

Menus of Change – action plan

	Strengths	Opportunities	Action plan
Menu concepts and general operations	<ul style="list-style-type: none"> Allergen awareness and labelling Klimato (CO₂) emissions Red Tractor Food Made Good – 1 star Local suppliers – reduce carbon footprints MCS certified 75% local meat 100% local eggs Daily vegan offer from different cuisine Buy local produce – minimally processed food Theme nights to celebrate cultural diversity and discovery Follow the 'Eat Well Guide' Lead menu messaging about flavour Protein is controlled but has a variety of options for vegetables and carbs Use of electric cooking units and self-cook rationale ovens 	<ul style="list-style-type: none"> MSC certified Fairtrade Statement of suppliers that they are using sustainable sources 	<ul style="list-style-type: none"> Accreditations: in progress Statement of sustainable sources: September 2023
		<ul style="list-style-type: none"> Seasonal products to be implemented in menu planning Vegan theme night Incorporate more specific or growing practices, e.g. Derbyshire chicken Review equipment Calorie labelling Nutritional labelling Grow our herbs 	<ul style="list-style-type: none"> Seasonal produce: Term 3 Vegan theme: September 2023 Equipment during refurb projects Calorie and nutritional labelling: awaiting PW
		<ul style="list-style-type: none"> CSR working in the community with school children/UoN students Nottingham Council 	<ul style="list-style-type: none"> In progress
Food and ingredients	<ul style="list-style-type: none"> Three week cycle menu 'Eat Well Guide' Wide selection of food Limit potatoes Use of legumes Use of rapeseed oil Less fried food MCS certified Good use of dairy products Use of eggs and poultry in moderation Serve less red meat more often Provision of whole fruits Steam vegetables Use of spices No sugary beverages 	<ul style="list-style-type: none"> MSC certified Implement seasonal fruits Implement whole intact grains Implement seafood more than once a week Implement dried fruits for breakfast Homemade dessert twice a week Nutritional labelling 	<ul style="list-style-type: none"> Accreditation in progress Seasonal produce: Term 2 Seafood and dried fruits: September 2023 Homemade dessert twice a week