



This is a copy of the criteria for the Bristol Eating Better Early Years Award

**Please use this as a guide only as we will only
accept online submissions, via our**

[Website](#)



Bristol Eating Better





Bristol Eating Better Early Years Award

1. Introduction

Our award scheme supports and rewards Early Years settings and caterers that take action to offer food that is healthier and more sustainable.

Guidance on Applying for the Award

The Bristol Eating Better Award is a scheme developed and operated by Bristol City Council to reward and promote settings providing food that are committed to providing healthier menus and supporting the environment. This award has recently been adapted for Early Years settings and incorporates many of the Voluntary Food and Drink Guidelines for Early Years Settings in England first published in 2012 and updated in 2017.

We are keen that all Early Years settings and caterers achieve the Bristol Eating Better Early Years Award (Silver or Gold) to ensure best practice and consistency across Bristol Early Years settings.

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- To apply for this award your Early Years setting must be within the City of Bristol. You must have a food hygiene rating score of 4 or 5. If you are a new business and haven't been rated yet, you can still apply however and must achieve a rating of 4 or 5 when inspected.
 - If you are a business registered with another Local Authority outside of Bristol, but trade in Bristol (as a mobile food trader or other) you are still eligible to apply.
 - Businesses that are owned by tobacco companies are not eligible to apply for the award
 - The award has 11 objective areas that relate to the Bristol Good Food Plan (2010), the Voluntary Food and Drink Guidelines for Early Years Settings in England and the more recent Sustainable Food City programme. It's about providing food that is 'Better for People, Better for Places and Better for the Planet.
 - Within each objective there are a number of practical actions that you can commit to doing. Guidance on each action is provided on our website www.bristol.gov.uk/eatingbetteraward



- The award is broken down into Bronze and Silver 'Core' actions and some additional actions. In order to get any level of the award, you must complete all the 'Core' actions relevant to that level.
- There are 33 BRONZE 'Core' actions, many of which are taken from the Voluntary Food and Drink Guidelines for Early Years Settings in England. If you do all of these you will receive the BRONZE award and the **SUGARSMART** award.
- There are 4 SILVER 'Core' actions which are consistent with the Bristol Healthy Schools programme, and an additional 16 actions in the awards scheme. If you take on all of the Bronze and Silver Core actions and some additional actions you will receive the SILVER level award when achieving 75% of all relevant actions.
- Gold is then awarded for completing all of the Bronze and Silver Core actions and at least 90% of all other relevant actions.
- We understand that not all the actions will be applicable for your early setting/catering provision and you can mark these, where relevant, as not applicable (N/A). You are encouraged to use the additional information box at the end of each question to support your answers.
- The online application allows you to save as you go along. Once you save, a hyperlink of the application will be sent to the email you registered with. To continue your application, click on the link and continue.
- Awards will be dated and are valid for two calendar years, after which time you will need to reapply. Please go to the award website at www.bristol.gov.uk/eatingbetteraward to reapply
- We value your feedback to evaluate and develop the award. At the end of the application, you will be asked a series of evaluation questions that we'd appreciate your feedback on.
- If you need any help or have any questions please email bristoleatingbetter@bristol.gov.uk



2. Awards

Bronze Award



You will receive a **Bronze award** if you commit to all the BRONZE CORE actions which reflect many of the Voluntary Food and Drink Guidelines for Early Years Settings in England

This makes up 60% of the award criteria.

Silver Award



You will receive a **Silver award** if you commit to all the BRONZE and SILVER CORE actions, and some additional actions, achieving at least 75% of the award.

Gold Award



You will receive a **Gold award** if you commit to all the BRONZE and SILVER CORE actions and some additional actions, achieving over at least 90% of the award

Not all the actions will be applicable for your business. Mark these as 'not applicable' and they won't affect your score.



3. About your Early Years Setting or Food Business

Eligibility: Do you have a Food Hygiene Rating of at least a 4 or 5?

- ☐ Yes
- ☐ No
- ☐ We are currently unrated, waiting for an inspection

Please note: Each early year's food provider/operator (even if they are using the same venue) should have a separate Food Hygiene Rating

Early Years Setting/ Food Business Details:

Note: Your details will be held confidentially in line with GDPR and your information will be used solely for the administration of the award scheme. [Our privacy notice](#) explains what we do with your personal information and how long we keep it

Name of early years
setting/ food business
applying for the award

First line of the early years
setting/ food business
address

Second line of the early
years setting/ food
business address

Third line of the early years
setting/ food business
address

Postcode

Person to contact

Telephone / Mobile



Email

Business Website

What type of early years
setting/ food business are
you?

How many children do you
cater for?



Objective 1

Starchy Foods

Bronze Core Action 1. All Early Years caterers and providers need to have a Bristol Eating Better Award (Silver) OR the Soil Association Food For Life Early Years Award (Bronze). If you use an external caterer, do they have a Bristol Eating Better Award OR the Soil Association Food For Life Early Years Award? Please list your contract caterers and the awards they hold:

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Bronze Core Action 2. Does each meal offered (breakfast, lunch and tea) have a portion of starchy food provided, everyday?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

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Bronze Core Action 3. Does at least one snack each day contain a starchy food?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting



Please give us details about how you're doing this:

Bronze Core Action 4. Do you provide at least three different types of starchy foods across each day, and across every week for each meal and snack you provide (e.g breakfast, snack, lunch, tea)?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 5. Do you provide a variety of wholegrain and white starchy foods across each week?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Guidance: *It is good practice to provide wholegrain starchy foods for at least one breakfast, lunch and tea each week, and a variety of wholegrain and white starchy foods across each week. Wholegrain starchy foods include oats and wholegrain breakfast cereal, brown rice, wholewheat pasta, wholemeal bread and bread products.*

Objective 2

Fruit Vegetables and Fibre

[Read online guidance for increasing the consumption of fruit, vegetables, and fibre](#)

Bronze Core Action 6. Do you provide a portion of vegetables or salad and/or fruit with all meals and with some snacks?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 7. Do you provide a variety of vegetables, salad and fruits and offer at least four different types across each full day care and two different types during half day or sessional care?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Bronze Core Action 8. Do you provide dried fruit at meal times only and not as a snack inbetween meals? Dried fruit contains sugars that can stick to and may harm children's teeth.

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Objective 3

Milk and Dairy

Bronze Core Action 9. Do you provide at least two portions of milk and dairy foods each day as part of meals, snacks and drinks?"

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Bronze Core Action 10. 10. For children under two years old, do you use whole (full fat) milk and full fat dairy foods (e.g. cheese and cream cheese, yoghurts, fromage frais)

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 11. Do you avoid using low fat skimmed milk and skimmed milk products for all children under five years old?"

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Objective 4



Meat, Fish, Eggs, Beans and other non - dairy sources of protein

Bronze Core Action 12. Do you offer a portion of beans, pulses, fish, eggs, meat or other meat-free or non-dairy proteins as part of lunch and tea every day?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 13. Do you provide a variety of different proteins (beans, pulses, fish, eggs, meat or other meat-free or non - dairy sources of protein) as part of lunches and tea every day, and across the week?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Guidance: *It is good practice to provide a portion each of beans, pulses, fish, eggs, meat (e.g. red meat and poultry) or other proteins (e.g. meat alternatives) each week as part of lunch and tea*



Bronze Core Action 14. Do you limit meat products (e.g. sausages, meatballs), fish products (e.g. fish fingers, fish cakes) and meat free products (e.g. vegetarian sausages or burgers) to no more than once a week for each of the three types?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 15. Does your menu include dishes with oil-rich fish (such as mackerel, sardines, trout etc.) at least once every three weeks, but not more than twice each week?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Silver Core Action 16. If using meat, do you use leaner cuts and remove visible fat and skin from poultry, or buy meat products with lower saturated fat content - 5g/100g or less?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on



- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 17. Do you provide one meat - free lunch and one meat - free tea for all children each week which uses pulses or a meat-free alternative as the protein source?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 18. Do you provide vegetarian children with a variety of protein sources such as pulses, eggs, nuts* and meat-free alternatives each week, and two or three portions each day?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Objective 5

Desserts, Puddings and Cakes

Bronze Core Action 19. Do you only offer desserts, puddings, cakes and/or biscuits as part of meals at lunch and teatime and not between meals?

N.B. This must not contain any confectionary

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Silver Core Action 20. Do you offer a variety of different lower sugar fruit-based or lower sugar dairy-based desserts everyday as part of lunch and tea, and limit provision of cakes and biscuits? For guidance products that are lower in sugar are those which contain 5.0g or less per 100g and are labelled as 'low' (green) in sugar, or those that contain between 5 - 22.5g per 100g and are labelled 'medium' (amber) in sugar.

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Guidance: *It is good practice to vary the desserts you offer at lunch and tea time each week (such as fruit-based and dairy-based desserts, fresh fruit and dairy-based yoghurt) and limit the provision of cakes and biscuits.*

Please see [Example menus for early years settings in England Part 1: Guidance](#) and [Part 2: Recipes](#) which includes menus and useful information for early years settings to help meet the Early Years Foundation Stage welfare requirements for food and drink. Please use these alongside [Government Buying Standards for Food and Catering Services](#) to help reduce sugar, saturated fat and salt in children's diets.

Objective 6

Foods high in fat, sugar and salt

[Read online guidance on the following:](#)

Reduce Fat,
Reduce Salt,
Reduce Sugar

Bronze Core Action 21. Do you make sure the processed food ingredients you use are sugarfree or reduced sugar and reduced salt where available (and without artificial sweeteners as replacement). N.B. This also applies to breakfast cereals with the lowest sugar content, and bread and bread products with a lower salt content.

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Bronze Core Action 22. Can you confirm that you do not use salt in your recipes, and that salt is not added to food after it has been cooked?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 23. Do you avoid or limit the use of condiments (such as ketchup) and ready made sauces, soups, stocks and gravy granules?"

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 24. Do you avoid salty snacks such as crisps, pretzels and cheese flavoured biscuits?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this



☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 25. Do you only buy products free of Trans Fatty Acids (TFA's)?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Guidance: Please see [Example menus for early years settings in England Part 1: Guidance](#); and [Part 2: Recipes](#) which includes menus and useful information for early years settings to help meet the Early Years Foundation Stage welfare requirements for food and drink. Please use these alongside [Government Buying Standards for Food and Catering Services](#) to help reduce sugar, saturated fat and salt in children's diets.

Bronze Core Action 26. Have you cut out or minimised the amount of saturated fat in your recipes? e.g. low saturated fat products have 1.5g of saturated fat or less per 100g

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this



☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Guidance: Please see [Example menus for early years settings in England Part 1: Guidance](#); and [Part 2: Recipes](#) which includes menus and useful information for early years settings to help meet the Early Years Foundation Stage welfare requirements for food and drink. Please use these alongside [Government Buying Standards for Food and Catering Services](#) to help reduce sugar, saturated fat and salt in children's diets.

Bronze Core Action 27. Do you use as little oil in cooking as possible, and choose a cooking oil high in unsaturated fats, such as vegetable, rapeseed, sunflower or olive oil?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Silver Core Action 28. Do you only use healthier cooking methods and avoid shallow frying or deep frying your food?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on



- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 29. Do you limit the use of pastry to once a week only?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Silver Core Action 30. Can you confirm that you do not offer children any food items with pastry, or if you do, that this is only offered occasionally (e.g. once or twice every three weeks)?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Objective 7: **Healthier Drinks**

Bronze Core Action 31. Do children have access to drinking water throughout the day and are they regularly encouraged to drink and help themselves to water?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 32. Do you only provide fresh tap water and plain milk for children to drink? N.B. avoiding fruit juice, diluted fruit juice, fruit juice drinks, squash, flavoured milk drinks, flavoured water and fizzy drinks

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

OBJECTIVE 8:



Other Positive Steps to Support Health

[Read online guidance for positive steps to support health](#)

Bronze Core Action 33. Are you working towards making the food options for your events, meetings, fundraising activities in your setting as healthy and sustainable as possible by limiting the provision of cakes/biscuits and other high fat and sugary items?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 34. Do you encourage healthier ways to celebrate special occasions, and avoid using food or drink as a reward?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Bronze Core Action 35. Are you a breastfeeding friendly place, ensuring that anyone who needs to feels comfortable to breastfeed? To demonstrate this, you must comply with the following criteria*

1. Ensure that all our staff know about the Bristol Breastfeeding Welcome Scheme (see below)
2. Display a Bristol Breastfeeding Welcome scheme window sticker or poster in an obvious place in our setting
3. Uphold a woman's right to breastfeed by ensuring that if someone complains, the complainant is moved, not the mother.

*This means you will automatically become part of the Bristol Breastfeeding Welcome Scheme and we will send you window stickers and posters to display"

Bronze Core Action 36. Do you support healthy packed lunches by encouraging parents not to add confectionery, including cereal bars, processed fruit bars, sweets, chocolate bars or chocolate coated products in packed lunch boxes?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

OBJECTIVE 9:

Reducing Waste

[Read online guidance for supporting the local economy](#)



Bronze Core Action 37. Do you monitor and record how much food waste you have and take action to reduce it?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 38. Do you provide re-usable crockery, utensils and other accessories for example cups and glasses, and only on occasion (ie. picnics) use recyclable varieties?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 39. Do you recycle any remaining food waste (that isn't safe to eat) by composting it or putting it in a food waste bin?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this



☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 40. Do you and your suppliers try to buy products with as little single use packaging as possible?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

OBJECTIVE 10:

Supporting the Local Economy, Animal Welfare and Ethical Practice

[Read online guidance for supporting the local economy and ethical trading](#)

Bronze Core Action 41. Do you source your food ingredients and products as locally and as seasonally as possible* (meat, dairy, fruit, veg and other ingredients) and this information is displayed to families? Local = within the South-West region. Sources includes = farmers, growers, producers, manufacturers. Any processed products bought in, should use local ingredients where possible.

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on



- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Bronze Core Action 42. If you use eggs, are all your eggs free-range?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

43. Bristol is a FAIRTRADE city. Do you make sure that the products you buy sourced ethically where possible* (E.g. Fairtrade tea & coffee, bananas, cocoa and sugar)?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



Q48. 44. Are you a 'living wage' employer/pay all employees the living wage?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

45. Do you only buy sustainable fish with an [MSC \(Marine Stewardship Council\)](#) or an [ASC \(Aquaculture Stewardship Council\)](#) standard?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

46. If palm oil is unavoidable in a product or as an ingredient, do you make sure all palm oil is certified sustainable by a recognised scheme? e.g. [Roundtable on Sustainable Palm Oil \(RSPO\) certified](#).

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this



☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

47. Do you try to buy some certified organic produce (veg, meat, bread, etc.) and ingredients where possible?

e.g. [Soil Association Certification](#), [Organic Farmers and Growers Certification](#), [Organic Food Federation](#)

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

48. If you need to use a vehicle, or vehicles, for your business, do you use more sustainable transport options? e.g. using a bike delivery service, freight consolidation or electric vehicles.

Check out [our website](#) for guidance on sustainable energy

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



OBJECTIVE 11:

Communicating, Training and Working with Others

[Read online guidance for training, communication, and collaboration](#)

49. Are all of the staff who are involved in preparing/serving/teaching about food/cooking knowledgeable about the healthier and sustainable food practices that has been agreed to as part of the Bristol Eating Better Award?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

50. Has all staff involved in preparing/serving/selling food have completed relevant training or 'E-Learning' in healthier catering and sustainable food practices relevant to the business?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:



51. Do you promote your healthier food and your contribution to food sustainability on your website and through social media (where applicable)?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

52. Have you signed up to join the SUGAR SMART campaign?

- ☐ Yes, we already do this
- ☐ Yes, we'll be doing this from now on
- ☐ No, we're not doing this
- ☐ N/A this doesn't apply to our setting

Please give us details about how you're doing this:

Evaluation and feedback

We would like to evaluate the impact of the award over time and would appreciate your feedback to the questions below.

The following information will be kept confidential and will be used for administration and evaluation purposes only.

How did you hear about the award?



- ☐ Bristol Early Years network
- ☐ Facebook
- ☐ Instagram
- ☐ Twitter
- ☐ Word of mouth
- ☐ Saw it displayed by another early years setting/business/school
- ☐ Bristol City Council promotional e-mail
- ☐ Via a Food Hygiene Inspection
- ☐ Other (please explain below):

What type of Early Years setting are you?

- ☐ Nursery/ Pre-school
- ☐ Early Years Caterer
- ☐ Childminder
- ☐ Playgroup
- ☐ Other (please explain below):



What type of food do you serve? (e.g. types of meals; breakfast, lunch, tea; snacks, drinks)

On average, how many children do you serve every day? (Please enter a number...)

How knowledgeable do you currently feel about how to make your food healthier & more sustainable? Is there any support we can provide you with?

Have you previously held a 'Bristol Eating Better' award and at what level?

If yes, has it had an impact on your early years setting/ food business? Please tell us how below.

On average, how many children do you serve every day? (Please enter a number...) *



How knowledgeable do you currently feel about how to make your food healthier & more sustainable? Is there any support we can provide you with? *

Have you previously held a 'Bristol Eating Better' award and at what level? *

☐ Yes

☐ No

At what level

If yes, has it had an impact on your early years setting/ food business? Please tell us how below. *

Thank you.

Thank you for taking the time to complete the application.

We will be in touch shortly with your score and information about the award level you've achieved.

In the meantime, if you have supporting information about your business that you'd like us to include on our website, for example; photographs, quotes, stories and why you applied for the award then please email them to bristoleatingbetter@bristol.gov.uk.