

Teacher blows the whistle on dinners at OWN school



NOT FIT FOR A DOG

EXCLUSIVE
 THE LATEST IN A CONTINUING SERIES OF EXCLUSIVE REPORTS FROM OUR OWNERS
 BY JANE WILSON
 A teacher at a London primary school has blown the whistle on the 'appalling' school dinners she says are being served up at the school. The teacher said: 'It looks like cat sick. There's no way I'd eat it. I feel sorry for the children.'

Parents sign up in protest at 'appalling' school dinners



Parents are protesting at a London primary school over the quality of the school dinners. The teacher said: 'It looks like cat sick. There's no way I'd eat it. I feel sorry for the children.'

EXCLUSIVE
 By **GRAMAM BROUGH**
THIS picture of a vile school dinner was taken by a teacher who declares: "It's not fit for a dog". The unappetising pile of reheated mince is typical of meals served up at the London primary where parents were so outraged they took to the streets in protest. It mocks Government pledges to improve school food following Jamie Oliver's successful Feed Me Better campaign. The teacher said: "It looks like cat sick. There's no way I'd eat it. I feel sorry for the children."
FULL STORY: PAGES 2&3



Those fat cat bosses on 'revolting' school
who dine out in style meals for our pupils

Parents in the London borough of Merton are locked in a dispute with the council over food descriptions planned for the next school year's menus, due to start next month. The parents' group claims terms such as 'home-made' and 'lamb roast' should not be used on menus in primary school meals, which are provided by caterer Initial. Jackie Schneider, leader of the group, said they wanted more transparency. "We need to be absolutely clear about what the children are eating," she added. But Schneider said the council has been reluctant to take their concerns on board. She believes many parents will understand "lamb roast" to mean roast lamb, despite the fact that the meat is processed. "The law is very clear that menus must state if the meat is reformed. The ultimate solution is to improve the quality of the meat," said Schneider. Food Standards Agency (FSA) guidelines state that "the term 'home-made' should be restricted to the preparation of the recipe on the premises, from primary ingredients." The group claims that the home-made items on the proposed menus do not meet these criteria. Merton contracts manager Stephen Black denied any dispute and said discussions regarding the menus were ongoing. "We are seeking advice from the FSA and Merton trading standards are involved," he said. An initial spokesman said it was unfortunate that these points should be aired in the media, as they were still being discussed. "It's a great pity that the significant progress made by the group members is not attracting the same interest," he added. The Soil Association will organise a conference at the Guardian's offices in Harington, London, on 23 September to bring parents groups together to discuss school meals. Speakers will include Nottingham school cook Jennifer Oney and a Department for Education and Skills spokesman.

THANK YOU FOR EXPOSING OUR DOGS' DINNERS

Down in year to transform school meals

Parents in wrangle over school meals
 Call for more transparency in food descriptions on menus

BY TOM BELL
 Parents in the London borough of Merton are locked in a dispute with the council over food descriptions planned for the next school year's menus, due to start next month. The parents' group claims terms such as 'home-made' and 'lamb roast' should not be used on menus in primary school meals, which are provided by caterer Initial. Jackie Schneider, leader of the group, said they wanted more transparency. "We need to be absolutely clear about what the children are eating," she added. But Schneider said the council has been reluctant to take their concerns on board. She believes many parents will understand "lamb roast" to mean roast lamb, despite the fact that the meat is processed. "The law is very clear that menus must state if the meat is reformed. The ultimate solution is to improve the quality of the meat," said Schneider. Food Standards Agency (FSA) guidelines state that "the term 'home-made' should be restricted to the preparation of the recipe on the premises, from primary ingredients." The group claims that the home-made items on the proposed menus do not meet these criteria. Merton contracts manager Stephen Black denied any dispute and said discussions regarding the menus were ongoing. "We are seeking advice from the FSA and Merton trading standards are involved," he said. An initial spokesman said it was unfortunate that these points should be aired in the media, as they were still being discussed. "It's a great pity that the significant progress made by the group members is not attracting the same interest," he added. The Soil Association will organise a conference at the Guardian's offices in Harington, London, on 23 September to bring parents groups together to discuss school meals. Speakers will include Nottingham school cook Jennifer Oney and a Department for Education and Skills spokesman.







Background

- Established as a pilot project by school cook **Jeanette Orrey** & **Soil Association** in 2003.
- Received funding of £16.9m over 5 years from the **Big Lottery Fund** in **2007** to develop a schools' programme with expert partners.
- From **March 2012** commissioned by **local authorities**.
- Awarded **£3.6 million** by the Big Lottery Fund **May 2013 - June 2015** to extend **beyond schools**.



What is Food for Life?

- ✓ An **approach**
- ✓ A series of **programmes**
- ✓ A **movement** of people who want change



Making Britain healthier through food – our vision

We want to make **good food** the **easy choice** for **everyone, wherever** and **wherever** they are.

“ Food for Life is one of the most inspirational social experiments of our time ”

Prof Kevin Morgan

Senedd Paper for the National Assembly for Wales, 2015



What does good food mean?



A healthy and sustainable diet:

less high fat/salt/sugar processed food and less but better quality meat, more fruit and vegetables, whole grains and sustainable fish.



Quality food you can trust:

more fresh, local, seasonal, sustainable food, with low climate impact and high welfare standards.



Eating together:

more opportunities for social contact through food, building families and communities and tackling loneliness.

Why does good food matter?

- ✓ Health
- ✓ Economy
- ✓ Environment



Community



What we do



Healthier People

Pupils in Food for Life schools:

ARE TWICE 
as likely to eat **FIVE A DAY** and a third
less likely to eat no fruit or vegetables
than pupils in comparison schools;

and eat around

A THIRD MORE 
fruit and vegetables than
pupils in comparison
schools, and significantly
more fruit and vegetables
at home. (Jones et al, 2015)

This means that if all schools in England
were Food for Life schools:

1 million
more children would
eat five or more portions
of fruit and vegetables
per day



100,000
more children would
be eating at least some
fruit and vegetables



LOTTERY FUNDED

Healthier Economy

Research by the New Economics
Foundation demonstrated

**£3 IN SOCIAL RETURN
FOR EVERY £1 INVESTED**

in Food for Life Catering Mark menus,
with most of the benefit experienced
by local businesses and local
employees. (Kersley et al, 2011)



New research focusing on Food for
Life multi-setting programmes and
considering value created for health,
education and environment in
addition to economy demonstrates
a social return of

£4.41 FOR EVERY £1.

(Jones et al, 2015)

Healthier Economy

Social return on investment in multi-setting programmes - share of value by stakeholders and interest sectors.

Local food businesses – including creation of local employment (farmer, butcher, wholesalers) - 31%

Schools & staff - 13%

Local authority & NHS - 13%

Employees of food businesses - 13%



Local community, charity & voluntary groups - 3%

Natural environment - 4%

Central government - 4%

Parents & carers - 5%

Hospitals, care homes & children's centres (local authority early years care provision) - 5%

School caterers & staff - 8%

A growing movement



✓ **Nearly 10,000** schools

✓ **Over 50%** of English primary schools

✓ **380** nurseries

✓ **134** universities



Quotes

“The provision of good food in our hospitals, care homes and schools is vital in maintaining good health and supporting recovery from illness. Food for Life is enabling Calderdale to take a consistent approach to good food culture across settings, leading to wide benefits across the borough.”

Dr Steven Cleasby
Assistant Clinical Chair, NHS Calderdale CCG

“Our Food for Life School Award provided a clear framework for the school canteen, the curriculum and beyond the school gates. It shows we really want the best food for our children and community and want to help them understand why eating well is so important to their health and learning.”

Liz Whetham
Head teacher,
Holy Trinity Primary School, Halifax

“The new packages that Food for Life have developed provide a fantastic resource to enable schools to create and enhance their Food Education ethos. They are invaluable for developing healthy school meals, lunchtime experience and food curriculum and support your work every step of the way.”

Jason O'Rourke
Head Teacher,
Washingborough Academy, Lincolnshire



Food Quality



Food Leadership



Food Education



Community

