



Awarded to

*Bilsthorpe Flying High Academy*

In Partnership with Schools Catering  
Nottinghamshire.

Chief Executive  
Soil Association Certification

Team Manager  
of School Catering

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The Food for Life Partnership Mark is an action framework and award scheme to help schools and their communities transform their food culture.

Schools need to demonstrate progress in four important areas:

- 1 **Food leadership** (whole school approach and food policy)
- 2 **Food quality and provenance** (seasonal, fresh, local and organic ingredients)
- 3 **Food education** (cooking, growing and farm links)
- 4 **Food culture and community involvement** (dining experience and community links)

**BRONZE** schools serve seasonal school meals with at least 75% of dishes freshly prepared by a well-trained school cook. Pupils and parents are involved in planning improvements to school menus and the dining experience via a school nutrition action group, boosting school meal take-up. Every pupil has the opportunity to visit a farm during his or her time at school, and opportunities are given for groups of pupils to do cooking and food growing activities.

**SILVER** schools serve school meals on plates, not flight trays, and a range of local and organic items are served. All chicken, eggs and pork are Freedom Food or free range and no fish from unsustainable sources is served. The school has a cooking club, and pupils have the chance to cook with and eat the produce they grow in the school garden. Parents and the wider community get involved in food education via food-themed events.

**GOLD** schools are hubs of good food culture in their community, actively involving parents and community groups in cooking and growing activity. School meals are at least 75% freshly prepared, 50% local and 30% organic, and the majority of pupils are choosing to eat school meals. Groups of pupils are actively involved in the life of a local farm and every pupil has the opportunity to experience growing some food. Up to Key Stage 3, every pupil will have 12 hours or more of practical cooking per year by 2011.

## Food quality and provenance criteria

### Bronze

- No undesirable additives and hydrogenated fats.
- At least 75% of dishes on the menu are freshly prepared.
- Meat is farm assured as a welfare minimum. Eggs are from cage-free hens.
- Menus are seasonal and in-season produce is highlighted.
- Menus cater well for all dietary needs in the school population.
- Continuous professional development is available to catering staff, including training in fresh food preparation.
- A member of catering staff is encouraged to get involved in food education activities, with the support of the school.

### Silver

- A range of locally sourced items is on the menu.
- A range of certified Organic or Marine Stewardship Council -certified items is on the menu.
- Poultry, eggs and pork are produced in line with standards set for the Freedom Food scheme as a welfare minimum.
- No fish is served from the Marine Conservation Society 'Fish to Avoid' list.
- Information is on display about the origins of fresh produce.
- At least one product on the menu or in vending machines meets Fairtrade standards.

### Gold

- At least 30% of ingredients are from a certified Organic or MSC-certified source.
- At least 50% of ingredients are locally sourced.
- Certified Organic meat, dairy products or eggs feature on the menu as animal welfare best practice.
- Steps are being taken to increase the take-up of non-meat dishes, to promote a balanced, sustainable diet.