

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 meals                   |   |  | Provide lunches in different portions to students of 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% of 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 on 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 services 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 flexible meal provision model<br>Assist schools in transitioning from their original meal provision model or, in alignment with the school's operations, design a meal provision model that meets the needs of the school | ✓                                 | ✓  |                                 | 1. Menu planning and preparing according to the "Nutritional Guidelines on Lunch for Students".<br>2. Full time nutritionist studied the nutritional needs of students continuously and design suitable menus.<br>3. Nutritional seminars by nutritionist could be arranged to school for promoting healthy eating activities.<br>4. Outsourced nutritionist can provide further nutritional advice for the menus and provided nutritional information for parents and students to access for free on the company website.<br>5. Collaborate with schools to participate in the "EatSmart School Accreditation Scheme" by the DH. | 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. If the menu does not meet individual's dietary needs, Customer Service department could make individual arrangements with the school's approval | 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.  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓ | ✓  | 1. Provide food nutrition training by Nutritionist regularly<br>2. Participate in the "Nutritional Cooking Training Workshop for Chefs" and "Salt Reduction Scheme for School Lunches" organised by the DH<br>3. Regularly arrange for staff to attend lectures and workshops on food nutrition<br>4. Regularly visit the "EatSmart@school.hk" Campaign's thematic webpage to obtain more nutritional information<br>5. Participate in HACCP and ISO 22000 on food safety training | 09/11/2024 |
| Cannan Lutheran Food Production Centre           | ✓                 |                   |                                   |   |                                   |  |                                 |   | Free of eggs and seafood   | ✓   | Diabetes meal, Gout meal, low-potassium meal, low-salt meal  | ✓                        | ✓   |  | ✓  | ✓                            | ✓                       |                                      |  |   |                    |      |   | Participate in workshops conducted by the DH regularly | 19/11/2024   |            |
| Chez Lung Catering Co Ltd                        | ✓                 |                   |                                   |   | ✓                                 |  |                                 |   | Provide other options  | Provide other options   |  | ✓                        | ✓   |  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  |   |                    |      |   | Attend relevant seminars occasionally                  | 19/11/2024   |            |
| 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  | 26/11/2024 |
| CPH Canapes Catering                             | ✓                 |                   |                                   |   | ✓                                 |  |                                 |   | Provide different ingredients every day, at least one meal that does not contain common allergens  | Provide halal / vegetarian options  |  | ✓                        | ✓   | ✓  | Additional small portions of grains and vegetables are provided every day  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  |      |   |  |  | 14/03/2025 |
| Danny Catering Service Ltd.                      | ✓                 |                   | ✓                                 | On-site meal portioning service in every classroom  | ✓                                 | ✓  | ✓                               | Menu planning by registered dietitians and executive chefs  | Arrange at least one meal daily that does not contain common allergens   | Provide a vegetarian option and a non-pork option every day   |  | ✓                        | ✓   | ✓  | Prepare adequate amount of extra vegetables by central factory for students every day<br><br>Provide on-site cooking of fresh vegetables at school every day | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓ | ✓  | 1. Provide nutritional information, training and assessment to staff every month by Dietitian<br>2. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH<br>3. Arrange regular nutrition related seminar and workshops for staff   | 08/11/2024 |
| DCK Catering Limited                             | ✓                 |                   |                                   |   | ✓                                 | ✓  | ✓                               | Collaborate with the Haven of Hope Hospital. Menu planning by registered Dietitians.  | Indicate common food allergens on the menu<br><br>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"<br>2. "Nutritional Cooking Training Workshop for Chefs"<br>3. "Nutritional Workshop for Food Preparers"   | 19/11/2024 |

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|---|-------------------|-------------------|-----------------------------------|--|-----------------------------------|--|--|---|--------------------------------|---------------------------------------|---|---------------------------------|---|---|--|--|------------------------------|-------------------------|--|--------------------------------------|---|---|---|------------|
|   | Production mode   |                   |                                   | Dietetic service   |                                   |  | Special meals  |   |                                |                                       | Provide lunches in different portions to students of 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% of 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 on 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 services provided by external organisations | Software for nutrition analysis  | Others  | Students with food allergy     | Ethnic minority students              |   |                                 |   |   |  |  |                              |                         |  |                                      |   |   |   | Others     |
| Fantastic Kitchen                         | ✓                 |                   |                                   |  |                                   |  |  |   |                                |                                       |   |                                 |   | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓  | ✓                                    |   |   | 05/11/2024  |            |
| Fit For Life Luncheon & Catering Services | ✓                 |                   | ✓                                 |  | ✓                                 | ✓  | Menu planning by registered dietitians and executive chefs<br>Follow the "Nutritional Guidelines on Lunch for Students" for lunch production<br>Provide professional talk in promoting nutritional knowledge | Allergen ingredients are indicated on the menu and provide platform for related inquiries | Vegetarian meal                |                                       | ✓   | ✓                               | ✓   | Extra vegetables could be added at the station with staff on site   | ✓  | ✓  | ✓                            | ✓                       | ✓  | ✓                                    | ✓   | ✓   | External training:<br>1. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH<br>2. Participate in "Salt Reduction Scheme for School Lunches" organised by the DH<br>3. Participate in the seminars related to food hygiene and safety organised by the FEHD<br>4. Participate in ISO 9001 Quality management systems and HACCP/ISO 22000 on food safety training<br>Internal training:<br>1. Provide training by Dietitian based on "Nutritional Guidelines on Lunch for Students" to relevant operators<br>2. Provide training by Hygiene Manager based on the FEHD and environmental safety handling to staff<br>3. Provide training by HACCP Team on CCP/OPRP surveillance and SSOP operations<br>4. Provide training on OSH requirement and ethics by OSH team | 02/11/2024 |
| Flourishing Catering Management Co. Ltd.  | ✓                 |                   |                                   |  | ✓                                 |  |  |   | ✓                              | ✓                                     |   |                                 | Upon school's information and quantity          | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓  | ✓                                    | ✓   |   |   | 04/11/2024 |
| Four Seasons Catering Services Limited    | ✓                 |                   | ✓                                 |  | ✓                                 |  |  |   | ✓                              | ✓                                     |   |                                 | Provide additional 10% of grains and vegetables | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓  | ✓                                    |   |   | 20/11/2024  |            |
| Fresh Smart Catering Limited              | ✓                 |                   | ✓                                 | 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<br>Lunch boxes in classroom: provide one extra box of vegetables in thermal containers in each classroom. Provide relevant service upon school's request | ✓  | ✓  | ✓                            | ✓                       | ✓  | ✓                                    | ✓   | 1. Participate in the "Nutritional Cooking Training Workshop for Chefs" and "Nutritional Workshop for Food Preparers" organised by the DH<br>2. Provide food safety training according to HACCP and ISO 22000 standards regularly.<br>3. Participate in the seminars related to food hygiene and safety organised by the FEHD.<br>4. Regularly visit the "EatSmart@school.hk" Campaign's thematic webpage to obtain more nutritional information. | 12/03/2025  |            |
| Gem Fusion Catering Limited               | ✓                 |                   |                                   |  |                                   | ✓  |  |   | Sugar free and low salt        | Vegetarian and halal meal             |   |                                 |   |   | ✓  | ✓  | ✓                            | ✓                       | ✓  | ✓                                    |   |   | 27/11/2024  |            |
| Give Me 5 Holdings Limited                | ✓                 |                   | ✓                                 |  | ✓                                 |  |  |   | Allergenic foods are indicated | Provide halal beef, lamb, and chicken |   |                                 | ✓   | Provide one box of extra vegetables each class upon school's request  | ✓  | ✓  | ✓                            | ✓                       | ✓  | ✓                                    | ✓   | Annually  |   | 13/11/2024 |

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|---|-------------------|-------------------|-----------------------------------|--|-----------------------------------|--|--|--|--|---------------------------------------|--|---------------------------------|---|---|--|--|------------------------------|-------------------------|--------------------------------------|--|---|---|---|------------|
|   | Production mode   |                   |                                   | Dietetic service   |                                   |  | Special meals                                    |  |  |                                       | Provide lunches in different portions to students of 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% of 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 on 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 services provided by external organisations | Software for nutrition analysis                  | Others   | Students with food allergy                                   | Ethnic minority students              |  |                                 |   |   |  |  |                              |                         |                                      |  |   |   |   | Others     |
| Good Quality (H.K.) Catering Co., Ltd.  | ✓                 |                   |                                   |  | ✓                                 |  |  | Arrangements made upon school's instructions. For example: meals without beef will be provided if there is a beef allergy  | Arrangements made upon school's instructions                 |                                       | ✓  | ✓                               | Extra portion will be adjusted according to the number of people<br>Extra grains and dishes will be packaged separately and delivered to school   | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  |   | Meal portion and details will be explained by nutritionists | 12/11/2024  |            |
| H.R. Woodward Lunch (HK) Co. Ltd.   | ✓                 | ✓                 | ✓                                 |  | ✓                                 |  |  | Allergen ingredients are indicated on the menu   | Provide halal beef, lamb, and chicken                        |                                       | ✓  | ✓                               | Provide one to two boxes of extra vegetables each class upon school's request   | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓   | Arrange by Nutritionist. One or twice a year  | 13/11/2024 |
| Hong Kong Gourmet Limited (Subsidiary fully owned by Vitaland Services Limited) | ✓                 |                   |                                   | 1. Provide the most suitable meal distribution methods according to the school's needs:<br>A. Meal boxes<br>B. On-site portioning<br>C. Classroom portioning<br>D. Floor portioning<br>E. School canteen<br>2. Provide reusable eco-friendly meal boxes, which will be returned to the factory for professional cleaning after use, promoting green lifestyle. | ✓                                 | ✓  |  | 1. Menu planning by registered dietitians and executive chefs<br>2. Menu planning according to the "Nutritional Guidelines on Lunch for Students" to meet requirement of "Salt Reduction Scheme for School Lunches"<br>3. Arrange dietitian to conduct nutritional seminars at school for promoting nutritional knowledge<br>4. Conduct regular surveys to obtain feedback from schools, parents, and students | Allergen alerts are indicated on the menu                    | Vegetarian meal                       | 1. Provide a variety of festival meal services, such as Christmas meals<br>2. Offer at least one high-fiber grain option daily, such as red rice, brown rice, quinoa, etc.<br>3. Provide snack boxes regularly to give diverse options | ✓                               | ✓   | ✓   | Provide relevant upon school's request                       | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓   | 1. Provide food safety training according to HACCP and ISO 22000 standards<br>2. Participate in the "Nutritional Cooking Training Workshop for Chefs" organised by the DH regularly<br>3. Arrange vegetarian nutrition information sessions and corresponding training for the "Super Green Monday"<br>4. Arrange salt reduction information sessions and corresponding training for the "Salt Reduction Scheme for School Lunches"<br>5. Participate in seminar and workshop conducted by the DH regularly | 26/11/2024 |
| Hong Kong Top Food Factory Limited  | ✓                 |                   | ✓                                 |  | ✓                                 |  |  | Allergen ingredients are indicated on the menu   | Daily vegetarian meals are provided                          |                                       | ✓  | ✓                               | Provide extra vegetables services on site   | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   |   | "Nutritional Cooking Training Workshop for Chefs" by the DH   | 12/11/2024 |
| Kinderlunch   | ✓                 | ✓                 | ✓                                 |  | ✓                                 |  |  |  |  |                                       | ✓  | ✓                               | Lunch boxes service: provide an additional pack of 500 gram vegetables for each classroom;<br>Canteen service: students can refill extra vegetables on their own  | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  |   |   | 26/11/2024  |            |
| La Casa Management Company LTD  | ✓                 | ✓                 | ✓                                 |  |                                   |  |  | Allergens are indicated on the menu to accommodate different needs   | A vegetarian option and a non-pork option are provided daily | A vegetarian option is provided daily | ✓  | ✓                               | On-site portion service: Extra grains and vegetable services are available. Students can request an additional half portion or full portion, or even more vegetables, in addition to the original meal portion. | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  |   | Menu review will be done every month                        | 12/11/2024  |            |
| Macy's Food And Services Ltd.   | ✓                 |                   |                                   |  |                                   |  | Nutritional comment given by school nutritionist | Provide relevant arrangements upon communicating with school   | Provide relevant arrangements upon communicating with school |                                       | ✓  | ✓                               | Provide relevant service upon school's request  | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓   |   | 05/11/2024 |
| Murray Catering Company Limited   | ✓                 |                   | ✓                                 |  | ✓                                 |  |  | ✓  | ✓  |                                       | ✓  | ✓                               | Refill of rice, vegetable and dishes  | ✓   | ✓  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓   | Participate thematic seminars organised by the DH   | 19/11/2024 |

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| 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 meals   |   |  | Provide lunches in different portions to students of 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% of 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 on 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 services provided by external organisations | Software for nutrition analysis | Others  | Students with food allergy  | Ethnic minority students   |  |                                 |                          |   |   |  |                              |                         |                                      |  |   |                    |      | Others   |   |  |            |
| Murray Food & Beverage Limited                               | ✓                 |                   | ✓                                 |   |                                   |  |                                 |   | Provide vegetarian and allergen-sensitive meals.  | Provide vegetarian and allergen-sensitive meals.                   |  | ✓                               | ✓                        | ✓   | ✓   | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | Regularly conduct nutrition seminars and review meal options | 25/11/2024  |  |            |
| Mutual Benefit Nutritionally Balanced Meals Provision Co Ltd | ✓                 |                   |                                   |   |                                   |  |                                 |   | ✓   | ✓  |  | ✓                               | ✓                        | ✓   | ✓   | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓  | ✓   | 04/12/2024   |            |
| Promisinglory International Trading Limited                  | ✓                 | ✓                 |                                   |   | ✓                                 | ✓  |                                 |   | Exclude allergenic ingredients  | ✓  |  | ✓                               | ✓                        |   | ✓   | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓  | In-house nutritionist   | 05/11/2024   |            |
| Repute Limited   | ✓                 |                   |                                   |   |                                   |  |                                 |   |   |  |  | ✓                               | ✓                        |   | ✓   | ✓  |                              |                         |                                      |  |   |                    |      |  | 22/11/2024  |  |            |
| Sailing Boat Luncheon Production Limited                     | ✓                 |                   | ✓                                 | On-site meal portioning service on every floor<br>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"<br>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" | Common allergens such as eggs, seafood, peanuts, and mushrooms are indicated on the menu  | one vegetarian option and one halal meat option are provided daily | If parents have questions about food ingredients, a designated person can be arranged to provide answers and follow up | ✓                               | ✓                        | ✓   | 1. Provide fresh cooking of vegetables service upon school's request<br>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.<br>Provide nutritional course by in-house Dietitian regularly | 03/12/2024 |
| 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.             | 19/11/2024   |            |
| St. James' Settlement  | ✓                 |                   |                                   |   | ✓                                 |  |                                 |   | Allergens are indicated on the menu, such as peanuts, seafood, dairy, or eggs   | Indicate beef and pork on the menu                                 | Gout meal, diabetes meal, low-salt meal, shredded meal, minced meal and pureed meal                                    | ✓                               | ✓                        | ✓   | Provide extra vegetable service upon school's request with 3 working days in advance  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓  | ✓   | 06/11/2024   |            |
| Top Catering Development Limited                             | ✓                 |                   | ✓                                 | Canteen service   |                                   | ✓  | ✓                               | Menu planning by clients  | Special cooking   |  | Diabetic meal, Gout meal, shredded meal, pureed meal, minced meal  | ✓                               | ✓                        | ✓   | One bucket for each classroom, self-arranged  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓  | Once every month  | 25/11/2024   |            |
| Uncle Bento  | ✓                 |                   | ✓                                 |   | ✓                                 |  |                                 |   | Provide vegetarian options  | Provide halal options  |  | ✓                               | ✓                        | ✓   | Provide backup service if needed  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓  | ISO accreditation, participated in the "Salt Reduction Scheme for School Lunches" by the DH | 13/11/2024   |            |
| We Serve Kitchen Catering Company Limited                    | ✓                 |                   | ✓                                 |   |                                   | ✓  | ✓                               |   | Arrangements made upon school's instructions. For example: meals without broad beans / nuts / MSG will be provided if there is a broad beans / nuts / MSG allergy | Pork-free meals  |  | ✓                               | ✓                        | ✓   | On-site cooking of vegetables at school<br>Provide extra vegetables in box  | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓  | ✓   | 20/02/2025   |            |
| Wing Kee Catering  | ✓                 |                   |                                   |   |                                   |  | ✓                               |   | ✓   | ✓  |  | ✓                               | ✓                        | ✓   | ✓   | ✓  | ✓                            | ✓                       | ✓                                    | ✓  | ✓   | ✓                  | ✓    | ✓  | 20/11/2024  |  |            |

Disclaimer: Information was provided by suppliers

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| 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 meals  |                                 | Provide lunches in different portions to students of 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% of 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 on 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 services provided by external organisations | Software for nutrition analysis |   |                                 |                          |   |  |  |                              |  |                         |      |                                      |   |                    |

\* Arranged in alphabetical order

Last updated on 31/03/2025

# Legend :

- Provide lunches in different portions to students of 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 - 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 on all school days (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 (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 in each meal choice
- Do not provide desserts - Provide one serving of fruit on all school days
- No "Strongly Discouraged Food Items" - Do not provide any desserts
- Cut down on the provision of "Limited 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 on the provision of "Limited Food Items", such as 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
- If a week with four or five school days, then food items in this category shall not be provided on more than two days in the week; or
- If a week with two or three school days, then food items in this category shall not be provided on more than one day in the week; or
- If a week with one school day only, then food items in this category shall not be provided in the week.

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))