



All Party Parliamentary Group on School Food

Minutes of meeting of the School Food APPG

Tuesday 16th November 2016, 2.00 pm – 4.00 pm

Committee Room 8, Houses of Parliament

Present

Sharon Hodgson MP (SH), Roberta Blackman-Woods (RB-W)

Madie	Ager-Warner	ISS Facility Services
Rowan	Allport	School & Nursery Milk Alliance
Nigel	Argyle	Elygra Marketing
Rob	Bailey (RB)	Association for Public Service Excellence
Kevin	Bernbaum	EDUCO
Helena	Berthon	Jamie Oliver Food Foundation
James	Bielby	Federation of Wholesale Distributors
Linda	Cregan	Children's Food Trust
Mark	Davies	ISS Education
Louise	Davies	Food Teachers Centre
Olayinka	Ewuola	Eagle Solutions Services
Patricia	Fellows	Patricia Fellows Consulting
Stephen	Forster	Compass Group
Lydie	Good	Premiership Rugby
Lindsay	Graham	Holiday Hunger Task Group
Kate	Grover	Garden Organics
Barbara	Griffiths	Milk4life / Daiylink
Robin	Hinks	Food Foundation
Gemma	Hopwood	Royal Academy of Culinary Arts
Anna	Jobling	Interel Consulting
Jack	Johnson	Office of Ruth Smeeth MP
Dr Hilary	Jones	School & Nursery Milk Alliance
Andrew	Kemp	Bidvest
Andrew	Kyle	Elior
Thomas	Lambeth	Food For Thought
Joe	Mann	Fun Kitchen / Food Teachers Assn
Peter	McGrath	LACA/ Taylor Shaw

Letterhead designed by pupils at Harehills Primary School, Leeds



Secretariat - APSE

Lynda	Mitchell	North Somerset Council
Caroline	Morgan	Local Food Links
Jeanette	Orrey	Food for Life
Lee	Peter	Oakhill Communications
Olivia	Pratt	Compass Group Ltd
Daniel	Reeves	Food For Thought
Joel	Roberts	LACA / Oakhill Communications
Sally	Shadrack	LACA
Eilidh	Stewart	Home Match Maker
Craig	Titterton	AB Sugar
Daniel	Tye(DT)	Office of Sharon Hodgson MP
David	White	StreetGames
Dale	Wild	Birmingham CityServe
Nicola	Wilde	Wilde Food
Stephanie	Wood	School Food Matters

1. Chair's Welcome

SH opened the meeting and welcomed attendees. She has accepted the role of Shadow Public Health Minister and has already raised childhood obesity at Health questions. The Childhood Obesity plan dropped all targets. SH wants to use the new role to raise the profile of Holiday Hunger, Malnutrition and Obesity.

Apologies were accepted from Ruth Smeeth MP

2. School Food Plan Alliance – Linda Cregan (LC) & Jeanette Orrey (JO)

JO stated that the Alliance had held its 2nd meeting on 13th September and now has a membership of 20. They have held a conference call with the DfE to make a business case for the existing website with no intention to create a further one.

LACA is now leading on the evaluation of Universal Infant Free School Meals (UIFSM). A communications group has also been established to meet 3 times per year and a twitter account established @SFPAlliance. The next meeting is in December. Further details from JO or LC

LC emphasised the focus on school food rather than larger issues and support for schools. Lindsay Graham asked about monitoring and Ofsted and LC stated that they were keen to explore both monitoring and the healthy schools mark

3. National School Meals Week – Nigel Argyll (NA), Elygra Marketing

SH was pleased to have welcomed chefs from both hers and RB-W's constituencies to shadow those in the House of Commons. She praised the Jubilee Room event,

especially the Lemon & Cucumber cake. RB-W stated that MPs were impressed by the school meals on offer.

Sally Shadrack (SA) stated that this was the 23rd NSMW and was a profile raising event to dispel outdated views of school meals. She thanked SH and RB-W and DT for the support they had given.

NA gave a presentation recapping on 2015 through the year to the 2016 event 'School Meals Shout Out'. They had held regional events, targeted the trade press and highlighted the School Chef's visits. Recipes for regions had also been introduced to target parents.

Since the launch at the 'Main Event' in July, they had a new website and new online resources including the spaghetti challenge along with a whole range of social media initiatives. During the week itself chefs had been placed in high profile kitchens in the House of Commons, sports grounds, Rick Stein's restaurant and filmed with Glynn Purnell at both his restaurant and a school. £500 of marketing materials was provided for the best food picture in submitted via #cookedmyselfie. On 20th September they had held a Pier Head Event at the Welsh Assembly

RB-W suggested MPs go into schools and cook for the day, something the SH said would be appreciated by the workforce.

4. Dr Hilary Jones (HJ) , School & Nursery Milk Alliance

The Alliance represents 90% of those supplying milk to education establishments. Their members currently supply 10,800 education establishment and they are aiming for 20,000

HJ gave an overview of the health properties of milk in the diet and quoted from a recent Northumbria University review. 29.2% of children are overweight or obese and these children are more likely to be ill. Whilst perceived to be fattening, scientific evidence suggests that the more milk drunk, the lower the BMI. It makes an excellent substitute for sugary drinks that can contain up to 58g/litre of sugar.

Bone mass peaks at the age of 25 and it is critical that children build this mass early on to prevent potential osteoporosis later on. Milk is an excellent source of calcium, phosphorous, protein, magnesium and zinc. It improves dental health, short term memory and is excellent for hydration at 87% water.

The Department of Health run the Nursery Milk Scheme (£70 million) and proposed a single supplier for milk although this idea was subsequently dropped. The European Milk Scheme is administered by Defra and subsidises each child by 2 pence per day up to age of 11. There is a need to develop a National School Milk Scheme following departure from the European Union.

A School Food Standard suggests milk must be provided once a day. It is not monitored and Academies between 2012 -2104 are exempt. Milk at lunchtime means that kids eat less solid food due to the protein content, so should ideally be drunk mid-morning

The Eatwell Guide, launched in 2007 has recently reduced dairy from 15% to 9%. It is unclear what scientific evidence supports this change and causes confusion. Dairy farming is valued at £3.8 billion a year producing 13.5 billion litres from 1.59 million cows

SH will table questions on the Eatwell guide reduction and the European School Milk Scheme thought to be around 8 million Euros

RBW asked how many schools take up subsidised milk. She also cited seeing packed lunch children drinking fizzy drinks whilst school dinner children had milk or water. HJ supports a complete ban on sugary drinks in school.

Stephanie Woods (School Food Matters) asked if the health messages also apply to adults and HJ suggested there was no reason they shouldn't. Linda Mitchell (North Somerset Council) asked whether milk should take precedence over free fruit given in KS1. HJ responded that fruit was good for vitamins but milk is a complete meal, best taken at mid-morning.

Barbara Griffiths (Milk for Life) supplies 1,500 schools with milk nationally suggested a nationwide study into the effects of school milk within school. HJ emphasised the social aspects of milk Educatering made an offer to make a film on milk within schools

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5. Sally Shadrack(SS) – LACA Chair plus ISS Catering

SS outlined the development of professional standards in school catering and the practicalities of implementation with such a large workforce. She suggested that there are 125,000 individuals working in school food in 22,000 schools, some without production kitchens and ranging between small rural schools with under 50 pupils to London schools with over 900. The School Food Plan recognised a range of skills but found little formal training outside of basic health and safety.

There are several industry bodies although the majority are LACA members. Training needs to be bespoke as many staff took the job when mothers of school children and there would need to be a high usage of on-site training. The aim is to create a set of standards which state a level of competence.

LACA launched the standard in 2015. It recognises employees who take the formal scheme.

Mark Davies (MD -Managing Director, ISS Facility Services) stressed the importance of valuing employees and recognising their skills within the workplace. Madie Ager-Warner (Learning Development Manager at ISS) provided an overview of the 200 page training manual that they had produced, covering the 3 main catering roles identified. The training regime included a personal performance development plan, a twice yearly appraisal system and a recognition scheme.

Joe Mann (Food Teacher Centre) asked about the relation to the school food plan. MD confirmed that reference was made but to have fully included would have doubled the size of the training pack.

Questions were also made as to the inclusion of the living wage and employee standards. This is not within the remit of the training pack but is an important consideration for the employer and head-teacher.

6. Dale Wild (DW)– Birmingham City Council

DW outlined the background to Birmingham CityServe and the changes they had made to turnaround the Council catering service always putting the children first as they are the customers. Birmingham made a financial commitment to support the service, employed a development chef and built a 32 station training venue which is now being shared with other partners including from the health service with whom they jointly develop strategies around nutrition. Employee engagement is high with over 1000 staff attending the last employee event held on their day off.

They now also sell nutritionally compliant lunch-boxes and provide schools with a bespoke set meal price for between £1.90 and £2.30

7. AOB

Date of next meeting – Tuesday 21st March 2017

Meeting closed at 4.15 pm.