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|  | **Application form (Appendix 3)** | |  |
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|  | **DE-UZ 229 – Edition July 2023** | Event catering and canteen operation |  |
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**Company details**

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| --- | --- |
| Name oft the company: |  |
| Complete adress: |  |
|  |  |
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**Information on the catering service**

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| Designation of the product: |  |

**3.1.2 Requirements for the quality of the catering product**

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|  | **We hereby confirm that** all requirements listed in the "DGE Guidelines for Certification" in the checklists in chapter 4 in the "Quality area food selection for lunch catering" (for vegetarian and, if available, mixed food menu lines) are fulfilled. The detailed requirements are listed in the following. |
|  | Note: The detailed requirements are listed in the following tables. |

In order to ensure that the menu weeks can be interchanged if necessary, the required frequencies of the individual food groups per week must be adhered to. Especially for caterers and businesses that do not have fixed, repetitive menu cycles, it is advisable to plan the frequencies on a weekly basis. All information in the following tables therefore refers to 5 catering days (1 week) or 7 catering days (1 week) and at least 1 menu line.

*Table 1: Quality area food selection for lunch (mixed diet, 5 days)*

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| **Cereals, cereal products and potatoes** |
| 5 times cereals, cereal products or potatoes (available daily) |
| of which: at least 1 whole grain product |
| of which: max. 1 time potato products |
| **Vegetables, pulses and salad** |
| 5 times vegetables (fresh or frozen) or salad (available daily) |
| of which: at least 2 times raw food |
| of which: at least 1 legume |
| **Fruits** |
| at least 2 times fruit (fresh or frozen without added sugar) |
| of which: at least 1 piece of fruit |
| **Milk and dairy products** |
| at least 2 times milk or dairy products based on the following fat qualities: |
| Milk, natural yogurt, buttermilk, soured milk, kefir: |
| max. 3.8 % fat absolute (without sugar and sweeteners) |
| Quark: max. 5 % fat absolute |
| (each without sugar and sweeteners) |
| Cheese: max. 30 % fat absolute |
| **Meat, sausage, fish, eggs** |
| max. 2 times meat and sausage products |
| of which: at least 50 % lean muscle meat |
| at least 1time fish |
| of which: at least 1 high-fat fish every 14 days |
| Fish from non-overfished stocks |
| **Oils and fats** |
| Rapeseed oil is standard fat. |
| **Drinks** |
| 5 times drinking or mineral water (available daily) |

*Table 2: Quality area food selection for lunch (mixed diet, 7 days)*

|  |
| --- |
| **Cereals, cereal products and potatoes** |
| 7 times cereals, cereal products or potatoes (available daily) |
| of which: at least 1 whole grain product |
| of which: max. 2 times potato products |
| **Vegetables, pulses and salad** |
| 7 times vegetables (fresh or frozen) or salad (available daily) |
| of which: at least 3 times raw food |
| of which: at least 1 time legume |
| **Fruits** |
| at least 3 times fruit (fresh or frozen without added sugar) |
| of which: at least 2 pieces of fruit |
| **Milk and dairy products** |
| at least 3 times milk or dairy products based on the following fat qualities: |
| Milk, natural yogurt, buttermilk, soured milk, kefir: |
| max. 3.8 % fat absolute (without sugar and sweeteners) |
| Quark: max. 5 % fat absolute |
| (each without sugar and sweeteners) |
| Cheese: max. 30 % fat absolute |
| **Meat, sausage, fish, eggs** |
| max. 3 times meat and sausage products |
| of which: at least 50 % lean muscle meat |
| at least 1 time fish |
| of which: at least 1 high-fat fish every 14 days |
| Fish from non-overfished stocks |
| **Oils and fats** |
| Rapeseed oil is standard fat. |
| **Drinks** |
| 7 times drinking or mineral water (available daily) |

*Table 3: Quality area food selection for lunch (ovo-lacto-vegetarian diet, 5 days)*

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| **Cereals, cereal products and potatoes** |
| 5 times cereals, cereal products or potatoes (available daily) |
| of which: at least 1 whole grain product |
| of which: max. 1 time potato products |
| **Vegetables, pulses and salad** |
| 5 times vegetables (fresh or frozen) or salad (available daily) |
| of which: at least 2 times raw food |
| of which: at least 2 times legumes |
| **Fruits** |
| at least 2 times fruit (fresh or frozen without added sugar) |
| of which: at least 1 piece of fruit |
| **Nuts, seeds and oilseeds (unsalted)** |
| at least 1 nut, seed or oilseed (unsalted) |
| **Milk and dairy products** |
| at least 2 times milk or dairy products based on the following fat qualities: |
| Milk, natural yogurt, buttermilk, soured milk, kefir: |
| max. 3.8 % fat absolute (without sugar and sweeteners) |
| Quark: max. 5 % fat absolute |
| (without sugar and sweeteners) |
| Cheese: max. 30 % fat absolute |
| **Oils and fats** |
| Rapeseed oil is standard fat. |
| **Drinks** |
| 7 times drinking or mineral water (available daily) |

*Table 4: Quality area food selection for lunch (ovo-lacto-vegetarian diet, 7 days)*

|  |
| --- |
| **Cereals, cereal products and potatoes** |
| 7 times cereals, cereal products or potatoes (available daily) |
| of which: at least 1 whole grain product |
| of which: max. 2 times potato products |
| **Vegetables, pulses and salad** |
| 7 times vegetables (fresh or frozen) or salad (available daily) |
| of which: at least 3 times raw food |
| of which: at least 2 times legumes |
| **Fruits** |
| at least 3 times fruit (fresh or frozen without added sugar) |
| of which: at least 2 pieces of fruit |
| **Nuts, seeds and oilseeds (unsalted)** |
| at least 1 nut, seed or oilseed (unsalted) |
| **Milk and dairy products** |
| at least 3 times milk or dairy products based on the following fat qualities: |
| Milk, natural yogurt, buttermilk, soured milk, kefir: |
| max. 3.8 % fat absolute (without sugar and sweeteners) |
| Quark: max. 5 % fat absolute |
| (each without sugar and sweeteners) |
| Cheese: max. 30 % fat absolute |
| **Oils and fats** |
| Rapeseed oil is standard fat. |
| **Drinks** |
| 7 times drinking or mineral water (available daily) |

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|  | Attached is a four-week meal plan with the corresponding recipes. |

**If you have different comments on a criterion, please enter them here:**

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| **Place:** |  |  |  |
|  |  |  |
| **Date:** |  |  |
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**Legally binding signature / company stamp**