

Date:

Checklist to evaluate food provision against food-based standards for lunches, from January 2015

Food group	Are the following food-based standards for school lunches met?	Standard met (Yes/No)		
		Week 1	Week 2	Week 3
Starchy food	One or more portions of food from this group every day			
	Three or more different starchy foods each week			
	One or more wholegrain varieties of starchy food each week			
	Starchy food cooked in fat or oil no more than two days each week, <i>across the school day</i>			
	Bread with no added fat or oil must be available every day			
Fruit and vegetables	One or more portions of vegetable or salad as an accompaniment every day			
	One or more portions of fruit every day			
	A dessert containing at least 50% fruit, two or more times each week			
	At least three different fruits and three different vegetables each week			
Meat, fish, eggs, beans and other non-dairy sources of protein	A portion of food from this group every day			
	A portion of meat or poultry on three or more days each week			
	Oily fish once or more every three weeks			
	For vegetarians, a portion of non-dairy protein on three or more days each week			
	A meat or poultry product (manufactured or homemade and meeting the legal requirements) no more than once each week in primary schools and twice each week in secondary schools, <i>across the</i> <i>school day</i>			
Milk and dairy	A portion of food from this group every day			
	Lower fat milk and lactose reduced milk must be available for drinking at least once a day <i>during school</i> <i>hours</i>			



Food group	Are the following food-based standards for school lunches met?	Standard met (Yes/No)		
		Week 1	Week 2	Week 3
Foods high in fat, sugar and salt	No more than two portions of food that have been deep-fried, batter-coated, breadcrumb-coated, each week, <i>across the school day</i>			
	No more than two portions of food which include pastry, each week, <i>across the school day</i>			
	No snacks, except nuts, seeds, vegetables and fruit with no added salt, sugar or fat <i>across the school day</i>			
	Savoury crackers or breadsticks can be served at lunch with fruit or vegetables or dairy food			
	No confectionery, chocolate and chocolate-coated products, <i>across the school day</i>			
	Desserts, cakes and biscuits are allowed at lunchtime. They must not contain any confectionery			
	Salt must not be available to add to food after it has been cooked			
	Condiments must be limited to sachets or portions of no more than 10 grams or one teaspoonful			
Healthier drinks	Free, fresh drinking water at all times			
	The only drinks permitted are:			
	 plain water (still or carbonated) 			
	 lower fat milk or lactose-reduced milk 			
	 fruit or vegetable juice (max 150mls) 			
	 plain soya, rice or oat drinks enriched with calcium; plain fermented milk (such as yoghurt) drinks 			
	 no added sugar combinations of fruit or vegetable juice with plain water (still or carbonated) 			
	 combinations of fruit juice and lower fat milk or plain low-fat yoghurt, plain soya, rice or oat drinks enriched with calcium, cocoa and lower fat milk, flavoured lower fat milk 			
	• tea, coffee, hot chocolate.			
	Combination drinks are limited to a portion size of 330mls. They may contain added vitamins or minerals, but no more than 5% added sugars or honey or 150ml of fruit or vegetable juice. Fruit or vegetable juice combination drinks must be at least 45% fruit or vegetable juice			