



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. Achieving Level 3 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 3 of our accreditation program. Most importantly, you can tell us what would be most helpful for you! Some food services will love the high-quality napkins, serving trays, and wrapping we can offer, whilst for others promotional signage and a case study video will be more exciting, or why not all of the above - **just let us know!**

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.

Merchandise



- Aprons
- Caps
- Canteen recipe book
- Buyer's Guide
- Poster pack
- Food service supplies
- Water bottles
- Chalkboard
- Social media package
- Certificate
- FTGP advisory service
- Potential video case study
- Customised activation package
- Customised FTGP Café signage

+ Any other ideas that would suit your club, just let us know!



Case study videos



Promotional materials



Activation package



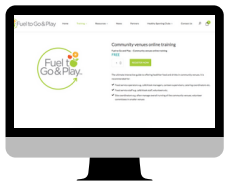
Customised signage



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 two 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

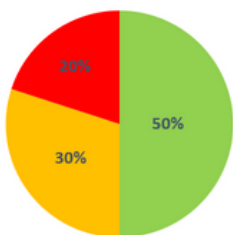
Menu

- 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 3 Accreditation, a minimum of two strategies from each category is required. If you have other environmental strategies in mind, please get in touch.



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