



Education News

Email Update

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Would you like to forward this email to a friend, or open it in your internet browser? If so, follow the links at the bottom of this email update.

* All schools

Active Kids Get Cooking Special Challenge event 2009

On 25 June 2009, the 12 winning Special Challenge schools travelled to London to attend an exciting celebratory event. At the event, their dishes were re-created and tasted by a panel of judges, including Jamie Oliver. The schools had the opportunity to speak to Jamie about their entry while he sampled their dishes. Schools collected framed certificates and cheques, before learning the overall winning primary, special and secondary school. Overall winners received a second certificate and a further £400. All schools and guests received a recipe book with samples of the winning entries. The recipe book will be available to download from the [Active Kids Get Cooking](#) website later in the summer.

The overall winners were:

Primary: Scotland - Lochwinnoch Primary School, Renfrewshire.

Special: Jordonstown School for the Hearing and Visually Impaired, Newtonabbey, Northern Ireland.

Secondary: England - Diss High School, Norfolk.

Look out for Lochwinnoch's entry which will be made into a Sainsbury's tip card and be available in stores in September!

Posters

The British Nutrition Foundation has a variety of posters to provide teachers and students with accurate and concise reference information. The poster, 'What are nutrients?' provides detailed information on the functions and sources of nutrients. This colourful poster is an excellent addition to any classroom wall to be used as a discussion starter or using several copies to facilitate small group investigations, or co-operative learning strategies. The posters can be ordered from the BNF website. [Click here](#).

* Pre-school

Pre-school resource pilot

Thank you to all those pre-school practitioners who got in touch to pilot our new pre-school resources. The pilot is now underway and we look forward to using the feedback to shape our new resources.

The new pre-school resources

Our new pre-school resources will consist of 12 activities focusing on Healthy eating, Cooking and Food and farming. Each activity will have an activity sheet to help practitioners introduce the key messages and be accompanied with resources such as card activities and PowerPoint presentation. These resources will be available in the Autumn. [Watch this space!](#)

* Primary

Food in Schools

Free practical food CPD is available to all primary schools in England through the Food in Schools primary training programme - have you taken up your place yet?

Provided by local secondary school food experts, the programme covers essential food skills and knowledge, focuses on healthy eating and links seamlessly to the curriculum and healthy schools. To find out more: [Click here](#)

Why not make a Super salad ?

Salads can be made from countless combinations of different ingredients. Their versatility makes them an ideal dish to prepare with children of different ages and abilities. Why not get children to make an energy salad using rice, noodles, couscous, potatoes or pasta as a base? How about getting the children to prepare and add some of the following ingredients - grated apple, canned sweetcorn, chopped cucumber, snipped spring onions, grated cheese, canned tuna, pulses or herbs? You could run a Super salad competition or make salads for a class picnic. For resources to support your salad project, go to: [Food – a fact of life](#) and [Active Kids Get Cooking](#)

Secondary

Secondary resources

Draft resources for the final, secondary *Food - a fact of life* module will be released very soon. This module provides information on the process of food product development and manufacture from concept to distribution. These resources will include PowerPoint presentations, note sheets, fact sheets and online tutorials. We welcome your feedback on this module and the previous draft resources produced. To view the current resources: [Click here](#)
To feed back, please contact Georgine at: g.leung@nutrition.org.uk

Teach Food Technology

Teach Food Technology is an exciting opportunity to develop the expertise and knowledge of teachers who are not food specialists. The programme is in place to support 3 main categories of teachers, ensuring that they bring appropriate skills, knowledge and understanding to the classroom:

- Qualified design & technology teachers with a different specialism;
- Qualified teachers of other subjects;
- And newly qualified teachers (NQTs) and others setting up a food room from scratch.

For more information about either programme, including how to take part: [Click here](#)

Scottish conferences 2009

The dates and venues for this year's regional Scottish conferences are as follows:

Friday 4 September – Kingsmills Hotel, Inverness

Saturday 5 September – The Palm Court Hotel, Aberdeen

Friday 11 September – Our Dynamic Earth, Edinburgh

Saturday 12 September – The Marriott Hotel, Glasgow

The conferences will provide both primary and secondary teachers in Scotland with the chance to catch up on the latest developments in the curriculum and examinations, as well as nutrition updates and information about the latest BNF resources. The costs of the conferences are £85 per person which includes delegate notes, refreshments and lunch. Places are limited and being filled quickly. To guarantee your place, book now before the summer break. Contact Kim Ralph k.ralph@nutrition.org.uk

Nutrition

Are you full yet?

Which of these desserts would make you feel fuller? Which provides more energy? What would your children and pupils say?



[Click here](#) to find out more.

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