**Bronze**

**Food Provision –**

* All meals & snacks comply with School Food Standards and catering staff are fully trained on what they are
* Food is freshly prepared daily, with at least 25% from fresh ingredients
* Dietary and cultural needs are catered for, and clearly identified
* Meat, Eggs & Fish are sourced from suppliers who meet-

**UK Welfare Standards**

**Marine Conservation Society ‘Fish to Avoid’**

**Lion Quality Code of Practice**

**Leadership –**

* Drinking water is freely available, with reusable bottles strongly encouraged or provided
* Students have a say in the food provided
* Committed to having a trained lead member of staff to ensure the delivery food education
* School provisions are in place to promote healthy eating and meal take up is monitored to increase over a set period of time, inc Free School Meals -

**Breakfast Club**

**Safe, Clean & Calm Dining Area**

**Education –**

* Healthy eating & sustainable food are part of the whole school ethos
* Cooking is a feature in the curriculum and beyond on a regular basis at least once a term
* Food & personal hygiene are part of cooking sessions
* All students have the opportunity to grow their own food

**Community –**

* Parents/carers have the opportunity to taste and comment on the meals being offered, with menus being made available in advance
* Mealtimes are promoted as a sociable experience, where students and staff are encouraged to eat together
* All students have the opportunity to visit local providers/sources to understand where food comes from
* School promotes healthy eating at home through signposting & guidance for parents/carers



**Silver**

**Food Provision –**

* Food provenance information is clearly displayed, with at least 50% of food being prepared from fresh ingredients
* Portion sizes are relevant to student developmental stages
* Seasonal produce is used accordingly and promoted
* No genetically modified or additives/artificial trans fats foods/ingredients are used

**Leadership –**

* Facilities are in place to monitor, manage and reduce food waste
* Healthy eating forms part of the school development plan
* Mealtimes are treated as an important and essential part of the school day
* Training and support are made available to additional and support staff to ensure quality food teaching takes place

**E.g. Food Hygiene**

**Practical Teaching Skills**

**Food & Nutrition Knowledge**

**Education –**

* Cooking is linked across the curriculum and features at least twice a term
* Timetabling is considered in terms of time, space and equipment
* Cooking ingredients are provided to ensure Pupil Premium students can access cooking activities and learning
* Learning is relevant to learning level and progresses with Key Stage levels
* Principles of planning & preparing a range of healthy meals are part of cooking sessions

**Community –**

* Efforts are made to encourage family cooking through practical experiences
* Parents are consulted and supported to encourage healthy lunch boxes
* Links are maintained throughout the year by students with local providers and sources as part of meaningful ongoing learning
* Healthy eating is promoted at public events and activities in terms of food provision

**Gold**

**Food Provision –**

* Locally sourced produce (within 100 miles) is featured in menus
* Ingredients grown on school premises are used in main meals in consultation with students
* At least 75% of meals are prepared from fresh ingredients
* Caterers are regularly part of the wider school community –

**Parents Evenings & Tasting Sessions**

**Practical Teaching Sessions**

**Student Engagement & Feedback**

**Leadership –**

* Leadership and governors are part of the whole school food policy which is shared with all stakeholders
* The canteen area is warm and inviting, with staff encouraged to eat in the same areas as students
* An annual food themed event which includes partners, governors, parents and the local community is organised jointly with students
* Appropriate systems are in place to reduce queues and any stigmatisation of Free School Meals, including payment methods

**Education –**

* Cross generational learning takes place to further enhance practical knowledge and skills
* Students are responsible for the food grown to ensure best practices and a maintenance schedule
* Cooking activities take place at least once a month and include the food grown by students to further understand seasonal/local/organic ingredients and builds skills and knowledge progressively
* Healthy diets including nutritional content & calories are related to practical sessions
* Poor diet & the associated risks such as obesity & tooth decay are included as part of food education

**Community –**

* Parents/local community/local suppliers are invited to eat with students on a regular basis
* School & local chefs are invited as guest teachers to enhance skills & knowledge
* Best practice, learning opportunities and knowledge is shared
* Home grown produce is actively encouraged and supported outside of school