

5 Growing our Good Food Culture



Our Action Plan to Gold!

 Together, you have noticed some things your school is already **BRILLIANT** at. You've also noted some things you could do more of and some things you could do less of to grow your good food culture. Share what you think is important together and then use the space below to commit to making those things happen.

 The food you eat					
What changes do we want to make?	Whose job is it to make sure it happens?	When does it need to be done by?	What IMPACT have your changes made? How has this change improved things?	How will you celebrate the changes made?	Progress? Colour in as you go!
At least 75% of dishes on the menu are cooked from scratch on site	Mrs Tott – catering manager	September 2025	Greater take up on free school meals for those who are eligible	Food tasting sessions for parents and carers on parents' evenings More pupil choice, for example, the pupils wanting a Jamaican day.	Started
					Nearly there!
					Done!
Prioritize serving more vegetables, pulses and vegetarian or vegan meals	Mrs Tott – catering manager	September 25	More vegetable and vegetarian/vegan options available Fresh salad bar served alongside the main meals every day	Linking into the whole healthy school's ethos	Started
					Nearly there!
					Done!

No undesirable additives, artificial sweeteners of artificial trans fats	Mrs Tott – catering manager	September 25	Healthier meal options provided for pupils	Pupils are commenting on the freshness of the school meals. Pupils are clearing more of their plates when having a school dinner	Started
					Nearly there!
					Done!
 Your food leaders					
What changes do you want to make?	Whose job is it to make sure it happens?	When does it need to be done by?	What IMPACT have your changes made? How has this change improved things?	How will you celebrate the changes made?	Progress? Colour in as you go!
We are acting with our catering manager to reduce the environmental impact of our school food.	Mrs Porter – Food Tech lead Mrs Tott – Catering manager	Ongoing throughout the school year	All catering is in line with The Food for Life gold standards.	Changes made visible on school menus for parents/carers and pupils’ information. Better quality of school meals as a whole	Started
					Nearly there!
					Done!
We know the impact of the changes we have made to the food culture in our school, and we have shared this with our senior leadership team and parents	Mrs Porter – Food Tech lead	February 2026	Food for Life culture and healthy schools is embedded across the whole school curriculum. Pupils are involved in SNAG group and are taking ownership of this ethos across the whole school	Sharing the progress map with SLT, Governors and parents via the school newsletter and website	Started
					Nearly there!
					Done!
we monitor the number of children eating school meals and our actions have increased this	Mrs Porter – Food Tech lead Miss Langsman – Office manager	February 2026	Some of our pupils have sensory issues around foods so this can be a bit tricky. However, we have seen an increase in take	Increased take up for school meals (ongoing). Pupils taking part in taster sessions for the school meal options.	Started
					Nearly there!
					Done!

			up of school meals over the past year.	Pupils putting ideas forward for 'special' school meal days.	
 Cooking, Growing & Learning					
What changes do you want to make?	Whose job is it to make sure it happens?	When does it need to be done by?	What IMPACT have your changes made? How has this change improved things?	How will you celebrate the changes made?	Progress? Colour in as you go!
Our children cook regularly, making a variety of nutritious dishes that use school-grown, local and seasonal produce.	Mrs porter – FT lead	Ongoing throughout the school year using seasonal foods	Pupils can see the whole journey of the foods – from field to fork	Pupils and their adults at home are now asking for more recipes to make dishes at home together	Started
					Nearly there!
					Done!
All our children can plan what they grow, maintain the growing areas and grow food organically	Mrs Peacock – allotment session lead Mrs Idris – Horticulture lead	Ongoing throughout the school year – growing and harvesting seasonal foods	Pupils are spending more time focused on the growing and harvesting of foods Pupils are more educated on the seasonal calendar.	Pupils are making more food using the fresh grown foods. Growing and harvesting foods is embedded more into whole school culture	Started
					Nearly there!
					Done!
This year our children have visited a farm one or more of our classes kept in touch with the farm throughout the year	Mrs Porter – FT lead Mrs Idris – Horticulture lead Mrs Foster – animal care lead	Pupils have access to an on-site farm and allotments on site. Access for all, all year round	Pupils are completing horticulture and animal care option qualifications. Every child in the school takes part in animal care and horticulture lessons on a weekly basis	Pupils gaining said qualifications. Pupils having a varied curriculum, including horticulture and animal care	Started
					Nearly there!
					Done!

 Connecting & Sharing					
What changes do you want to make?	Whose job is it to make sure it happens?	When does it need to be done by?	What IMPACT have your changes made? How has this change improved things?	How will you celebrate the changes made?	Progress? Colour in as you go!
We have celebrated our Food For Life work and the progress we have made as a school, and have involved pupils, parents and the wider community	Mrs Porter – Food Tech lead	February 2026	Parents/carers are more aware of the Food for Life ethos and are beginning to ask questions around how they can be involved themselves. Pupils across the whole are aware of The Food for Life ethos and are actively playing a part through SNAG group.	Progress regularly shared through school. newsletter	Started
					Nearly there!
					Done!
We have shared information about the benefits of organic and /or local produce with parents	Mrs Porter – Food Tech lead	February 2026	Parents/carers are more aware of what the pupils are doing in their horticulture and allotment sessions. Parents are involved in the whole school healthy eating ethos	Leaflets and information going home via the school newsletter and school website	Started
					Nearly there!
					Done!
Our parents and/or wider community are actively involved in growing and/or cooking activities in school.	Mrs Porter – Food Tech lead Mrs Peacock – Allotment session lead	February 2026/ongoing	Parents are to be invited to come into school and take part in the allotment sessions with Mrs Peacock, as well coming in to school to help maintain the school kitchen garden	Pupil engagement has grown since involving their parents/carers More parent/carer contact within school hours	Started
					Nearly there!
					Done!