



All Party Parliamentary Group on School Food

Minutes of meeting

Tuesday 2nd September 2014, 4.00pm – 6.00pm

Committee Room 16, House of Commons

Present

Sharon Hodgson MP (SH), Roberta Blackman Woods (RBW)

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
Donald	Bundy	
Idris	Caldora	Chefs's Adopt a School
Nigel	Carter	British Dental Health Foundation
Margot	Cliff	County Markets
Alex	Cunningham	Magic Breakfast
Linda	Cregan	Children's Food Trust
Darshana	Dholalina	Children's Food Trust
Liz	Fitzgerald	University of London
Stephen	Foster	Chartwells
Lindsay	Graham	Lindsay Graham Ltd
Sarah	Green	British Association for Applied Nutrition and Nutritional Therapy
Libby	Grundy	Food for Life Partnership
Gemma	Hopwood	School Food Plan
Cloe	Joyner	International School Meals Day Volunteer
Alex	Kent	FAIA/IFST
Laura	Street	Kellogg
Neil	Lovell	Jamie Oliver Foundation
Linda	Mitchell	PS100
Rosemary	Molinari	Public Health Specialist
Caroline	Morgan	Local Food Links
Juliane	Noble	Jamie Oliver Foundation
Jeanette	Orrey	Food for Life Partnership
Francis	Peel	Imperial College
Leah	Schabas	School Food Plan
Di	Symes	Agriculture and Horticulture Development Board

Letterhead designed by pupils at Harehills Primary School, Leeds



Secretariat - APSE

Daniel	Tye(DT)	Office of Sharon Hodgson MP
Leon	Unczur	Association for Public Service Excellence
Nicola	Wilde	Agriculture and Horticulture Development Board

1. Chair's Welcome

SH opened the meeting and thanked everyone for attending. The list of apologies were as follows:

Luciana	Berger MP	
Lucy	Powell MP	
Sir Bob	Russell MP	

2. Minutes of last meeting

The minutes of the last meeting were agreed to be an accurate record. Don Bundy's presentation from the last meeting has been circulated.

3. LACA Update

Carrienne Bishop (LACA Chair) introduced Nigel Argyll to talk about National School Meals Week 2014 between 3rd & 7th November. There will be theme days throughout the week including Food for Life Partnership National Roast Dinner day

They are looking to place school caterers in prestigious settings around country which already include a Padstow fish restaurant and some sporting venues. If anyone can host a school chef for a day that would be appreciated.

There will be a POD outside the House of Commons and serving the masses on the Tuesday and negotiations with Westminster Council are in progress. They also plan to launch the National Fish & Chip awards on Fish Friday

SH approached the House Administration committee to take over a canteen for the week and unfortunately it was turned down.

ACTION: DT suggested that the APPG write to all MPs advising them of the details of the POD and others suggested approaching the House to place a chef for a day.

4. APSE Performance Networks – Rob Bailey (RB)

RB outlined the resource that is APSE Performance Networks, the largest voluntary benchmarking club for local government within the UK. It collects data from over 60 school meals services, covering over 117 million meals per year and over £327 million. It collects financial, food, staffing, productivity, sickness and income data, from primary, secondary and special schools. It is used by national and regional government in Westminster, Wales and Scotland and has been collected for 15 years.

Currently an average of 45% of primary school children take a school meal of some kind. Average cost of a meal £1.87. Subsidy per lunchtime meal has an average subsidy is £1.08 across UK with 86p in England. Direct cost of meal is £2.29 in England, £2.03 in Wales and £2.58 in Scotland. The food only cost is 78p

Other information is collected e.g. on breakfast, being highest in Wales where breakfast clubs are government policy

RBW asked about information on productivity and had concerns that it could be misused. RB stated that it was highly dependent on school size and Universal Infant Free School Meals would automatically improve productivity at the lower end.

Myles Bremner (School Food plan) asked about the data sets and if smaller schools could be removed. RB stated that they are collected on an authority wide basis
Jeanette Orrey (Food for Life Partnership) asked whether the productivity includes all the other jobs done by school catering staff. RB stated that it does and schools should take this into account during any tender

SH asked how widely it is shared. RB stated that it is shared with government and universities and headline information is published on the APSE website. Any organisation wishing to access the data for research purposes should contact APSE

5. – David Laws MP (DL) on implementation of UIFSM policy

SH outlined the background to the School Food Plan and the recommendation for free meals, subsequently taken on board by Nick Clegg

DL thanked the APPG on the launch day of Universal Infant Free School Meals. He welcomed the changes to allow FSM provision to be included in colleges and noted that it had been an all-party effort. The Deputy PM could see multiple benefits and £400 per child was well worth the investment.

Work incentive implications were a large influence as was the effect on child poverty. He highlighted the need to focus on implementation and delivery and apart from the £600 million revenue support, additional payments had been made via the small school supplement.

The aspiration was for the meals service to be brought back on-site now they had critical mass. There was a further monies for maintenance and improvement which could also be drawn down. The result on day one was 98.5% schools, 16,800, delivering a hot meal option and 240 a cold option but only until the end of term

The support service is in place via LACA and SFT

Three challenges left

- No cold meals by the end of term
- Small school funded extended
- Capital and revenue for the long term

There is a need to look at whether more support is required for elements of school food and also the extension to all primary school pupils, however that commitment would have to await the publication of the LibDem manifesto.

SH commented that she was disappointed by the 'naysayers' and some schools had started the implementation of the policy too late in the day.

Linda Mitchell (North Somerset Council) stated that the policy remained challenging for small schools and they needed adequate funding to remain viable

RBW noted that Durham had been the pilot authority and that she had championed it from the start with the wish that it be extended to all pupils. RBW raised questions on whether the argument for responsible parenting had been won and Brandon Lewis's suggestion that pubs could be used as school kitchens.

Lindsay Graham (LGL) noted that 1 in 8 went hungry during the school holiday and the lack of inclusion of feeding in transition summer schools projects.

DL stated that small school funding was thanks to the School Food Plan and Myles' input; pubs often serve good meals and were possibly better than just heating up regenerated food. It would be irresponsible of the state if a child is in the classroom and not fed. How far do you take it and what is the state obliged to do? Summer schools were a different service and often had low numbers. He didn't want to see too much compulsion. DL agreed to meet with Lindsay Graham to discuss further outside the meeting.

Further questions were put on extension to pre-school children and the monitoring of standards. Jeanette Orrey (Food of Life Partnership) recounted that pub supplied food had saved at least one primary school from closure. DL agreed with the points stated that nutrition and quality were key. Youngsters are now entering school at an earlier age and legally obliged to stay until 18 so where best to direct the funding?

SH reminded DL that there were two further APPG meetings before the General Election and would welcome an update from him.

6. – Myles Bremner (MB) on Changes to School Food Standards

MB recalled that Henry & John (Leon) had stated that "Excellence does not come through government decree". 6 million children were now required to learn about food including mandatory cooking.

The revised food standards have been published and are available on the Children's Food Trust website. They are food based and easier to implement. The challenge was appropriate guidance and the right balance across the 25 food groups highlighted. The Government is committed to monitoring and circulating the standard in 2015/16

Although some Academies are not legally required to adopt the new standard, he has approached the largest Academy chain Group REACH2, who have publically committed to the new school food standard. The Catering mark and CFT might be used to accredit contract caterers to existing academies.

Two London Boroughs (Croydon and Lambeth) have now been selected as flagship areas for 5 years using schools as the hub to test methods that might work around the healthy eating environment, such as holiday hunger. Public Health England, BIS and GLA are signed up. Each authority has received £600,000. Results will appear on the 'What Works Well' website which now includes secondary schools

SH enquired whether the new food standards apply to all breaks? MB referred to the food standards poster and confirmed most apply throughout the day. Fundraising and celebrations are exempt.

Lindsay Graham raised the position on Ofsted. MB stated that Lindsay, Yinka and himself had met with Mike Claddingbowl following the last APPG. Mike had supported the idea of training for inspectors in how school food will support a good

Ofsted inspection and had suggested a two page crib sheet. Mike has now moved to a different role and all guidance has been withdrawn and will not be reissued. Sir Robin Boshier, Head of Training at Ofsted has been contacted by Myles.

Questions were put in regard to school milk and the effect on the high street. Don Bundy commented that the packaging of milk is a political issue as cost can be more than content and asked if there would be a reference to this.

SH commented on the economics of delivering school milk in small cartons when it can be purchased less expensively in bulk elsewhere. Di Symes (Agriculture and Horticulture Development Board) commented that children do not benefit from milk at lunchtime as their stomachs cannot take the volume

MB stated that he wishes to look at the economics of the additional monies on how it is affecting British Farming and Defra are following this. The flagships are about changing the food environment as the school is a powerful hub but need to be seen as a 365 day environment. Public procurement in prisons and other public sector bodies should be considered too. Milk is the responsibility of the school and they can have discussions over the supply

SH noted the role of the headteacher and their responsibility for the oversight of school food. MB stated that the handbook focuses exclusively on the academic although he was engaging with the Jim McGee, Head of School Food at the DfE.

SH noted that Mike Claddingbowl had made a commitment to report back to the APPG and whether there was a replacement. Chris Brockhurst (DfE) said that he would ensure that commitment did not fall through the net. He confirmed that the guidance had been slimmed down but the focus was now with the training of inspectors. Leadership teams remain responsible for school life including food

ACTION: SH stated that the APPG will revisit and invite the right person from DfE and Ofsted and Chris Brockhurst offered to facilitate this.

7. - Robin Gourley,(RG) Lead on Public Food, Scottish Government

RG outlined the Scottish Government's new strategy for school meals "Better Eating / Better Learning"

The wish is to set the agenda for the next decade, building upon the 2004 report 'Hungry for Success'. The scope is now wider including health messages and links to climate change. The aim is positive behaviour change combined with a health improvement message and encompassing many stakeholders.

School food and food education present significant opportunities to rise to the health, environment and educational challenges that Scotland faces. Better Eating, Better Learning sets these opportunities and challenges in a strategic context to show how, by working in partnership and building on progress to date, further improvements in school food and food education can be made.

The guidance, which is accompanied by a self-evaluation tool, covers: Food and Health; Food and Learning; School Food and Drink Provision; the Dining Experience; Sustainability through Food; Training and Support and; Communication and Engagement.

8 - AOB

Date of next meeting – December 10th – Boothroyd Room
February 25th – Committee Room 15

Meeting closed at 6.00pm.

