## Senior leadership checklist: outstanding school food provision

#### **Primary school**

	1.	Create a positive dining environment with a clean, attractive dining area, short queuing times and proper crockery used (as opposed to flight trays)
	2.	Ensure school meals are routinely reviewed by Governors, Senior leadership and pupils
	3.	Include pupils in decision making on school food provision, menu planning and where possible in the preparation and serving of lunches
	4.	Invite families and the local community to be part of the school food system, including being invited to lunches
	5.	Ensure consistent healthy eating messages throughout the school day, including during lessons, breakfasts, after school clubs and in assemblies
	6.	Implement Southwark's healthy dessert policy is applied to all lunches (LINK TO BE ADDED)
Щ	7.	Implement Southwark's water only policy is applied throughout every school day (LINK TO BE ADDED)
Щ	8.	Serve lunches that meet the School Food Standards. <a href="www.gov.uk/government/publications/school-food-standards-resources-for-schools">www.gov.uk/government/publications/school-food-standards-resources-for-schools</a>
Щ	9.	Ensure Cooks and Lunchtime Supervisors are key members of staff, attending staff meetings and regular opportunities to meet with parents
Ш	10.	Promote sustainable food choices throughout the school day. For example, sourcing local produce, providing meat free options as well as food growing and recycling projects

Further information and guidance for school meals provision is available: LINK TO BE ADDED Alternatively, email <a href="mailto:schoolfood@southwark.gov.uk">schoolfood@southwark.gov.uk</a>

## Senior leadership checklist: outstanding school food provision

#### Secondary school

Ш	1.	create a positive dining environment with a clean, attractive dining area, short queuing times and proper crockery used (as opposed to flight trays)
	2.	Ensure school meals are routinely reviewed by Governors, Senior leadership and students
	3.	Include students in decision making on school food provision, menu planning and where possible in the preparation and serving of lunches
	4.	Invite families and the local community are part of the school food system, included being invited to lunches
Ш	5.	Ensure consistent healthy eating messages throughout the school day, including through the curriculum and after school clubs
Ш	6.	Explore innovation, such as through cashless payments and pre-ordering options
닏	7.	Promote refilling water bottles over purchasing drinks, for health, economic and environmental benefits
닏	8.	Lunches served meet the School Food Standards. <a href="www.gov.uk/government/publications/school-food-standards-resources-for-schools">www.gov.uk/government/publications/school-food-standards-resources-for-schools</a>
Щ	9.	Ensure Cooks are key members of staff, attending staff meetings and regular opportunities to discuss meal provision with students
	10.	Promote sustainable food choices throughout the school day, sustainable For example, sourcing local produce, providing meat free options as well as food growing and recycling projects

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# Senior leadership checklist: outstanding school food provision

### **Nursery**

	1.	Create a positive dining environment with a clean, attractive dining area, with proper crockery used (as opposed to flight trays)
	2.	Ensure nursery meals are routinely reviewed by Governors, Senior leadership and children
	3.	Include children in menu planning and where possible in the preparation and serving of lunches
	4.	Invite families and the local community to be part of the school food system, including being invited to lunches
	5.	Ensure consistent healthy eating messages throughout the day, including play, breakfasts and snacks
	6.	Implement Southwark's healthy dessert policy is applied to all lunches (LINK TO BE ADDED)
	7.	Ensure children are encouraged to regularly access water for themselves
	8.	Serve meals that meet the Eat Better Start Better guide www.foundationyears.org.uk/wp-content/uploads/2017/11/Eat-Better-Start-Better1/
Щ	9.	Ensure Cooks and Lunchtime Supervisors are key members of staff, attending staff meetings and regular opportunities to meet with parents
	10.	Promote sustainable food choices. For example, sourcing local produce, providing meat free options as well as food growing and recycling projects

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