

## HEALTHIER DINING PROGRAMME CRITERIA FOR INSTITUTIONAL CATERERS (STALLS)

	Menu Guidelines
Minimum Outlet Size	All operating food stall(s) and drink stall(s) in all participating outlet(s)
Number of endorsed dishes per outlet	≥1 endorsed dish per stall from either of the following categories: (i) Lower-calorie main/set meal <u>AND/OR</u> (ii) Wholegrain option <u>AND/OR</u> (iii) Lower-sugar dessert (if applicable)
Healthier ingredients (wholegrains and healthier oils)	Use healthier cooking oil for all cooking and food preparations
Healthier beverages	(i) Offer and promote ≥1 lower/no-sugar packaged drink (if applicable) AND (ii) Offer and promote ≥1 lower/no-sugar & no-milk freshly prepared drink option (if applicable)

*Note: HPB will be conducting kitchen inspections and lab tests of oil samples as part of its random audit.*

*Institutional Caterers selected for a random audit are to submit to HPB invoices of their orders of healthier oil for the past 6 months.*

	Publicity Guidelines
Front of House	Display of "Healthier options available here" decal/sticker at every outlet
Point of Purchase Endorsement Labelling	<ul style="list-style-type: none"> <li>All endorsed dishes to be tagged by appropriate HDP identifiers using in-store marketing materials</li> <li>Any conditional endorsement has to be clearly communicated</li> </ul>
Point of Purchase Call for Action	Include "Ask for lower-sugar options" identifier at drink / dessert stalls (if applicable)