



All Party Parliamentary Group on School Food

Minutes of meeting of the School Food APPG

Thursday 18 July 2019, 2pm – 4pm, Committee Room 6

Boothroyd Room, Portcullis House.

Present

Sharon Hodgson MP (SH) – Chair

Vickie	Hacking	APSE
Andy	Kemp	Bidfood
Peter	Trasmohs	Bidfood
Frances	Meek	British Nutrition Foundation
Shuaddlia	Kaul	British Poultry Council
Judith	Gregory	Cardiff Council
Meg	Longworth	Chartwells, Compass Group
Naomi	Duncan	Chefs in Schools
Jessica	Clasby-Monk	City Catering - Southampton
Rachel	Hall	City Catering - Southampton
Christopher	Parry	City Catering - Southampton
Kate	Evans	Derbyshire County Council
Yinka	Ewuola	Eagle Solutions Services
Catherine	Osemwenkhae (CO)	Eagle Solutions Services
David	Holmes (DH)	Family Action
Geraldine	Gilbert (GG)	Flavour School
Jeanette	Orrey	Food for Life / School Food Plan Alliance
Indu	Gurung	Food Foundation
Pandora	Haydon (PH)	Food Foundation
Laylah	Scott	Food Foundation
Ardra	Boyes-Brewer	Food in School Holidays
Louise	Davies	Food Teacher Centre
Simon	Gray	Fun Kitchen
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Gemma	Rodgers	GLA
Rebecca	Sunter	Guy's and St Thomas' Charity
Nadia	Chalabi	Hackney Migrant Centre and Nelma
Liz	Wright	HACSG
Stephen	Foster	LACA Limited
Carmel	McConnell (CMc)	Magic Breakfast
Peter	McGrath	Meals and More

Letterhead designed by pupils at Harehills Primary School, Leeds



Clare	Colquhoun	Minor Weir and Willis Limited
Mark	Driver (MD)	Minor Weir and Willis Limited
Karina	Makarkina	Minor Weir and Willis Limited
Suzanne	Gomersall	Nottingham Trent University
Olivia	Gordon	Oakhill Communications
Jess	Faulkner	Office of Sharon Hodgson MP
Josh	Borthwick	Oral Health Foundation
Pedro	Costa	Proveg International
Philip	Mansbridge (PM)	Proveg International
Paul	Aagaard	Recipe for Change
Alys	Bannister	Royal Academy of Culinary Arts / Adopt a School
Idris	Caldora (IC)	Royal Academy of Culinary Arts / Adopt a School
Helena	Houghton	Royal Academy of Culinary Arts / Adopt a School
Sarah Jane	Stanes (SJS)	Royal Academy of Culinary Arts / Adopt a School
Mike	Beaton	Royal Marine - RM-EAT
Daisy-Mae	Bray	School Food Matters
Stephanie	Wood (SW)	School Food Matters / School Food Plan Alliance
Nigel	Argyll	School Food Plan Alliance
Sue	Leuty	School Food Plan Alliance
Karen	Scammel (KS)	Sodexo Schools
Rob	Percival	Soil Association
Barbara	Monks	The Cookery Teacher
Marie	Reynolds	The Food Teacher
Katharine	Tate	The Food Teacher
Ellen	Tuck	The Food Teacher
Louise	Davies	The Food Teacher Centre
Rebecca	O'Connell	UCL
Lucy	Porter	University of Exeter
Wendy	Wills	University of Hertfordshire
Jason	O'Rourke (JoR)	Washingborough Academy

1. Chair's Introduction

SH welcomed attendees to the meeting and reported that a question had been raised a Prime Ministers Question Time regarding the extension of the funding that had been made available for summer activity programmes.

2. National School Breakfast Programme

CM and DH presented details of the National School Breakfast Programme and in so doing, the key points were noted as follows: -

- (i) The Programme was funded by the Department for Education (DfE) with money received from the sugar tax.
- (ii) Breakfasts were being provided for 1775 schools in the most deprived areas in the country and were feeding 280,000 children.
- (iii) The funding for the programme ceased in March 2020 and there had been no commitment from the DfE regarding the continuation of the funding.

- (iv) The Programme had increased breakfast provision from 9% to 53%.

In concluding, CM and DH requested that all the attendees support and lobby to ensure the funding was continued as it had been demonstrated that the model was scalable. In addition, the evidence showed that children receiving breakfast before the school day were two months ahead in their learning.

The following comments and questions were raised in response to the presentation: -

SH commented that there was a very powerful case for the provision to be continued and extended.

In response to a question raised, it was confirmed both anecdotal and quantitative data have been collected throughout the Programme that could demonstrate that the impact was positive. CM also confirmed that all the milestones attached to the funding had been delivered and exceeded. The total of £40 million of funding would solve the issue of breakfast hunger as a barrier to learning.

It was confirmed that no indication had been given by the DfE regarding the continuation of funding and it was reported that the Children's Food Campaign had been undertaking work to outline what the money from the sugar tax could fund.

CM advised that there was a standard letter template that could be used to lobby MP's and DH reiterated how important a longer-term solution was to ensure that the provision did not cease abruptly.

3. School Meals – How small changes can make a big difference towards healthy children and a happy planet

PM provided an overview of the purpose of the programme of work that Proveg International was undertaking. In so doing, the following key points were raised: -

- (i) The School Plates Programme aimed to reduce meat consumption by 50% by 2040.
- (ii) To support this aim the Programme there were five recommendations for school caterers:
 -
 - ensure a meat-free option was offered daily.
 - the meat-free option should be different from the meat choice.
 - menus should include one meat-free day a week.
 - the wording and ordering on menus should not suggest that the meat free option was inferior.
 - all processed red meats should be removed completely.
- (iii) There was a range of reports and international organisations that were recommending a reduction in meat consumption for health reasons and to meet climate change objectives.
- (iv) The aim of the Programme was not to turn everyone vegan
- (v) There was a growing trend in the consumption of plant-based products.

- (vi) The recommended process for implementing the changes was to review menus for quick wins, pilot the changes, review and agree on next steps.

PM concluded by providing examples of changes that had been successfully implemented.

The following comments and questions were raised in response to the presentation: -

In response to a question put by SW, it was confirmed that Proveg International was an organisation that was based in Germany and was funded by membership subscriptions and charitable donations.

Responding to a comment regarding the need for children to have a balanced diet, it was advised that children needed to have a balanced diet, and the changes being recommended were promoting a vegan choice and not changing the whole menu vegan.

KS queried if there had been any resistance from parents when a meat-free day had been introduced. PM advised that if the changes are introduced gradually, the vegan options were adequately promoted and the link to the sustainability programme was communicated the resistance could be mitigated.

4. Sensory food education

GG provided an overview of Flavour School and presented details of the sensory food education programme. In so doing, the following key points were raised: -

- (i) The Flavour School had been a registered charity since April 2018.
- (ii) The organisation was formed to promote sensory food education and to assist children in developing a happier, healthier relationship with food.
- (iii) The programme was taught by teachers, over six lessons which aimed: -
 - To provide an introduction to sensory food.
 - Increase children's curiosity for trying new foods.
 - Adopt a simple, fun and low-cost approach to sensory food education.
- (iv) There were no specialist skills or equipment required to run the session.
- (v) The programme was not a cookery class, did not force children to taste anything they do not want to, were not designed to assess how much children know and did not promote any brands or specific diets.
- (vi) A research programme was currently being undertaken to assess the impacts of the programme.

In concluding GG advised that the approach was very open and collaborative and gave children the space to explore new foods.

The following comments and questions were raised in response to the presentation: -

In response to questions from CO it was confirmed that schools could contact the Flavour School via their website which contains information and a manual for running the classes, in addition to

other support and advice. The funding for the courses was paid for by donations from primary schools.

SH queried if the Flavour School provided the food for the session. In answer to the question GG advised that the schools provided the food. However, the ingredients were all readily available.

It was queried if the classes were mapped to the school curriculum. GG reported that there were six, one-hour flexible lessons with accompanying details and guidance on how the sessions could be linked in with the curriculum.

5. Food education in the classroom

SJS and IC presented an overview of the organisation and provided an outline of the Food Education in the Classroom Programme. In so doing, the key points were noted as follows: -

- (i) The programme started in 1989, in response to the lack of interest being shown by school leavers in catering apprenticeships.
- (ii) The Programme included three sessions, taste and sensory, practical/knife skills and bread making, which were all centred around food and aimed at primary school children.
- (iii) The sessions cut across many aspects of the curriculum.
- (iv) The programme was supported by three chefs, a programme manager, and a project manager.
- (v) In the sessions, the trained chef introduces children and young people to fresh food, develops their knowledge, provide details of the wider impact of food and offers an insight into the industry.
- (vi) In addition, there was also a front of house session, the chefs go into children hospitals to work with patients and there was also a chef on a farm session which was a whole day on a farm looking at the field to fork principal.

In conclusion, it was reported that the programme showed positive results and Nottingham Trent University were evaluating the programme over the next six years.

The following questions and comments were received in response to the presentation: -

It was queried as to what age group the sessions were aimed at, and what was the cost of the sessions. In response, it was confirmed that the sessions were aimed at Year 4 and a donation and a commitment from the school was requested to run the sessions.

6. School Fruit and Veg Scheme

SH advised that following the last meeting MD had been invited to provide the Group with details of the School Fruit and Veg Scheme.

MD presented details of the scheme and in so doing, the key points were noted as follows: -

- (i) The scheme started in 2002 and was funded by the Department of Health and Education and it provides fruit and vegetables for 2.3 million Key Stage One children.
- (ii) It was designed to encourage children to eat fruit and vegetables.
- (iii) In a survey that the company had conducted schools reported that there were various benefits to the scheme that included: - value; in some cases, it was the first food the child could have received for that day; encourages social interaction, and children could share their food experiences.
- (iv) The scheme started with four products. However, there was a whole range of fruit and vegetables now being supplied which included sun-dried tomatoes and radishes.

MD concluded by reporting that since the scheme had commenced more was being delivered for less funding so it was value for money and was beneficial to the children.

The following questions and comments were received in response to the presentation: -

PM queried how the distributors were selected for the scheme. MD reported that there were eight big food suppliers and 14 distribution sites that had been selected through a tender process. The tender was awarded on quality assurance and price on a four-year contract.

RP commented that when the Soil Association had surveyed schools for their recent report, respondents had reported having issues with the scheme due to poor storage, no prep facilities, etc. Therefore, for the scheme to be successful there needed to be clear guidance provided to support schools.

JoR queried if all schools were eligible for the scheme. It was commented that it was open state funded schools, some academies, Special Educational Needs Schools, some nurseries and some care homes. MD advised that with greater Government funding more children could benefit from the Scheme.

7. Children's Future Food Enquiry

CS presented an overview of the Children's Future Food Inquiry and in so doing, the key points were noted as follows: -

- (i) It was a nationwide investigation and involved speaking to children to gain their views and opinions.
- (ii) The work was cross party and had a wide evidence base. Some of the key themes identified from the Inquiry were reported as: -
 - children did not feel that £2.30 was enough for a free school meal.
 - there was a stigma attached to claiming a free school meal.
 - mealtimes were not valued in schools.
 - young people had no say over the food they were served.
- (iii) A Children's Right to Food Charter had been drafted as an outcome of the work of the Inquiry.

In concluding, CS reported that there had been some encouraging parliamentary support for the Inquiry and the Charter.

The following questions and comments were received in response to the presentation: -

In response to a query, it was reported that one of the recommendations from the Inquiry was to establish a Watchdog. The first role of the Watchdog would be to do a cost evaluation of all of the recommendations put forward following the Inquiry.

It was asked if the mechanism for allocating funding for a free school meal to individuals was something that the Inquiry had gained evidence on. CS advised that following the information provided the report was recommending that the mechanism should be amended to allow funds to roll over to the following day.

8. Update from the School Food Plan Alliance

SW provided an update of the work that had been undertaken by the School Food Plan Alliance and the key points raised were noted as follows: -

At the meeting of the Alliance held on 18 July 2019, there had been a presentation from Magic Breakfast which provided an update on the current programme, the Food Foundation had given an overview of the work they were undertaking and provided some detailed case studies. There was also a presentation by Child Poverty Action Group which outlined the issues being experienced by families without recourse to public funds.

SW reported that she had met with the DfE and confirmed that discussions had taken place regarding the Healthy Food Rating Scheme. She advised that as the Scheme was currently in a Beta Phase any evidence of how the scheme was working should be submitted to the DfE.

Meeting closed at 16.00pm.