

Secretariat St George's House Defence Infrastructure Organisation DMS Whittington Lichfield, Staffordshire WS14 9PY

**E-mail**: diosec-parli@mod.gov.uk www.gov.uk/DIO

9 December 2024

Ref. FOI 2024/22376

Dear ,

Thank you for your email of 18 November 2024 requesting the following information:

"Please send me some examples of meals that are provided at RAF Lossiemouth on any given week.

Please provide examples of starters, mains and desserts (if applicable) and examples of breakfast, lunch, dinner and supper (if applicable).

Please also provide what your policy is on dietary requirements.

For example, do people receiving your meals have to proactively state that they are vegan/require halal or kosher meals to receive them, or are these listed as options on a continued basis?

Finally, please tell me the cost to provide a typical meal,"

I am treating your correspondence as a request for information under the Freedom of Information Act 2000 (FOIA).

A search for the information has now been completed within the Ministry of Defence (MOD) and I can confirm that all the information in scope of your request is held and can be found below and at Annex A:

 Please send me some examples of meals that are provided at RAF Lossiemouth on any given week.

Please provide examples of starters, mains and desserts (if applicable) and examples of breakfast, lunch, dinner and supper (if applicable).

There are hundreds of items and dishes on the menu cycle. Examples of meals provided at RAF Lossiemouth on any given week, can be found at Annex A.

Under Section 16 of the FOIA (Advice and Assistance), you may find it helpful to know that menus vary on a daily, weekly, and seasonal basis, and may also change after local engagement at site level.

Working with the supplier, sites can request and change items and adjust menus to suit local wants and needs. For example, from specialist medical/religious requests to preferences such as square sausages and haggis.

2. Please also provide what your policy is on dietary requirements.

For example, do people receiving your meals have to proactively state that they are vegan/require halal or kosher meals to receive them, or are these listed as options on a continued basis?

The Defence Catering Manual JSP 456 Volumes 1-4 outlines and provides guidance on the MOD standards. The MOD's dining offer aims to cater to all personnel irrespective of gender, race, religious belief, and committed lifestyle choices. The offer includes nutritious and healthy foods that cater to diversity whilst adhering to Military Dietary Reference Values (MDRV) and Military Performance Choice (MPC) standards. The dining offer must provide meals that meet energy and nutrient requirements based on the physical activity levels of the personnel's roles.

The MOD takes religious dietary restrictions seriously and makes every effort to accommodate the diverse needs of its personnel. Below are some key points:

Kosher and Halal Meals: The MOD provides Kosher and Halal meals in Mess facilities. These meals can be arranged by speaking to the relevant Mess and Catering Manager at each site.

Vegetarian and Other Special Diets: Vegetarian options are available, and the MOD aims to cater to other special dietary requirements. This includes providing meals that adhere to specific religious practices, such as avoiding pork for Muslims and Hindus, and ensuring that food is prepared in accordance with religious laws.

Under Section 16 of the FOIA (Advice and Assistance), you may find it helpful to know that when people have specialist dietary needs, the onus is always on the individual to state their preferences. Allergens must be displayed by law. Most settings will signpost vegetarian/vegan suitable meals but there is no requirement to display religious dietary needs. This information is available on request.

3. Finally, please tell me the cost to provide a typical meal

The cost of a typical meal can be found below:

Meal items are priced individually, and each person can tailor their meal and costs according to their wants and needs. Meals costs range from:

 Soups from
 £0.23
 £0.73

 Breakfast Items from
 £0.15
 £2.70

 Main Courses from
 £0.63
 £3.10

If you have any queries regarding the content of this letter, please contact this office in the first instance.

If you wish to complain about the handling of your request, or the content of this response, you can request an independent internal review by contacting the Information Rights Compliance team, Ground Floor, MOD Main Building, Whitehall, SW1A 2HB (e-mail CIO-FOI-

<u>IR@mod.gov.uk</u>). Please note that any request for an internal review should be made in writing within 40 working days of the date of this response.

If you remain dissatisfied following an internal review, you may raise your complaint directly to the Information Commissioner under the provisions of Section 50 of the Freedom of Information Act. Please note that the Information Commissioner will not normally investigate your case until the MOD internal review process has been completed. The Information Commissioner can be contacted at: Information Commissioner's Office, Wycliffe House, Water Lane, Wilmslow, Cheshire, SK9 5AF. Further details of the role and powers of the Information Commissioner can be found on the Commissioner's website at <a href="https://ico.org.uk/">https://ico.org.uk/</a>.

Yours sincerely

**DIO Secretariat** 

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breaktast Items	Lunch Items	starters	Mains	Deserts	Other
Bacon	Omelettes	French Onion Soup	Béarnaise Sauce	Banana Mousse Pot	WRAP 'N' ROLL - Crispy
Premium Sausage	Chicken & Mushroom	Scotch Broth (Lamb)	Caesar Salad Bowl	Chocolate Mousse Pot	Chicken Wrap
Black Pudding	Pie	Soup Accompaniments	Creamy Peppercorn Sauce	Forest Berry, Yoghurt &	COSY GRUB - 'Its Not
Egg	Cottage Pie	Broccoli Soup	Grilled Minute Steak	Granola Pot	Chicken' Wrap (VEGAN)
Tomatoes	Pasta Bake	Butternut Squash &	Grilled Rump Steak	Strawberry Mousse Pot	GRILLED CHEESE - Smoky
Sautéed Mushrooms	Pollock Fillet & Raita	Parsnip Soup	Grilled Pork Loin Chop	Banana	Pork Melt
Quorn Sausage	Vegan Provencal Bake	Carrot & Coriander	Mustard & Stout Rarebit Sauce	Blueberry Greek Yoghurt	GRILLED CHEESE - Tuna &
Lorne Sausage	Piri Piri Chicken	Soup	Chimichurri Sauce	Pot	Cheddar
Hash Brown	Cajun Chicken	Cream of Cauliflower	Corn on the Cob	Fruit Salad Pot	HOT SANDO - Beef Sloppy
Baked Beans	Tandoori Chicken	Soup	Grilled Chicken Breast	Honey Greek Yoghurt Pot	Joes
Potato Scones	Spicy Bhaji Fritta	Curried Red Pepper	Grilled Salmon Fillet	Large Orange	HOT SANDO - Fish Finger
Haggis	Vegetarian Tuscan	Soup	Grilled Tuna Loin Steak	Mixed Fruit Yogurts	Malted Bloomer
Smashed Avocado Toast	Casserole	Half Malted Wheat	Herby Dressed Peas & Leeks	Mixed Melon Pot	HOT SANDO - Grifled Steak
with Poached Eggs	Quorn Sausage and	Baguette	Mixed House Salad Bowl	On The Vine Black Grape	& Onion Ciabatta
Pancakes, Berries, Bacon,	Chickpea Tagine	Half White Baguette	Mashed Potato	Pot	Louisiana Chicken Wings &
Maple Syrup	Beef Stew &	Leek & Potato Soup	Beer Battered Onion Rings	On The Vine Green Grape	Sour Cream
Eggs benedict	Dumplings	Red Lentil Soup	Grilled Cumberland Sausage	Pot	PANINI - Pesto Roasted
Porridge	_	Spiced Parsnip Soup	Ring	Pears	Vegetable Melt
Toast			Roast Turkey Breast	Pineapple Chunk Pot	PANINI - Sweet Chilli Chicken
Cereal			Honey Roast Gammon	Seasonal Green Apple	(Halal)
Overnight Oats			Roast Pork Lion and Apple	Seasonal Red Apple	PANINI - Tuna
			Sauce	Biscoff Cheesecake Pot	
			Roast Lamb Leg and Mint	Black Cherry Cheesecake	
			Sauce	Pot	
			Roast Chicken Leg	Blueberry Cheesecake Pot	
			Roast Beef	Chocolate Cheesecake Pot	
			Sage & Onion Stuffing	Forest Fruits Cheesecake	
			Roast Potatoes	Pot	
			Minted New Potatoes	Lemon Cheesecake Pot	
			Braised Red Cabbage	Raspberry Cheesecake Pot	
			Cauliflower Cheese	Salted Caramel Cheesecake	
			Honey Glazed Carrots	Pot	
			Sauteed Savoy Cabbage	Strawberry Cheesecake Pot	
			Swede and Carrot Mash	Toffee Cheesecake Pot	