



Slow Food® Shoalhaven

SNAIL OF APPROVAL

“To change the world, you must first change the menu”

The Slow Food movement seeks a world in which all people can access and enjoy food that is good for them, good for those who grow it and good for the planet as a whole.

Our approach is defined by three interconnected and interdependent principles the food must be each of **GOOD, CLEAN AND FAIR.**

- GOOD:** seasonal, good quality, flavorsome and healthy;
- CLEAN:** produced in ways which preserves biodiversity and does no harm to the environment
- FAIR:** fair conditions and pay for producers and staff and accessible prices for consumers

INTRODUCING “SNAIL OF APPROVAL”

In keeping with the fundamental principles outlined above, Slow Food Shoalhaven (SFS) is encouraging all local food producers to adopt more sustainable practices and for restaurants and other food outlets to use more locally produced ingredients in their menus and stores. To inspire producers, chefs, restaurant owners and food outlets to optimise use of local ingredients, SFS is launching the **SNAIL OF APPROVAL** Program to recognise and support establishments which already conform to our ideals and undertake to maintain these practices.

HOW DOES IT WORK AND WHAT ARE THE BENEFITS?

The Snail of Approval has three limbs:

- 1 **Chefs’ Alliance** - chefs, restaurants & cafes prepare and sell food with high local content, to be eaten onsite;
- 2 **Producers’ Alliance** - producers either grow foodstuffs, or process high local content food into comestibles; and
- 3 **Providores’ Alliance** - shops which sell significant ratio of comestibles made by local producers.

Alliance recognition is reviewed annually, and allows establishments to display Slow Food logos and branding on menus and publicity materials in accordance with our guidelines. Each establishment receives a framed Alliance certificate and a SFS “SNAIL OF APPROVAL” window sticker, and will be listed on the Slow Food Shoalhaven website.

Slow Food operates in over 150 different countries with millions of members, so tourists who see “**The Snail**” will know its significance immediately and may well choose to patronise an establishment which has demonstrated compliance with Slow Food’s core principles rather than another which may not.

HOW DO I APPLY?

Slow Food is inviting you to apply for inclusion in the Alliance division appropriate to your entity. After you submit the form, two SFS representatives will visit you for an assessment. Please note that certification is free and note also that an applicant does not have to be a SFS member to take part in this program, although we would encourage it.

Contact info@slowfoodsholhaven.com.au for more information

CRITERIA FOR ALLIANCE MEMBERSHIP

to be used for Chefs / Producers / Providores Alliance applications.
 Answer as best you can, further details will emerge during your interview

1	Establishment name and address etc	date	assessed by+.....
1.1	- circle which applies : Primary Producer, Restaurant, Food outlet, Retailer, other			
1.2	- Name and contact details of the person who will liaise with Slow Food Shoalhaven			
1.3	- SFS member number? (see www.slowfood.com/Australia to join)			
2	Does the establishment have an ongoing direct relationship with local producers?			
2.1	- How can you demonstrate this?			
2.2	- And how much of you food / items / ingredients are sourced locally?			
2.3	- does your menu or signage acknowledge any / all local producers or products by name?			
3	Please give information on how you apply <i>Good Clean and Fair</i> into your daily business practices ...			
4	Please discuss your waste management			
4.1	CHEFS: kitchen waste, peelings, bones, table scraps etc, used cooking oil, paper products, glass and tins, plastics and other types of waste			
4.2	FARMERS: harvested crop waste, animal waste and carcasses, plastics, expired machinery chemicals, batteries, etc			
4.3	PROVIDORES: cartons and packaging, plastics,			
4.4	RECYCLING: outline your recycling practices			
4.5	SUSTAINABILITY: energy / water / other			
5	Do you provide award wages and benefits (or better) to your staff?			
6	What is your policy on using chemical-free ingredients?			
7	do you pay fair prices to your suppliers / charge fair prices for your produce?			
When you have completed the form, scan and email it or press the SUBMIT button				