

SILVER 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>Governors have signed off a school food policy with a timetable for action <i>(includes all four strands of FFLP and ensures full engagement by whole school community).</i></p> <p>Lunchtime is given clear priority in the school day, and timetabling clashes are avoided <i>(discourages young people to skip lunch or eat on the run).</i></p> <p>Take up of school meals by pupils registered for free school meals is 90% or higher <i>(entitlement widely explained and reduces stigma).</i></p> <p>Key teachers or others have skills needed to lead gardening and cooking activities and ensure basic food hygiene <i>(a food skills audit carried out with a training schedule in place).</i></p> <p>The school is working with parents to discourage unhealthy snacks or lunch box contents <i>(actively seeking support of parents for a healthy snack or lunch box campaign in the school).</i></p>	<p>School governors have read and agreed the whole school food policy.</p> <p>Lunchtime is an important part of the school day and we are not often asked to do other things instead.</p> <p>Most pupils who are allowed a free school meal now have one.</p> <p>Teachers in our school know how to teach gardening and cooking.</p> <p>Our school is talking to our parents to make sure all lunchboxes are healthy like school dinners.</p>			
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Food quality and provenance	LUNCHTIME: School dinners that are good for us and the planet	Yes	No	

A range of locally sourced items is on the menu (*items produced, or made with ingredients produced, in the region or adjacent county from at least two of the following categories each week: Fruit, veg, dairy, meat, fish, bread and highlighted on the menu*)

A range of certified Organic or Marine Stewardship Council-certified items is on the menu (*from at least two of the following categories on the menu each week: Fruit, veg, dairy & eggs, meat, fish, bread, dry goods and highlighted on the menu*).

Poultry, eggs and pork are produced in line with standards set for the Freedom Food scheme as a welfare minimum (*may source eggs or chicken from 'free range' producers without Freedom Food certification and still comply. May also source pork, bacon, ham and sausages from 'outdoor-reared' or 'outdoor bred' pigs without Freedom Food certification.*)

No fish is served from the Marine Conservation Society 'Fish to Avoid' list (*includes Atlantic cod, skate and haddock*).

Information is on display about the origins of fresh produce (*the names of one or more farms and/or local food businesses supplying locally sourced fruit, vegetables, meat or dairy products for the school meal displayed on menus, blackboards, flyers, websites or newsletters*).

Our school cook is using some food in school dinners that is from the region we live in.

Our school cook is using some food in school dinners that is organic and/or fish that is not endangered.

All the chicken, eggs, sausages and pork in school dinners are from farm animals that lead lives free from cruelty according to the RSPCA Freedom Food scheme.

No endangered fish (listed on the Marine Conservation Society 'Fish to Avoid' list) is used in school dinners.

There is a notice board telling us where the food in our school dinners has come from.



LOTTERY FUNDED



Soil Association



Campaign



HEALTH EDUCATION TRUST



SILVER AWARD		Tick Yes/ No		Evidence if yes/ If no, how could we do it?
Food Education	LEARNING: Cooking and growing food and visiting farms	Yes	No	

<p>A cooking club is established, and pupils are cooking with seasonal, local and organic ingredients <i>(at least once a term and ideally using produce from school garden)</i>.</p> <p>Pupils in a garden group and/or a class are growing fruit, vegetables and herbs organically <i>(the wider the range grown the more participation by children)</i></p> <p>Produce from the garden is made available at least once a term for pupils to eat or cook with</p> <p>Opportunities are taken to explore with pupils the ethical and environmental issues around food choices <i>(with one or more classes or year groups exploring these issues in depth)</i>.</p> <p>One or more year groups keep in touch with a local farm throughout the year <i>(to understand the yearly cycle of work on farms and pupils reporting back to the rest of the school)</i>.</p> <p>The school organises at least one annual visit to or from small local food businesses <i>(group presenting their findings back to their class or year group)</i>.</p>	<p>Our school has a cooking club, and members get to cook with food that is seasonal, local and organic.</p> <p>Our school has a garden group OR pupils in at least one class have a chance to grow organic fruit, vegetables and herbs.</p> <p>Our school cook or the cooking club is using fruit, vegetables and herbs from our school garden at least once every term.</p> <p>In assemblies or lessons we are learning about where our food has come from and how this can be good or bad for the planet and the welfare of animals.</p> <p>One or more year groups are keeping in touch with a local farm throughout the year.</p> <p>Our school arranges a visit at least once a year to a small local food business (like a butcher or baker) or they come to visit us in school.</p>			
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SILVER AWARD		Tick Yes/ No		Evidence if yes/ If no, how could we do it?
Food culture and community involvement	SHARING & CARING: Enjoying food and meeting new people	Yes	No	
<p>Invitations are issued for parents and/or other community members to eat with the pupils (<i>at least once a term</i>).</p> <p>Pupils and parents are actively encouraged to cook and to grow their own produce at home (<i>through simple projects for evenings or holidays, or by providing recipes and seeds or nursery plants for the pupils to take home</i>).</p> <p>Events are held to involve the parents and/or wider community in growing and cooking activities (<i>at least two occasions created for parents and/or the wider community to get involved, in addition to the annual food-themed event.</i>)</p> <p>Any flight trays used have been replaced with plates</p>	<p>Parents and other people from the community are invited to join us for school dinners sometimes.</p> <p>Our school encourages us to grow and cook food with our parents at home.</p> <p>Our school has activities or days when parents and people from the community join in with food growing and cooking.</p> <p>We eat our school dinners off proper plates and bowls, not plastic coloured trays.</p>			