



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

There are three core areas required to achieve Level 1 Accreditation and this step by step guide will show you how to get there.

Rewards

Achieving Level 1 accreditation will see your club be rewarded with a range of useful resources – just check out the list below! Along with your new gear, 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.

Posters



Merchandise



- Apron
- Cap
- Canteen Cuisine recipe book
- Buyer's Guide
- Poster pack
- Water bottles
- Social media package
- Certificate
- FTGP advisory service
- + Other ideas you have, just let us know!

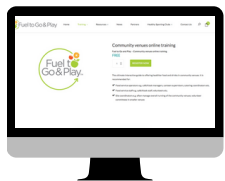
Promotional materials



Social media



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® training site](#). 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)

There are three categories of environmental strategies including 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. If you have other environmental strategies you think may be suitable for your club, feel free to get in touch with the Fuel to Go & Play® team.

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