FOOD FOR LIFE: THE WHOLE SCHOOL APPROACH IN LEICESTERSHIRE

Changing food culture in Leicestershire schools and the wider community since 2013





204 LEICESTERSHIRESCHOOLS WORKINGWITH FOOD FOR LIFE169 PRIMARY SCHOOLS29 SECONDARY SCHOOLS6 SEN SCHOOLS

19%
OF CRITERIA
SUBMITTED SINCE
2021 RECOGNISED
AS BEST PRACTICE

OVER

3,325
CRITERIA
SUBMITTED
SINCE
2014

90 BRONZE SCHOOL AWARDS

WORKING TOWARDS BRONZE

24 SILVER SCHOOL AWARDS

WORKING TOWARDS SCHOOLS SILVER GOLD SCHOOL AWARDS

out of 7 across the UK

WORKING TOWARDS

schools GOLD

TURE

106 schools are reducing inequalities by actively monitoring and taking action to increase Free School Meal uptake

Enabling happy lunchtimes for **29,219 pupils**. **108** schools promote calm and positive dining spaces

42 schools actively discourage unhealthy lunchboxes, and **30 schools** have a food policy signed off by governors

27 schools have achieved **90%** free school meal uptake or improved uptake by **20%**

9 schools have taken considerable measures to increase food consumption and reduce food waste

In **9 schools**, at least **50%** of their KS2 pupils have school meals

s have
% free school
or improved
0%

In 9 school
at least 5
of their housing pupils have

26,716 pupils across **95 schools** discuss healthy and sustainable food



Over **27,000** pupils in **102 schools** are gaining life skills, cooking healthy dishes, growing and composting, all linked to wider learning

35 schools explore the ethical and environmental considerations of food sourcing and link this back to school meals

11,595 pupils in 47 schools are cooking with school grown, organic, seasonal fruit, vegetables and herbs – supporting positive healthy eating behaviour Pupils in **9 schools** create recipes and spend 12 hours cooking in school per year

11 schools connect with farms and orchards, witnessing seasonal changes, exploring soil biodiversity and food production to enhance the curriculum with lived experiences

COMMUNITY AND PARTNERSHIPS

Parents and carers at **93 schools**

engage in schoolhosted cooking and growing activities 40 families

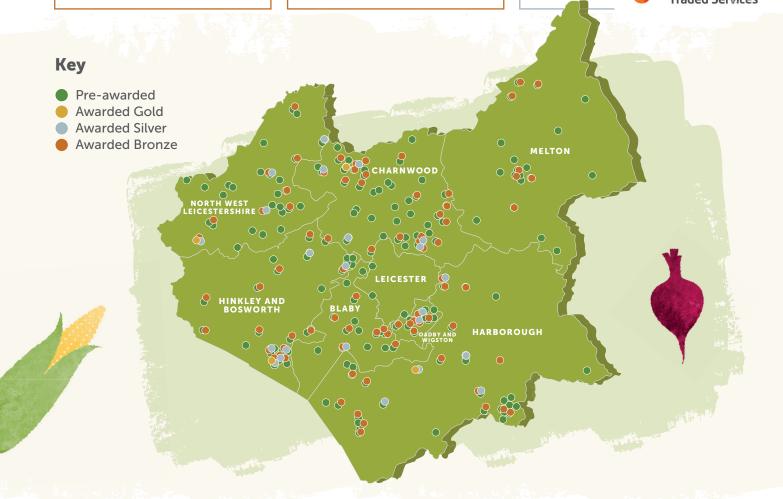
have been supported to grow fruit and vegetables and cook school recipes at home **9 schools** now provide cooking classes for parents outside school hours, normalising cooking from scratch in the wider school community

LEICESTERSHIRE TRADED SERVICES AND FOOD QUALITY

Each day, 25,712 meals across 174 sites are cooked from scratch with no additives or trans fats Menus are designed to prioritise in-season produce

Meals include local and organic produce





STAFF TRAINING IN LEICESTERSHIRE

807 staff received Food for Life training In 2022/23, **100%** of staff attending training reported improved skills and knowledge to deliver food activities

In 2022/23, **99%** of staff attending training reported improved confidence to deliver food activities

Funded by

