



Working in partnership helping schools to meet the mandatory School Meals Standards

CASE STUDY

Name of School: St Joseph's Catholic Primary School
Primary or Secondary: Primary
Date: June 2007
Author: Education Leeds – taken from a previous publication.

Brief Description of Project:

In Summer 2006, St. Joseph's Primary School decided to cease their contract with Crown Point Caterers as they wanted to have more control over what the children were actually served. During this period, St. Joseph's set about providing an in house catering service. Using a whole school approach to address healthy eating in the school, Mrs Rushall (Headteacher) and Mrs Mewse (school bursar) took a number of positive steps;

Action Taken:

Local vegetable suppliers were sourced within 3 miles from the school.
Local meat suppliers were also sourced.
Consultation with a menu advisor led to a fixed, two week rota menu being implemented.
Plastic trays were the first thing to go. New plates and cutlery were ordered from Ikea and paid for by Mrs Rushall.
Consultation with cooks and whole school staff who were supportive of the change.
Parents were made aware of the planned changes through newsletters.
New sinks and ovens were installed in the school kitchen.
Changes to school meal provision were implemented.
Monthly sampling of food to test pupils' reaction to likes and dislikes.
Encouragement and reinforcement from school kitchen staff and lunchtime supervisors on healthy eating.
Lunchbox monitoring, addressing healthy eating to all pupils.

Outcomes:

School meals meet the Government's food standards. In the space of just two months, school meal uptake has risen dramatically from 73 pupils to a maximum of 115 with more on the waiting list.

Going back to a traditional school meals service, children now eat their food off new plates with real cutlery. Pupils sit in fixed places, in mixed age groups. Senior pupils at each table serve the food and drinks, helping to establishing 'good pupil modelling' and aiding 'time management.' Once everybody on the table has finished their main meal, pupils stack away the dirty plates and cutlery and repeat the process for dessert. Once finished, the pupils clean the tables.

Sustainability:

The meal cost has remained fixed at £1.60 per meal, helping the changes to run smoothly and aiding uptake. Meal supervisors all have basic food and hygiene certificates so if ever catering staff are unavailable the school have cover to prepare the food.

Contact Information:

St Joseph's Primary School
Mount Pleasant Road
Pudsey
Leeds
LS28 7AZ

0113 214 6099