



**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 provides information on how to get there. Achieving Level 2 will take between 6 and 12 months to achieve. Best of all, the time frame is set by you, based on the needs and plans at your club or venue.**

## Rewards

Have a look below for a list of some of the rewards your club could receive by reaching Level 2 of our accreditation program – including customised activation packages. Most importantly, you can tell us what would be most helpful for you! 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.



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

**+ If you have other ideas, let us know!**

### Posters



### Merchandise



### Activation package



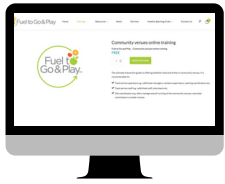
### Promotional materials



Social media



# Steps for Accreditation



## Step 1: Complete online training

Fuel to Go & Play® Canteen and food service staff training, and the 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 (choose one from each category)

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

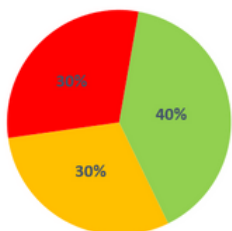
### Menu

- 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

**To achieve Level 2 Accreditation, a minimum of one strategy from each category is required. If you have other environmental strategies in mind, we are open to suggestions!**



## 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](mailto: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.**