



“School Food Matters”

What’s in a Name? ...

Welcome to the second newsletter from the newly named ‘School Food Service’. After a successful restructure within the Contract and Business Support Service (part of Resources and Development) the team is now able to really focus on Children and Young People and their well being through eating well at school. Details of key staff will be on our website shortly, but in the meantime, please do not hesitate to contact the School Food Service on 2735605 or email cypcs@sheffield.gov.uk. Any feedback you can give us on the newsletter too will be very welcome.

Best wishes and Seasons Greetings for a Happy and Peaceful Christmas Break

Leah Barratt
Service Manager

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School Lunch Grant (2008 – 2011): Spotlight on the Subsidy

All Local Authorities have been receiving the School Lunch Grant subsidy to transform school food since 2008 and Sheffield receives £762K per each of the financial years until March 2011. The SLG subsidises meals in every school on two conditions:

1. The school food standards are met in full as **all** schools should be compliant
2. That schools report their meal numbers data in full (both free and paid) so that we can report to DCSF on National Indicator 52: "Take up of School Meals"

The subsidy can only be used to:

- ◆ Pay for good quality ingredients for school lunch (thereby helping to maintain an attractive selling price to parents and students)
- ◆ Pay labour costs of catering staff
- ◆ Buy small pieces of kitchen equipment, for example, microwaves, ovens, combi-ovens, mixers, etc
- ◆ Pay for the nutrient analysis software required to assess whether a menu meets the nutrient based school lunch standards and the expertise to operate the software



Uptake on the Up?

In Sheffield, as nationally, there has been a mixed response to uptake of meals. The primary sector average in Sheffield is **33.6%** against a national average of **39.3%** (NI52 2008/09 data). The secondary position is more worrying with **25.5%** against **36%** national uptake figure. We are looking closely at these figures to find out what other authorities are doing in comparison to us. All schools will be getting their individual uptake data before Christmas so you can see where your school is against the Sheffield average. In Primary schools, it is planned to send this out with the Weighing and Measuring Information from the Primary Care Trust (NI's 55 and 56).

The School Lunch Grant will come to an end in 2011 and meal numbers need to have increased to fund higher quality food, the labour costs to prepare fresh food on site where possible and keep the price attractive to parents. See the graph attached that shows the story of Sheffield's meals uptake from 2004 along with the key milestones on the journey.

See Appendix 1 & 2 attached.

For more information on this, please contact Mark Dunker on 2735727

Halal or Haram or Mushbooh?

Did you know you can have any number of things that can be described as "Halal" – meat, cleaning fluids, even mortgages! But for

school food purposes this is mainly confined to the food on offer to children and young people and the kitchen where it is stored, prepared and served. A newly devised Halal certification standard is being closely looked at and adopted by many food manufacturers, suppliers to the food industry and public sector outlets. The standard is devised by **European Halal Development Agency** and seeks to bring together the whole supply chain, incorporating all other certifications, including UK Halal Corporation and the Halal Food Authority. It is fully supported by Agriculture and Horticulture Development Board and incorporates the highest welfare standards and all food safety requirements throughout the whole of the certification process – truly incorporating Halal principles from **farm to plate**. We are now planning on working towards incorporating this standard into the central catering arrangement in line with other Local Authorities as more suppliers and manufacturers sign up to the EHDA certification process.

For more information on this please contact Leah Barratt (2735175)



Sheffield Lets Change 4 Life Programme – School Strand

The Food in Schools Group is a partnership between NHS and SCC and has a joint approach to healthier eating in schools. Many initiatives are underway:

- ◆ 3 Stay on Site Pilots this year – Newfield, The City School and Yewlands are well on their way to full policies
- ◆ Growing and Cookery Clubs
40 schools are being supported
- ◆ School Nutrition Action Groups (8 this year)
- ◆ Breakfast Clubs

All the above are about getting a whole school approach to improving the health and wellbeing of children and young people, by helping them to understand the value of healthy choices, but particularly eating well at school.

Breakfast Clubs

With reference to Breakfast Clubs, council members have made this a priority in the 2010 budget. If you are thinking of setting up a breakfast club then please get in touch. There is some funding available through the School Food Service for schools who aim to start a club in the New Year.

For more information on any of these initiatives please contact Val Johnson (2735605)



Excellent Cooks

Since the last edition of the newsletter, 3 more schools have achieved Level 1: Excellent Standards for their catering provision.

The 3 Cook Supervisors are:

Sheila McClean – Carfield Primary
Ann Firth – Rivelin Primary
Janet Smythe – Tinsley NI

Well done everybody and thanks for your hard work and commitment to the children we serve.

The White Stuff: Drinking Milk Contract

The current drinking milk contract for primary and nursery pupils has been awarded, and a new company Fresh Pastures will begin delivering school drinking milk in January 2010. Please check School Point and SMllive for the latest on this. We are pleased to let you know that prices will be held at 14p per carton (fluoride included) until the end of the Summer Term 2010. Milk is still free for under 5's and pupils in receipt of free school meals.

In the meantime we have been contacted by the School Council from St Catherines Primary School who have requested that the cartons used be changed for ones that are recyclable. We will be looking into this with other Council colleagues and let you know the outcome. For more information please contact Mark Dunker (2735727)



Next Stop: The Hub

The number of new applications for Free School Meals has increased by 6.2% since the beginning of September. The Free School Meals Team has therefore been working on a new authorisation process since October which is dramatically speeding up the application process for parents. "The Hub" is a DCSF web based portal for local authorities to access combined information from the Inland Revenue, the Benefits Agency and Department for Work and Pensions. All the FSM team need is a name and National Insurance number and approval to free school meals can be accessed immediately. We can't see the exact benefits, but enough to authorise a meal for a child. This is a major step towards modernising how we manage free meals and hope to take this work even further in 2010.

If you want to know more please contact Val Johnson (2735605).

Love Your Veggies: The Vegetarian Focus Group

A project has been carried out recently in the Primary Schools involving pupils from Greystones, Walkley, Broomhill, Westways and Carter Knowle to find dishes that appeal to children and young people who follow a vegetarian diet or who just prefer less meat.

The reason for this project came about as Debby Brebner, Senior Officer, was finding more and more pupils in the schools she visits were commenting on the choice of vegetarian foods on offer. Four dishes were devised by Chartwells Development Chef, Darren Clayton and tasted and evaluated in 2 taster

sessions at Greystones and Walkley Primary Schools. One of these dishes (Butterbean, Leek & Mushroom Filo Bake) has been chosen to be on the Christmas menus in both Primary and Secondary schools. In the New Year

the group will be focusing on the vegetarian dishes in the Secondary sector.

For more information please contact Debby Brebner on (2734767).

Calling all NUTMEG Users

The 4th meeting of the SNUG has taken place with a greater number of attendees than before. The SNUG (Sheffield Nutrition User Group) is aimed at supporting Catering Managers in schools who self manage their own school food provision or are in a PFI arrangement to reach and maintain the food and nutritional standards. Much discussion was had around the

levels of iron and zinc that are the 'hard to reach' groupings of nutrients. Special thanks to Jane Betts, Area Catering Manager from Chaucer, who has given all the group support in one way or another over the last 12 months. She even provided the group with samples of Chocolate Brownies with added iron!

For more information please contact Val Johnson on (2735605)

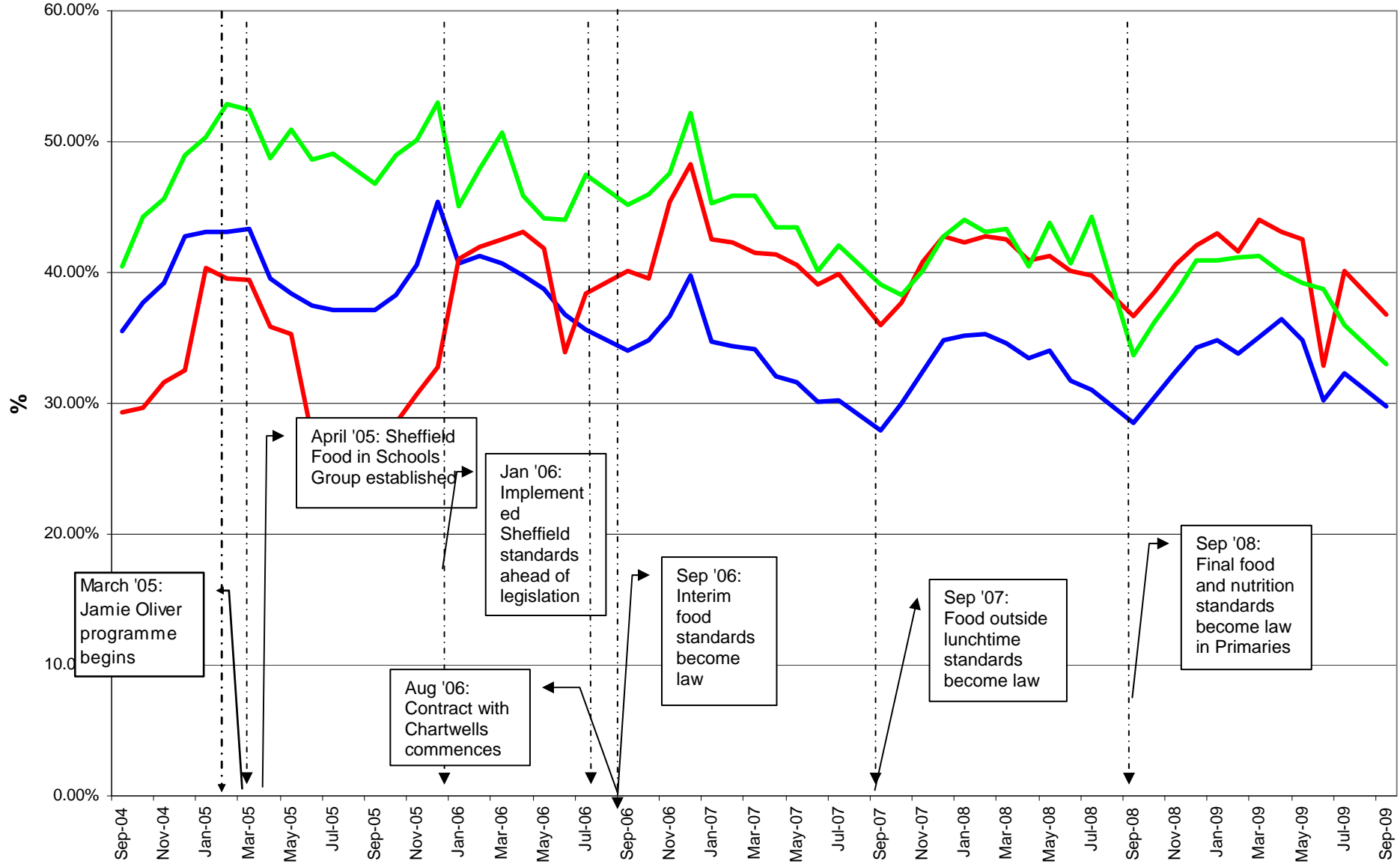


Your School Food Service Team:

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Primary Overall Free and Paid Meal Uptake September 2004 - September 2009



— Central Contract Primaries
 — Non-Contract Primaries
 — PFI Primaries

Secondary Overall Free and Paid Meal Uptake September 2004 - September 2009

Append

