

Lunch Suppliers' Operation Information

Name of suppliers *	Food production						Food quantity #				Food quality ^					Participated in "Salt Reduction Scheme for School Lunches"	Staff training		Date				
	Production mode			Dietetic service			Special needs			Provide different portions of lunches to students of both junior and senior classes in primary schools	3:2:1 ratio of lunch box volume	Provide extra vegetables	Arrangement of providing extra vegetables	Provide at least 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		
	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	Students with food allergy	Ethnic minority students													Others	
Aditi Limited	✓	✓	✓		✓			✓			✓		✓	✓	✓	✓	✓	✓	05/01/2024				
Asia Pacific Catering Corp. Ltd. - Luncheon Star	✓	✓	✓	Flexible serving mode, able to assist in changing the serving mode or custom design the serving mode which meets school operational need.	✓	✓	✓	In-house Dietitian keeps exploring the nutrition need of school children and designs suitable menu. Dietitian could also arrange school nutrition talk, assist in school healthy eating activities. Contracted Dietitian provides further nutrition advice on menu and nutrition information for parents and school children on company website.	Menu contains details of ingredient and indicates the food allergens such as eggs, milk, broad beans and peanuts, etc. Students can choose according to personal need.	Various meat choices are indicated for students to choose according to personal need.	Upon school operational needs. For example, providing vegetarian meal on the Birthday of the Buddha, Christmas special meal on Christmas Day or light snack box for school activities such as school picnic, sports meets.	✓	✓	✓	Additional small portions of vegetables are provided during school days for students with specific dietary needs.	✓	✓	✓	✓	✓	✓	26/10/2023	
Cannan Lutheran Food Production Centre	✓							Free of eggs and seafood					✓	✓	✓	✓	✓	✓	Participate in the training workshops organised by the DH	21/12/2023			
Chez Lung Catering Co. Ltd.	✓				✓			Provide 4 meal options	Provide 4 meal options				✓	✓	✓	✓	✓	✓		04/01/2024			
Compass Group Hong Kong Limited	✓		✓		✓	✓	Take reference from the "Nutritional Guidelines on Lunch for Students" and "Classification of Food Items for School Lunch" in menu planning	Free from nuts, peanuts, eggs, milk, seafood, soybeans and wheat	Offer protein choices apart from pork	Vegetarian and lacto-ovo-vegetarian meal		✓	✓	✓	Additional vegetables or more portions of vegetables could be provided upon student's request	✓	✓	✓	✓	✓	✓	Internal training. Dietitian provides information on food nutrition every month	08/01/2024
Danny Catering Service Ltd.	✓		✓	On-site meal portioning service in every classroom	✓	✓	✓	1.Menu planning by registered dietitians and executive chefs 2. Follow the "Nutritional Guidelines on Lunch for Students" in menu planning and fulfil the requirement of "EatSmart School Accreditation Scheme" 3. Collect on-site feedback from school, parents and students regularly	Provide at least one lunch box option that does not contain common food allergens every day	Provide vegetarian and pork-free meals for students every day		✓	✓	✓	1. Provide on-site cooking of fresh vegetables at school every day 2. Prepare adequate amount of extra vegetables by central factory for students every day	✓	✓	✓	✓	✓	✓	1. Provide nutritional information to staff every month by Dietitian 2. Provide regular nutritional training and assessment by Dietitian 3. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH 4. Arrange regular nutrition related seminar and workshops for staff	13/11/2023
DCK Catering Limited	✓		✓		✓	✓	✓	Collaborate with the Haven of Hope Hospital. Menu planning by registered Dietitians.	Indicate common food allergens on the menu Provide different meat options for students every day	Provide one 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"	20/12/2023
Fantastic Kitchen	✓				✓			Free of peanuts	Free of eggs and pork			✓	✓	✓	✓	✓	✓	✓				31/10/2023	
Fit For Life Luncheon & Catering Services	✓		✓		✓	✓	Follow the "Nutritional Guidelines on Lunch for Students" for lunch production Provide professional talk in promoting nutritional knowledge	Menu planning by registered dietitians and executive chefs Indicate food allergens on the menu and provide platform for allergen ingredient enquiry.	Vegetarian meal			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	External training: 1. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH 2. Participate in "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 ISO 9001 Quality management systems and HACCP/ISO22000 on food safety training Internal training: 1. Provide training by Dietitian based on "Nutritional Guidelines on Lunch for Students" to relevant operators. 2. Provide training by Hygiene Manager based on FEHD and environmental safety handling to staff. 3. Provide training by HACCP Team on CCP/OPRP surveillance and SSOP operations 4. Provide training on OSH requirement and ethics by OSH team	31/10/2023

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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	Students with food allergy	Ethnic minority students														Others	Staff training
Flourishing Catering Management Co. Ltd.	✓						✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			29/12/2023	
Four Seasons Catering Services Ltd.	✓		✓								✓	✓	✓	✓	✓	✓	✓	✓	✓	✓			29/12/2023	
Fresh Smart Catering	✓		✓	On-site meal portioning service in tuck shop/canteen/classroom/floor, etc.		✓	✓	Menu planning according to requirements of 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.	Vegetarian meal		✓	✓	✓	On-site meal portioning: provide extra vegetables on the on-site counter Lunch boxes in classroom: provide one extra box of vegetables in thermal containers in each classroom	✓	✓	✓	✓	✓	✓	✓	Participate in the "Nutritional Cooking Training Workshop for Chefs" and "Nutritional Workshop for Food Preparers" organised by the DH	02/01/2024
Gem Fusion Catering Limited	✓															✓		✓	✓	✓			19/12/2023	
Give Me 5 Holdings Limited	✓					✓	✓		Indicate the common food allergens on the menu			✓	✓	✓	Vegetables and rice are placed in individual lunch boxes and distributed to students in need by the on-site staff.	✓	✓	✓	✓	✓	✓	✓	Arrange staff to participate in food and nutrition related seminars and workshops organised by the DH regularly	20/12/2023
H.R. Woodward Foods (Asia) Co. Ltd.	✓	✓				✓	✓		Indicate food allergens on the menu			✓	✓	✓	Provide additional vegetable refill service and offer extra vegetable lunch boxes (boxed) and extra vegetable plates (plated) to the school.	✓	✓	✓	✓	✓	✓	✓	Arrange regular training sessions for employees conducted by dietitian	20/12/2023
Hong Kong All About Eat Catering Ltd.	✓						✓		✓			✓	✓			✓	✓	✓	✓	✓	✓		08/11/2023	
Hong Kong Gourmet Limited	✓		✓			✓							✓			✓	✓	✓	✓	✓	✓	✓	Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH regularly	02/11/2023
Hong Kong Top Food Factory Limited	✓					✓						✓	✓			✓	✓	✓	✓	✓	✓	✓	DH webpages	21/12/2023
Kinderlunch	✓	✓	✓			✓						✓	✓	✓	Lunch boxes service: provide an additional pack of 500 gram vegetables for each classroom; Canteen service: students can refill extra vegetables on their own	✓	✓	✓	✓	✓	✓	✓		21/12/2023
La Casa Management Company LTD	✓	✓							Allergens of every meal are indicated on menu	Vegetarian meal Various meat choices are indicated for students/parents to choose	All meals are nut-free	✓				✓		✓	✓	✓	✓	✓		13/11/2023
Lok Sin Tong Meal Delivery Service Centre	✓					✓					Vegetarian meal	✓	✓	✓	Provide extra vegetables in box if needed	✓	✓	✓	✓	✓	✓	✓	ISO Internal Auditor Training, HACCP and hygiene training	04/01/2024
Macy's Food And Services Ltd.	✓							Nutritional comment given by school Dietitian	Arrangement could be made upon liaising with schools	Arrangement could be made upon liaising with schools		✓	✓	✓	Arrangement could be made upon liaising with schools	✓	✓	✓	✓	✓	✓	✓	✓	29/12/2023
Murray Catering Co., Ltd.	✓					✓						✓	✓	✓	Refill of rice, vegetable and sauce	✓	✓		✓	✓	✓	✓		21/12/2023

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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														
Murray Food & Beverage Limited	✓	✓	On-site meal portioning service in every classroom, floor, school canteen in catering school need.	✓	✓	1. Follow the "Nutritional Guidelines on Lunch for Students" in all meal options and fulfil the nutritional requirements of "EatSmart School Accreditation Scheme". Menu planning by executive chef. 2. Collect on-site feedback from school, parents and students regularly	Provide vegetarian meal and allergen free meal	Vegetarian meal	✓	✓	✓	Provide extra vegetables service upon school's request	✓	✓	✓	✓	✓	✓	✓	✓	1. Provide nutritional information, training and assessment by Dietitian 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 HACCP/ISO22000 on food safety training	05/01/2024	
Sailing Boat Luncheon Production Limited	✓	✓	On-site meal portioning service on every floor On-site cooking in schools' kitchen and canteen	✓	✓	Menu planning according to the "Nutritional Guidelines on Lunch for Students" and the requirements of "EatSmart School Accreditation Scheme" Dietitian is responsible for the recipes formulate and assessment to ensure the lunch provided meet the requirements and target of "Salt Reduction Scheme for School Lunches"	Indicate common food allergens on the menu e.g. seafood, peanuts, eggs, mushrooms, etc.	Provide one vegetarian meal and one meal with halal meat every day	✓	✓	✓	1. Provide fresh cooking of vegetables service upon school's request 2. Dispatch extra vegetables to designated area or classroom for students	✓	✓	✓	✓	✓	✓	✓	✓	All members attended food hygiene supervisor and nutrition cooking training course organised by the DH and the Hong Kong Productivity Council. Provide nutritional course by in-house Dietitian regularly	05/12/2023	
Seamart Catering Company Limited	✓	✓		✓	✓		There are a variety of menus every day (including non-allergenic ingredients)	Daily menu with a variety of meat options	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	Dietitian provides food preservation and food handling training every 2 months.	20/12/2023	
Sodexo (Hong Kong) Limited	✓	✓		✓		Provide information on lunch ingredients and message targeted on food allergy and ethnic minority group	Food allergy label was given on every recipe	Food label is given on every recipe such as vegetarian, beef, chicken, fish and nuts.	✓	✓	✓	Additional 2-5% is given on actual demand to prevent food wastage.	✓	✓	✓	✓	✓	✓	✓	✓	Online training or regular on-site briefing	21/12/2023	
St. James' Settlement	✓			✓			Indicate peanuts, seafood, dairy, and eggs on the menu	Indicate beef and pork on the menu	✓	✓	✓	Provide extra vegetable service upon school's request with 3 working days in advance	✓	✓	✓	✓	✓	✓	✓	✓	Once every year	13/11/2023	
Star Kitchen Limited	✓	✓					Free of eggs or milk	Vegetarian meal	✓	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	Participate in the courses organised by the DH	28/12/2023	
Top Catering Development Limited	✓	✓	Canteen service	✓	✓	Menu planning by clients	Special cooking	Diabetic meal, Gout meal, shredded meal, minced meal	✓	✓	✓	One bucket for each classroom, self-arranged	✓	✓	✓	✓	✓	✓	✓	✓	Once every month	22/12/2023	
Uncle Bento	✓			✓				Halal meal				Provide extra vegetable service upon school's request	✓	✓	✓	✓	✓	✓	✓	✓	✓	19/12/2023	
Very Good Catering Service Centre	✓								✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	05/01/2024		
Wing Kee Catering	✓				✓				✓	✓			✓	✓	✓	✓	✓	✓	✓	✓	20/12/2023		

Disclaimer: Information was provided by suppliers

\* Arranged in alphabetical order

# Legend :

Provide different portions of lunches to students of both junior and senior classes in primary schools - Provide lunches in different portions to students of both junior and senior classes in primary schools

3:2:1 ratio of lunch box volume - The ratio of grains, vegetables and meat, fish, egg and alternatives to the volume of lunch box is 3:2:1 (i.e. grains is the most, vegetables is less, and meat, fish, egg and alternatives is the least)

Provide extra vegetables - Provide extra vegetables for students

^ Legend :

Grains with at least 10% of whole grains or added vegetables - Provide at least one meal choice 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 grains, with at least 10% of whole grains or added vegetables on at least two school days each week (applicable to lunch suppliers who provide only one type of grains each day)

Provide at least one serving of vegetables - Provide at least one serving of vegetables in each meal choice

Provide one serving of fruit - Provide one serving of fruit every day

Do not provide desserts - Do not provide any desserts

No 'Strongly Discouraged Food Items' - All meal choices shall not contain 'Strongly Discouraged Food Items', such as deep-fried food items, food items with animal fat, plant sources of saturated fat or trans fat, food items with very high salt content, food items with caffeine or sweeteners (for primary school students only) and drinks in the 'Snacks to Choose Less' category

Cut down the provision of 'Limited Food Items' - Cut down on the provision of 'Limited Food Items', including grains with added fat or oil, fatty cuts of meat and poultry with skin, processed or preserved meat, egg and vegetable products, sauce or gravy with high fat, salt or sugar content, full-fat dairy products, etc.

- Not providing 'Limited Food Items' on more than two school days (for weeks with 4 or 5 school days).

- Not providing 'Limited Food Items' on more than one school day (for weeks with 2 or 3 school days).

- Not providing 'Limited Food Items' on weeks with only 1 school day.

References: Nutritional Guidelines on Lunch for Students ([https://school.eatsmart.gov.hk/files/pdf/lunch\\_guidelines\\_bi.pdf](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](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](https://school.eatsmart.gov.hk/files/pdf/snack_guidelines_bi.pdf))

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