

## Updated Sept 2020 - Healthy Schools – Food Smart Accreditation Scheme

### Bronze

#### Food Provision –

- All meals & snacks comply with School Food Standards and catering staff are fully trained on what they are
- Food is freshly prepared daily, with at least 25% from fresh ingredients
- Dietary and cultural needs are catered for, and clearly identified
- Meat, Eggs & Fish are sourced from suppliers who meet-  
**UK Welfare Standards**  
**Marine Conservation Society 'Fish to Avoid'**  
**Lion Quality Code of Practice**

#### Leadership –

- Drinking water is freely available, with reusable bottles strongly encouraged or provided
- Students have a say in the food provided
- Committed to having a trained lead member of staff to ensure the delivery food education
- School provisions are in place to promote healthy eating and meal take up is monitored to increase over a set period of time, inc Free School Meals -  
**Breakfast Club**  
**Safe, Clean & Calm Dining Area**

#### Education –

- Healthy eating & sustainable food are part of the whole school ethos
- Cooking is a feature in the curriculum and beyond on a regular basis at least once a term
- Food & personal hygiene are part of cooking sessions
- All students have the opportunity to grow their own food

#### Community –

- Parents/carers have the opportunity to taste and comment on the meals being offered, with menus being made available in advance
- Mealtimes are promoted as a sociable experience, where students and staff are encouraged to eat together
- All students have the opportunity to visit local providers/sources to understand where food comes from
- School promotes healthy eating at home through signposting & guidance for parents/carers

### Silver

#### Food Provision –

- Food provenance information is clearly displayed, with at least 50% of food being prepared from fresh ingredients
- Portion sizes are relevant to student developmental stages
- Seasonal produce is used accordingly and promoted
- No genetically modified or additives/artificial trans fats foods/ingredients are used

#### Leadership –

- Facilities are in place to monitor, manage and reduce food waste
- Healthy eating forms part of the school development plan
- Mealtimes are treated as an important and essential part of the school day
- Training and support are made available to additional and support staff to ensure quality food teaching takes place  
**E.g. Food Hygiene**  
**Practical Teaching Skills**  
**Food & Nutrition Knowledge**

#### Education –

- Cooking is linked across the curriculum and features at least twice a term
- Timetabling is considered in terms of time, space and equipment
- Cooking ingredients are provided to ensure Pupil Premium students can access cooking activities and learning
- Learning is relevant to learning level and progresses with Key Stage levels
- Principles of planning & preparing a range of healthy meals are part of cooking sessions

#### Community –

- Efforts are made to encourage family cooking through practical experiences
- Parents are consulted and supported to encourage healthy lunch boxes
- Links are maintained throughout the year by students with local providers and sources as part of meaningful ongoing learning
- Healthy eating is promoted at public events and activities in terms of food provision

### Gold

#### Food Provision –

- Locally sourced produce (within 100 miles) is featured in menus
- Ingredients grown on school premises are used in main meals in consultation with students
- At least 75% of meals are prepared from fresh ingredients
- Caterers are regularly part of the wider school community –  
**Parents Evenings & Tasting Sessions**  
**Practical Teaching Sessions**  
**Student Engagement & Feedback**

#### Leadership –

- Leadership and governors are part of the whole school food policy which is shared with all stakeholders
- The canteen area is warm and inviting, with staff encouraged to eat in the same areas as students
- An annual food themed event which includes partners, governors, parents and the local community is organised jointly with students
- Appropriate systems are in place to reduce queues and any stigmatisation of Free School Meals, including payment methods

#### Education –

- Cross generational learning takes place to further enhance practical knowledge and skills
- Students are responsible for the food grown to ensure best practices and a maintenance schedule
- Cooking activities take place at least once a month and include the food grown by students to further understand seasonal/local/organic ingredients and builds skills and knowledge progressively
- Healthy diets including nutritional content & calories are related to practical sessions
- Poor diet & the associated risks such as obesity & tooth decay are included as part of food education

#### Community –

- Parents/local community/local suppliers are invited to eat with students on a regular basis
- School & local chefs are invited as guest teachers to enhance skills & knowledge
- Best practice, learning opportunities and knowledge is shared
- Home grown produce is actively encouraged and supported outside of school