



"The Food for Life Partnership works to transform school and community food culture across England..."















Lucinda Kirby Acting NW Regional Co-ordinator



What is the Food for Life Partnership?



A network of schools and communities across England committed to transforming food culture.

Together we will revolutionise school meals, reconnect young people with farms and inspire families to cook and grow food.



What are our aims?



- Enjoy and celebrate food!
- Prioritise healthy and sustainable food in schools.
- Increase school meal uptake.
- Get pupils and their parents growing and cooking food.
- Support and inspire school cooks.
- Link farms to schools.



Food for Life Partnership Mark



- All schools can enrol on the Food for Life Partnership Mark
- Criteria made up of 4 strands:
 - Food leadership
 - Food quality & provenance
 - Food education
 - Food culture & community involvement



The criteria



- At Bronze
 - 75% unprocessed food
 - Opportunity given to grow & cook & visit farms
- At Silver
 - Clear school food policy
 - 50% local food served and 30% organic
- At Gold
 - All pupils involved in food education



Flagship Schools



- 180 schools & communities selected to become Flagship Schools
 - 20 in each of the nine English regions
 - Best practice network showcase work
 - Schools interested must enrol first, in order to be considered during recruitment

NW Phase 2



Linden Road Primary School, Tameside
Brookburn Primary School, Chorlton
Caldershaw Primary School, Rochdale
Corpus Christi RC Primary School, Oldham
Kings Meadow Primary School, Southport
North Manchester High School for Girls



- **NW Phase 5**
- Calthwaite C of E Primary School
- •St. James CE Junior School, Whitehaven
- •St. Gregory and St. Patricks Catholic Community School, Whitehaven
- •Solway Community Technology College
- •Lancaster Girls Grammar School.



More please!

Visit our website for information about how you can get involved and to find out what's happening in your region!



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www.foodforlife.org.uk













Food for Life Partnership - Food Quality and Provenance Criteria













Caron Longden Northern Regions Food Sourcing Coordinator



Bronze Criteria



- 75% of dishes on the menu are freshly prepared
- •No undesirable additives and hydrogenated fats
- •Seasonal menus with in season produce highlighted
- •Eggs cage free. Meat is Farm Assured as a welfare minimum
- Menus cater well for all dietary needs





Soil Association









Silver Criteria



- A range of locally produced items are on the menu
- A range of certified organic or MSC certified items are on the menu
- Poultry, eggs and pork are Freedom Food as a welfare minimum
- No fish is served from the MCS 'Fish to avoid' list
- At least one product featured meets fair trade standards
- Information is on display about fresh products



Gold Criteria



- At least 30% of ingredients are from a certified organic or MSC source
- At least 50% of ingredients are locally sourced
- Certified organic meat, eggs or dairy produce feature on the menu as animal welfare best practice
- Steps are being taken to increase the take up of non-meat dishes, to promote a balanced, sustainable diet



Food For Life Catering Mark



- Soil Association award scheme which endorses Caterers that deliver delicious, healthy and climate friendly menus
- Launched in February 2009 with 10 Catering Services awarded at bronze and silver and a further 6 in the application process.
- Available for any food service not just school dinners



Common Issues



- "Our budget won't allow us to make the changes required."
- "We are tied into our existing supplier contracts."
- "We know what our kids like and it's more important for us to give them a cheap nutritionally balanced hot meal than worry about where food is coming from."



More please!

For more information please contact: Caron Longden Northern Regions Food Sourcing Coordinator

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