

# 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













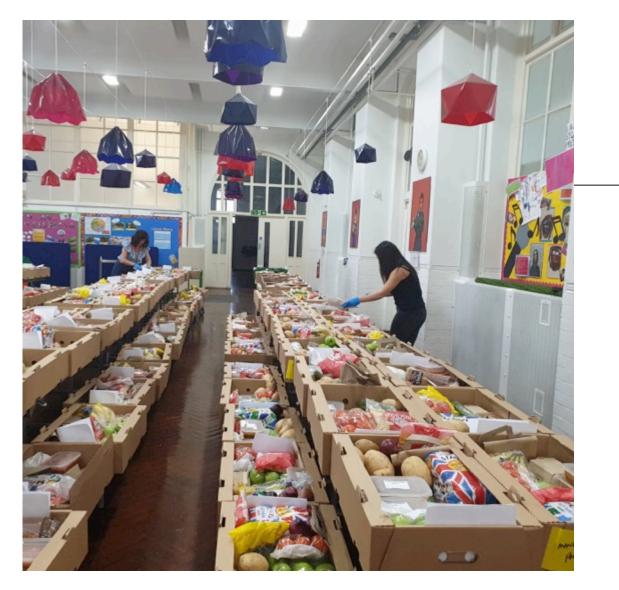
# Background

#### 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





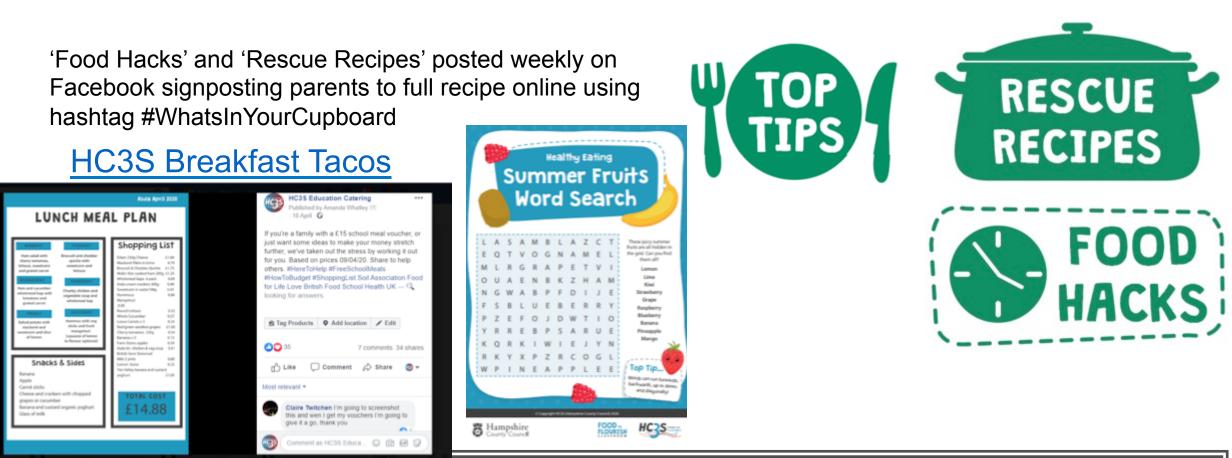
# Lunch bags for families entitled to free school meals







# 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	<ul> <li>1+ portion of fruit and 1+ portion of veg / day</li> <li>3+ different fruits and 3+ different veg / week</li> <li>Dessert containing ≥ 50% fruit 2+ times / week</li> </ul>
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)			
<ul> <li>A block of store brand cheddar</li> </ul>	£1.55		
cheese (220g)			
<ul> <li>Store brand sweetcorn in water</li> </ul>	£0.50		
(325-380g)			
<ul> <li>Store brand tuna chunks or salmon</li> </ul>	£2.00		
in spring water (3 X 80g)			
<ul> <li>Store brand couscous</li> </ul>	£0.45		
<ul> <li>Store brand lower fat mayonnaise</li> </ul>	£0.90		
or light cream cheese (400-500g)			
<ul> <li>Shredded iceberg lettuce (140g)</li> </ul>	£0.69		
Clementines x 1	£0.24		
<ul> <li>Store brand bag of mini apples x 6</li> </ul>	£0.62		
<ul> <li>Loose tomatoes x 1</li> </ul>	£0.28		
<ul> <li>6 large free-range eggs</li> </ul>	£1.20		
<ul> <li>Jacket potatoes (700g)</li> </ul>	£0.58		
<ul> <li>2pt semi-skimmed milk</li> </ul>	£0.80		
<ul> <li>Crunchy peanut butter</li> </ul>	£0.85		
<ul> <li>Loose bananas x 3</li> </ul>	£0.39		
<ul> <li>Greek-style yoghurt (500g)</li> </ul>	£0.69		
<ul> <li>Sliced chicken (240g)</li> </ul>	£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?

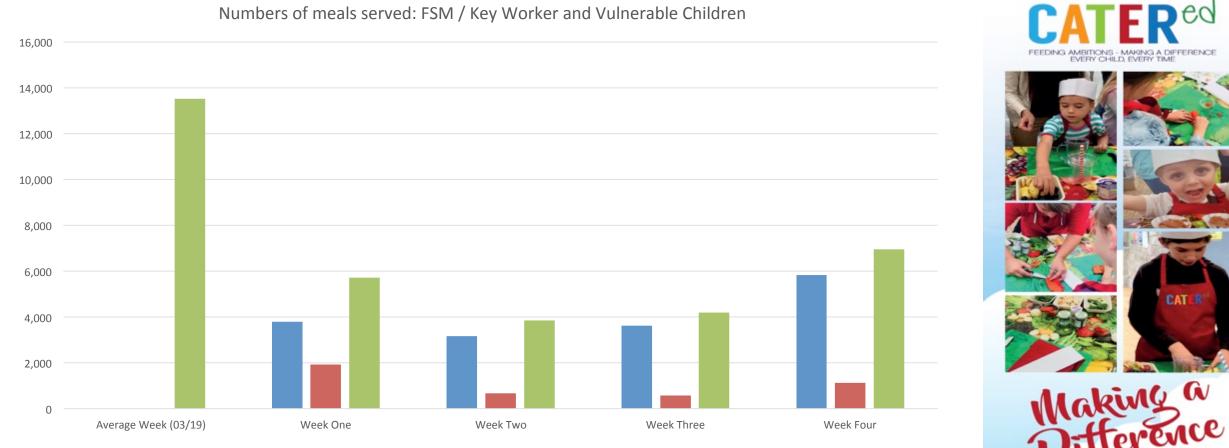
- Easter break commenced on Monday 30 March
- Numbers lower opportunity to review
- Some schools resistant to daily collections moved to twice weekly
- Introduction of weekly food parcels
- Confusion around FSM Voucher Scheme
- Safeguarding "eyes on the child"
- Move to mix of vouchers and weekly food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







