

Executive Response - Healthy Eating in Schools

Post Scrutiny - Executive Response

In Respect of: Healthy Eating in Schools

Date: February 2009

Cabinet Deputy: Lifelong Learning

Recommendations	Accepted / Rejected	Executive Response	Officer Responsible	Action By (Date)
1. That current activities to promote and market school meals to young people and parents continue to be implemented and developed; and are taken on board by all schools.	Accepted - Primary	Primary - Will continue with marketing activities. Need commitment from schools to actively promote school meals (NI52). TMBC to apply to be a pilot authority offering universal Free School Meals for Primary pupils in 2009.	Barbara Hulme	Ongoing
2. That, where possible, all schools implement an effectively	Accepted	Primary schools do keep children in school unless they are taken home by parents/guardians/carers. The council recommends	Elaine Todd	Ongoing

Appendix A.

<p>enforced policy of keeping pupils on school premises at lunch time; including, where possible, providing a range of lunch time activities.</p>		<p>that children in high schools remain on school premises.</p>		
<p>3. That, where possible, schools implement the biometric payment system.</p>	<p>Accepted</p>	<p>We will look at the feasibility of this in terms of cost and manageability. High schools are currently responsible for their own arrangements. However, a biometric solution is planned for those high schools taking the catering service in the future.</p>	<p>Elaine Todd</p>	
<p>4. That primary and secondary schools explore new ways of engaging parents in healthy eating and school meals, for example by publishing menus in school newsletters and local newspapers,</p>	<p>Accepted - Primary</p>	<p>Taster Sessions, Attendance at Parents Evenings, BOGOF promotions. Working with schools to send the menu home to parents. Currently looking at publishing within the Citizen.</p>	<p>Barbara Hulme</p>	<p>ongoing</p>

Appendix A.

taster evenings.				
5. That schools explore ways of providing in-house technical support, where required, to support Catering Managers in using computer software for nutritional analysis.	Accepted	We will approach schools to try and provide this, but there might be a cost. This is already done by HQ staff for primary schools. In high schools this function will be provided through the BSF programme for PFI schools and those taking soft FM services,	Elaine Todd	Ongoing
6. That queuing for school meals is kept outside the canteen in order to create a calmer and more orderly atmosphere in the dining room.	Accepted	We can suggest this, but the management and arrangements for pupil supervision lie with the Headteacher and Governors, not the catering service.	Elaine Todd	Ongoing
7. That school canteens are decorated and furnished in order to create a pleasant dining area for pupils. In particular canteens should display posters promoting healthy eating and pupils'	Accepted - Primary	Decoration of the school Dining Halls is a school issue as the hall is multi-functional. We consult with Primary School Headteachers and display posters as appropriate. For high schools undergoing investment as part of the BSF programme, this is a high priority for students and	Barbara Hulme	ongoing

Appendix A.

work relating to healthy eating, in order to create a more inviting environment.		will be incorporated in design proposals.		
8. That the Secondary School Catering Managers' Forum is acknowledged and supported as an invaluable source of support for Catering Managers and an opportunity to develop and share good practice.	Accepted	Although high schools currently manage their own school meals arrangements we can attempt to facilitate this group. Professional support and training will also be provided for school catering managers transferring to the Facilities Management provider as part of the BSF programme.	Elaine Todd	Ongoing
9. That the Primary Care Trust explore ways of making specialist support available to help Catering Managers ensure menus meet statutory nutritional standards.	Accepted	We will have discussions with the PCT to try and provide this. This is already provided to Primary School Catering who maintain their own Nutmeg database system in order to ensure that menus are nutritionally balanced.	Elaine Todd/Pat McKelvey	Ongoing
10. That the Healthy Schools	Accepted	Agreed	Graham Ashford	Ongoing

Appendix A.

Team continues to support schools in achieving Healthy Schools Status.				
11. That consideration is given to installing larger serving areas in the new schools to be built as part of the Building Schools for the Future Programme.	Accepted	Effective catering arrangements will be incorporated into the designs for the new schools.	Elaine Todd	Ongoing