**Application for**

**Food Smart Bronze Accreditation**

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| **Name of School** |  | |
| **Contact Name** |  | |
| **Role in School** |  | |
| **Main Contact Email** |  | |
| **Bronze Award Date** |  | |
| The Food Smart Accreditation is a stand-alone award which recognises schools’ achievements in ensuring their students are able to learn about food and nutrition and eat healthily. Food Smart can also be used towards the local Healthy Schools Bronze Award as well as the national Healthy Schools Rating Scheme and is in line with the Health Education Plan.  This audit tool is used to ensure the criteria has been met for the appropriate award and will be submitted upon completion for final accreditation. | | |
| **Food Provision** | | |
| **Who are your current in-school food providers?**  **Have you changed your provider as part of this process?**  **If yes, who were your previous providers?**  **What menu changes have you made due to taking part in Food Smart?**  **What is the most popular meal on the school menu?** **Has this changed as a result of the work undertaken?**  **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**  **Meat, eggs & fish are sourced from suppliers who meet –**  **UK Welfare Standards**  **Marine Conservation Society ‘Fish to Avoid’**  **Lion Quality Code of Practice**  **Own Target(s) or supporting evidence** | | |
| **Leadership** | | |
| **Who is your school’s food education lead member of staff?**  **How many staff have undertaken Food & Nutrition related training during this process?**  **What training have they take part in?**  **How is drinking water freely available and how are reusable bottles encouraged?**  **How do students have a say in the food provided?**  **What school provisions are in place to promote healthy eating and meal take up?**  **What systems are in place for the payment of meals inc free school meals to reduce stigma?**  **How are school meals monitored and what measures have been taken to increase take up, inc Free School Meals?**  **Percentage of school meal take up in KS1/KS3?** **Before Food Smart \_\_\_\_\_ Now \_\_\_\_\_**  **Percentage of school meal take up in KS2/KS4? Before Food Smart \_\_\_\_\_ Now \_\_\_\_\_**  **Overall percentage take up of free school meals?** **Before Food Smart \_\_\_\_\_ Now \_\_\_\_\_**  **Own Target(s) or supporting evidence** | | |
| **Education** | | |
| **How is healthy eating & sustainable food part of the whole school ethos?**  **How does cooking feature in the curriculum and beyond on a regular basis? (at least once a term)**  **How is food & personal hygiene integrated as part of their practical learning experience?**  **How do you promote engagement to all students to get involved in growing their own food and what activities are available?**  **Own Target(s) or supporting evidence** | | |
| **Community** | | |
| **How have parents/carers had the opportunity to taste and comment on the meals being offered? Are menus available in advance?**  **How are mealtimes promoted as a sociable experience and are staff encouraged to eat with students?**  **Who have students engaged with to understand where food comes from?**  **Have any off-site visits been made and where?**  **How has the school promoted healthy eating at home?**  **List any organisations or partners you have worked with, to support Food & Nutrition across the school as part of Food Smart.**  **Own Target(s) or supporting evidence** | | |
| **Final Assessment –** (To be completed by a member of the Food Smart or Healthy Schools team) | | |
| **What impact has the process of completing the Food Smart Bronze award had on the school?**  **I believe that the above-named school has completed all the required criteria and would recommend they receive their Food Smart Bronze Award**  **Any further comments & ideas for progression into Food Smart Silver –**  **Healthy Schools –** Put your Food Smart Award towards the wider Healthy Schools Accreditation, which also includes Physical Activity and Mental Health. Find out more – **www.healthyschoolscp.org.uk/health-well-being-awards/the-healthy-school-awards/** | | |
| **Additional Local Support –**  **Alive N Kicking -** Is a six-week continuous school programme delivered by Nutritionists and Physical Activity Specialists. Aimed to allow children to explore how they can positively impact their own lives through food and activity choices.  **healthyschoolscp.org.uk/resources/healthy-you/**  **Healthy You, Healthy Me** – Classroom-based series of lessons focusing on healthy eating including physical activity games.  **Healthy You, Active 4 Ten** – Ten-minute videos which can be played in the classroom, assemblies or PE lessons to get children moving whilst learning the basics about healthy eating.  **Healthy You Crew** – ‘Healthy Eating Ambassadors’ will gain access to online sessions focused around healthy eating / nutrition, at a time that suits them, with each session ending with a small challenge/task.  **healthyschools.thinkific.com/collections** | | |
| **The above-named school has got elements of good practice but needs to work on the following areas before the Food Smart Bronze accreditation can be awarded** | | |
| **Name:** | | **Position:** |
| **Signed:** | | **Dated:** |