**SCOTTISH FOOD ENFORCEMENT LIAISON COMMITTEE**

**HIGHLIGHT REPORT**

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| **Sub-committee/ Working Group** | **SFELC Diet & Nutrition Working Gp** | **Person completing report** | **Eilidh Paton** |
| **Date** | **15/09/17** | | |

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|  | **Comments** |
| **Date of Last Meeting** | 23/08/17 |
| **Matters of Record** | Action Points  All- Collate any catering advice leaflets (either in-house or from other sources) and bring to the next meeting  All- All to ask teams if they can try to find out where businesses order their packaging from and bring information to next meeting  All- Please ensure you have written consent from your pilot premises that the third party can contact them. It will also be worthwhile to have them identify the number of recipes they created on MenuCal. |
| **Actions undertaken since last Highlight Report** | N/A |
| **Actions to be undertaken before next Highlight Report** | 1. Produce new catering advice sheets 2. Develop plan for portion control project 3. MenuCal Final Report |
| **Future Issues** | Sampling work carried out during portion control project will require other LAs input, this may cause difficulty if LAs don’t have available resources. |
| **Other key matters discussed** | All detailed above |