh Food and Supplier Policy and in line with public health priorities.

Our policy is to follow the principles of the *Eatwell Guide*. This is a policy tool used to define government recommendations on eating healthily and achieving a balanced diet.

*Eating Well* and having a healthy lifestyle can help us feel our best – and make a big difference to our long-term health. The *Eatwell Guide* shows the proportions in which different types of foods are needed to have a well-balanced and healthy diet.

Issue Date: <b>August 2018</b>	Department Owner: <b>Radish</b>	
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**Rapeseed Oil**

We only use cold pressed British rapeseed oil which provides excellent health benefits including Omega 3,6 and 9, low saturated fats and no trans fats.

Our R-Oil is supplied by Olleco, who also collect the waste oil and use it as bio fuel.

**Eggs and Milk**

It is our policy to use only British milk and eggs.

All our eggs are from free range hens and are Lion stamped. The Lion Egg scheme follows a number of animal welfare requirements which exceed those required by law.

To be “free range” hens live in “floor barns” (i.e. no cages or levels), have plenty of space to perch and socialize, have easy access to the outdoors with real grass to peck, play and dust bathe and have constant access to antibiotic free feed and fresh water.

**Meat**

All our fresh meat is from farms which satisfy or exceed UK animal welfare standards.

The Assured Food Standard Scheme detail standards to help protect the health and welfare of farm animals. Farmers are required to provide fresh water and a healthy diet at all times, with adequate shelter and resting areas for their livestock. Providing adequate space is also emphasised, to give animals the freedom to express their natural behaviour.

**Fish**

When purchasing fish and planning our Menus we refer to the Marine Conservation Society Good Fish Guide to find out which fish are the most sustainable (green rated) and those that are the least sustainable (red rated).

All fish that we use within Radish is where possible rated 1-3. We do not use red rated fish anywhere within our contracts and no fish are served from the Marine Conservation Society “fish to avoid” list.

We are committed to playing our role in securing the future of our seas and marine wildlife by making more environmentally responsible choices when buying seafood.

We review the information available, make active decisions to avoid the worst, promote the best, and improve the rest. We communicate our fish policy with all our Chefs and share it with our customers so that we can influence progress on sustainable fish.

**Fair Trade**

Fair Trade stands for paying craftspeople and farmers a fair price, giving them direct access to markets, bypassing corrupt local businesses and government officials. It’s about fighting discrimination, looking out for child welfare and ensuring that producers have access to safe working conditions. All our bananas are Fair Trade and units can also chose Fair Trade orange juice, apple juice, tea bags, coffee, sugar, cocoa and chocolate.

This policy will be formally reviewed annually and updated as required.

Signed on behalf of Churchill Contract Services Group Holdings Ltd



J.M. Briggs, Group Managing Director

Date: August 2018

Review date: August 2019

Version history				
Version No.	Date	Section	Page	Summary of changes
1	August 18	All	All	New Document