

Consultancy and Support

Achieve and embed Food for Life Served Here (FFLSH) in your business practises, take some of the work away from your team and deliver on sustainable, ethical catering. Applicants with a full support package usually achieve the award up to 12 weeks quicker.

Full Support Package £2600+VAT

- **Introduction**

This briefing session will ensure that your key team and stakeholders are on board with FFLSH and what it means for your organisation.

- **Gap Analysis**

A half-day session analysis of your menus, ingredients and practises. Benchmarking against the FFLSH standards we will identify areas that require work and set an action plan.

- **Progress Review**

A two-hour session will review your progress embedding FFLSH standards, troubleshoot areas of difficulty and ensure you have correct evidence is in place, ready for inspection.

- **Staff Training**

Interactive training for your frontline staff. Your team will learn how to talk about FFLSH with your customers and how day to day practises support the standards. Fun and informative, staff get a training certificate and skills to take forward.

- **Marketing and Press**

A bespoke press release written by the FFLSH comms team, we will promote your award on social media as well as attend an event to showcase your hard work.





Included in your support:

Introduction £200+VAT

- A comprehensive introduction to the accreditation
- Engage and enthuse key team members
- Engage senior stakeholders

Suggested participants: All key stakeholders, client, marketing & comms, chef, operations manager, procurement lead, heads of sustainability and facilities

Duration: 1 hour

Gap Analysis £625+VAT

- Complete menu analysis
- Supplier and ingredient analysis
- Action planning for next steps to meet the standards
- Advice and experience sharing
- Review expected award level

Suggested participants: Catering manager, operations manager, procurement, chef

Duration: 3-4 hours

Progress Review £495+VAT

- Review action plan
- Troubleshooting
- Evidence review
- Update action plan
- Inspection preparation

Suggested participants: Catering manager, procurement lead, chef

Duration: 2 hours

Staff Training £750+VAT

- Learn about sustainable food & ingredient provenance
- Learn to sell your food credentials to customers
- Support the accreditation in daily working practices
- Up to 20 staff
- Training certificates

Suggested participants: Front of house staff, chefs and cooks

Duration: 2 hours

Marketing and Press £850+VAT

- Review of existing marketing and resources available
- A marketing plan with timeline and responsibilities
- Social media and website posts tailored for your audience
- Scheduled social media carried out by the FFL Comms team
- Bespoke press release distributed by the FFL Comms team
- Representation at an event in addition to your Celebration hour.

Suggested participants: Chef, catering manager, business development team, marketing and comms team

Duration: Ongoing

Want accreditation but lack resource?

**We offer bespoke consultancy, call us now 0117 314 5180
catering@soilassociation.org**

*all prices are exclusive of travel & subsistence.

Apply for consultancy

1. Download the application form from our website www.foodforlife.org.uk/catering
2. Fill in the form. Tick the support options you require
3. Submit the form to catering@soilassociation.org

One of our team will be in touch to arrange a delivery plan.

"I enjoyed the training session very much. The trainer was very freindly, offering a happy relaxed environment to participate and learn."

"This training has given me the knowledge to pass onto our customers."

"I really enjoyed it! I was made to feel that we do a good job."

