

### **UN** award

### for school food programmes





- Awarded the UN Momentum for Change Award at the UN Climate Climate
  Conference (COP24) for our school food programmes recognises examples of
  innovative, transformative & scalable climate actions from around the world
- UN Permanent Observer status with UNFCCC (UN Framework Convention on CC)





### Our Aims

- To help school meals to become:
  - healthier
  - o more **sustainable**
  - while saving money
- By increasing the quality and quantity of plant-based food on school menus





# For the planet



- Climate Change Committee has recommended a:
  - 20% shift away from all meat and dairy by 2030 (rising to 35% by 2050) in order to put the UK on the path to net zero
- National Food Strategy has recommended the following changes to the UK national diet by 2032 compared to 2019:
  - o 30% less meat
  - o 20% more fruit & vegetables
  - o 50% more fibre



### For children's health

- Childhood obesity is one of the most serious global public health challenges of the 21st century, according to the WHO
  - Almost 10% of children starting school in England are obese
  - By age 10, over a third of school children are overweight or obese
- Processed meat (common on UK school menus) causes cancer in the same carcinogenic category as tobacco.
- Plant-based foods are packed with nutrients and fibre that we all need to thrive. They are low in fat and calories. They lower the risk of chronic diseases.





## Phased approach

## Nudges

Phase 1 Phase 2 Phase 3

- Language
- Positioning
- Meaningful choice

- Planet-themed days
- New recipes
- Impact analysis of Phase 1

- Plant-based culinary trainings
- Educational workshops
- Impact analysis of Phase 2





# Language changes

- Make the plant-based options as attractive to children as possible through creative language changes
- Use (v) or (ve) as an identifier, and remove words like vegetarian, vegan, meat-free, veggie, and instead use words that focus on:
  - o **flavour**: Sweet and Sour, Spicy, Smokey, BBQ
  - texture: Sticky, Chunky, Crispy, Creamy
  - o **provenance**: Italian, Mexican, Homemade, American-style, Cornish
  - or are child-friendly: Marvellous, Rainbow, Traffic Light, Cowboy, Monster



## Driven by research

### Simple tweaks to language are proven to increase uptake

- Sainsburys increased uptake by 76% of its 'Meat Free Sausage and Mash' simply by renaming it as 'Cumberland Spiced Veggie Sausage and Mash'.
- Renaming carrots as 'x-ray vision carrots' in primary schools increased uptake by 50%!









# Positioning changes

- Research tells us that meals on the top row of a menu will be chosen far more often than those positioned underneath
  - We recommend positioning plant-based options on the top row on three of the five weekdays
- Change 'Main meal' & 'Vegetarian option' meal categories to Option 1 & Option 2 to enable this re-positioning and to also remove choice bias





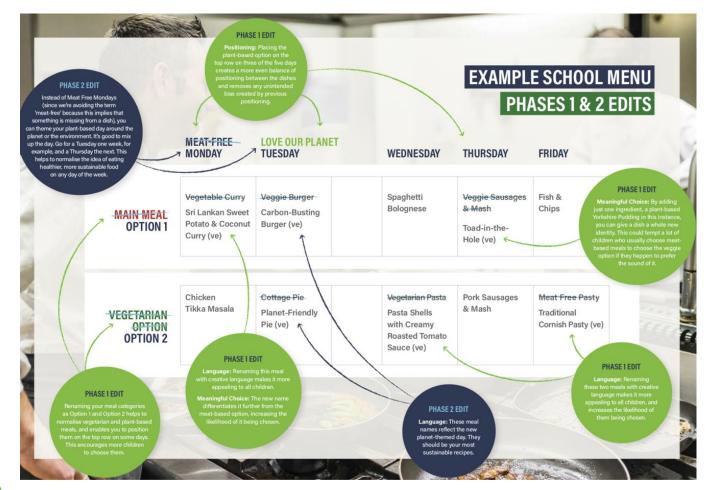
# **Planet-themed days**



Choose not to brand your meat-free days as Meat Free Monday, but introduce planet-themed days - a fun and thought-provoking opportunity to help children to make the connection between the food they eat and the future of our planet. We make three main recommendations:

- 1. Making meat-free days fully plant-based and no more calling them Meat Free Mondays!
- 2. Adding one new fully plant-based day per week, up to a maximum of two per week (in line with School Food Standards)
- 3. Trying a planet-themed day







#### SPAGHETTI BOLOGNESE

Cost = 61p

Saturated fat = 4.7g

Fibre = 3.4g

Protein = 17g

#### Carbon emissions = 2,980g

(this is the equivalent to 11.9 x 5 min showers)

"VERY HIGH" carbon rating<sup>31</sup>



Cost = 44p

Saturated fat = 0.6g

Fibre = 8.5g

Protein = 16g

#### Carbon emissions = 1,000g

(this is the equivalent to 4 x 5 min showers)

"MEDIUM" carbon rating 32







27% cheaper



87% lower in saturated fat



than double the fibre



emits less than one-third of the carbon emissions





# Chef training & measuring impact

### Plant-based chef training

We bring our professional plant-based chefs to educate and inspire school caterers to make better plant-based food that children will enjoy

### Measuring impact

- Carbon savings
- meals swapped















## Our impact

- We confirm that we have been responsible for at least 4.6 million school
  meals switching from meat-based to meat-free and plant-based (this is based
  only on the impact we can measure. The true impact could be x2 this figure)
- We are currently working with 25 major caterers (up from 13 in May 2021, almost doubling the size of the programme in 5 months). This means that our edited menus are going into over 2,500 schools, and eaten by close to 350,000 children every day



## Our partners' results

"...the uptake of our veggie and plant-based meals has gone up by 50%..."

"...the uptake of vegetarian meals has increased by over 10%..."

"...the support we have received has allowed us to make **cost savings...of around 20% across our schools...**"



## Parents' feedback

"It's good to see less meat on menus and varied meat-free options. Well done. Keep it up."

"Can meat-free days feature more than once on your menus, please?"

"My children normally will not eat vegetables, but on meat-free days my son comes home saying that the lunch today was yummy and that he tried and liked the vegetables."

"My two children normally have a packed lunch but, on meat-free days they always want to have a school dinner."

"It is good to see the message about eating less meat to help all in the future."





### **Colette Fox**

Programme Manager

schools@proveg.com

www.proveg.com/uk/school-plates/

