

**Appendix 1 - Food for Life Partnership: further information, criteria and likelihood of Brighton & Hove Schools meeting the criteria**

Food For Life – Background

- 1.1 The program will run across England split into the 9 Government Office regions. There are 9 counties in the South East region. Each region is allocated special attention at a specific time in the 5 year program where there is an invitation for schools to become a **'flagship school'** and receive extra (funded) support. For East and West Sussex and Kent the window is 2010.
- 1.2 The partnership is made up of a group of four charities: the Soil Association; The Focus on Food Campaign, the Health Education Trust and Garden Organic.
- 1.3 Any school - state or independent - can apply. Schools are invited to achieve specific criteria set out by Food for Life Partnership then apply for recognition through the award scheme. The entry level is Bronze followed by Silver and Gold. The criteria for each of the award levels is laid out in appendix 3: Food for Life Award Criteria: Bronze, Silver and Gold.
- 1.4 In order to achieve Bronze, Silver or Gold award, progress must be demonstrated in four important areas:
  - 1) Food leadership (whole school approach & food policy)
  - 2) Food quality & provenance (seasonal, fresh, local & organic ingredients)
  - 3) Food education (cooking, growing & farm links)
  - 4) Food culture & community involvement (dining experience & community links)

While 1), 3) and 4) are achievable through the school's own activities, the 2nd area: Food Quality and Provenance which stipulates challenging percentages of local and or organic sourcing of ingredients, requires involvement of the school meals caterer.
- 1.5 The following table lists the Food for Life criteria and gives officer comments given during an initial consultation prior to the Sustainability Commission report for the Bronze and Silver standards. Gold Standard criteria are listed at 1.6. Those criteria with no comments beside them are revised criteria introduced since officers were asked to comment.

<b>BRONZE</b>		
<b>FFLP criteria: Food Leadership</b>	<b>Comments from officer consultation</b>	<b>A-Achieved, P-Potential D-Difficult</b>
The School Nutrition Action Group has led a review of food culture in school, and actions have been agreed.	Addressed under Healthy School Status.	<b>P</b>
Pupils and parents are consulted on school meal improvements.	"	<b>P</b>
Parents are kept informed of lunch menus and food education activity.	"	<b>P</b>
Parents are given the opportunity to attend school lunches if they wish.	"	<b>P</b>
Action is being taken to maximise the uptake of free school meals.	"	<b>P</b>
The School Nutrition Action Group has led a review of food culture in school, and actions have been agreed.	Through Healthy Schools or Eco Schools and is part of developing or reviewing a Food Policy.	<b>P</b>
Before enrolling on the Food for Life Partnership Mark, you need to have, or establish, a food action group – or School Nutrition Action Group (SNAG) - which includes at least one: Member of the Senior Management Team Member of the teaching staff (from a key area such as PSHCE or science) Pupil from each year group Parent or Governor School cook Community representative.	"	<b>P</b>
<b>FFLP criteria: Food quality and provenance criteria (for delivery by the Caterer in partnership with the School)</b>		
No undesirable additives or hydrogenated fats		
At least 75% of ingredients are freshly prepared.	Already specified through school meals contract with Scolarest.	<b>A</b>
Meat is farm assured as a welfare minimum. Eggs are from cage-free hens.	Meat and dairy are specified as 'Red Tractor' scheme for animal welfare. Have explored free range eggs but there would be extra cost. Only one school (the Cedar Centre) specifies cage free hens at a cost of 3p extra per egg.	<b>P-cost implication</b>
Menus are seasonal and in-season produce is highlighted.	This can be worked towards - a % is in season.	<b>P</b>
Menus cater well for all dietary needs in the school population.	There can be a flexibility in every school's specification depending on needs.	<b>A</b>

Continuous professional development is available to catering staff, including training in fresh food preparation.	School Meals Contract manager provides CPD for catering staff.	<b>P</b>
A member of catering staff is encouraged to get involved in food education activities, with the support of the school.	This is possible where the head gets involved and gives encouragement to catering staff.	<b>P</b>
<b>FFLP criteria: Food education</b>		
Healthy and sustainable food is used as a theme for assemblies.	Straightforward to achieve - especially at Seasonal celebrations like Harvest Festival and Healthy Schools week and with input from School Food Worker.	<b>A</b>
Opportunities are given for cooking activities and this is linked to curriculum learning.	Straightforward to achieve - would be encouraged through Healthy Schools.	<b>A</b>
Opportunities are given for some pupils to grow and harvest food and make compost, and this is linked to curriculum learning.	Many schools though not all compost and undertake food growing through Eco Schools.	<b>P</b>
The school organises an annual farm visit for one or more year groups, and this is linked to curriculum learning.	Achievable. Transport may be an issue. Some schools have farm links. Potential to link with Plumpton College.	<b>P</b>
<b>FFLP criteria: Food culture and community involvement</b>		
Pupils have been asked to suggest improvements to the dining experience and a plan is in place to implement best ideas.	These elements are expected for Healthy Schools Status.	<b>P</b>
Free drinking water is available in the dining hall and throughout the school day.	Achieved. A Healthy School Status criterion.	<b>A</b>
Lunchtime supervisors promote a calm and positive dining experience and help pupils with food choices.	These elements are promoted through Healthy Schools. There is excellent practice at some schools where there is 'family service' where food is served at table and children socialise and generally have higher levels of finishing meals and eating variety of foods. Not practical at all schools as there are time and staff implications.	<b>P</b>
The school has made a commitment to phase out flight trays.	Any school could decide this - some do. There are time issues with queuing for 2 courses. Some kids can't carry a tray with china plates. This should be a matter for each school to decide in consultation with pupils?	<b>P</b>
An annual event is held on a food theme for pupils and the wider community.	Straightforward to achieve.	<b>P</b>

The school makes efforts to engage parents and the wider community in the school growing and cooking activities.	Promoted through Healthy Schools & Extended Schools.	<b>P</b>
<b>SILVER</b>		
<b>FFLP criteria:</b>		
<b>Food Leadership</b>		
Governors have signed off a school food policy with a timetable for action.	Achieved through Healthy Schools Status.	<b>A</b>
Lunchtime is given clear priority in the school day, and timetabling clashes are –	Only one primary school has a whole hour lunch break. Many secondaries only have 35 minutes. An ambiguous criterion.	<b>D</b>
Key teachers or others have skills needed to lead gardening and cooking activities and ensure basic food hygiene.	Training is available for staff in food hygiene and practical food skills and eight schools are taking part in the Let's Get Cooking project (cooking clubs)	<b>P</b>
Take up of school meals by pupils registered for free school meals is 90% or higher	Data monitoring can be a challenge but it is good to promote and monitor.	<b>P</b>
The school is working with parents to discourage unhealthy snacks or lunch box contents.	Supported by Food Partnership & promoted through Healthy Schools Status.	<b>P</b>
<b>FFLP criteria:</b>		
<b>Food quality and provenance (for delivery by the Caterer in partnership with the School)</b>		
A range of locally sourced items in on the menu		<b>D</b>
A range of certified Organic or Marine Stewardship Council-certified items is on the menu		<b>D</b>
Poultry, eggs and pork are produced in line with standards set for the Freedom Food scheme as a welfare minimum.	Our current contractors achieve the Animal Welfare status	<b>P</b>
No fish is served from the Marine Conservation Society 'Fish to Avoid' list.		<b>P</b>
Information is on display about the origins of fresh produce		<b>P</b>
At least one product on the menu or in vending machines meets Fairtrade standards		
<b>FFLP criteria:</b>		
<b>Food education</b>		
A cooking club is established, and pupils are cooking with seasonal, local and organic ingredients.	Most schools offer this. More will be encouraged to.	<b>P</b>
Pupils in a garden group and/or a class growing, fruit, vegetables and herbs organically.	Many schools offer this - from tubs to allotments.	<b>P</b>
Produce from the garden is made available at least once a term for pupils to eat or cook with.	How to monitor?	<b>P</b>

Opportunities are taken to explore with pupils the ethical and environmental issues around food choices.	Include within PSHE, PE and Science.	<b>A</b>
One or more year groups keep in touch with a local farm throughout the year	Infrastructure to support this?	<b>D</b>
The school organises at least one annual visit to or from small local food businesses.	"	<b>P</b>
<b>FFLP criteria: Food culture and community involvement</b>		
Invitations are issued for parents and other community members to eat with the pupils.	Good practice - many do. Scolarest offers tasters.	<b>A</b>
Pupils and parents are actively encouraged to cook and to grow their own produce at home.	Hard to monitor	<b>D</b>
Events are held to involve the parents and wider community in growing and cooking activities.	Many schools participate in such events.	<b>P</b>
Any flight trays used have been replaced with plates.	May conflict with other objectives	<b>D</b>

## 1.6 Gold Standard criteria are as follows:

### 1.7

#### Food Leadership

- All pupils have an opportunity to sit down to lunch every day.
- Take-up of hot meals is >70% OR has increased >20% since the school enrolled with the Food for Life Partnership.
- The school is sharing good practice with other schools who wish to achieve the Food for Life Partnership Mark.
- The school is working with the caterer to reduce and manage food waste, **Food quality and provenance (for delivery by the Caterer in partnership with the School)**
- At least 30% of ingredients are from a certified Organic or MSC-certified source.
- At least 50% of ingredients are locally sourced.
- Certified Organic Meat, dairy products or eggs feature on the menu as animal welfare best practice
- Steps are being taken to increase the take up of non-meat dishes to promote a balanced, sustainable diet.

#### Food education

- The school is committed to providing a minimum of 12 hours of cooking lessons a year by 2011 for all pupils up to Key Stage 3
- All pupils are given the opportunity to participate in organic food growing during their time at the school.
- The school actively involves pupils in planning the food growing calendar and maintaining the growing area using organic practices.
- Pupils are given the opportunity to take part in a programme of farm-based activities throughout the farming year.

#### Food culture and community involvement

- There is active involvement of parents and the wider community in school growing and cooking activities.

- Parents can buy or collect organic and/or local produce at the school, or are signposted to an alternative local outlet.
- Food and cooking education is available in school to parents and community members out of school hours