A GUIDE TO

CALORIES ON MENU LEGISLATION

Which businesses and foods will be affected?



— CALORIES ON MENU LEGISLATION —

WHAT HAPPENED?

Out of home dining accounts for around 20-25% of people's diets, this can lead to consuming an extra 200 more calories compared to home-cooked meals.

As part of the Government's strategy to tackle obesity, legislation has been passed to include calories on menus.

WHEN?

APRIL 6TH 2022 food businesses* with over **250** employees will be required to comply for paid for food for immediate consumption on or off the premises



Currently applies to England only.

If your business grows to over 250 employees after this date then you will be required to follow the legislation from April 6th 2023

Smaller food businesses are encouraged to voluntarily adopt calorie labelling and may be included in future regulations

Calories must be quoted as cooked and sold
There is a +/- 20% tolerance allowed prior to any action or prosecution.
Further details: https://www.gov.uk/government/publications/calorie-labelling-in-the-out-of-home-sector/calorie-labelling-in-the-out-of-home-sector-implementation-guidance

*Exemptions exist, these are outlined in this guide



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WHO DOES IT AFFECT?

BUSINESSES AFFECTED (incl franchises of)

- **Restaurants, fast food outlets, cafés, pubs** and supermarkets
- Home delivery services and third-party apps selling food that is in scope
- **Cafés and takeaways within larger shops and venues**, such as supermarkets, department stores, and entertainment venues such as cinemas
- Specialist food stores, delicatessens, sweet shops and bakeries
- **Domestic transport businesses** including planes, trains, ferries and other forms of water transport within the UK
- **Contract catering** – for example, for events and canteens (see "mass catering" for exemptions)

BUSINESSES NOT AFFECTED

- All **educational** establishments for **under 18s**
- Food provided by **charities** or sold to raise money for charity at an event
- Aircraft, trains or ferries making **international journeys**
- Calorie labelling **is not required** in certain establishments of "mass catering" where **food is provided 'in-house':**
  - *An educational institution for those over 18 years old*
  - *Military establishment*
  - *Criminal justice accommodation*
  - *Hospital or other medical institution*
  - *Care home or other institution providing social care*
  - *Canteen at a workplace providing food to employee.*

! However, where the food at these establishments is provided by another organisation with 250 or more employees (such as a contract caterer), calorie information must be displayed for any paid for food

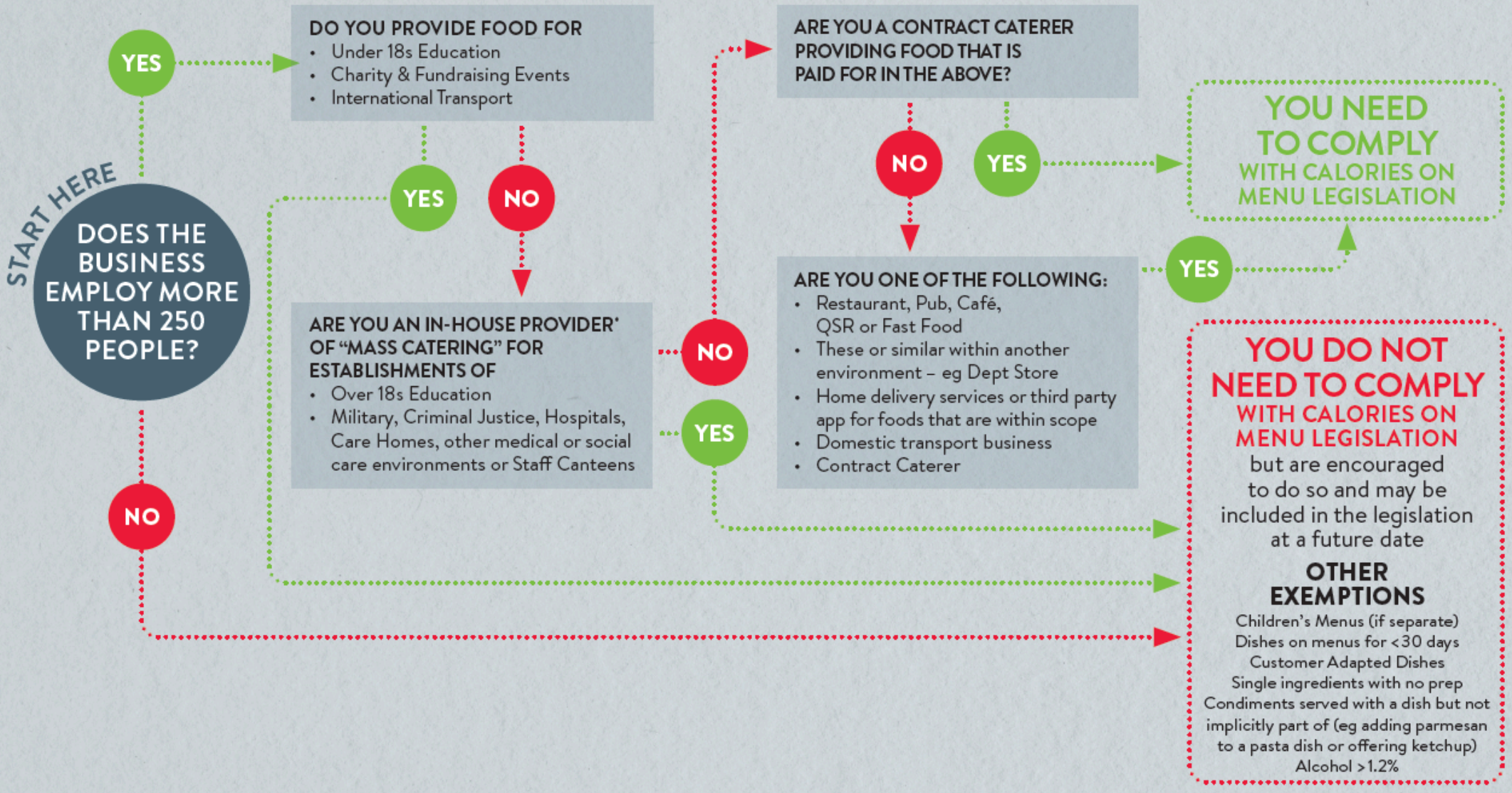






DO YOU NEED TO COMPLY

WITH CALORIES ON MENU LEGISLATION?



VIRTUAL CHEF online



WE WORK WITH OUR PARTNERS AT NUTRITICS AND OUR VIRTUAL CHEF CAN BE USED TO BUILD RECIPES PROVIDING:

- Accurate weights & measures by dish
- All nutritional values post cooking
- Allergens
- Accurate costings (incl wastage)
- Ability to add all of your products from all of your suppliers

TENKITES CAN PROVIDE A MENU SOLUTION ACROSS ALL TOUCH-POINTS FED BY THE INFORMATION FROM NUTRITICS

WE CAN INTRODUCE OUR CUSTOMERS TO NUTRITICS FOR FURTHER DETAILS AND DEMONSTRATIONS.

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