

# Edinburgh Zoo wins award for food



Edinburgh Zoo, the largest wildlife attraction in Scotland, and its catering partner Levy Restaurants has been awarded the highly regarded Food for Life Catering Mark, becoming the first zoo in the UK to achieve this accolade.

The Catering Mark, awarded by the Soil Association Scotland, recognises the steps food providers take to ensure they serve the highest-standard of food, using fresh ingredients which are free from undesirable additives, and better for animal welfare.

Edinburgh Zoo was awarded a bronze Catering Mark for the breakfast, lunch and snack menus in the Grasslands, Penguin Coffee Shop, Jungle Food Court Coffee Shop and the staff restaurant. These outlets have met the standards set by the Soil Association, which includes; ensuring at least 75% of the food is freshly prepared onsite, a range of seasonal menus are provided with in-season produce highlighted, and the catering team is supported with skills training in fresh food preparation and the requirements of the Catering Mark.

Levy Restaurants, the sports, leisure and hospitality division of Compass Group UK & Ireland, has been the official catering provider at Edinburgh Zoo for three years. During this time they have developed a range of catering concepts to ensure the food and drink available provides a point of difference for the popular attraction and supports the team's focus on achieving the Food for Life Catering Mark. This has included providing Farm Assured meat, working with local suppliers such as Mackies 's of Scotland, McGhees's Bakery and Campbells Meat, to source a range of fresh produce, and introducing

gluten-free, wholemeal and freshly baked quiche and breads.

Anne Greenlay, general manager for Compass Group at Edinburgh Zoo, said: "Achieving the Catering Mark is something that I am really passionate about. This has been a fantastic process for the team and one which reflects the ethos of Edinburgh Zoo and the importance it places on animal welfare. We are continuing to adapt the menus and introduce new products aligned with the Catering Mark criteria, enabling us to really focus on maintaining the award and work towards the next level within the accreditation."

Laura Stewart, director of Soil Association Scotland said: "We are delighted that Levy Restaurants at Edinburgh Zoo has achieved the bronze Food for Life Catering Mark for some of their food outlets, and we congratulate them on being the first Zoo in the UK to do so. Being one of only a handful of visitor attractions in the UK to hold the Catering Mark, means Levy Restaurants is leading the way in ensuring their food offer is fresh, healthy, seasonal and traceable, free from trans fats and additives, and better for animal welfare.

"I'd like to congratulate Levy Restaurants and Edinburgh Zoo for all of their hard work and dedication in achieving the award, and we look forward to working with the team to extend their award to all dining outlets at the Zoo, and to support in their progression to Silver and Gold Catering Marks in the future."

Levy Restaurants is an official catering and hospitality provider for prestigious clients from The O2 Arena, Chelsea Football Club, Somerset House and Twickenham Stadium to Liberty in London and the SECC in Glasgow; all of whom have

different demographics and business needs. Levy Restaurants creates individually tailored concepts, focusing not only on the food and drink, but the local suppliers used, customer service and the design of the venues.