

Lunch Suppliers' Operation Information

Name of suppliers *	Food production							Food quantity #			Food quality ^						Participated in "Salt Reduction Scheme for School Lunches"	Nutrition training	Date								
	Production mode			Dietetic service				Special needs			Provide different portions of food for both junior and senior classes	3:2:1 ratio of lunch box volume	Provide extra vegetables	Arrangement of providing extra vegetables	Grains with at least 10% whole grains or added vegetables	Provide one serving of fruit				Provide no less than one serving of vegetables	Do not provide desserts	Cut down the provision of "limited Food Items"	No "Strongly Discouraged Food Items"				
	Cook-serve system	Cook-chill system	On-site meal portioning at school	Others	In-house dietitians/nutritionists	Nutrition advisory service provided by external organisations	Software for nutrition analysis	Others	Students with food allergy	Ethnic minority students														Others			
Asia Pacific Catering Corp. Ltd. - Luncheon Star	✓	✓	✓	-	✓	✓	✓	-	Provide different meat options for students every day; lunch boxes containing food allergens will be indicated	Provide different meat options for students; provide vegetarian meal every day upon request	-	✓	✓	✓	Individualised arrangement can be provided upon school's request	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Provide training in relation to food nutrition	05/11/2020
Compass Group Hong Kong Ltd.	✓	-	✓	-	✓	-	✓	-	Provide different meat options for students every day, not include nuts (such as peanuts, chestnuts)	Vegetarian meal, provide pork-free meal, halal food	-	✓	✓	✓	Extra vegetables provided if request by students; Special arrangement: mini-pack of extra rice and vegetables (small bowl portion) are available for students after dispatching the lunch boxes	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Internal training, provide nutritional information by nutritionists every month, participate in "Salt Reduction Scheme for School Lunches" of the DH	11/12/2020
Danny Catering Service Ltd.	✓	-	✓	On-site meal portioning service in every classroom	✓	✓	✓	1. Menu designed by dietitians and executive chefs 2. To follow the "Nutritional Guidelines on Lunch for Students" to design menus that fulfill the requirements of "EatSmart School Accreditation Scheme" 3. To collect the feedback from schools, parents and students regularly on-site	Provide at least one lunch box that does not contain food allergens every day	Provide vegetarian and pork-free meals for students every day	Set up a hotline to respond to parents' enquiry on menu	✓	✓	✓	Provide fresh vegetables and on-site cooking of vegetables at school; Prepare adequate amount of extra vegetables by central factory and deliver to school every day	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	1. Provide nutritional information to staff every month by nutritionists 2. Provide nutritional training and assessment regularly to staff by nutritionists 3. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH 4. To arrange regular nutrition related training and workshops for staff	04/12/2020
Deli Fresh Limited	✓	✓	✓	-	✓	-	-	1. To follow the "Nutritional Guidelines on Lunch for Students" 2. Menu designed by dietitians and executive chefs	Student would inform resident staff of individual case	Three meals without repeating ingredients	-	✓	✓	✓	Provide extra vegetables service upon school's request	-	✓	✓	✓	✓	✓	✓	✓	✓	-	1. Provide training in relation to food nutrition 2. Nutritional talks	23/03/2021
Delicious Chef King Catering Limited	✓	-	✓	On-site meal portioning service in every classroom and floor upon school's request	✓	✓	✓	Work with the dietitians of Haven of Hope Hospital for menu design	Lunch boxes containing common food allergens will be indicated on the menu; provide different meat options for students every day	Provide a vegetarian meal every day	-	✓	✓	✓	Provide extra vegetables service upon school's request	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	1. "Hygiene Supervisor Training Courses" 2. "Nutritional Cooking Training Workshop for Chefs" 3. "Nutritional Workshop for Food Preparers"	08/12/2020
Fit For Life Luncheon & Catering Services	✓	-	✓	On-site cooking	✓	✓	✓	Menu designed by dietitians and executive chefs according to the "Nutritional Guidelines on Lunch for Students" of the DH and provide nutritional talks to students to enhance their nutritional knowledge	Indicate food allergens in the menu and provide a channel for enquiries	Vegetarian meal	Provide online service of personal account, including enquiries for food allergens, payment and refund by a dedicated staff	✓	✓	✓	Provide individually packed leafy vegetables in individual thermal containers when delivery to schools	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	External training: 1. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH 2. Participate in the "Salt Reduction Scheme for School Lunches" organised by the DH 3. Participate in the seminars related to food hygiene and safety organised by the FEHD 4. Participate in training for ISO9001 system, HACCP/ISO22000 on food quality and safety organised by Food Sciences Consultancy Internal training: 1. Provide training to relevant staff by nutritionist according to the "Nutritional Guidelines on Lunch for Students" of the DH 2. Provide training to staff by hygiene manager according to the FEHD's food and environmental safety operation 3. Provide relevant training on CCP/OPRPs monitoring and the operation of SSOP by the HACCP team 4. Provide training on requirements about occupational safety by the occupational safety team 5. Participate in "Super Green Monday" and provide nutrition training on vegetarian meals for staff	16/11/2020
Flourishing Catering Management Co., Ltd.	✓	-	-	-	-	✓	-	-	Provide special meals	Provide special meals	-	✓	✓	✓	Provide extra vegetables in individual thermal containers to schools for refill	✓	✓	✓	✓	✓	✓	✓	✓	✓	-	-	10/03/2021
Fresh Smart Catering	✓	-	✓	On-site meal portioning service in every classroom/floor/school canteen etc.	-	✓	✓	Menu design following the "Nutritional Guidelines on Lunch for Students" and the requirements of "EatSmart School Accreditation Scheme"	Indicate the common food allergens on the menu, e.g. seafood, milk, peanuts, eggs, etc.	Indicate pork and beef on the menu and provide vegetarian meal every day	-	✓	✓	✓	On-site meal portioning: provide extra vegetables on the on-site desk; Lunch boxes provided in classroom: provide one extra box of vegetables in thermal containers in each classroom	✓	✓	✓	✓	✓	✓	✓	✓	✓	-	1. Participate in the "Nutritional Cooking Training Workshop for Chefs" and "Nutritional Workshop for Food Preparers" organised by the DH 2. Invite professionals to give internal seminars and trainings to staff in order to enhance their nutrition knowledge 3. Arrange staff to participate in food and nutrition related seminars and workshops regularly 4. Browse "EatSmart@school.hk" Campaign thematic website regularly, join the meetings and update the latest nutrition information	18/11/2020

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	Cook-serve system	Cook-chill system	On-site meal portioning at school	Others	In-house dietitians/nutritionists	Nutrition advisory service provided by external organisations	Software for nutrition analysis	Others	Students with food allergy	Ethnic minority students													Others
Gem Fusion Catering Ltd.	✓	-	-	-	-	-	-	-	-	-	✓	✓	✓	Provide separately	-	✓	-	✓	✓	-	-	08/12/2020	
Hong Kong Gourmet Limited (A wholly owned subsidiary of Vitaland Services Limited)	✓	✓	✓	On-site meal portioning service in every classroom/floor/school canteen or on-site cooking	-	✓	-	1. Menu designed by dietitians and executive chefs 2. To follow the "Nutritional Guidelines on Lunch for Students" to design menu 3. To collect the feedback from the DH, schools and parents regularly	Indicate a list of food allergens in the menu including mushrooms, gluten-containing grains, crustaceans, eggs, fish, peanuts, soybeans, milk, etc.	Provide vegetarian and different meat options every day	Provide customer service hotline for enquiry about the menu	✓	✓	✓	Every school is supplied with 3% additional back-up lunch boxes with extra vegetables upon request by students. Freshly cooked vegetables is optional at the tuck shops operated by Vitaland Services Limited	✓	✓	✓	✓	✓	✓	External training: 1. Provide nutritional information, training and assessment by nutritionists 2. Participate in the "Nutritional Cooking Training Workshop for Chefs" and "Nutritional Workshop for Food Preparers" organised by the DH 3. Participate in the seminars related to food hygiene and safety organised by the FEHD 4. Participate in training for HACCP/ISO22000 on food safety Internal training: 1. Provide training on the "Nutritional Guidelines on Lunch for Students" to ensure the menu design, food procurement and production process fulfil the requirements 2. Provide training on nutritional information related to vegetarian meals for staff involved in "Super Green Monday" to ensure that vegetarian meals fulfil the nutrient requirements of students 3. Provide introduction and trainings on "Salt Reduction Scheme for School Lunches"	10/11/2020
Macy's Food and Services Ltd.	✓	-	✓	-	-	✓	-	-	Macaroni with ham or cheese & ham sandwiches	Vegetarian meal	-	✓	✓	✓	Provide extra vegetables in each classroom's thermal containers if necessary	✓	✓	✓	✓	✓	✓	Completed the "Nutritional Cooking Training Workshop for Chefs" organised by the DH & regular meetings for the latest nutrition information	01/12/2020
Murray Catering Co. Ltd.	✓	-	✓	-	-	✓	-	-	Lunch boxes with common food allergens will be indicated on the menu by icons and provision of macaroni meal	Vegetarian meal	-	✓	✓	✓	Provide extra vegetables in every classroom or designated areas at school	✓	✓	✓	✓	✓	✓	Nutritional talks	04/11/2020
Murray Food & Beverage Limited	✓	-	✓	-	-	✓	-	-	Light meal or vegetarian meal	Vegetarian meal	-	✓	✓	✓	Prepare adequate amount of extra vegetables for students every day	✓	✓	✓	✓	✓	✓	Provide training, nutritional information, workshops and assessment regularly by dietitians	24/11/2020
Sailing Boat Luncheon Production Ltd.	✓	-	✓	Provide on-site meal portioning service in every floor and on-site cooking in schools' kitchen and canteen	✓	✓	✓	Menu design according to the "Nutritional Guidelines on Lunch for Students" of the DH and the requirements of "EatSmart School Accreditation Scheme"	Indicate the common food allergens on the menu, e.g. seafood, peanuts, mushrooms, etc.	Provide one vegetarian meal and one meal with meat of halal food every day	Designated officer to answer and follow-up if parents have concerns over the ingredients	✓	✓	✓	1. Provide on-site cooking of vegetables service upon school's request 2. Dispatch extra vegetables at designated area or classroom for students	✓	✓	✓	✓	✓	✓	1. External training: participate in courses of "Food Nutrition and Food Safety" organised by the DH or other organisations 2. Internal training: provide training on the "Nutritional Guidelines on Lunch for Students" for staff by in-house nutritionist to ensure the menu design, food procurement and meal production fulfil the requirements 3. Training related to vegetarian meal: ensure vegetarian lunches meet students' nutrition needs to echo with "Super Green Monday" 4. Training related to salt reduction: menu design, food procurement and meal production fulfil the requirements of "Salt Reduction Scheme for School Lunches"	25/11/2020
Seamart Catering Company Limited	✓	-	✓	-	-	✓	✓	-	Provision of different menus every day (including meals without food allergens)	Provide different meat options every day	-	✓	✓	✓	Conduct survey to evaluate the meal portions regularly; arrangement of providing extra vegetables is available	✓	✓	✓	✓	✓	✓	Provide bimonthly training on nutrient preservation and food handling practices by nutritionists	08/11/2020
Sodexo HK Limited	✓	-	-	-	✓	-	-	-	Provide special meals	Provide special meals	-	✓	✓	✓	Students can request for extra vegetables or rice	✓	✓	✓	✓	✓	✓	Provide nutritional information to staff by nutritionists regularly	18/11/2020
St. James' Settlement James' Café	✓	-	-	-	✓	-	-	-	Indicate the common food allergens on the menu, e.g. peanuts, seafood, milk or eggs, etc.	Indicate pork and beef on the menu	shredded diet, purée diet	✓	✓	✓	Provide extra vegetables service upon school's request made 3 working days in advance	✓	✓	✓	✓	✓	✓	-	09/03/2021

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	Production mode			Dietetic service			Special needs			Provide different portions of food for both junior and senior classes	3:2:1 ratio of lunch box volume	Provide extra vegetables	Arrangement of providing extra vegetables	Grains with at least 10% whole grains or added vegetables	Provide no less than one serving of vegetables	Provide one serving of fruit		Do not provide desserts	No "Strongly Discouraged Food Items"	Cut down the provision of "Limited Food Items"	Nutrition training	Date			
	Cook-serve system	Cook-chill system	On-site meal portioning at school	Others	In-house dietitians/nutritionists	Nutrition advisory service provided by external organisations	Software for nutrition analysis	Others	Students with food allergy														Ethnic minority students	Others	
Top Catering Development Limited	✓	-	✓	On-site cooking at school canteen	-	-	✓	Co-operation with nutritional centre	Arrange chef for special cooking	-	-	✓	✓	✓	Discuss with schools about the arrangement according to different situation, environment and request	✓	✓	✓	✓	✓	✓	-	Provide related trainings by nutritionists	19/11/2020	
TZCJ Company Ltd.	✓	✓	-	-	✓	-	-	-	-	-	-	✓	-	-	-	✓	✓	✓	✓	-	✓	-	Provide training in relation to food nutrition	18/11/2020	
Uncle Bento	✓	-	-	-	-	✓	-	-	Lunch boxes with common food allergens will be indicated on the menu	Provide vegetarian meal and halal food	-	✓	✓	✓	Extra vegetables and rice provided at designated area, students may refill if necessary	✓	✓	✓	✓	✓	✓	✓	✓	Provide regular nutritional workshops for staff according to "EatSmart@school.hk" Campaign thematic website	15/12/2020
Wing Kee Catering	✓	-	-	-	-	✓	-	-	Provide special meals	-	-	✓	✓	✓	-	✓	✓	-	✓	✓	-	-	-	26/11/2020	

Disclaimer: Information was provided by suppliers

* Arranged in alphabetical order

Last updated on 26/03/2021

Legend :

- Provide different portions of food for both junior and senior classes - Supply lunches in different portions to students of both junior and senior classes in primary schools
- 3:2:1 ratio of lunch box volume - Provide grains, vegetables and meat (or its substitute) in the ratio of 3:2:1 (i.e. grains being the most, followed by vegetables, and meat being the least)
- Provide extra vegetables - Provide extra vegetables for students

^ Legend :

- Grains with at least 10% whole grains or added vegetables - Provide at least one lunch set containing grains, with at least 10% of whole grains or added vegetables each day (applicable to lunch suppliers who provide more than one type of grains each day)
- Provide no less than one serving of vegetables - Provide grains, with at least 10% of whole grains or added vegetables, on at least two school days each week ("week" as on a basis of five school days) (applicable to lunch suppliers who provide only one type of grains each day)
- Provide one serving of fruit - Provide no less than one serving of vegetables for each lunch set
- Do not provide desserts - Provide one serving of fruit every day
- No "Strongly Discouraged Food Items" - Do not provide any desserts
- Cut down the provision of "Limited Food Items" - All meal choices shall not contain "Strongly Discouraged Food Items", also known as "red light" food items, such as food items with added animal fat, plant sources of saturated fat and trans fat, food items with very high salt content, and beverages in "Snacks to Choose Less" category
- Cut down on the provision of "Limited Food Items", also known as "yellow light" food items, including grains with added fat or oil, fatty cuts of meat and poultry with skin, processed or preserved meat and vegetable products, sauce or gravy with high sugar, salt or fat content, full-fat dairy products, etc.
- Not providing "Limited Food Items" for more than two school days (for weeks with 4-5 school days).
- Not providing "Limited Food Items" for more than one school day (for weeks with 2-3 school days).
- Not providing "Limited Food Items" for weeks with only 1 school day.

References: Nutritional Guidelines on Lunch for Students (https://school.eatsmart.gov.hk/files/pdf/lunch_guidelines_bi.pdf)
 Classification of Food Items for School Lunch (https://school.eatsmart.gov.hk/files/pdf/Lunch_Classification_en.pdf)
 Nutritional Guidelines on Snacks for Students (examples of Snacks to Choose Less) (https://school.eatsmart.gov.hk/files/pdf/snack_guidelines_bi.pdf)