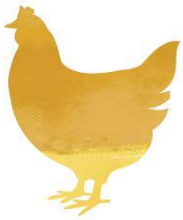


Improving workplace food with The Soil Association's Food For Life Served Here award – an independent, nationally established scheme that gives a clear framework benefitting your team and the environment.



Businesses have been increasingly pressured to expand their vision around sustainability and staff wellbeing in the last few years. An effective workplace health and wellbeing strategy can improve employee engagement and productivity, which would in turn have an effect on an organisation's profitability and reduce sickness absence [1].



Since 2003 the [Soil Association](#) has been campaigning for improving the quality of catering provision in public and commercial sectors. The Soil Association's Food For Life Served Here award is an independent accreditation awarded to caterers. The award guarantees the food on your workplace menu meets certain standards – serving fresh and honest food, prepared by trained chefs who care about the quality and provenance of their ingredients. All the Food For Life Served Here standards are in line with public health priorities. They promote menus designed raise awareness of higher farming and animal welfare standards, to reduce environmental impact and reassure customers where their food comes from.



Considering a third of our daily calories are consumed at work, it's surprising that food provision rarely features in CSR strategies [2]. Currently over 1.7 million Food For Life Served Here meals are served each day, in schools, universities, hospitals, visitor attractions, workplaces and care homes. The Food For Life model has been implemented by Pearson, John Lewis, Selfridges, The House of Commons and City Hall. These workplaces see benefits including: boosting wellbeing by making healthy eating easier, responding to employee interest in an inspected and certified quality food offering, reducing the climate footprint of your workplace food by up to 47% [3], championing local food producers and contributing to the local economy, increased food sales from providing more appetising, freshly prepared meals, keeping control of cost and making more food from scratch.



You can find more information about [Food For Life Served Here](#) on the website, or contact Clare Clark at cclark@soilassociation.org

