**The Bury Catering Award – Evidence List**

In order for us to assess your Award application, you must submit corroborating evidence alongside the Assessment Questionnaire.

To assist you in your application, evidence required for each tier of the Award is listed below. This is not an exhaustive list and are only suggestions, please send through anything you think may support the text you have provided in the Assessment.

BRONZE AWARD

* Clear pictures of the fats or oils used when preparing and/or cooking food
* Clear pictures of the condiments used during cooking and offered to customers
* Copies of all drinks and food menus
* Clear pictures of salt shakers/condiment area
* Clear pictures of the drink’s fridge (with drink offerings clearly visible and identifiable)
* Evidence that free water is available
* Clear pictures of customer-facing recycling bins
* Evidence of waste management contracts
* Evidence of waste oil disposal contracts
* Copies/photos of your allergen book

SILVER AWARD

* Evidence that smaller portions are available and promoted
* Clear photos of all food displays/snack stands/area around the tills
* Evidence of healthier food promotions
* Evidence of healthier meat options being used during cooking
* Evidence of healthier dairy options being used during cooking
* Evidence of a supportive atmosphere for breastfeeding mothers
* Evidence of food waste being discouraged
* Clear pictures of food waste bins

GOLD AWARD

* Clear photos of all food displays/snack stands
* Clear pictures of salt shakers/condiment area/condiments on offer
* Evidence of healthier meat options being used during cooking
* Evidence of healthier grain options being used during cooking
* List meat and vegetable suppliers
* Evidence of healthier food promotions
* Evidence of fruit clearly displayed
* Evidence of confectionary being placed away from the till
* Evidence of product descriptions highlighting healthier practices/options
* Evidence of your commitment to recycle
* Evidence of your commitment to seasonal produce
* Evidence of minimal food packaging being used