

Supporting children's rights to free school meals during Covid-19 emergency



Thursday 23 April 2020 11-12.30









WELCOME!

Stephanie Wood Founder/CEO, School Food Matters @sfmtweet

Barbara Crowther Co-ordinator, Children's Food Campaign @childrensfood

#FreeSchoolMeals















Using the school meal service to feed the community

Louise Nichols Executive Headteacher, LEAP Federation @chefsinschools













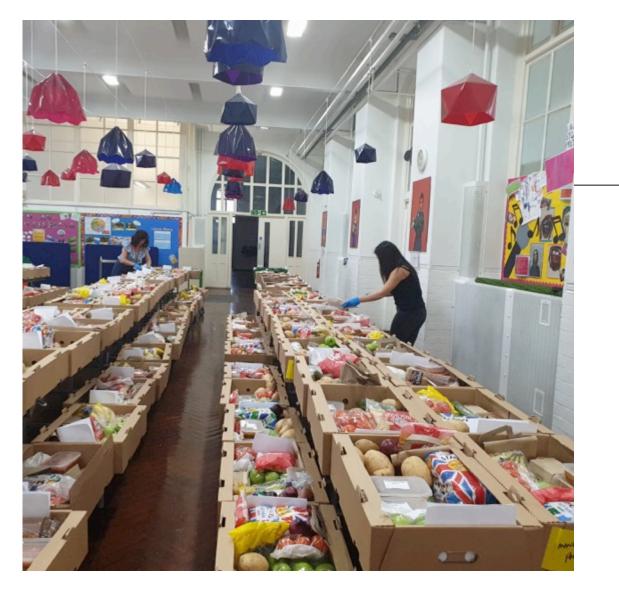
Background

LEAP Federation consists of three primary schools in Hackney

- Two in Kings Park Ward, very high levels of socio-economic deprivation
- Average pupil premium in these school is 50% (approx.)
- One school is in London Fields and has about 20% PPI

 Since school closures, LEAP Federation has worked with charity Chefs in Schools to keep school kitchens open as hubs providing hampers for three schools each

- Feeding children & families from nine local schools
- Producing weekly meal hampers for children entitled to free school meals
- Hampers are bulked out with food surplus supplies to enable them to help feed the family also
- Food cost is £11.50, plus donated supplies. School kitchen staff are supported by volunteer chefs
- Each kitchen can produce 150 hampers



School staff making up hampers



Contents of hampers includes a hand of bananas, 6 tomatoes ,a cucumber, 4 apples, 6 eggs, loaf of bread, baked beans, 4 large potatoes, freshly made vegetable curry or meat curry, pasta sauces and biscuits.

Challenges

•Co–ordinating and cross charging across nine schools

- •collection and storage of donated food
- •Designing contents to suit as many as possible
- •DFE funding clarity

•No meals income for catering is coming in and school kitchen staff need paying

Lessons

Weekly collections better than daily

- Minimises contact time for families and staff
- Benefits go beyond food
- Initial phone contact provides vulnerable families check safeguarding check-in, as do collections. Staff and families enjoy seeing each other even at a distance.
- Vouchers scheme not good for the local communities who have to catch a bus with children to access the larger supermarkets when many are afraid. Not as cost effective and not guaranteed to be spent on food.

Deliveries may be increasingly necessary

- Concern that vulnerable families may be self-isolating or scared/unable to go out
- Some school staff are currently delivering food to flats where they cant collect
- Working with Chefs in Schools to develop a fridge van delivery
- Hampers are heavy and one parent with three children will struggle



THE FOOD FOUNDATION

Rupert Bazeley-White Operations Manager, HC3S, Hampshire @hc3s6

Caterers working in

partnership with the local

authorities and schools



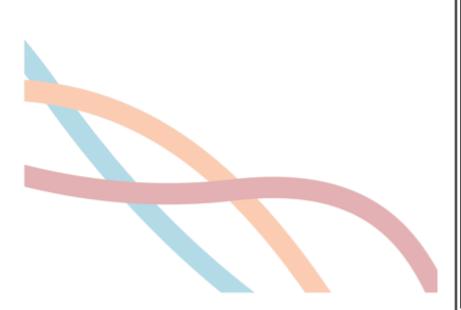












Picnic boxes for children entitled to free school meals





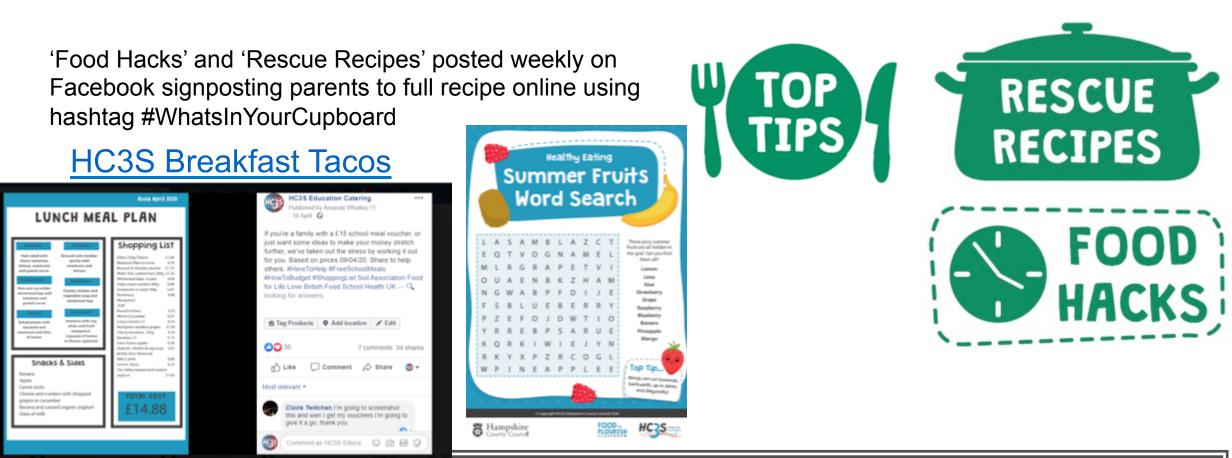
Lunch bags for families entitled to free school meals







Hot meals for keyworker and vulnerable children 51,000 TOTAL MEALS





Hot meals for keyworker and vulnerable children 51,000 TOTAL MEALS



Buying & preparing healthy food on £15 per week

2030

Jenny Rosborough RNutr Head of Nutrition, Jamie Oliver Group/Biteback 2030 @HelloHealthyYou @biteback2030









Buying and preparing healthy lunches on £15/ week

School Food Plan

- School lunches are required to meet School Food Standards
- Designed to ensure children get energy and nutrients they need across the school day
- Food based but meet nutrient requirements
- Focus on wide range of food per week variety is key

'School lunches' at home...

- Understanding of nutritional needs
- Cooking skills and equipment
- Time
- Achieving variety

| Fruit and veg | 1+ portion of fruit and 1+ portion of veg / day 3+ different fruits and 3+ different veg / week Dessert containing ≥ 50% fruit 2+ times / week |
|--|--|
| Starchy food | 1+ portions / day 1+ wholegrain varieties / week 3+ different starchy foods / week Bread available / day (no added fat or oil) Cooked in fat/ oil ≤ 2 days/ week |
| Milk and dairy | A portion of dairy food / day Lower fat milk for drinking per day |
| Meat, fish, eggs, beans and other non-dairy sources of protein | A portion/ day Portion of meat/ poultry 3+ days/ week Oily fish once+ every 3 weeks Vegetarians: portion of non-dairy protein 3+ days/ week Meat or poultry product ≤ once / week (primary) and ≤ twice / week (secondary) |
| Foods high in fat, sugar, salt | ≤ 2 portions of deep-fried, battered or breaded products or foods that contain pastry / week Savoury crackers/ breadsticks served with fruit, veg or dairy Condiments limited to 1 tsp |

#BiteBackLunchList

| Sliced wholemeal loaf (400g) | £0.79 £0.30 | | |
|--|----------------|--|--|
| Baked beans in tomato sauce | £0.30 | | |
| (reduced salt and sugar if | | | |
| available) | | | |
| A block of store brand cheddar | £1.55 | | |
| cheese (220g) | | | |
| Store brand sweetcorn in water | £0.50 | | |
| (325-380g) | | | |
| Store brand tuna chunks or salmon | £2.00 | | |
| in spring water (3 X 80g) | | | |
| Store brand couscous | £0.45 | | |
| Store brand lower fat mayonnaise | £0.90 | | |
| or light cream cheese (400-500g) | | | |
| Shredded iceberg lettuce (140g) | £0.69 | | |
| Clementines x 1 | £0.24 | | |
| Store brand bag of mini apples x 6 | £0.62 | | |
| Loose tomatoes x 1 | £0.28 | | |
| 6 large free-range eggs | £1.20 | | |
| Jacket potatoes (700g) | £0.58 | | |
| 2pt semi-skimmed milk | £0.80 | | |
| Crunchy peanut butter | £0.85 | | |
| Loose bananas x 3 | £0.39 | | |
| Greek-style yoghurt (500g) | £0.69 | | |
| Sliced chicken (240g) | £1.99 | | |

Meal Ideas#BiteBackLunchListSandwiches:Tuna mayo and sweetcornCheese, tomato and lettuceChicken and mayoEgg and tomatoToast:Scrambled, poached and boiled eggsBaked beans and cheesePeanut butter and banana

Jacket potatoes:

Tuna mayo with sweetcorn Cheese and baked beans All of these can be served with lettuce

Couscous: Chicken and sweetcorn Salmon and tomato

Dessert (or a snack):

Banana with half a tablespoon of peanut butter Yoghurt and fruit





£14.82

Applying the School Food Standards at home

Sample shopping lists

- Meet the food standards and £15 budget
- Reviewed by key partners
- Increasing variety and diversity

Dissemination

• Looking to work with partners, supermarkets and NGOs to add reach

National free school meal voucher scheme & PPN 02/20 on protections for caterers

Andy Hudson Pupil Premium & School Food Division Department for Education @educationgovuk

















Over to you!

Use the chat box to ask questions, post comments, ideas, suggestions















Thank you!

Please get in touch with if you would like to share local case studies and insights.













Appendix















partnership with the local authorities and schools

Caterers working in

Brad Pearce Managing Director, CATERed, Plymouth @brad_pearce











COOPERATIVE (Adjective): Involving mutual assistance in working towards a combined communal collective collab Synonyms: - joint common goal. common

Who are CATERed?

- 67 schools
- Public company limited by share
 - 51% Council
 - 49% School
- Publicly-funded by school contributions
 - FSM
 - UIFSM
 - Maintenance Budgets
 - Paid meals income



Feeding Ambitions - Making A Difference – Every Child, Every Time

How did we set out to support our schools and work with Council?

- Across the entire estate all schools were open and staffed
- Hot food aligned as closely to the published menu for children of key workers and vulnerable children
- Grab Bags of prepared packed lunches for collection available daily
- Staff rota developed to enable cover during Easter break (non-contracted time)
- Part of the Council's Food Insecurity Group







What's changed and what's next?

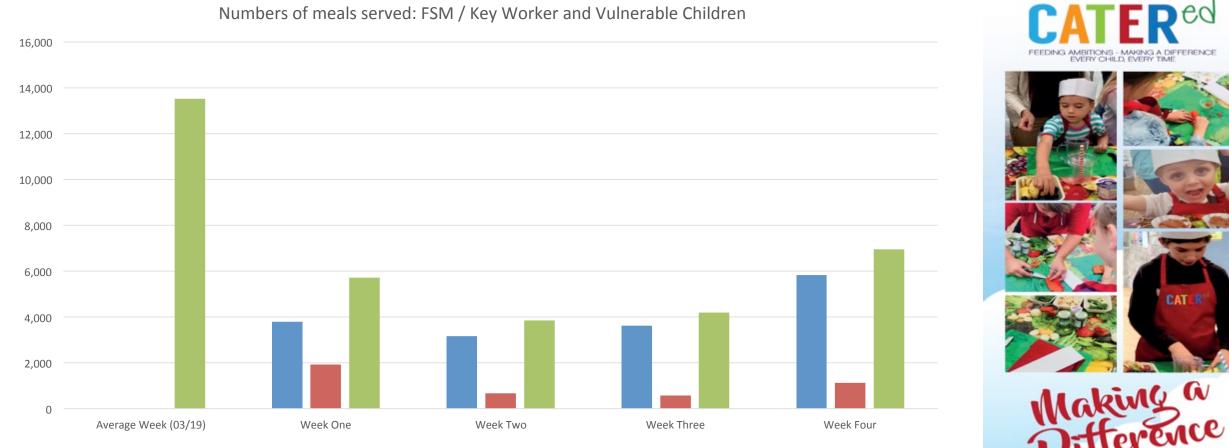
- Easter break commenced on Monday 30 March
- Numbers lower opportunity to review
- Some schools resistant to daily collections moved to twice weekly
- Introduction of weekly food parcels
- Confusion around FSM Voucher Scheme
- Safeguarding "eyes on the child"
- Move to mix of vouchers and weekly food parcels



Overview

- 62% of schools have indicated some use of vouchers
- 63% of schools want on-site for food production
- Only 12% (8) schools have gone voucher only

Families reached / meals served



FSM Key Worker / Vulnerable Totals

Concerns

- Schools and academies have struggled with interpretation of the guidance
- Access for Key Workers and Vulnerable Children
- Social Distancing
- As we are funded by public money we are not eligible for the GJRS and furlough
- National FSM Vouchers







