

Accreditation Program



Congratulations on being part of the Fuel to Go & Play® Accreditation Program! You are well on the way to having your club/venue recognised and rewarded for offering healthier food and drinks at club-run canteens, kiosks and other food services.

There are four core areas required to achieve Accreditation and this step by step guide will show you how to get there.

Rewards

Your achievements will be rewarded with a selection of posters, merchandise and promotional materials for your club or venue. Plus, the Fuel to Go & Play® team will help you **share your achievements** and get the good news out to the community through media releases, social media promotion and a recognition certificate. If you have what it takes to get to Level 2, extra rewards include customised activation packages such as free fruit, display items and posters for an event! Finally, Level 3 would see your food service kitted out with customised signage, banners, and a promotional case study video.



- Apron
- Cap
- Canteen Cuisine recipe book
- Buyer's Guide
- Poster pack
- Water bottles x 5
- Social media package
- Certificate
- FTGP advisory service



- Aprons
- Caps
- Canteen Cuisine recipe book
- Buyer's Guide
- Poster pack
- Water bottles x 10
- Social media package
- Certificate
- FTGP advisory service
- + Tea towels
- + Customised activation package



- Aprons
- Caps
- Canteen Cuisine recipe book
- Buyer's Guide
- Poster pack
- Water bottles x 20
- Social media package
- Certificate
- FTGP advisory service
- Tea towels
- Customised activation package
- + Menu special chalkboard
- + Customised FTGP Café signage
- + Promotional video case study

+ Any other ideas you have to best support your food service!

Steps for Accreditation



Step 1: Complete online training

Fuel to Go & Play® Canteen and food service staff training and Fuel to Go & Play® Club official and stakeholder training is FREE and will take 1-2 hours to complete. The training can be accessed through the [Fuel to Go & Play® website](#). Choose the training most suited to your role.

Step 2: Healthy food and drink pledge or policy

Making a pledge to offer and promote healthier food and drinks is a great place to start for any club or venue. You can write a pledge yourself or use our simple [pledge template](#). For venues looking to aim for more, they can use our [policy template](#).



Step 3: Environmental strategies (optional for Level 1)

There are three categories of environmental strategies - Marketing, Menu and Training.

Marketing

- No sugary drinks on display
- No red food or drink promotions
- Water is placed at eye level in fridges

Menu

- Free tap water available
- Water offered as standard in meal deals
- Still and sparkling water available
- Plain milk and/or 300mL or less flavoured milk are on offer
- Fruit and/or vegetables are always available
- No deep fried items

Training

- At least one staff member has completed food safety and hygiene training
- At least one staff member has completed [All About Allergens](#) training
- Complete additional FTGP® training not previously completed

Environmental strategies are optional for Level 1 Accreditation. Level 2 requires one from each category and Level 3 requires two strategies from each category. If you have other environmental strategies in mind, just let us know!

Step 4: Menu review



Submit your current menu to the Fuel to Go & Play® team. Our team will review your menu using the traffic light system and provide recommendations to increase healthier options and/or ideas to promote healthier options. To submit your menu, simply email fueltoغو@education.wa.edu.au

To achieve Level 2 Accreditation, your menu must include a minimum of 40% green and no more than 30% red food and drinks.

To achieve Level 3 Accreditation, your menu must include a minimum of 50% green and no more than 20% red food and drinks.