

Programmes, partnerships and lots more.....

Food Partnership

The Food Partnership is an exciting opportunity for teachers to take part in free training to help enhance and develop food education in primary schools. There is a particular emphasis on practical food skills.

Secondary food teachers work with primary schools to provide a programme of professional development. This helps the teachers become confident and competent in teaching practical food skills in their own primary school. The accredited Food Partnership training is a free two day training event for primary teachers. The training is carried out by a Food Partnership Local Trainer in a specialist food room in a secondary school with lots of time for practical work. Comprehensive resources are provided to support the programme and there is opportunity for networking and follow up with the local trainer after the event.

For further details about the programme or information about becoming a trainer see the Food in Schools website:

www.foodinschools.org

Let's Get Cooking

Let's Get Cooking is a new, national scheme run by some well known organisations, such as the School Food Trust and the School Nutrition Action Group. The scheme aims to get children interested in how to cook by getting them to try out new recipes and ideas within their local communities. The information on the website is aimed at pupils and encourages them to set up and run the club. For example:

All cooking clubs involved in the Let's Get Cooking scheme must follow these simple rules:

- You need to be aged between 6 and 17 and be in full time education to take part in Let's Get Cooking.
- Let's Get Cooking is based within schools but any work should be done outside the ordinary school day, either before or after school or at the weekends.
- Any cooking demonstration you take part in should involve members of your local community.
- You will need to have 5 fellow pupils who agree to sign up with you (Leadership team) as well as the name of a responsible adult who will come with you on cooking activities.
- You and your fellow pupils will need to attend a special "start up day" in your region where you will learn exactly how Let's Get Cooking works.

The clubs will be funded with £500 in year 1, £1000 in year 2 and £500 in year 3. All of the funds will be paid directly to the school and the club sponsor, along with the headteacher, will be responsible for ensuring the money is spent appropriately. To qualify for Year 2 and 3 funds the club members and leaders must send the Let's Get Cooking

HQ a diary of the club's activities and details of how club members are learning new skills.

www.letsgetcooking.org.uk

The Royal Society of Health carried out a consultation on the Lets Get Cooking programme and have published a report available on their website:

www.rsph.org/policy/letsgetcooking

The consultation supports a Big Lottery Fund bid by the School Foods Trust in partnership with the British Nutrition Foundation, Prince's Trust, Improvement Foundation, Business in the Community and Magic Outcomes aiming to roll out 4000 cooking clubs across England by the end of 2008. The funding decision should be known by July 2007 and if successful the intention is to publicise the programme late summer and ask interested groups to apply to set up a Let's Get Cooking club in their area.

Active Kids Get Cooking

Active Kids Get Cooking recognises excellent healthy eating work and cooking by pupils in primary, middle and special schools throughout the UK (including the Channel Islands and Service Children's Schools). Active Kids Get Cooking is the new name for Taste of Success. Active Kids Get Cooking provides a real focus for schools in a time of great interest in child health, healthy eating knowledge and cooking know-how. It supports healthy schools initiatives throughout the UK by demonstrating commitment to food education, healthy eating and cooking. The programme supports schools by providing an opportunity to reward pupils with collectable certificates which show off their food knowledge and cooking capability and up-to-date information and resources to support food activities in school. Teachers can register free online and they receive a comprehensive teacher's guide with information about how to run and administer the programme. The benefits of the programme can be summarised:

- supports the curriculum in primary and secondary schools;
- links to Healthy Schools initiatives throughout the UK;
- promotes cooking in school;
- supports the teaching of healthy eating, based on the Balance of Good Health;
- provides schools with the opportunity to demonstrate its commitment to food education;
- recognises and rewards pupils excellent food work.

www.activekidsgetcooking.org.uk

Cook It

This is the name of the annual Guild of Food Writers Children's Cooking Campaign (this year is - 007 Licensed to Bake!). See below:

"Are you between 8 and 14? Do you love to bake? Then enter this year's national cooking competition!

To enter the Guild of Food Writers Cook It! competition, come up with a two course menu of main course and dessert. This year's competition aims to encourage children to bake and one of the dishes on the menu must be an oven-baked dish, either savoury or sweet, such as a pastry pie, flan or cake. Send in your recipes by Thursday 12 April 2007 for your chance to win fabulous prizes.

Six talented finalists will be chosen from the entrants of this nationwide competition to come to London on Thursday 24 May to prepare their meals in front of the judges in the BBC Good Food Magazine test kitchen.

This year's judges include celebrity chef Marcus Wareing (BBC Two's Great British Menu), cookery writer Sophie Grigson, chef Mark Hix (Executive Chef, Caprice Holdings) and BBC Good Food Magazine's Food Director Sara Buenfeld."

The Guild of Food Writers' children's cookery competition is part of a national children's food and cookery education campaign launched by the Guild of Food Writers in 2003.

There is a link on their website called "National organisations involved with educating children on food" that provides a comprehensive list and website links for national and local projects.

www.gfw.co.uk

Food for Life Partnership

The **Food for Life Partnership** is led by the Soil Association, and consists of the Focus on Food Campaign, Garden Organic and the Health Education Trust, bringing together the experience of successful practical work in schools, revolutionising school meals and giving children the chance to grow and cook food, and visit organic farms. 180 schools in diverse communities across England will become Flagship Schools and Communities, acting as beacons of good food culture to inspire schoolchildren and parents across the country to start cooking, re-skilling dinner ladies, and offering farmers secure markets for local, organic, seasonal and sustainably-produced food. All schools will be able to work towards a new Food for Life Mark, which will be awarded at Gold, Silver and Bronze levels and will be launched in September 2007.

The first round of recruitment for Flagship Schools and Communities in the South West, West Midlands and North East has now closed. From this round, the partnership selecting 6 out of the 20 schools per region by June 2007 and work will begin in September.

The phase of recruitment will be for the North West, East Midlands and East of England and the final phase will include London, the South East and Yorkshire & Humber. They will be seeking nominations from regional public health and food procurement experts, as well as direct applications from interested schools and caterers.

If you would like to learn more about Food for Life or have questions about the Flagship School recruitment, please contact Neko Griffin at the Soil Association on 0117 314 5180 or email ngriffin@soilassociation.org.

www.soilassociation.org

Lets Cook!

This programme is run by ContinYou and is integral to their Extra Time study support package. They produce a series of publications and mini guides, including Breakfast Club Plus.

ContinYou is a leading UK educational charity with a comprehensive network of schools and local authorities. Over the past few years, starting long before Jamie Oliver visited a school canteen, ContinYou has received funding from the Department of Health to develop and run clusters of healthy cookery clubs to provide the materials for its Food in Schools Toolkit (www.foodinschools.org).

In 2004 ContinYou ran a pilot cookery club programme, supported by the Food Standards Agency in England. This project led to the *What's cooking?* written resource, which was aimed at developing clubs for 11 to 14 year olds. This guide is available in both English and Welsh to download from

www.continyou.org.uk/whatscooking.

Let's Cook is a guide for schools to set up and run cookery clubs. The guide is aimed at anyone who is starting up a cookery club or who wants to improve on the provision that they are currently offering. Each section deals with a different issue that needs to consider when planning your club, and provides answers to many of the practical questions that schools may be facing. In each section there are mini case studies, top tips and hints on keeping a club going. ContinYou also offer training to accompany the guide.

www.continyou.org.uk/letscook

FutureChef Competition

FutureChef is run by the Springboard Charitable Trust and is part of its high-profile national schools programme. FutureChef is designed to help young people aged 12-16 learn about food and how to cook, and is based on a nationwide four-staged competition. It provides a unique insight into the world of professional cooking by capturing imagination, recognising talent and providing a potential platform to launch a career. Supported by key industry partners and judged by some of the country's top chefs, last year's competition attracted 5,871 entrants from 581 schools throughout the UK. Now in its seventh year of operation, FutureChef has given more than 20,000 students a taste of the culinary world at its working best. FutureChef aims to assist even more young people to develop skills and gain direct work experience through links with the programme's mentor chefs and the industry. It also provides expert advice on the career options and entry routes available within this rapidly expanding industry.

The competition is open to all 12-16 year old secondary school pupils resident in the UK. Normally 12-16 year olds would enter via a school but on the occasion where a school would not wish to take part, the individual would need to contact their local Springboard Office.

At the Local Heat stages of the competition comes the introduction of the mentor chef. Springboard source well-respected chefs from across the UK, who are then screened by our partners and the Craft Guild of Chefs, the UK's leading chefs association. Springboard will allocate a mentor chef to judge at a Local Heat and then assign the chef

to the winning student. These chefs are usually based close enough to the school in order to make it easy to meet. Mentor chefs act as a vital link between Industry and education and are primarily there to help assist and guide the Local Heat winner successfully throughout the rest of the competition.

There are four stages to completion of the FutureChef programme, culminating in the National Final.

The Format is as follows:

Stage 1

June – October School Heats

The challenge is to cook a hot main course within a budget of £3.50 for the School Heats. The winning pupil will then go on to represent their school in the Local Heat.

Stage 2

October/November – December Local Heats

At Local heat stage, competitors have to widen their repertoire and prepare and cook a hot main course and hot or cold dessert for two within a budget of £5.00. Students have to provide a full costing for the meal. A mentor chef will then judge each Local Heat providing the winner with ongoing encouragement, expert advice and assistance for the remainder of the competition. The winner of each Local Heat goes on to compete in one of 11 Regional Finals.

Stage 3

January – February Regional Finals

At this stage FutureChef really heats up and competitors, having been coached by their mentor chefs, have to prepare and cook a hot main course and a hot or cold dessert for two. At stake is a place at the prestigious Grand Final. The budget is £7.50 and competitors must provide a full costing and a time plan for their meals. Regional Finals are judged by leading chefs in the local area.

Stage 4

March - National Final

Winners of each Regional Final will take their places in the National Final to be held in London. Competitors will prepare and cook a two-course meal consisting of a hot main course and a hot or cold dessert for two from a specially selected basket of ingredients, provided prior to the Final. The Final will be judged by a panel of famous chefs, who will be judging each competitor on their cooking skills, menu balance, composition, taste & flavour, creativity & presentation, work method and workmanship.

www.springboarduk.org.uk/futurechef/competition

Chefs Adopt a School Scheme

Schools are adopted by chefs who are members of the Academy of Culinary Arts. They give their time voluntarily because they want to pass on the passion that first brought them to the profession they love.

The chefs deliver a series of three annual sessions to the school in the form of structured one hour workshops which integrate with the National Curriculum. They work mainly with primary age pupils but are developing a secondary programme. A preliminary meeting is recommended to establish:

- The outline of the programme, which can be adapted according to the children's age and their current school work.
- Where the sessions will be held
- What preparation is necessary prior to the session.
- How much the children will participate or be involved.
- How can parents be involved.
- Children are encouraged to write about their experience and send their notes and pictures (where possible) to the Academy.

www.academyofculinaryarts.org.uk

Focus on Food

The **Focus on Food** campaign was founded by the RSA (Royal Society for the encouragement of Arts, Manufactures and Commerce) to promote and strengthen the status of practical food education in primary and secondary schools.

Part of its work is to run Cooking Buses, one in partnership with the Food Standards Agency. Overall, the campaign aims to:

- improve teacher training
- improve teacher recruitment
- improve teaching facilities in schools
- secure and allocate funds for ingredients
- match industry funding for food education
- ensure all school inspections include food education
- implement a whole-school approach to food in all schools
- make food education compulsory at Key Stage 3

The campaign's programme of activities is designed to put cooking at the core of the food curriculum. The Focus on Food Cooking Buses are the campaign's flagships. They deliver food education support and intervention in the form of inspirational onboard cooking workshops for primary and secondary schools. The workshops are tailored to engage young people, enrich the curriculum, and train teachers. All Cooking Bus activities are planned and run by the campaign's highly experienced food education teachers. Other Focus on Food activities include Focus on Food week in June, the Cook School magazine, which is available free to schools, and a series of open lectures in Halifax and London. For further information about the Focus on Food campaign

The Design Dimension Educational Trust

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www.designdimension.org

Year of Food and Farming

The **Year of Food and Farming** is an industry-led initiative aimed at helping children and young people learn more about how food is grown and produced and how it reaches the consumer. It will also help children learn more about:

- what happens on a farm & what life is like in the countryside
- how to prepare or cook food
- what good nutrition means and how that can contribute to a healthier lifestyle
- what the countryside can offer in terms of leisure, sports and employment.

The Year of Food and Farming will run through the academic year from September 2007 to July 2008. A series of national, regional and local events and learning resources will be supplemented by a wide range of other activities for children to participate in. The initiative will also help create strong and lasting links between schools and food and farming businesses, and provide educational material that will be used by schools beyond the year itself. This is an industry-led initiative first proposed by the charity Farming & Countryside Education (FACE) and supported by Defra, the Department for Education and Skills, and the Department of Health, the Royal Agricultural Society for England, and many other organisations in the food and farming industries. His Royal Highness the Prince of Wales will act as Patron for the Year. A dedicated Year of Food and Farming website, hosting education materials and details of how to get involved in activities in each region, will be developed ahead of the formal launch in September 2007.

www.defra.gov.uk/schools/yff.htm