## SCHOOL FOOD PLAN

## Creating a Culture and Ethos of Healthy Eating

Ofsted's new Common Inspection Framework includes a judgment on personal development, behaviour and welfare. As part of reaching this judgment, inspectors will look at the extent to which schools are successfully supporting pupils to gain "knowledge of how to keep themselves healthy" and "evidence of a culture or ethos of exercise and healthy eating" throughout their entire inspection www.schoolfoodplan.com/ofsted.

	The School Food Plan has produced this practical guidance to help s It is designed to be used alongside other School Food Plan resource		
	Key Questions	Evidence	
FOOD PROVISION	<ul> <li>What steps have you taken to ensure there is a whole school approach to healthy eating?</li> </ul>	<ul> <li>A current 'whole-school' food policy shared widely with stakeholders.</li> </ul>	
	• Who is responsible on the senior management team and governing body for healthy food provision and food education?	• Strategy/references to healthy eating in School Development Plan / Self-evaluation form.	
	<ul> <li>How do you monitor and evaluate school food provision and food education?</li> </ul>	<ul> <li>Pupil premium spending promoting healthy eating and learning (including breakfast and after school clubs).</li> </ul>	
	• How do you involve the wider school community (including	• School meal take-up data.	
	parents and Governors) in promoting healthy eating?	<ul> <li>Senior leadership and Governor engagement with what children are eating and drinking.</li> </ul>	
		• Awards and quality assured schemes such as Food for Life Schools Award, Children's Food Trust, Healthy Schools.	
	Further resources What Works Well website: <a href="https://www.schoolfoodplan.com/www">www.schoolfoodplan.com/www</a> , Headteacher Check DfE Governor Advice: School Food in England: <a href="https://pepartmental.advice.org/">Departmental.advice.org/</a>		
	How do you know food is tasty and meets the food standards	An attractive, happy and calm dining environment.	
	across the whole day?	Staff and children eating together.	
	<ul> <li>What do children think about the food and drink provided? How are they involved in decision-making?</li> </ul>	Catering staff (including midday supervisors) who are happy and engaged with school staff and children.	
	<ul> <li>How do you ensure your meal provision best meets the needs of your school community?</li> </ul>	Children and parents are actively consulted.	
	What advice is provided for those who choose not to take a school lunch, e.g. a healthy packed lunch policy?	Cashless payment system to reduce queues and stigmatisation of Free School Meal (FSM) pupils.	
		<ul> <li>Independent verification that school food standards and relevant Government Buying Standards are met across the school day.</li> </ul>	
FOC		Making water the drink of choice, freely and easily available.	
	Further resources School Food Standards: <a href="http://bit.ly/1E5M4dh">www.schoolfoodplan.com/standards</a> , Government Buying Standards: <a href="http://bit.ly/1E5M4dh">http://bit.ly/1E5M4dh</a> Packed lunch policy template: <a href="http://www.childrensfoodtrust.org.uk/schools/packed-lunches/packed-lunch-policy">www.childrensfoodtrust.org.uk/schools/packed-lunches/packed-lunch-policy</a>		
	How do you measure progress of children's knowledge and skills about healthy eating?	Consistent messaging across subjects.	
FOOD EDUCATION	How do you make learning about healthy eating (including nutrition advice and practical cooking) possible for all students	• Ensuring there is enough timetabling, space and practical resources (equipment, ingredients).	
	and across subjects?  • Do you use a qualified subject specialist to teach food	<ul> <li>Food education schemes of work with a focus on savoury cooking.</li> </ul>	
	education?	<ul> <li>Use of pupil premium or budgets to provide ingredients for pupils unable to bring from home.</li> </ul>	
		Food growing and gardening activities.	
	Further resources National Curriculum - Design & Technology: http://www.schoolfoodplan.com/foodinschools/competences/competences.html	cooking-in-the-curriculum/, Core competences framework: www.nutrition.org.uk	<u>x/</u>
R WELLBEING	How does the school link healthy eating within the wider personal development, behaviour and welfare judgment?	Drawing on expertise from outside agencies.	
	What CPD/training is in place for all teachers and support staff	<ul> <li>Events, assemblies, displays and messaging themed around health and wellbeing.</li> </ul>	0
	to support their knowledge of health and wellbeing?	• A culture of exercise and healthy eating.	
		• Staff Development plans and Continuing Professional Development (CPD) records.	

Promoting children and young people's emotional health and wellbeing:

https://www.gov.uk/government/publications/promoting-children-and-young-peoples-emotional-health-and-wellbeing