

GOLD AWARD		Tick Yes/ No		Evidence if yes/ If no, how could we do it?
Food Leadership	LEADERSHIP: Making our school top of the class for food	Yes	No	
<p>All pupils have an opportunity to sit down to lunch every day <i>(every pupil to have at least 30 mins to sit down to eat lunch.)</i></p> <p>Take-up of school meals is >70% OR has increased >20% since the school enrolled with the Food for Life Partnership <i>(to retain a Gold Mark will have to demonstrate take-up has been sustained at the two-year review.)</i></p> <p>The school is sharing good practice with other schools who wish to go for Gold with the Food for Life Partnership Mark <i>(with two or more other schools)</i></p> <p>The school is working with the caterer to reduce and manage food waste <i>(monitoring food waste and to adopt one or more of: pre-ordering system, consulting with pupils and parents, training lunchtime supervisors, composting food waste)</i></p>	<p>Everyone at our school has the chance to sit down for long enough to eat a good lunch every day.</p> <p>More of us are choosing to eat school dinners since our school joined the Food for Life Partnership.</p> <p>Our school is sharing ideas and good ways to work with other schools who want to get a Gold Mark award.</p> <p>Our school cook and others are working hard to make sure food is not being wasted.</p>			

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Food quality and provenance	LUNCHTIME: School dinners that are good for us and the planet	Yes	No	
<p>At least 30% of ingredients are from a certified Organic or Marine Stewardship Council-certified source</p> <p>At least 50% of ingredients are locally sourced (<i>should be bought and produced within your region or any adjacent county/local authority</i>)</p> <p>Certified Organic meat, dairy products or eggs feature on the menu as animal welfare best practice (<i>as a minimum, to see organic meat, milk, cheese, yoghurt OR eggs highlighted on the school menu once a week.</i>)</p> <p>Steps are being taken to increase the take up of non-meat dishes, to promote a balanced, sustainable diet</p>	<p>At least 30% of the food in our school dinners is organic or is fish that is not endangered.</p> <p>At least half of the food in our school dinners comes from the region we live in or the next door county.</p> <p>At least once a week we eat organic meat or milk or eggs. Choosing organic is the best guarantee that farm animals have been able to live a more natural life.</p> <p>We are all encouraged to try dishes that have no meat in sometimes because it is healthier for us and the planet if we eat less meat.</p>			

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Food Education	LEARNING: Cooking and growing food and visiting farms	Yes	No	

<p>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 (<i>so no student leaves school without knowledge of the foundation recipes and a repertoire of at least ten nutritious and affordable dishes</i>).</p> <p>All pupils are given the opportunity to participate in organic food growing during their time at the school (<i>growing activities a regular part of curriculum planning and school life</i>).</p> <p>The school actively involves pupils in planning the food growing calendar and maintaining the growing area using organic practices (<i>Pupils have sufficient knowledge and understanding of food growing and organic principles to be able to plan the food-growing calendar and maintain the growing area organically</i>).</p> <p>Pupils are given the opportunity to take part in a programme of farm based activities throughout the farming year (<i>pupils actively involved in carrying out tasks around the farm</i>).</p>	<p>Our school has promised that by 2011 all pupils will have at least 12 hours of cooking lessons every year up to Key Stage 3.</p> <p>We are all given the chance to take part in organic food growing during our time at school.</p> <p>In our school, pupils can get involved in deciding what to grow when in the school garden, and we know how to grow food organically.</p> <p>We are all given the chance to take part in farm activities during our time at school.</p>			
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Food culture and community involvement	SHARING & CARING: Enjoying food and meeting new people	Yes	No	
<p>There is active involvement of parents and/ or the wider community in school growing and cooking activities (<i>inviting parents and/or community members to help organise, contribute to, and attend growing and cooking activities, with good response rate</i>).</p> <p>Parents can buy or collect organic and/or local produce at the school, or are signposted to an alternative local outlet</p> <p>Food and cooking education is available in school to parents and community members out of school hours (at least once a term)</p>	<p>Our parents and community members often take part in school growing and cooking activities.</p> <p>Our parents can buy or collect local, organic food at our school, or are given information about where they can get them.</p> <p>Our school has food and cooking lessons for parents and community members after school or at weekends.</p>			