

## I COMMIT MYSELF TO THE WELLBEING OF MY CLIENTS

## The European project **FOOD**

(Fighting Obesity through Offer and Demand)

certifies that the restaurant

is part of the **FOOD** network and makes the commitment to apply the following national recommendations of the **FOOD** program for the improvement of its clients nutrition.

- Fruits as dessert and vegetables on the side
- Whole bread on table
- No salt on table
- OPoultry or white meat on the menu
- Fish on the menu
- ☐ Tapwater on demand
- Olive oil in place of butter with bread
- Dairy product as dessert
- Opry fruits or crudenesses as apetizers
- Oven, steamed or grilled dishes

The FOOD National Coordinator The Restaurant Owner



























