



School Food Plan Update

Rob Bailey, APSE principal advisor



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T - 01903 53 4141
E - info@viewpress.co.uk
V - viewpress.co.uk

Fringe Event
17.45



The Film



SFP Actions



1. **Put cooking into the curriculum – DfE**
2. Introduce food based standards for all schools – DfE
3. Kick start increased take-up of good school food – DfE
4. Set up financially self-sufficient breakfast clubs
5. Set up flagship boroughs to demonstrate impact of improving school food on a large scale – DfE/Boris
6. Investigate the case for extending FSM entitlement – DfE
7. Train Head teachers: Food & nutrition in training – NCTL
8. Promote policies improve children's diets in schools – PHE
9. Ofsted inspectors to consider behaviour and culture of dining hall – Ofsted
10. Measure success - set up and monitor 5 measures - DfE



11. Share what works well on a new website – SFP
12. Improve the image of school food – JO/Innocent
13. Bring school cooks closer to the catering sector – Exhib
14. Improve the skills of the workforce – LACA
15. Small school taskforce – CEDA, LACA, Brakes
16. Ensure small schools are fairly funded – LA's
- 17. Phased roll out of FSM for all primary school children**

Ofsted



63.

The lead inspector should ensure that the team spends time outside, at break times and lunchtimes, observing behaviour and seeking the views of pupils and staff, for example lunchtime supervisors. Inspectors should observe pupils' behaviour when they arrive at school and leave at the end of the day, and also use this time to seek their views. Where parents bring their children to school, or collect them, inspectors should use this time to seek parents' views about behaviour.

64.

Inspectors should consider the food on offer at the school and atmosphere of the school canteen. They should:

- consider how lunch time and the dining space contribute to good behaviour and the culture in the school, including by spending time in the lunch hall, and
- ask school leaders how they help to ensure a healthy lifestyle for their children and, specifically, whether their dietary needs have been considered.



Cooking and nutrition

- As part of their work with food, pupils should be taught how to cook and apply the principles of nutrition and healthy eating. Instilling a love of cooking in pupils will also open a door to one of the great expressions of human creativity. Learning how to cook is a crucial life skill that enables pupils to feed themselves and others affordably and well, now and in later life.

Pupils should be taught to:



Key stage 1

- use the basic principles of a healthy and varied diet to prepare dishes
- understand where food comes from.

Key stage 2

- understand and apply the principles of a healthy and varied diet
- prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.



Key stage 3

- understand and apply the principles of nutrition and health
- cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet
- become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes]
- understand the source, seasonality and characteristics of a broad range of ingredients.



Funding Arrangements



- Key Stage 1 – Reception, yr1 & yr2
- £2.30 flat rate (**newly eligible**)
- Additional funding to small schools
- September 2014
- Existing FSM entitlement as now
- Expectation of hot meal
- School notified and **LA paid** June 2014
- Academies and Free Schools July

Payments



- Based on January 2014 census
- Assumes **87%** take meals over 190 days
 - Average will be nearer 70% (Scotland)
- LA will receive upfront for 1st 2 terms
- Further actual take-up census in October 2014 and January 2015 – payment for 3rd term adjusted accordingly
- ***Census day is party day?***



Actual APSE Primaries:

- Average paid uptake 41.58%
- Average FSM uptake 80.66%
- Average primary uptake 48.91%
- Average price £1.83
- Total cost £2.70 (£2.56 excl CECs)

Scotland Pilots saw 70% uptake

- $0.7 \times 3/7 + 4/7 * 48.91 * 1.05$
- $= 0.3 + 0.293 = 59.3\% = 10\% \text{ increase}$

Small Schools



Total no. of pupils on school roll in latest census	Unit funding per non-FSM eligible infant
minimum additional funding per school with non-FSM infants in latest census data	£3,000
1-30	£210
31-60	£190
61-90	£160
91-120	£135
121-150	£100

- Up to 150 pupils, single year funding
- £3000 plus sum per newly qualified pupil
- How spent is school's choice

Capital Funding



- £150 million capital funding

Universal infant free school meals capital	
Academies	20,856,157
LA UIFSM capital	102,742,203
VA UIFSM capital	26,401,641
Total UIFSM	150,000,000

LA Num	LA Name	Universal infant free school meals capital 2014-15		
		LA	VA	Total UIFSM 2014-15
	TOTALS	102,742,203	26,401,641	129,143,843
888	Lancashire	1,779,731	1,520,882	3,300,614
889	Blackburn with Darwen	261,234	242,347	503,581
890	Blackpool	121,297	108,489	229,786
891	Nottinghamshire	1,715,315	175,202	1,890,517
892	Nottingham	481,100	11,689	492,788
893	Shropshire	587,365	75,458	662,822
894	Telford and Wrekin	448,631	46,495	495,126
895	Cheshire East	639,635	177,236	816,872
896	Cheshire West and Chester	663,526	187,886	851,412



The draft School Food Standards

Having no school should be a plausible experience, a time spent sharing good food with peers and teachers. These standards are intended to ensure that children get the nutrition they need across the whole school day. It is just as important to eat food that looks good and tastes good, it is important to provide a wide range of food across the week. There is to be no restriction on the amount of food that looks where they eat our work, share, friends.

As a general principle, it is important to provide a wide range of food across the week. There is to be no restriction on the amount of food that looks where they eat our work, share, friends.

Fruit and vegetables

One or more portions of vegetables as an accompaniment every day.
One or more portions of fruit every day.
A drink containing at least 20% fruit two or more times each week.
At least three different fruits and three different vegetables each week.

Foods high in fat, sugar and salt

More than two portions of food that are high in fat, sugar and salt each week.

Milk and dairy

A portion of food from this group every day.
Low fat milk available for drinking every day.

Meat, fish, eggs, beans and other non dairy sources of protein

A portion of food from this group every day.
A portion of meat or poultry on three or more days each week.
Only fish once or more every three weeks.
A portion of non-dairy sources of protein available three or more days each week for vegetables.
A limit on poultry products, manufactured or home-made and more than once each week in primary schools and twice each week in secondary schools.

Starchy food

One or more wholegrain varieties of starchy food each week.
One or more portions of food from this group every day.
Three or more different starchy foods each week.
Starchy food cooked in fat or oil no more than two days each week.*
Bread (with or added fat or oil) must be available every day.

Healthier drinks*

Free, fresh drinking water at all times.
The only drinks permitted are:
• Plain water (still or carbonated), low fat milk or lactose reduced milk.
• Fruit or vegetable juice; more 150mls.
• Plain milk, rice or oat drinks enriched with calcium; plain fermented milk (yoghurt) drinks.
• Unsweetened combinations of fruit or vegetable puree with plain water (still or carbonated).
• Combinations of fruit juice and low fat milk or plain low fat yoghurt, plain tinned rice or oat drinks enriched with calcium, tinned and low fat milk, flavoured low fat milk.
• Tea, coffee, hot chocolate.
Combinations drinks are limited to a portion size of 150ml. They may contain added vitamins or minerals, but no more than 2% added sugar or honey per 100ml of fruit content. Fruit juice and other drinks must be at least 0.5%.

Support



Universal infant free school meals:

- An implementation support service, including a national helpline, run by the **Children's Food Trust** and Lead Association for Catering in Education (LACA) consortium, will help schools across the country
- A universal infant free school meals support toolkit has been published <http://www.schoolfoodplan.com/toolkit/>

Wider School Food Plan support contracts:

- **Magic Breakfast** has been contracted by the DfE to set up breakfast clubs in schools where children are coming to school hungry
- **Children's Food Trust**, Food for Life Partnership (The Soil Association) and The Design and Technology Association have been contracted by DfE to increase school meal take-up in 2000 junior and secondary schools that currently have low take-up



Support: (Charged)

Available to schools that:

- currently have low levels of school meal take-up
- provide only packed lunches
- have in-house catering and are therefore unlikely to receive support from a 'parent' organisation such as a local authority or catering organisation
- are small and therefore struggle to make the school meal service break even;
- are very large, and known to have capacity issues; and/or
- prepare and transport school meals to other schools (known as 'production kitchens'). Some of these will be secondary schools.

Roadshows



U niversal I nfant F ree S chool M eals

ROADSHOWS

In Practice



- Limited initial take-up of support
- Breakfast club targets unrealistic
- Capital spend need skewed
- Some equipment shortages
- No concurrent evaluation of benefits
- Question over post 2016 funding
- Ofsted has effectively ignored it.

In Practice



- Vastly differing take-up rates
- Providers mainly more 'profitable'.
- Significant costs satisfying the intolerant
- Opportunity to improve productivity
- Opportunities for curriculum support

LOCAL SERVICES

LOCAL SOLUTIONS



Contact details

Rob Bailey, Principal Advisor

Email: rbailey@apse.org.uk

Association for Public Service Excellence

2nd floor Washbrook House, Lancastrian Office Centre, Talbot Road,
Old Trafford, Manchester M32 0FP.

telephone: 0161 772 1810

fax: 0161 772 1811

web: www.apse.org.uk



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