

<b>BRONZE AWARD</b>		<b>Tick Yes/ No</b>		<b>Evidence if yes/ If no, how could we do it?</b>
<b>Food Leadership</b>	<b>LEADERSHIP: Making our school top of the class for food</b>	<b>Yes</b>	<b>No</b>	
<p>The School Nutrition Action Group has led a review of food culture in school, and actions have been agreed. <i>(Goes beyond school lunches &amp; includes cooking, growing &amp; farm links)</i></p> <p>Action is being taken to maximise the uptake of free school meals <i>(Includes reducing stigma)</i></p> <p>Pupils and parents are consulted on school meal improvements. <i>(Invite ideas and feedback via surveys, questionnaires, notices, tasting events)</i></p> <p>Parents are kept informed of lunch menus and food education activity. <i>(Menus available online or in school newsletters &amp; notice boards)</i></p> <p>Parents are given the opportunity to attend school lunches if they wish. <i>(An open door policy for parents to join their child for a school lunch on request)</i></p>	<p>SNAG has been set up. They have looked at food in school and put an action plan together.</p> <p>We know if we are allowed free school dinners and how to ask for them.</p> <p>The school has asked us and our parents how we think school dinners could be made better.</p> <p>Our parents know what is for school lunch and what we are learning about food in school.</p> <p>Our parents can join us at school lunchtime to try our school dinners.</p>			

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<b>Food quality and provenance</b>	<b>LUNCHTIME: School dinners that are good for us and the planet</b>	<b>Yes</b>	<b>No</b>	
<p>No undesirable additives and hydrogenated fats. <i>(Full list available on FFLP website, but includes all additives shown to cause behaviour problems in recent research).</i></p> <p>At least 75% of dishes on the menu are freshly prepared <i>(from basic unprocessed ingredients – a list is on FFLP website)</i></p> <p>Meat is farm assured as a welfare minimum. Eggs are from cage free hens <i>(Farm assured does not guarantee cage free)</i></p> <p>Menus are seasonal and in season produce is highlighted <i>(Can use a broad specification like ‘seasonal veg’ or state ‘subject to seasonal variation’.)</i></p> <p>Menus cater well for all dietary needs in</p>	<p>No artificial colourings or fats are used in school food.</p> <p>At least three out of four school dinners are home cooked.</p> <p>Eggs come from chickens that don't live in cages. Meat comes from UK farms or from farms abroad that take the same care of farm animal welfare.</p> <p>School dinners use fruit and vegetables which are in season and we can see what these are on the menu.</p> <p>If someone needs special kinds of</p>			

<p>the school population <i>(Menu reflects ethnic makeup of school and staff can identify ingredients of all dishes for allergy sufferers. Vegetarian menus are nutritionally balanced and diverse)</i></p> <p>Continuous professional development is available to catering staff, including training in fresh food preparation. <i>(Can be on-the-job training, but should be recorded)</i></p> <p>A member of catering staff is encouraged to get involved in food education activities, with the support of the school. <i>(Catering staff able to communicate what on the menu is in-season, local &amp; organic. Willing staff can get involved in food education beyond the dining hall)</i></p>	<p>food they can still have a school dinner.</p> <p>Our school cook gets extra training to prepare delicious home-cooked food.</p> <p>Our school cook helps us learn more about food as well as cooking our dinners.</p>			
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Food Education	LEARNING: Cooking and growing food and visiting farms	Yes	No	
<p>Healthy and sustainable food is used as a theme for assemblies. <i>(At least once a term)</i></p> <p>Opportunities are given for cooking activities and this is linked to curriculum learning <i>(School has a curriculum map focusing on hands on food preparations and cooking)</i></p> <p>Opportunities are given for some pupils to grow and harvest food and make compost and this is linked to curriculum learning <i>(School has a curriculum map for growing and has set up a garden group or class)</i></p> <p>The school organises an annual farm visit for one or more year groups and this is linked to curriculum learning <i>(School has a curriculum map for farm links and a plan for prep work prior to the visit and follow up work)</i></p>	<p>In assembly we sometimes learn about how food can be good for the environment and for us.</p> <p>Each year some pupils get to cook food and learn more about cooking in lessons/class.</p> <p>Each year some pupils grow and harvest food and make compost, and we learn about this in lessons/class.</p> <p>At least one year group visits a farm once a year and we learn about this in lessons/class.</p>			

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<b>Food culture and community involvement</b>	<b>SHARING &amp; CARING: Enjoying food and meeting new people</b>	<b>Yes</b>	<b>No</b>	
<p>Pupils have been asked to suggest improvements to the dining experience and a plan is in place to implement the best ideas <i>(On an annual basis with agreed actions put into action plan)</i></p> <p>Free drinking water is provided for pupils throughout the school day <i>( Not from taps and drinking fountains located in the toilet areas)</i></p> <p>Lunchtime supervisors promote a calm and positive dining experience and help pupils with food choices <i>(work with lunchtime supervisors to promote healthy choices and manage lunchtime behaviour through positive reinforcement)</i></p> <p>An annual event is held on a food theme for pupils and the wider community <i>(to include local community groups, not just parents)</i></p> <p>The school has made a commitment to phase out flight trays</p> <p>The school makes efforts to engage parents and / or the wider community in</p>	<p>We have been asked for our ideas on making the school dining hall nicer, and some of these ideas are happening.</p> <p>We are allowed to drink water when we are thirsty at any time of day.</p> <p>Lunchtime supervisors/dinner ladies help make lunchtime a calm time and help us choose a lunch that's good for us.</p> <p>A special food celebration is held every year and the school invites our families and people in the community.</p> <p>There is a plan to replace plastic coloured trays with proper plates and bowls for dinners.</p> <p>Our parents and people in the community are invited to help us with</p>			

<p>the school growing and cooking activities <i>(Use newsletters, school website, visits or letters to alert parents and/or community groups to school plans and existing activities and how to get involved)</i></p>	<p>growing and cooking food in school.</p>			
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