



All Party Parliamentary Group on School Food

Minutes of meeting

Wednesday 10th December 2014, 12.30pm – 2.30pm

Boothroyd Room, Portcullis House, House of Commons

Present

Sharon Hodgson MP (SH), Roberta Blackman Woods (RBW) Stephen Mosley (SM)

Nigel	Argyll	Elygra
Rob	Bailey (RB)	Association for Public Service Excellence
Carrieanne	Bishop	LACA / Solihull Council
Myles	Bremner	School Food Plan
Chris	Brockhurst	Department for Education
Anne	Bull	LACA
Juliane	Caillouette	Jamie Oliver Foundation
Martin	Carter	Comic Relief
Linda	Cregan	Children's Food Trust
Louise	Davies	DATA
Roger	Denton	LACA
Olayinka	Ewuola	Eagle Solutions Services
Stephen	Foster	Compass Group
Tam	Fry	Child Growth Foundation
Lydia	Good	Premiership Rugby
Lindsay	Graham	Lindsay Graham Ltd
Sarah	Grant	School Food Plan
Libby	Grundy	Food for Life Partnership
Gemma	Hopwood	School Food Plan
Helena	Houghton	Royal Academy of Culinary Arts
Karen	Huxtable	LACA / Coventry City Council
Alex	Kent	FAIA/IFST
Sue	Leuty	Elygra
Neil	Lovell	Jamie Oliver Foundation
Maria	Mantzorou	Children's Food Campaign
Sandra	Marsh	OCR
Linda	Mitchell	North Somerset Council
Rosemary	Molinari	Public Health Specialist

Letterhead designed by pupils at Harehills Primary School, Leeds



Caroline	Morgan	Local Food Links
Wayne	Morris	Premiership Rugby
Shona	Munroe	Nourish Associates
Jeanette	Orrey	Food for Life Partnership
Penny	Poyzer	Nourish Associates
John	Pukrin	Association of Teachers & Lecturers
Ruth	Robinson	The Dean Clough Foundation
David	Rowley	BT
Oliver	Savory	NFU
Jane	Sixsmith	Focus on Food
Gemma	Squelch	Food Growing Schools / Garden Organics
Sarah Jane	Stanes	Royal Academy of Culinary Arts.
James	Thellusson	Premiership Rugby
Guy	Truman	LACA / Pasta King
Daniel	Tye(DT)	Office of Sharon Hodgson MP
Nicola	Wilde	Wilde Food
Stephanie	Wood	School Food Matters
Lynda	Wright	Elygra

1. Chair's Welcome

SH opened the meeting and thanked everyone for attending. Apologises for the late change of room

The list of apologies were as follows:

Luciana	Berger MP	
Alan	Beith MP	

2. Actions from the minutes are covered later on the agenda:

3. Minutes of last meeting

The minutes of the last meeting were agreed to be an accurate record

4. School food plan – Update – Myles Bremner (MB)

Myles commented on David Laws MP recent keynote speech to the Food for Life Partnership event and his focus on work quality. He also praised National School Meals Week and the shared campaign and celebration of the sector.

In January the new school food standard came into effect and the communications group will be re-running the press around standards and this will be fronted by Henry Dimpleby. Myles updated the group on recent conversations with Sir Andrew Cater,

who is leading the review of teacher training with the view to ensure that training includes support in recognising good school food culture. Funding is being sought for a pilot to develop modules for new teachers.

The Small Schools Taskforce report is due for publication. It includes information on how caterers and suppliers have risen to the challenge of delivering meals and placing production kitchens back into schools

Tam Fry (Child Growth Foundation) is concerned that the new food standards were replacing superior nutritional standards. Myles outlined the framework and the robust evaluation which would follow. 90% of the feedback stated that the new standards were easier to understand and implement. The new restrictions on the number of times food can be served may actually be more restrictive

Tam Fry asked about the fact that the 5 –a-day logo now included pizza. MB stated that the school food standards focus on a balanced diet of 3 different vegetables and 3 different fruit and doesn't include pizza. The new standards mean you can't just hide peas, they need to be explicitly displayed

John Pukrin (ATL) stated that he was surprised at increasingly fragmented ways into teaching, as certain academies don't need to abide by the new standards. MB concurred with the fragmentation and that up to 25 curriculums were now being developed, however the focus will be on what can be done well

Olayinka Ewuola (Eagle solutions), asked what does quality actually mean? MB outlined the desire to see the various bodies sign up to a quality manifesto. The School Food Plan Communications Group will be holding a session looking at quality for the entire supply chain which will include meals, sustainability and dining quality.

5. Ofsted Update

SH noted that Mike Claddingbowl had now been promoted to a new role and had replied to a letter naming Sean Halfwight as his successor. He understood the APPG concerns on the fleeting references to food. SH thanked Lindsay, Yinka and Malcolm for their Ofsted consultation response and asked that people respond by close of play on Friday.

6. Premiership Rugby – ‘Something to chew on’. Wayne Morris(WM) & Lydia Good (LG)

SH introduced the presentation and spoke about her visit to a school in Wembley that is currently delivering the programme to 7/8 year olds

WM provided an overview of Premiership Rugby and the programme. Premiership Rugby represents 12 professional rugby clubs. They have 310,000 community

programme partnerships and employ 140 full time staff teachers/ coaches/ youth workers. They work with national partners, but focus on local agendas and local need.

They deliver 2 programmes: Play – sharing facilities with the grassroots game, women and the BME community; Break Through – using the core values of the game for social outcomes. There is a broad range of partners and the forthcoming World cup 2015 and Rio Olympics 2016 to look forward to. So far 600 players had been recruited to be healthy eating and activity champions

LG outlined the programme's focus on children becoming more active and eating better. The programme had been jointly developed by Public Health England targeting quality of diet, obesity and weight for those in the top 20% for deprivation

It is a 5 week programme of 5 sessions held once per week by a community coach with each session covering a topic e.g. Eat well, food safety. 1 hour in the classroom followed by 1 hour rugby themed activity.

Outcomes include:

- 44% additional children eat 5 portions of fruit/veg per day
- 31% stopped eating crisps and fizzy drinks more than once per day
- 83% teachers said children made better food choices
- 88% premiership coaches made a difference

Public Health England are now a long term partner and have increased funding to 204 schools

RBW said that a longitudinal study was important and was interested in whether the scheme also engaged the parents. WM highlighted an online resource to support the scheme for parents

Olayinka Ewuola (Eagle solutions) wished to know the cost and how schools access the programme. Lindsay Graham (LGL) the cost per child and was pupil premium money used. Linda Mitchell (N Somerset Council) How do you get on the programme?

Jane Sixsmith (Focus on Food) asked how do you get the message down to grass roots club level where food consists of pies, peas and chips?

WM stated that rugby has a regional spread and the programme is free. They work with external partners and PHE at a cost of £1,200 per school = £22 per child. The equipment is left at the school afterwards Details at www.premiershiprugby.com community pages

Myles Bremner highlighted the possibility of using sports premium to fund such schemes

7. Design & Technology Association – Louise Davies (LD)

SH introduced Louise Davies who is the Lead Food Technology Specialist at the Design and Technology Association.

LD started by saying food education currently resides within Design & Technology and that the D&T Association welcomed the School Food Plan and compulsory cooking and nutrition KS1-3. They welcome the more rounded approach, away from the purely academic but they envisage a new food based GCSE shortly

They have a new cooking & nutrition section with much clearer progression at each Key Stage. The Association has issued additional downloadable guidance, focussing on the practical and healthier recipes. Confusion exists on whether cooking now has a statutory number of hours. Savoury dishes should reflect the Eatwell plate as will the emerging GCSE exam.

The new School Food Standards don't apply to cooking lessons, but they feel it should. Their survey of teachers reveals a concern about the limited preparation to date and about the time and status of food education.

They are keen that the D&T teachers should be seen as the food champions within the school and to support the head-teachers and governors in developing a whole school ethos and ensure a pupil voice. They would also like schools to adopt a policy on schools providing the ingredients so as not to exclude those who can't afford to bring them with them

RB highlighted that some local authorities were already delivering the cooking element of the curriculum in KS1/2. He also questioned why no mention was made of the on-site catering team, often from the local authority, who are the main provider of food to the children. What is the interface between curriculum and teaching? LD suggested that the D&T teachers would act as food champions, the pivotal person, working with the catering provider to bring all aspects of food together.

Linda Mitchell. (N. Somerset) highlighted that cooking was the only area of the curriculum where parents were expected to make a financial contribution. LD was unhappy that the issue was not even being discussed at a school level and as a first step, wanted to see a policy and possible use of pupil premium to avoid social exclusion. . Their members don't want to have to have to collect money from children, the analogy being musical instruments with the poorer kids having to sit and watch whilst their more affluent classmates play.

ACTION: SH/RBW suggested that they would look to put down some questions around the issue of payment for ingredients.

Jane Sixsmith (Focus on Food) suggested that as a food teacher, the teachers themselves often subsidised the food. A general discussion ensued with Carrieanne Bishop (LACA) commenting that food supplied by the caterer was safe and traceable LD suggested that within an hour's lesson, storage and pre-weighing of ingredients were necessary given the short timescales

Chris Brockhurst (DfE) extended their recognition to Louise and her colleagues who have lobbied on the whole school approach and the new GCSE for 2016

RBW asked what elements of cooking on the curriculum were now optional and what compulsory for 6 to 16 year olds. LD said that food lessons were now compulsory up to the age of 14

8. Focus on Food – Jane Sixsmith (JS)

SH introduced Jane, a Director of Focus on Food and a founding member of the Food for Life Partnership. Jane delivered a power point presentation. She was originally a food technology teacher but moved to work on the cooking bus with the Food Standard Agency. They are Halifax-based organisation but have national coverage working with government agencies including big programmes in Scotland and Wales and charities on smaller projects. Their cooking bus houses a 16 person classroom and is used in schools and communities.

Focus on Food supports teachers, cooks and health professionals. Following a suggestion from APSE they have now extended training to cover school cooks who understand hygiene and nutrition and are keen to act as support to schools Kirklees Council have sent 70 school cooks to the cooking school who now remain in school after the lunch session to assist in delivering food and cooking education.

Penny Poyser (Nourish Associates) highlighted her pilot in Nottingham mixing both 1.5 hours growing and 1.5 hours cooking

9. LACA Update – Nigel Argyle (NA) and Carrieanne Bishop (CB)

SH was pleased to report that Mr Speaker had agreed to allow 5 school cooks to assist in the Palace of Westminster canteens during National School Meals Week

CB advised that LACA are pleased to announce a joint award with the DfE on meal quality within schools and will emphasise the whole school working together and parents. LACA are also putting together a set of workforce standards.

NW gave an update on Lot 1 and getting schools ready for UIFSM. Now into phase 2, embedding the policy and urged anyone facing difficulties should get in touch on the 0800 number up until December 2015.

NA gave a brief overview of National School Meals Week, now in its 21st year. The objective is to celebrate school lunches and the professionalism of the staff. Nick Clegg MP had visited a school in Oxford and Steven Mosley MP had organised a pop-up kitchen outside the House of Commons. They had 68 chef swaps and support from the Jamie Oliver Foundation. National Roast Dinner Day was also integrated into the week. The next NSMW is 1st week of November 2015 and any new ideas are warmly welcomed.

10.AOB

SH gave thanks on behalf of the APPG to Chris Brockhurst (DfE) who is moving to a new position. Tom Crabbe introduced himself as Chris' successor.

Lindsay Graham (LGL) has met with the Deputy Prime Minister and David Laws MP. This coincides with the 'Feeding Britain' report that reports on Hunger in Schools as recommendation 37, 38 and 39. At the request of Frank Field MP, a task and finish group is to be formed to create a pathway for holiday meals and enrichment activities to feed into their enquiry. The Children's Food Trust has offered to administer this and anyone interested in participating should give their names to RB.

Date of next meeting – February 25th – Committee Room 15

Meeting closed at 2.30pm.