

A recipe for a healthier working life

How to help your workforce
make healthier food choices



The BDA Work Ready Programme offers a bespoke nutritional wellness programme tailored to your employees' needs.

Our research shows that healthier eating and drinking choices can help workers in the hospitality industry whose roles may involve:

- Coping with working different shift patterns, as well as early starts, late finishes and split shifts.
- Adequate fuel for concentration to maintain safety standards and customer satisfaction.
- Standing for long periods of time.
- Having pressured break times with limited time to eat and drink.
- Working in warm environments may impact performance due to dehydration.
- Accessing subsidised foods with limited choices.
- Motivating a workforce with high staff turnover.

Choosing the right source of help and advice can sometimes be a confusing task. Many people provide nutritional services, yet most are not accredited professionals in the area. Dietitians are the 'Gold Standard' when it comes to nutrition and food professionals and through them you can be confident your workforce is receiving unbiased, up-to-date nutrition and diet information. Our programme has a 'pick and mix' approach meaning that you can choose the level of support required at the time that your staff need it.

For full details visit the website, or call us on 0121 200 8080.

bdaworkready.co.uk

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