

Making a meal of it

School leaders from all over the country discussed how they had responded to the new school meal guidelines.

One contributor described how tasting sessions had been successful in encouraging pupils, parents and staff to tuck into the new term's healthier menus but others lamented that banning burgers and prohibiting pizza in favour of salads and fruit appears to have come at a price, with reported lost canteen takings, harassed canteen staff and disgruntled children.

"We have also committed to buy local foods wherever possible and we get our meat from the local butcher, veg from the local farmer,"

A headteacher shared his experience in setting up a 'SNAG' (Schools Nutrition Action Group) – including staff, pupils, parents, governors and the school nurse – to find the right



recipe for success. "We have also committed to buy local foods wherever possible and we get our meat from the local butcher, veg from the local farmer," she said. "There has been a cost but as the quality of food has gone up sales have also grown."

In contrast, another contributor described the changes in her secondary school canteen as 'mayhem' remarking that "more staff are needed to be able to facilitate the change but staffing hours are based on the income they take in...the students are bringing packed lunches so the canteen takings are down which will result in the hours of kitchen staff being cut."

"There has been a cost but as the quality of food has gone up sales have also grown."

If you are not yet a member of talk2learn and would like to join, more information is available at www.ncsl.org.uk/onlinecommunities