

# OCS Bronze to Silver: Food for Life Journey Towards Healthier, Sustainable Catering

1 year ago



## Achieving Excellence

We are thrilled to announce that our [Food for Life Served Here](#) award at our KBR customer site has been upgraded from Bronze to Silver. This remarkable achievement was accomplished in less than a year, thanks to the tireless efforts of our dedicated on-site [catering](#) team.

The Food for Life Served Here is an independent recognition given to catering companies. This accolade signifies that our menu offerings meet certain high standards, confirming our commitment to serving fresh and honest food. Our team of trained chefs are passionate about their ingredients' provenance and are committed to promoting healthy eating choices

I would like to congratulate OCS at KBR on their upgrade to Silver Food for Life Served Here certification. The upgrade took place within a year of gaining Bronze, a fantastic achievement. All of us at Soil Association are proud to be supporting the clear commitment to sourcing and serving food that is better for climate, nature and health.

Caron Logden

Head of Business Development, Healthy and Sustainable Diets at the Soil Association

We truly appreciate the hard work and dedication of the OCS catering team at KBR. Their commitment to providing fresh, healthy meals that respect the environment and prioritise animal welfare has been recognized with the upgrade to Silver. This recognition assures our employees that they can find excellent nutritional options right here onsite. This upgrade also takes KBR a step further to achieving its zero harm

and sustainability goals. Congratulations to the catering team on this well-deserved achievement.

Duncan Knapp

Senior Manager, Facility Operations at KBR Ltd

## Levelling Up

With the Bronze level, we guaranteed the welfare of animals, prepared 75% of our dishes fresh on site, and catered to a variety of cultural and dietary needs, including vegan, halal, and kosher options.

The upgrade to the Silver level means we have met even higher standards. We've reduced salt, used ethically sourced palm oil or eliminated it completely, and ensured our produce is sustainably sourced. Our menus now feature at least 5% organic produce, sourced from farms that prioritise the protection of natural resources such as fresh water and wildlife, and uphold high animal welfare standards. Furthermore, our food is free from genetically modified ingredients, hydrogenated fats, and most artificial additives and preservatives.

Achieving this milestone in under a year reflects our concerted efforts, diligent work, and beneficial partnerships with [Leaf-certified](#) and [Red Tractor-assured](#) suppliers. The award is another significant step in our support for our customer's zero harm and sustainability goals in conjunction with the efforts made in this area by the wider site-based teams.

We're thrilled to have achieved such a milestone in under a year thanks to the constant work of our chefs and team who build important partnerships with our suppliers, putting great care and consideration into our supply chain and cooking practices. This Silver upgrade indicates our continued progress towards providing healthy and sustainable catering services.

Even as we celebrate this step, we're setting our sights on achieving gold!

Chris Ashmore

Business Director, OCS