



Food Production Policy

(last reviewed Jan 2010)

Objective: To provide our customers with nutritionally sound menus that offer variety and the choice to eat a healthy and balanced diet.

General

The food ingredients used to produce Host menus are sourced from reputable nominated suppliers and we request various levels of BRC traceability from them.

These suppliers are chosen on their ongoing ability to provide safe, wholesome food. Many of them are local suppliers using local produce.

We will use fresh and chilled ingredients wherever possible especially dishes containing meat, fish, salad, vegetables, fruit and dairy products.

Food is handled, prepared and cooked using hygienic practices by our trained and experienced catering teams. They will also adopt healthy cooking and production processes which minimise the use of salt, enhance the nutritional value of food and help reduce its fat content.

Host staff will always be happy to provide customers with information about the ingredients and content of the food we serve especially relating to food sensitivities, allergies and nutritional balance.

Food responsibilities

We do not knowingly use genetically modified ingredients in the foods we produce or supply to our customers. We work closely with our nominated food suppliers requiring them to take action to prevent the use of GM ingredients in the products they supply to us.

In the cases where we cannot avoid the use of GM ingredients in food items then our customers will be kept informed by our staff in line with current legal requirements for the labelling of food.

Today's food trends allow us to develop exciting menus and service offers. But we must exercise stringent standards of nutritional balance and healthy production methods to offer our customers the best diet choices available.

a different taste