

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 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 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	Others	Students with food allergy	Ethnic minority students													
Aditi Limited	✓	✓	✓		✓	✓		Indicated common food allergens on the menu	Provide different kind of meat choice every day		✓	✓	✓	Depends on school's wish, students can request extra vegetables after finishing their whole lunch or at least grains, vegetables, and meat.	✓	✓	✓	✓	✓	✓	1. Provide regular nutrition related training and assessment by Dietitian 2. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH 3. Arrange regular nutrition related seminar and workshops for staff	23/11/2022	
Asia Pacific Catering Corp. Ltd. - Luncheon Star	✓	✓	✓		✓	✓			✓	✓	✓	✓	Provide adequate amount of vegetables for students every day	✓	✓	✓	✓	✓	✓	✓		14/11/2022	
Cannan Lutheran Food Production Centre	✓							Upon school request	Upon school request		✓	✓			✓	✓	✓	✓	✓	✓	✓	16/11/2022	
Chez Lung Catering Co. Ltd.	✓				✓			Provide 4 meal options	Provide 4 meal options		✓	✓	✓	Vegetables store in individual lunch boxes. Personnel could provide extra vegetables upon requested by students	✓	✓	✓	✓	✓	✓		14/12/2022	
Compass Group Hong Kong Ltd.	✓		✓		✓	✓		Upon individual needs	Upon individual needs		✓	✓	✓	Depends on school's wish, students can request extra vegetables after finishing their whole lunch or at least grains, vegetables, and meat.	✓	✓	✓	✓	✓	✓	Provide trainings included food allergies, basic lunch nutrition principles, etc.	21/11/2022	
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	15/12/2022	
DCK Catering Limited	✓		✓		✓	✓	✓	Collaborate with Haven of Hope Hospital. Menu planning by registered Dietitians.	Indicated common food allergens on the menu	Provide one vegetarian meal every day		✓	✓	Provide extra vegetables service upon request of school	✓	✓	✓	✓	✓	✓	1. "Hygiene Supervisor Training Courses" 2. "Nutritional Cooking Training Workshop for Chefs" 3. "Nutritional Workshop for Food Preparers"	11/11/2022	
Fit For Life Luncheon & Catering Services	1		1		✓	✓	✓	Menu planning by registered Dietitians and executive chefs Follow the "Nutritional Guidelines on Lunch for Students" for lunch production Provide professional talk in promoting nutritional knowledge	Indicate various food allergens on the menu. Provide platform for allergen ingredient enquiry.	Vegetarian meal	Provide individual account and designated personnel in managing enquiry such as allergen, bill and return meal and follow up issues.	✓	✓	Individual package for the leafy vegetables was delivered to schools by thermal container	✓	✓	✓	✓	✓	✓	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	15/12/2022	

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	Others	On-site meal portioning at school	Cook-serve system	Others	Software for nutrition analysis	Nutrition advisory service provided by external organisations	In-house Dietitians/nutritionists	Students with food allergy													Ethnic minority students	
Flourishing Catering Management Co. Ltd.	✓					✓		✓	✓	✓	According to the information and quantity requested by school	✓	✓	✓	✓	✓	✓		11/11/2022			
Four Seasons Catering Services Limited	✓	✓			✓		✓			✓	On-site meal portioning: provide extra vegetables. Students can make request to the personnel on-duty Lunch boxes: provide one extra box of vegetables and rice on every floor	✓	✓			✓	✓		15/12/2022			
Fresh Smart Catering	✓	✓	On-site meal portioning service in tuck shop/canteen/classroom/floor, etc.		✓	✓	Menu planning according to requirement 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 desk Lunch boxes provided in classroom: provide one extra box of vegetables in thermal containers in each classroom	✓	✓	✓	✓	✓	✓		06/01/2023			
Hong Kong All About Eat Catering Ltd.	✓				✓			✓				✓	✓	✓	✓	✓	✓		23/11/2022			
Hong Kong Gourmet Limited (subsidiary fully owned by Vitaland Services Limited)	✓	✓	On-site meal portioning service in every classroom, floor, school canteen; On-site cooking.		✓	✓	Follow the "Nutritional Guidelines on Lunch for Students" in menu planning Collect feedback from the Department of Health (DH), schools and parents regularly Menu planning by registered Dietitians and executive chefs	Indicate a list of food allergens on the menu e.g. mushrooms, gluten-containing grains, crustaceans, eggs, fish, peanuts, soybeans, milk, etc.	Provide vegetarian meal and different meat options every day	Provide customer service hotline for menu enquiry	Every school provides additional 3% reserved lunch boxes for extra vegetables request by student Another option provided that extra vegetables can be freshly cooked by the tuck shops operated by Vitaland Services Limited	✓	✓	✓	✓	✓	✓	✓	16/11/2022			
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	✓	✓	✓	✓	✓	✓		15/12/2022			
Murray Food & Beverage Limited	✓	✓			✓			Provide vegetarian meal and allergen free meal	Provide vegetarian meal and allergen free meal			✓	✓	✓	✓	✓	✓	Conduct regular nutrition related training and evaluation of menu	18/11/2022			
Sailing Boat Luncheon Production Ltd.	✓	✓	On-site meal portioning service in 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 lunch formulate and assessment to ensure the lunch provided meet the requirement and target of "Salt Reduction Scheme for School Lunches"	Indicate possible food allergens on the menu e.g. seafoods, peanuts, eggs, mushrooms, etc.	Provide one vegetarian meal and one meal with halal meat every day	Arrange designated personnel in managing enquiry and follow up if parents have question over the lunch ingredients	1. Provide fresh cooking of vegetables service upon request by school 2. Dispatch extra vegetables to designated area or classroom for students	✓	✓	✓	✓	✓	✓	✓	05/12/2022			

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Cook-serve system	Cook-chill system	On-site meal porting 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			Staff training		
Sodexo (Hong Kong) Limited	✓			All operations are fresh-made daily onsite for all schools	✓	✓		Where possible	Halal meat			Offer free refills and aim to cook vegetables appropriately so they retain their taste and appeal	✓	✓	✓	✓	✓	✓	✓	Conduct nutrition audits and action plans by nutrition department	06/01/2023
St. James' Settlement	✓				✓			Indicate food allergens on the menu, e.g. peanuts, seafood, milk or eggs, etc.	Indicate pork and beef on the menu	Gout meal, diabetes meal, low-salt meal, shredded meal and puréed meal	✓	✓	Provide extra vegetables service upon request of school 3 working days in advance	✓	✓	✓	✓	✓	✓		25/11/2022
Top Catering Development Limited	✓		✓	Canteen service	✓	✓	Menu planning by clients	Cook separately		Gout meal, shredded meal, puréed meal, minced meal	✓	✓	One bucket for each classroom, self-arranged	✓	✓	✓	✓	✓	✓	Once every month	16/01/2023
Wing Kee Catering	✓					✓		✓	✓		✓	✓		✓	✓	✓	✓	✓	✓		14/12/2022

Disclaimer: Information was provided by suppliers
* Arranged in alphabetical order

Last updated on 20/01/2023

Legend :
Provide different portions of food for both junior and senior classes - Provide 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 (and 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 option 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 at least 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 at least one serving of vegetables for each lunch option
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 food items with added animal fat, plant-based saturated fat or trans fat, food items with very high salt content, and beverages 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 and vegetable products, sauce or gravy with high fat, salt or sugar 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)