

DEPARTMENT OF EDUCATION, SPORT AND CULTURE

RHEYNN YNSEE, SPOYRT AS CULTOOR



Isle of Man
Government

Reiltys Ellan Vannin

2023 School Meals Review

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Introduction

At the July 2023 sitting of Tynwald, the Minister for Education, Sport and Culture, Julie Edge MHK, committed to a review of School Meals be undertaken, with an update by January 2024. The commitment was given, following a Tynwald Oral Question raised by Mrs Daphne Caine, MHK, in respect of ultra-processed food.

A project review team was formed in October 2023 and met monthly November 2023 to February 2024, to share knowledge and information, and ultimately producing this report.

Executive Summary

School Meals presently cost the Department **£2,522,000** annually (data point as at end of 22/23 period). In Primary, this equates to £1,708,000 and in Secondary this equates to £814,000.

A review of this nature has not been undertaken by DESC for some time. The last large-scale change to the operating model was in 2014-2017, when a new operating model was trialled by the then Department of Health (DoH), as part of a Shared Services initiative, following which it was returned to DESC's control during 2018.

The central shared approach was for all resources to be centralised to the DoH, however unfortunately the change was not permanent, and the service returned to the Department to take forwards.

The current operating model is that Primary schools have a centralised DESC management and budgetary function overseeing all kitchens and meal provision. Secondary schools work independently of each other, independently from Primary schools and independently from DESC. Secondary school budgets are presently completely devolved from DESC, a Head Teacher has overall control of the manner in which their allocated budget is spent.

The administration of free school meals is undertaken centrally by DESC for both Primary and Secondary recipients. This year (23/24), there are **979** free school meal recipients registered in Primary schools. DESC subsidises school meals and in 2022/23 in Primary schools, the cost per meal was £4.37, and parents/guardians paid £2.35. Therefore, cost to DESC was £2.02 per meal.

In Secondary, it is quite different to the Primary school provision, as there are a range of meals being served in the lunchtime canteen environment, with the main hot meals being selected as the main choice, closely followed by other hot food offerings.

By way of an explanatory breakdown, looking at one of the Secondary schools, and the food types being served, are as follows:

Example details of Secondary school food served between 1st February 2023 and 31st January 2024	Data set total	Per day Total (based on 190 days)	Per week value (based on per day value x5)
Total all hot food items	70,537	371	1856
Main meals / Main course items	31,363	165	825
Hot wraps, sandwiches, etc	12,530	66	330
Jacket potatoes	3,312	17	87
Homemade soup	2,436	13	64
Hot baked potato wedges, beans, etc	20,771	109	547
<i>NB - Cold wraps, small salad pots, break items (e.g. toast, croissant), not included.</i>			

Table above - breakdown of Secondary School Meal types served (data source from school's own cashless catering system)

This year (23/24), there are **951** free school meal recipients registered in Secondary and UCM. In Secondary, as a result of the devolved budget to Secondary schools, they directly subsidise their own meals, but are required to provide a meal option, equivalent to the cost of a free school meal.

UCM - Out of Scope

As UCM operates quite differently to the Secondary Schools, in that it has an outward customer facing presence, and a relatively new structure and leadership team in place, who are already looking at how it is to operate and the future may be subject to change, as part of business as usual. It has therefore out of scope, and this review will focus on the school based provision in the first instance. UCM can be re-visited later. For this review some of the numeric data for UCM is included, as a collated figure within Secondary, where it cannot be easily extracted.

Summary Table of Report Operating Model Options & Improvement Options

The report goes on to recommend the following options and improvements to school meals, with a proposed timeframe for implementation, summarised in the table below and later in the report.

	Operating Model/ Improvement Options	Identified link to terms of reference	Link to Climate Impact Assessment
1	[Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted]	Review of existing Operating Model. Purchasing & tendering process. Quality assurance of school meal provision. Operational factors including resources, which cause challenges. The provision of cooking – types of kitchens and equipment.	Environmental - Sustainable Transport Environmental - Climate change adaptation Social – Local economy and jobs Social - food
2	[Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted] [Redacted]	Review of existing Operating Model. Purchasing & tendering process. Quality assurance of school meal provision. Operational factors including resources, which cause challenges. The provision of cooking – types of kitchens and equipment.	Environmental - Sustainable Transport Environmental - Energy Use Environmental - Climate change adaptation Social – Education Social – Accessibility Social – Local economy and jobs Social - food

5	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Review of existing Operating Model. Operational factors including resources, which cause challenges.	
6	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Review of existing Operating Model. Operational factors including resources, which cause challenges. Quality assurance of school meal provision. The provision of cooking – types of kitchens and equipment.	Environmental - Waste Environmental - Sustainable transport Environmental - Climate change adaptation Social - health
7	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Review of existing Operating Model. Operational factors including resources, which cause challenges. Quality assurance of school meal provision. The provision of cooking – types of kitchens and equipment.	Social – Education Social – Accessibility Social - health

	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]		
10	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Operational factors including resources, which cause challenges. The provision of cooking – types of kitchens and equipment.	Environmental - Sustainable materials
11	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Operational factors including resources, which cause challenges. Quality assurance of school meal provision	
12	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Review of existing Operating Model Purchasing & tendering process Quality assurance of school meal provision (linked to kitchen refurbishments, ultra- processed food). Operational factors including resources, which cause challenges. The provision of cooking – types of	Environmental - Sustainable Transport Environmental - Energy Use Environmental - Climate change adaptation Social – Local economy and jobs Social - food

		kitchens and equipment.	
13	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing. Operational factors including resources, which cause challenges.	Environmental - Greenhouse Gases Environmental – Waste Social - food
14	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing. Operational factors including resources, which cause challenges. Purchasing & tendering process	Environmental - Greenhouse Gases Environmental - Waste Environmental - Sustainable materials
15	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing. Operational factors including resources,	Social - equity

	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	which cause challenges. Purchasing & tendering process. The provision of cooking – types of kitchens and equipment.	
16	[REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing. Operational factors including resources, which cause challenges. The provision of cooking – types of kitchens and equipment.	
17	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing.	Social – Education Social - health
18	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing.	Social – Education Social - health

	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Operational factors including resources, which cause challenges. Purchasing & tendering process. The provision of cooking – types of kitchens and equipment.	
21	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing. Operational factors including resources, which cause challenges. Review of existing Operating Model Purchasing & tendering process	Social – Education Social – Accessibility Social – health Social – local economy and jobs
22	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Ultra Processed food Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing. The provision of cooking – types of kitchens and equipment.	Social – Education Social – health Social – local economy and jobs

	[REDACTED] [REDACTED] [REDACTED] [REDACTED]		
23	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Cost of provisioning school meals, including free school meals, provision of breakfast clubs, funding and resourcing. Operational factors including resources, which cause challenges. Review of existing Operating Model.	Social – Education Social – Accessibility Social – health
24	[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	Ultra Processed food	Social – Education Social – health

Background and Legal

A Terms of Reference was agreed with the previous DESC Minister, Mrs Julie Edge MHK and the previous DESC political member, Mrs Christian MHK that the report would look at the following areas:

- Current operating model and consideration of other operating models, financial implications and a high-level implementation plan, for both short and long term, if another operating model is to be considered;
- Review of standards used in other jurisdictions and a comparison with what is used in the Isle of Man, across both Primary and Secondary schools (e.g. Jersey, Guernsey, Wales, Scotland);
- Operational factors, including resources, which cause challenges;
- The purchasing and tendering process;
- The provision of cooking – types of kitchens and equipment;
- The cost of provisioning school meals, including free school meals;
- The provision of breakfast clubs, their funding and resourcing;
- Quality assurance of school meal provision; and
- Communication channels to schools and parents/guardians in respect of school meals; and
- Meet climate change obligations ensuring that a climate change impact assessment is completed.

Legal

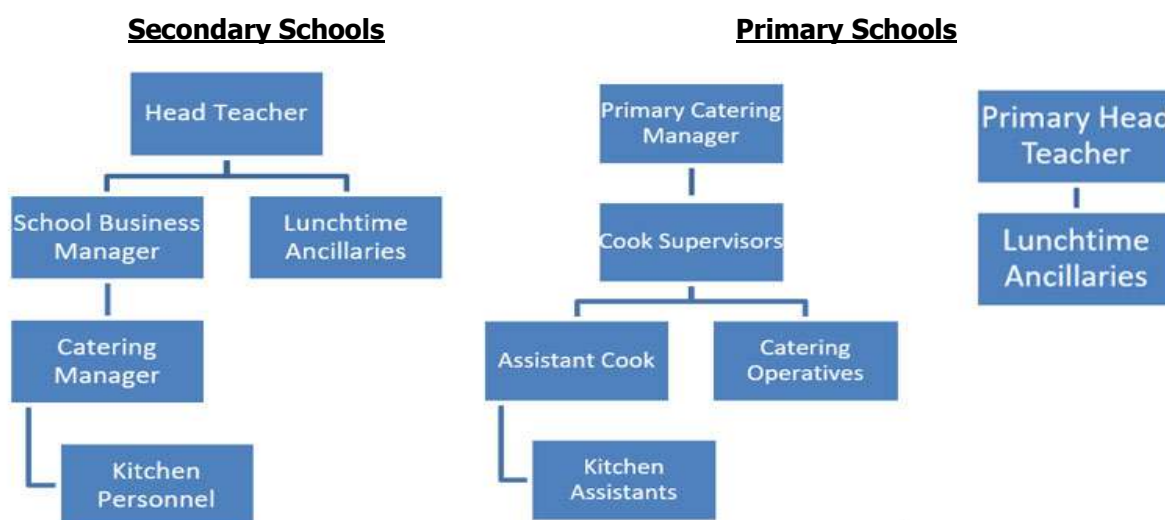
Section 39 of the Education Act 2001, refers to the “provision of food and drink” namely:

- (1) The Department may provide or arrange for the provision of food and other refreshment for pupils in attendance at provided schools, maintained schools. Special schools and colleges provided or maintained by the Department.
- (2) Regulations may make provision as to –
 - (a) The manner to which and the persons by whom the expense of providing such food or refreshment is to be defrayed;
 - (b) The facilities to be afforded (including any buildings or equipment to be provided); and
 - (c) The services to be rendered by governing bodies and teachers with respect to the provision of such food or refreshment.
- (3) Such regulations shall not –
 - (a) Impose upon teachers at any school or college duties upon days on which the school or college is not open for instruction, or duties in respect of meals other than the supervision of pupils,or
 - (b) Require the governing body of a maintained school, or the proprietor of a college other than a college provided by the Department, to incur expenditure.

Current Operating Model

Current Operating Model and consideration of other operating models, financial implications and a high-level implementation plan, for both short and long term, if another operating model is to be considered)

Current Organisational Structure



The current operating model for school meal provision is that Primary schools are centralised and managed by a central DESC based unit, for all food planning, ordering, invoicing, staff management, training, equipment maintenance and management, and overall provision of the service into Primary schools. Most Primary schools operate using an automated cashless payment system method, which aids the centralised approach.

From September 2018, all school meals are cooked either fresh or frozen at all sites, no hot food has been transported between sites, since before then. Transporting fresh and/or partially cooked food via a transport service was historically expensive, some food doesn't travel well, it may not look appealing and temperature needs to be carefully controlled and monitored, to ensure quality is maintained.

Secondary schools all operate independently of Primary schools and of each other; each being solely responsible for the planning, purchasing, management of kitchens, staffing and delivery of school meal provision. In addition to this, Secondary schools also offer morning foodstuffs (e.g. toast, cereal bars),

break foodstuffs (e.g. snacks, drinks), in addition to the lunchtime meals. Secondary schools use an automated cashless payment system, as a means of payment method.

Historically, prior to 2014 (or earlier), the DESC central team ran both Primary and Secondary provision, with ancillary roles, as it was classed as the 'school meals service'. During that period and, following the lead officer's retirement, the budgets and ancillaries were disseminated out across all Secondary & UCM, however Primary remained in the centre.

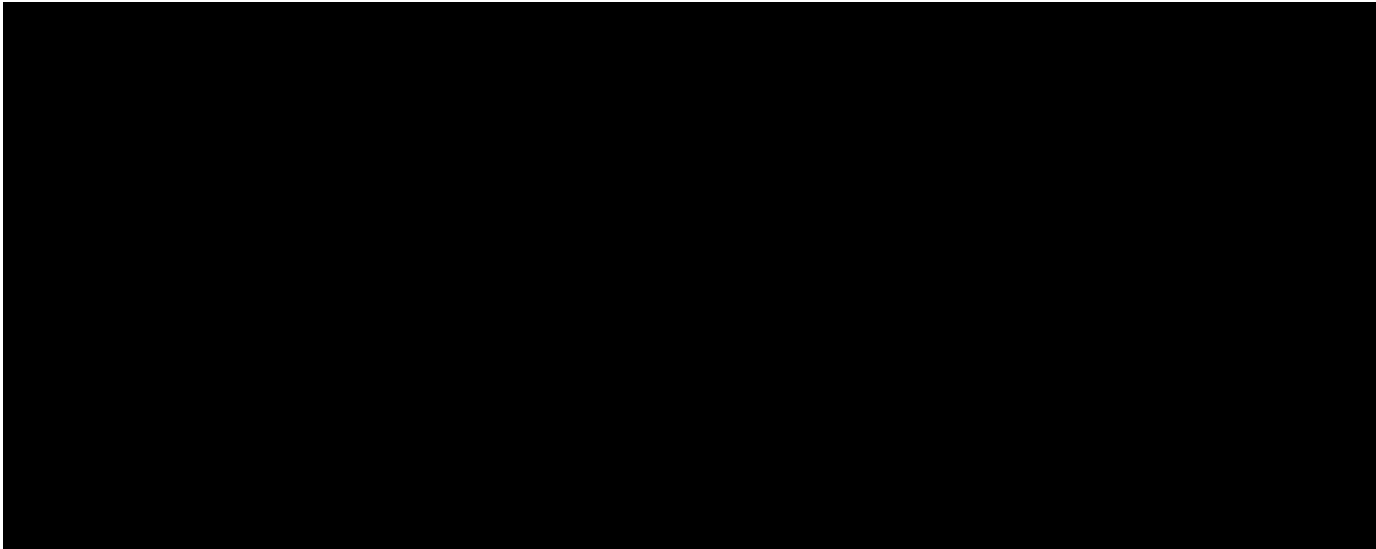
Primary schools

Primary schools can serve up to an average of 3,500 dinners per day. The catering staff pride themselves on producing high quality food. It is the staff's responsibility to maintain the kitchen equipment to ensure that it is all fully functioning and if there are any issues, the kitchen staff would contact DESC to seek guidance and support.

Primary schools currently use the guidelines from the UK "*The School Food Standards*" as best practice, as the Island does not have its own published standards. A commitment was made in a 2021 sitting of Tynwald, whereby a commitment was made for published standards and a production of a Child Weight Management Strategy. This work is being led by Public Health, and DESC are collaborating, as part of that joined up approach. Menus are planned on a three-week menu cycle and all allergies and special diets are catered for. There is a daily salad bar in each Primary school.

The Primary Catering Team regularly contact the Public Health Division, seeking guidance on specific dietary needs, and advice for some matters, to assist with the provision of nutritional data about specific ingredients.

Primary schools operate using a cashless payment system method, which aids the centralised management and supply of food stuffs. Some Primary schools do not use the system to its fullest potential, in line with the coloured bands process in schools, as part of meal choice being made each morning. This is explored in more detail, later in the report.



With the current model, all kitchen staff are trained in food hygiene/allergies, food standards/safety and they attend courses as and when required, to maintain that knowledge and practice.

Other Practices being used in Primary Schools

[Redacted text block]

[Redacted text block]

[Redacted text block]

Secondary schools

Secondary schools all operate independently of each other, each solely responsible for the planning, purchasing, management of kitchens, staffing and delivery of school meal provision. In addition to this, Secondary schools also offer morning foodstuffs (e.g. toast, cereal bars), break foodstuffs (e.g. snacks, drinks), in addition to the lunchtime meals. Secondary schools use a cashless payment system as a means of payment method.

In the current Secondary school model, the schools offer onsite catering facilities, catering for up to 1,450 students per day, offering hot and cold food at break and lunchtime. In some Secondary schools, there is also internal catering for staff, outside visitors and functions.

Each Secondary school recruits and employs their own kitchen staff who provide both hot and cold food to pupils. There are no kitchen relief staff to cover absences or last-minute changes should they arise.

Unlike Primary schools, Secondary schools are all operating individually when it comes to buying from suppliers. [REDACTED]

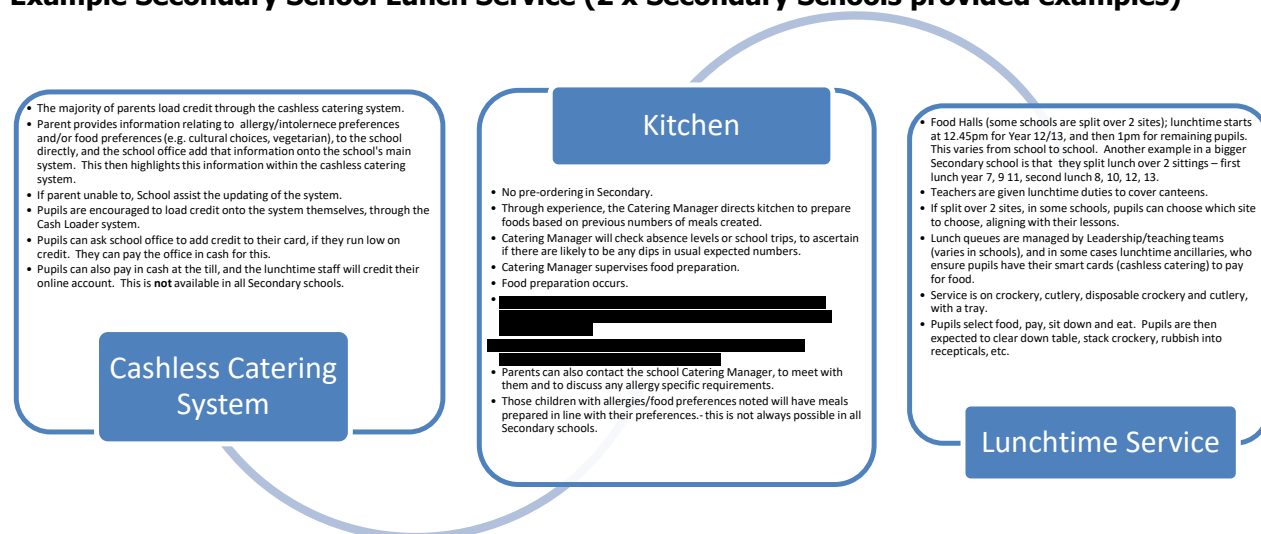
[REDACTED] Secondary schools do, where possible, order locally sourced and fresh produce. Some Secondary schools, meet regularly with suppliers of produce and non-consumables to seek best value. Menus are not static so special offers can be taken up. With a focus on cost, ingredients are ordered in an attempt to break even and as a consequence, the cost to produce a meal is balanced across the week and not costed per meal.

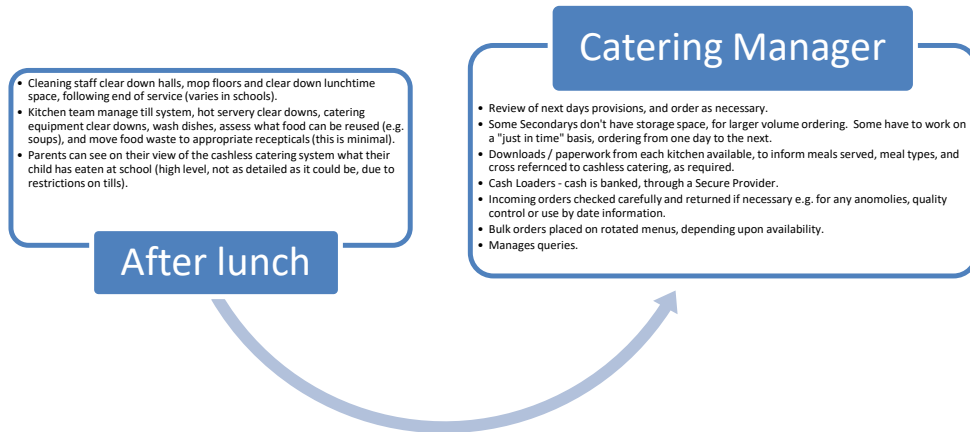
Some equipment in Secondary schools, requires maintenance and update, which the schools have to manage and plan for themselves. For example, some equipment is reaching its end of life (c. 15 years) and in need of upgrade, which the school self-manages and plans.

[REDACTED] Some Secondary schools use the guidelines from the UK "*The School Food Standards*" as best practice, as the Island does not have its own published standards. The Secondary school menus are planned on a 4-week menu cycle and any special diets are catered for. There is a daily salad bar in all schools.

Secondary Schools are contacted at the outset of a new pupil joining the school, by their parents, to discuss dietary options, to ensure there is appropriate options in place, as far as is reasonably practicable for pupils with dietary preferences.

Example Secondary School Lunch Service (2 x Secondary Schools provided examples)





Consideration of a new Operating Model

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Other jurisdictions operating models

Research was undertaken, to ascertain how school meals were provided around the UK and the Channel Islands, in consideration of other operating models being used.

Guernsey

Food in Guernsey Schools (<https://www.gov.gg/CHttpHandler.ashx?id=145330&p=0>, accessed 12.12.2023)

This Policy Directive and Guidelines adhere to the Guernsey School Food Standards <https://www.gov.gg/CHttpHandler.ashx?id=145329&p=0> which focusses on a “whole school” approach, and which sets out which food groups can be served and when throughout the academic year. This includes breakfast and after school clubs. Snacks and tuck shops in Primary and Secondary schools, learners are encouraged to eat snacks that are nutritious and low in saturated fat, sugar and salt. Snacks that are available to buy meet the Guernsey School Food Standards.

Curriculum learning is in schools to encourage healthy, balanced diets and helping young people make health food choices and developing skills to prepare nutritious food. Schools are to work with parents/guardians/carers/staff to promote and support the provision of healthy lunchboxes.

Head teachers are accountable for:

- how food and nutrition education is organised within the curriculum
- ensuring that food and drink provision throughout the day compiles with the Guernsey School Food Standards

Jersey

Next stage of school meals programme launched

<https://www.gov.je/News/2023/pages/schoolmealsprogress.aspx> March 2023), accessed 12.12.2023

Primary schools in Jersey, when built in the 1970s, didn't include an area to build a kitchen and schools didn't conform to health and safety regulations. As schools previously didn't provide hot food, all children brought in a packed lunch. In 2019, a pilot of hot school meals was launched in partnership with the local charity, Caring Cooks. Meals were served in five Primary schools and now there is a vision for all Primary schools to offer child a hot meal by September 2024. Parents/guardians pay £2.50 for a hot nutritious main meal and a dessert. Some children are also eligible for free meals.

Research suggests ([School meal programme extended \(gov.je\)](https://www.gov.je/News/2023/pages/schoolmealsprogress.aspx)) that schools in Jersey have outsourced the service, and they have since refurbished 5 school kitchens (c. £1.6m spend), and more planned, as they return back to an in-house provision for hot food and the improved choice/options that they can offer in house.

Perth & Kinross Council (PKC), Scotland (<https://www.pkc.gov.uk/article/17330/P-school-meals>, accessed 09.11.23)

PKC state, in the context of Secondary school meals, the cost is £2.30 for a two-course meal menu. The payment method used in this region appears to be the same cashless payment system that the Isle of Man use (it is nationally available).

With effect from January 2022, PKC state that free school meals are offered to ALL Primary pupils in years 1 to 5. Children in years of 6 and above, can claim for free school meals, if they are in receipt of qualifying benefits.

Research indicates that school catering in the PKF region is undertaken by a private company, namely Tayside Contracts Limited (<https://www.tayside-contracts.co.uk/school-catering>, accessed 09.11.23). Tayside adhere to the nutritional requirements for Food and Drink in Schools (Scotland) Regulations 2020 implemented in Scotland on 8th April 2021. These Regulations cover 14 food and drink standards that the private company must adhere to. The meals in school, nursery and community settings, meet the statutory nutrient standards set by the Scottish Government. [Healthy eating in schools: guidance 2020 - gov.scot \(www.gov.scot\)](https://www.gov.scot/publications/healthy-eating-in-schools-guidance-2020-statutory-guidance-for-local-authorities-and-governing-bodies/pdf)

Llywodraeth Cymru Welsh Government. Healthy Eating in Maintained Schools (<https://www.gov.wales/sites/default/files/publications/2018-12/healthy-eating-in-maintained-schools-statutory-guidance-for-local-authorities-and-governing-bodies.pdf> accessed 12.12.2023)

The Measures in this report are based on the Healthy Eating in Schools (Wales) Measure 2009.

This guidance, which came into effect June 2014, is focussing on introducing and promoting the benefits of healthy eating for school meals with a view achieving a better quality of life for future generations. As there are concerns around the long-term impact on peoples' health from being obese, the focus of this guidance is around educating children early to develop good eating habits through a balanced diet. Schools will do this by encouraging children to enjoy healthy options, encourage and support children to take up school meals through taster sessions, promote school meals positively through education of food and creating posters, displays and holding competitions.

Children who are eligible for free school meals and milk are encouraged to take this up to aid healthy eating at school. Water is free at Welsh schools, and this could be mineral, still and carbonated.

Schools recognise this will be a culture change for many children so capturing them in their early years is pivotal.

Schools are encouraged to offer promotions of school meals to increase uptake and make them more attractive. Schools do this by lowering prices and offering discounts certain food items. Healthy eating is pushed through to all foods in schools such as tuck shops and vending machines.

Lunches consist of vegetables, fruit and fish and restricted items are meat, potatoes, fried food, cakes, biscuits, salt and condiments.

With regards to calories, Primary school lunches should equate to around 530 per child, Secondary school for a female is around 577 per day and males 714 per day.

England

The School Food Plan for the Department of Education July 2013

(https://assets.publishing.service.gov.uk/media/5fb407d28fa8f54aada6df60/The_School_Food_Plan.pdf accessed 12.12.2023)

A full review was conducted, and the plan stated it was all about progressing good food and happiness. Bringing about pleasures around growing food, cooking and eating nutritious meals, and improving academic performance of children and health of the nation.

What the review found is that meals in schools had dramatically improved since 2005 when Jamie Oliver informed the nation of Turkey Twizzlers. But there was still work to be done. Many parents/guardians believed that a packed lunch was the healthiest option. However, 1% of packed lunches met the nutritional standards that applied to school food. So, there was a huge push around education and communication of school meals.

According to the School Food Plan almost 20% of children are obese by the time they leave Primary school (age 11). Diet related illness was putting a strain on the NHS and was costing in the region of £10 billion.

The review concluded that school meals are better for children and better for the school finances if more children were attending school canteens/dining rooms.

The main focus for any initiative to be successful was it had to be a top-down approach, and this needs to be led by the Head Teacher. If the Head isn't behind changing the food culture at the school, it wouldn't work.

A recommendation put forward in England, was to give all Primary school children free school meals, starting with the most deprived areas.

The School Food Plan also encouraged all teachers to eat with the children and ban packed lunches. A case study was highlighted about how a school turned around their GCSE results through improving school meals. Communication around how hunger impacts concentration and how a nutritious meal can help children fare better at school.

Public Health Data in the Isle of Man context

Poor nutrition in children and young people contributes to many costly diseases in later life, including obesity, heart disease and some cancers. Having access to a balanced meal means that nutrients, vitamins and minerals are provided which help children's bodies to function well. The food they consume should help their ability to concentrate, fight against disease, grow, and provide energy when it is needed. Good nutrition enables our children to be active and healthy and boosts their physical and mental wellbeing.

Money invested in the provision of food for young people, combined with a long-term island strategy linked to healthy eating could eventually make potential savings in health care provision in years to come by reducing heart disease, obesity, diabetes, strokes etc.

Obesity

In 2018 the Annual Director of Public Health's report was focussed on healthy weight for children. At that point in time a quarter of the Isle of Man's 5-year-olds were overweight or obese. With the impact of COVID lockdowns and cost of living crisis, much of the UK has seen these levels of obesity increase, and we may well expect to see this trend reflected on the Isle of Man.

Improving the nutritional value of school meals (Primary and Secondary) is an action point in the Public Health Children's Healthy Weight Strategy 2020. Having the nutritional analysis of the school menu would help to achieve this aim.

Isle of Man data	Child excess weight 4–5-year-olds from 2017/18 was at 25.2%
English average data	average for the same time period was 22.5%

Diabetes

Nutrition planning is an important part of managing diseases such as diabetes to maintain blood glucose levels, help grow properly, achieve and maintain a healthy weight and promote optimal learning. Children with diabetes will need support with reaching calorie level targets and consistent amounts of carbohydrates. This will help with using the insulin to carbohydrate ratio to enable balance of insulin and medication with carbohydrate intake.

Information available to schools, parents/carers and children

School meal service should be confident in offering food that meets Nutritional Guidance and be able to provide parents and students with school menus including accompanying nutritional and allergen information, in advance.

DESC is already part of a government joined-up approach to increase awareness, a strategy has been developed, a consultation undertaken, and work continues to enable this strategy.

<https://www.gov.im/media/1374064/childrens-weight-management-strategy-2020.pdf>

And the then Director of Public Health's report from 2018 which was around Healthy Weight and kicked off the need for the consultation and strategy.

<https://www.gov.im/media/1362465/ph03a-0818-dph-annual-report-2018-web-version.pdf>

DESC Progress to date

The importance of living a healthy lifestyle continues to be an essential part of the Personal, Social, Health and Economic (PSHE) education that children and young people receive on the Isle of Man. Primary and Secondary schools across the island follow a variety of PSHE curriculums and frameworks depending upon the needs of their pupils. In practice, this means that specific lesson content and delivery will vary amongst schools. PSHE leads across Primary and Secondary settings have been asked to provide the Health Education Officer with an overview of the curriculum they are currently following so that content relating to healthy lifestyles can be reviewed. This work is ongoing.

DESC are currently in the [REDACTED] as part of a wider cross department strategy. This will involve capturing pupil voice, likely through the use of surveys, in order to better understand the unique factors which, affect the physical and mental health of children and young people. This information is essential to ensure that any PSHE curriculum is relevant and responsive to the specific students and communities that our schools serve and will complement the above review of healthy lifestyle content. [REDACTED].

Public Health Data in the UK context

There is considerable information available in terms of the UK approach to childhood obesity, and especially so since the Covid pandemic period.

Soaring childhood obesity from pandemic could cost UK billions -

<https://www.imperial.ac.uk/news/250833/soaring-childhood-obesity-from-pandemic-could/>

Projected health and economic effects of the increase in childhood obesity during the COVID-19 pandemic in England: The potential cost of inaction

<https://journals.plos.org/plosone/article?id=10.1371/journal.pone.0296013>

The above are articles, and the supporting evidence, around pandemic levels of obesity in the UK.

Review of Standards

Review of standards used in other jurisdictions and a comparison with what is used in the Isle of Man, across both Primary and Secondary schools

For all Isle of Man schools, the set of standards that was introduced in England, for all food served in schools which came into force in the UK in January 2015, titled "The School Food Standards" was adopted in the Isle of Man as best practice, with effect Autumn Term 2018 <https://www.schoolfoodplan.com/wp-content/uploads/2015/01/School-Food-Standards-Guidance-FINAL-V3.pdf> All Isle of Man schools are recommended to follow these standards, as best practice; it is a guidance document only, for both caterers and Head Teachers.

The School Food Standards document is fully supported by our Public Health Department in the Isle of Man.

This was published by the UK's Department of Education as a practical guide for schools and their caterers to create imaginative, flexible and nutritious menus. Along with the 'Healthy Eating in Schools' guide (Scotland 2008, further leading to Food and Drink in Schools (Scotland) Regulations 2020, which were implemented in Scotland on 8th April 2021). [Healthy eating in schools: guidance 2020 - gov.scot \(www.gov.scot\)](https://www.gov.scot/publications/healthy-eating-in-schools-guidance-2020/pages/1-1-introduction.aspx)

Both of these guidance documents have been a source referred to by all Isle of Man schools since the Autumn term in 2018.

The Food Standards Agency (FSA) has a wealth of information on food based nutritional standards that anyone can access for guidance regarding menu planning, training and advice.

This information contains advice on portion sizes, quantities from various food groups, school meal compliant recipes (reduced salt/sugar/fat), advice on seasonal and local produce, marine stewardship council (Fish) and food waste.

Many of the jurisdictions researched (and summarised earlier in this report), indicate both an outsourced service provision model and in house service provision. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Education about food choices, in IOM Schools

When pupils are at Primary school, this is an ideal time to capture their interests and teach them about food and its related subjects. Teaching should be done consistently throughout the Primary school years for pupils, so that they have an understanding and an enjoyment of food and nutrition. Today, society is different compared to 20 years ago; perhaps parents/guardians are at work and possibly families are not sitting down together in the evening to have their evening meal. Some families don't all eat the same food items at mealtimes, people/children prefer to select their food and convenience food is widely available.

Much of what some may consider "traditional meals" are potentially falling out of favour because people are not cooking at home. By introducing food and cooking to pupils at an earlier age, may bring the enjoyment alongside the understanding back. This would then help when pupils get to Secondary school.

A whole island, whole school approach to health and wellbeing ensures that our pupils are given the right facts and information on the importance of making positive food and drink choices as they develop and grow. Feeding their brains and fuelling their bodies. The positive educational messages should be further reinforced through the provision of a balanced and nutritious school meal.

Standards in the Isle of Man

Menu Planning

Primary schools provide a balanced menu and healthy eating is encouraged within each school. Meals are varied throughout the week and are based on a balanced diet. Factors taken into account are fat content, protein, starch, carbohydrates, etc. A fresh salad bar is available daily, along with fresh fruit.

All schools look at what the pupils are eating, trends, expected numbers, special events etc. Schools also consider the preparation time, resources available, what fresh ingredients are available, delivery times, food stuffs in season etc.

Primary schools tend to work with recipes and information, and guidance notes and recipes are distributed across the Primary catering staff with information like supplier's name, what and how much to order and portion sizes. Pictures are always attached, along with any change of menu, to best assist the staff across the Primary schools. When compiling a new menu, the cook supervisors and catering operative send in suggestions on popular meal choices. There are sample / tasting sessions with suppliers arranged and a number of school kitchens are selected, to get feedback from their pupils.

Primary school meal menus are written following the guidelines from the "School Food Standards" document, as there are currently no legislated standards in the Isle of Man. These guidelines are also used by the UK and Scotland as a standard form of menu planning. The standards followed ensure that food provided to pupils in school is nutritious and of high quality; to promote good nutritional health in all pupils; protect those who are nutritionally vulnerable and to promote good eating behaviour.

The Primary school menu has two choices; each of which can be accompanied by vegetables and potatoes or salad from the salad bar. In addition, each meal is served with fresh bread and water. The menu has a meat free day, a vegetarian option every day and a vegan meal once a week; this is to encourage children to try a new protein in their diet. Fruit and yogurts are available every day for any child not wishing to have a dessert.

The Primary School Catering Team regularly seeks advice from the Isle of Man Government's Paediatric Dieticians regarding dietary requirements to include coeliac, diabetic and other specific allergen diets. The Paediatric Dieticians reviewed the nutritional breakdown of the primary school menu during the summer of 2021. There was a break in the provision of this advice but has recently (February 2024) this advice has returned. This analysis helps to develop future menus in respect of a balance around calories and protein options.

To make positive changes to a healthier population, especially the younger members of the community, Government Department representatives, including Public Health, DESC and DHSC, are part of an implementation group, to produce guidelines following the creation of the 'Children's Weight Management

Strategy’. Following the introduction of the guidelines, new menus, along with full nutritional analyses, will be available. This Government joined-up approach aims to increase awareness, a strategy has been developed, a consultation undertaken, and work continues to enable this strategy.

<https://www.gov.im/media/1374064/childrens-weight-management-strategy-2020.pdf>

And the then Director of Public Health’s report from 2018 which was around Healthy Weight and kicked off the need for the consultation and strategy.

<https://www.gov.im/media/1362465/ph03a-0818-dph-annual-report-2018-web-version.pdf>

There are no deep fat fryers within the Primary school kitchens they only have oven-baked items on the menu. At each Primary school, there are no tuck shops or vending machines that are there as part of the Primary school's meals service.

During the lunch time period, ancillary helpers in Primary schools supervise and encourage the children to eat their meals, try new food items and make sure they eat as much as possible as to not go hungry during the rest of the school day. If any child remains hungry after their meal, they are able to eat more fruit or salad from the salad bar.

PRIMARY SCHOOL SPRING / SUMMER MENU 2024

Week One : Monday 8th January 2024, Monday 29th January 2024, Monday 26th February 2024, Monday 18th March 2024, Monday 22nd April 2024, Monday 13th May 2024, Monday 10th June 2024, Monday 1st July 2024			
	Main Course	Meat Free	Served with
Monday	Cod Bites	Wrap of the day - various fillings available	Mini Potato Waffles and Sweetcorn
Tuesday	Homemade Chicken Pie	Vegetable Nuggets v/c	Potato Nisettes and Peas
Wednesday	Roast Turkey, Yorkshire Pudding and Gravy	Jacket Potato - various fillings available	Roast Potatoes and Cauliflower
Thursday	Tomato and Mozzarella Pizza v	Meat free Sausages v/c	Oven Baked Chips and Carrots
Friday	Beef Bolognese with Penne Pasta	Jacket Potato - various fillings available	Salad Selection
			Dessert
			Mince Dairy Ice Cream
			Yoghurt / Cereal Bar / Fruit
			Lemon Drizzle Cake
			Yoghurt / Cereal Bar / Fruit
			Cheese and Biscuit
Week Two : Monday 15th January 2024, Monday 5th February 2024, Monday 4th March 2024, Monday 25th March 2024, Monday 29th April 2024, Monday 20th May 2024, Monday 17th June 2024, Monday 8th July 2024			
Monday	Battered Cod Fillet	Wrap of the day - various fillings available	Saute Potatoes and Green Beans
Tuesday	Cottage Pie	Cheese and Onion Pasty v	Mashed Potato and Mixed Vegetables
Wednesday	Butcher's Pork Sausages	Jacket Potato - various fillings available	Oven Baked Chips and Baked Beans
Thursday	Fresh Beef Burger in Soft Bap	Southern Fried Quorn Burger in Soft Bap v	Oven Baked Potato Wedges and Carrots
Friday	Crunchy Chicken Goujons	Jacket Potato - various fillings available	Mini Potato Waffles and Sweetcorn
			Dessert
			Shortbread Biscuit
			Yoghurt / Cereal Bar / Fruit
			Sticky Toffee Pudding with Sticky Toffee Sauce
			Yoghurt / Cereal Bar / Fruit
			Fruit Flavoured Jelly
Week Three : Monday 22nd January 2024, Monday 12th February 2024, Monday 11th March 2024, Monday 15th April 2024, Monday 6th May 2024, Monday 27th May 2024, Monday 24th June 2024, Monday 15th July 2024			
Monday	Fish Fingers	Wrap of the day - various fillings available	Oven Baked Chips and Garden Peas
Tuesday	Shepherds Pasty	Tomato Napolitana Pasta Bake with Garlic Bread v	Mini Hash Browns and Spaghetti Hoops
Wednesday	Roast Gammon, Yorkshire Pudding and Gravy	Jacket Potato - various fillings available	Roast Potatoes and Broccoli
Thursday	Chicken Korma with Rice and Naan Bread	Courtesy Vegetable Gratin v	Salad Selection
Friday	Beef Lasagne with Garlic Bread	Jacket Potato - various fillings available	Salad Selection
			Dessert
			Frozen Strawberry Mousse
			Yoghurt / Cereal Bar / Fruit
			Carrot Cake
			Yoghurt / Cereal Bar / Fruit
			Chocolate Chip Cookie v

Please note meals may not be served in the order printed above, our Cooks may need to change the menu at short notice, if for instance there is a problem with food deliveries or a school activity has been arranged but we will try to keep these changes to a minimum.

Fresh bread, a selection of salad and a variety of fresh fruit is available every day.

ASC: AVOIDING SWEETENED DRINKS AND SWEET CRISPS CUTTING

v : suitable for vegetarians v/c : suitable for vegans and vegetarians

Until the guidelines are agreed and published, a review is undertaken with collaboration between Public Health, the Health Education Officer within DESC and a registered dietitian. The purpose of the review is to discuss and review menus for Primary schools and based on findings, menus are updated to reflect best practice and nutritional quality.

By way of an example, the below dietician’s summaries for some of the current Primary school meal offerings are shown below:

Monday Week One					
Quarter Pounder Fish Fillet OR Cheese and Tomato Quiche					
Served with Oven Baked Chips, Broccoli Florets OR Salad Bar					
Millionaires Slice OR Yogurt/Fruit available					

Main Course	PORTION	CALORIES	CARBOHYDRATES(g)	PROTEIN (g)	FAT (g)
Quarter Pounder Fish Fillet	1	315	15.82	14.69	21.2
Cheese and Tomato Quiche	1	256	25	8.4	13
Vegetables					
McCain Chips	100G	123	21	3	2.1
	140G	172	29.4	4.2	2.94
Broccoli Florets	40G	11	1.1	1.3	0.2
	60G	17	1.68	1.98	0.3
Dessert					
Millionaires Slice	85g	396	57.7	4.76	21.25
Fruit Yoghurt	85g	89	12	3.4	2.5

Public Health are very supportive of the work that the Department are doing with this review and beyond, and where possible improve its school meal's provision and have supported any queries arising from the review, to provide as useful resource information as possible.



A fresh bread selection, a salad bar and a variety of fresh fruit and yoghurts is available every day.

Nutritional advice and guidance

Schools review the range of meals on offer in terms of all the major food types (protein/fats/starches/carbohydrates/vegetable/fruit/dairy etc). They review the contents of all the ingredients being used and make the most of all the fresh ingredients that are available and affordable.

The Primary school meal service is not equipped in-house to provide nutritional content and analysis of the meals served to pupils. Currently, the menus are planned to ensure variety, and fulfil some of the daily nutritional requirements for children.

However, the nutritional value of meals is unknown when planning a new menu and is compiled retrospectively by using nutritional software and [REDACTED] after it is planned, sourced and procured.

[illegible][illegible]

[REDACTED]

Portion Sizes

Portion sizes differ between infants and juniors (KS1 and KS2). Recommendations for each age group are stated within the UK's "School Food Standards" guidance document. The average calorie intake per day for a Primary school child is approx. 1800. Given this, a Primary school lunch should equate to around 600 calories.

The Primary Catering Team regularly reviews its Primary school meal options in order to ensure they are fulfilling the daily nutritional requirements, where possible. Regular review and changes to the school meals menu means that pupils receive a healthy range of meals and hopefully enjoy a variety of different foods.

Portion sizes and food groups

Starchy foods

This includes all breads, potatoes, rice, couscous, bulgar wheat, semolina, tapioca, maize, cornmeal, noodles and pasta, oats, millet, barley, buckwheat, rye, spelt, plantain, yam, sweet potato, and cassava.

Typical portion sizes (grams/mls/household measures) raw and cooked food

Food		Primary 5-10 year olds	Secondary 11-18 year olds
Bread: includes white, wholemeal, granary, brown, wholegrain, multi-grain, potato bread, chapatti, plain baked oats, rolls, buns, bagels, pitta, wraps		(3-7g) 1/2 slice of softish bread 1 small roll 1 small 'chape' bagel 1 small pitta 2 'x' wraps 1 '0' wrap	(6-10g) 2 thick slices of bread 1 large roll or small 1 large bagel 1 large pitta 1 '2' wrap
Potatoes or sweet potato: includes baked and roasted	Raw	125-170g	200-250g
Jacket and baked potatoes	Raw	200-280g	320-410g
Other starchy root vegetables: includes yam, plantain, cocoyam and cassava	Raw	100-130g	150-200g
Pasta and noodles: includes white and wholemeal spaghetti, non-dried pasta shapes	Dried*	45-65g	65-90g
Rice: includes white and brown rice	Dried†	55-55g	55-65g
Other grains: includes couscous, bulgar wheat, maize (polenta) and cornmeal	Dried‡	40-60g	60-70g
Starchy foods where fat or oil has been added before or during the cooking process: include roast or sautéed potatoes, chips, potato wedges, pre-prepared potato products, fried rice, bread, or noodles, hash browns, garlic bread, Yorkshire pudding, chapatti and roti made with fat, pan-fakes and muffins cooked in oil.			
Potatoes cooked in oil or fat: includes roast or sautéed potatoes, chips, potato wedges, either processed potato products such as muffins	Raw	70-100g	120-150g
Garlic bread (as an accompaniment)		20g 1 slice	40g 2 slices
Bread with no added fat or oil must be available every day. All types of plain bread with no added fat or oil, including brown, wholemeal, granary, white, mixtures of white and wholemeal, pitta, rolls, chapatti, maize, cornmeal, and herb bread.			

Note: Wholegrain: starchy wholegrains include wholemeal and granary flours, wholemeal and granary breads and bread products, wholemeal pasta, brown rice and oats. Also look out for higher fibre white bread, half/half wholegrain and white mixes such as 50/50 mix of brown and white rice, 50/50 whole wheat and white pasta.

*Based on average weight change of individual and white spaghetti, pasta shapes and noodles

†Based on average weight change of white and brown rice

Fruit and Vegetables

This includes vegetables in all forms, including fresh, frozen, canned, dried and juiced, as well as pulses such as beans and lentils. Vegetables or salad should be offered as an accompaniment to every meal, in addition to any vegetables used as ingredients in composite dishes such as casseroles and stews. Potatoes are classed as a starchy food and are not included in this food group.

Typical portion sizes (grams/mls/household measures) raw and cooked food

Food		Primary 5-10 year olds	Secondary 11-18 year olds
Vegetables or mixed salad, salad bars	Raw	(6-60g)	80g
Vegetables including peas, green beans, sweetcorn, carrots, mixed vegetables, cauliflower, broccoli, swede, turnip, leek, Brussels sprouts, cabbage, spinach, spring greens	Cooked	(6-60g) 1-2 tablespoons	80g 2-3 tablespoons
Pulses include lentils, kidney beans, chick peas	Dried†	15-20g	30g
	Cooked	(40-60g) 1-2 tablespoons	80g 3 tablespoons
Baked beans in tomato sauce (as an accompaniment)	Cooked	50-70g 1.5 tablespoons	90-100g 3 tablespoons
Vegetable-based soup	Cooked	200-250g	250-300g
Fruits in all forms, including fresh, frozen, canned, dried and juiced. Fruits can be provided within other dishes e.g. for example, fruit-based desserts such as crumbles.			
Large size fruit, e.g. apples, pears, bananas, peaches	Raw	75-100g 1 small and half with skin	100-150g 1 medium and fruit with skin
Medium size fruit, e.g. satsumas, tangerines, plums, apricots, lemons	Raw	50-100g 1 fruit with skin	80-100g 1-2 fruit with skin
Small fruits, e.g. strawberries, raspberries, grapes	Raw	(40-60g) 8-15 fruits	80g 15-20 fruits
Dried fruit, e.g. raisins, sultanas, apricots	Dried	15-30g 1/2 - 1 tablespoon	25-30g 1 tablespoon
All fruit-based desserts should have a content of at least 50% fruit measured by weight of the raw ingredients (e.g. fruit, crumble, fruit pie, fruit sponge, fruit cobbler, fruit jelly). Fruit used as decoration or jam added to a dessert does not count towards this standard.			
Fruit salad, fruit tossed in juice and sweet fruit	Raw/crushed	65-100g (40 g min fruit) 2-3 tablespoons	130g 80g min fruit 3-4 tablespoons

†Based on average weight change of chickpeas, kidney beans and green lentils.

The salad bar offering has also recently been standardised, in order to ensure consistency across all Primary schools. DESC will be working with public health and a government dietician again before the end of this academic year to consider a new menu for September 2024, and this may result in changes to the current school meal options, which will be on offer in the 24/25 academic year.

Some Secondary schools on island, adhere to Secondary School size portions as laid down by the UK Government, Secondary School Portion Sizes <https://www.gov.uk/government/publications/school-food-standards-resources-for-schools/portion-sizes-and-food-groups#secondary-11-to-18-years-old>

The School Food Plan.Com website also offers detailed advice regarding the portion size and make up of foods in schools. ([Portion Size Poster-06012015 V1B.pdf \(schoolfoodplan.com\)](#))

[illegible]

 Milk and dairy This includes all types of milk, cream, yogurt (including plain or fruit, frozen and drinking yogurt), or teenage/fruit, milk-based soups, custard (made with milk), puddings (made from milk and with-based sauces).			
Food	Primary 11-17 year olds	Secondary 18-19 year olds	
Low-fat drinking milk	150-200 mLs	300-350 mLs	
Milk-puddings and whips made with milk	100-120g	120-150g	
Custard made with milk (e.g. served with fruit); portion size excludes fruit	60-100g	100-120g	
Vegetaria	30-120g	120-150g	
Cheese (added to salads, baked potatoes, sandwiches or crackers)	20-30g	30-40g	
 Cheese high in fat, sugar and salt			
Dry food products including those deep-fried or fried (find in the kitchen or in the manufacturing process), such as chips including egg chips, potato cauliflower, hash brownies, aluminum chips, spring rolls, doughnuts, paninis and bagels.			Refer to relevant portion size table
Batter-coated and bread-crumb-coated foods including any bologna or in homemade products such as chicken nuggets, fish fingers, battered soups, rings and tempura.			Refer to relevant portion size table
Pastries including croissants, flaky filo, cheese and puff, sweet or quickies, meat pies, hot pies, fruit tarts, sausage rolls, pasties, samosas.			Refer to relevant portion size table
Desserts include cereal and starch-based desserts such as rice, semolina, custard pudding, fruit-based desserts such as jelly, fruit compote, creamies and strange pudding, vegetable-based soups such as avocado-mousse, fruit-based desserts such as ready-to-eat fruit and products prepared from eggs such as egg custard, custard fluff, frozen, frozen dairy-based desserts such as puddings with dairy-based fillings, hot or flavoured yogurt or other fermented milk and/or milk products, ice cream, mousses and fat-free desserts, such as ice cream, made with vegetable fats.			
Fruit pies, sponge puddings or custards	80-100g	100-120g	
Fruit jelly portion size excludes fruit	80-100g	100-120g	
Cakes and biscuits include manufactured, home-made products and prepared but not eatable such as biscuits such as cookies, cakes and pastries, scones, meat and meaty biscuits.			
Cakes, war cakes, muffins, scones, doughnuts	40-50g	50-60g	
Biscuits and flapjacks	25-30g	30-40g	
Ice cream	60-80g	100g	
Pizza base	50-70g	80-100g	
Secondary condiments (e.g. bread crumbs) (served with fish, vegetables or dairy-based portions are excluded)	10-15g	15-20g	
	1-2 crackers	2-3 crackers	
Condiments include ketchup, mayonnaise, salad cream, lemon sauce, chutney.	an amount less than 10g or one teaspoonful		
Gravy	30-50g	40-50g	
	1 tablespoon	1 tablespoon	
"Snacks" means pre-packaged items other than confectionery, sandwiches, cakes or biscuits, which are ready to eat without further preparation and which consist of or include in a form – regardless of form, contents, size, name, weight, etc. – vegetables.			Refer to relevant portion size table for fruit, vegetables and potatoes
Confectionery includes cereal bars, processed fruit bars, non-chocolate confectionery (chocolate or not containing sugar), chocolate in any form (except hot chocolate), any product containing or widely or partially made with chocolate and any chocolate-flavoured substance. Cocoa is permitted.			No permitted – no portion size provided
Healthier Drinks			
Fruit/vegetable juice (maximum portion size)	150 mLs	150 mLs	
Drinking milk	150-200 mLs	200-250 mLs	
Combination drinks (fruit juice/sauces, flavoured milk, fruit/cream mixtures, etc.)	330 mLs	330 mLs	

Catering for all dietary and allergy requirements

The Primary Catering Team issue a dietary requirement form to all Primary school parents/guardians/carers which is to be completed to include any allergies, intolerances and/or preferences. Once this information is received it is discussed with the parents/carers to see if they have any concerns that can be addressed to support their child. If the meal being served is a pizza for example, a child with a dairy intolerance will still be offered a pizza, it will be one that is suitable for them to enjoy alongside their friends at lunchtime too.

In Secondary schools, parents/guardians/carers are asked to populate a form regarding their child's specific dietary requirements, if they have any allergies, intolerances and other food preferences. All schools encourage parents/guardians/carers to speak to the school or to the Catering Manager so that they are better informed about any issues/limitations in relation to a pupil's dietary and allergy requirements.

All schools carefully monitor the contents of all produce used.

Schools encourage the students to ask the catering staff about the food being served.

There are regional preferences across the island, whereby the experienced kitchen staff do try new options, but know not to remove certain offerings. [REDACTED], in general chip day does prove to be one of the most popular hot meal days in Secondary schools. Regional preferences also include Chicken curry, beef lasagne, chilli con carne, roast chicken, roast pork, pasta, jacket potato, made to order wraps, baquettes and sandwiches.

The non-compliance in some Secondary schools, of the published guidance and best practice, is because there remains a small selection of confectionery available to purchase. One Secondary school recently surveyed parents, to ascertain if they still wanted the school to serve sweet treat items. The majority of responses (60%) said yes, giving reasons as at least their children were eating something and would only

buy them on the way into school anyway, if not available in school, and would additionally require carrying cash. These items are reasonably profitable for the school to sell, as they are bought wholesale.

Meat Free

It is worth noting, that you do not have to be a vegetarian to enjoy meat free choices.

As mentioned previously, the menus for Primary school meals are written in accordance with guidance issued on the UK's "School Food Standards Practical Guide". The guidance advises which types of food should be served at schools along with the recommended portion sizes and recipe ideas. The guidance also provides suggestions on how to manage food allergies and intolerances. Information provided, as part of the guidance, recommends encouraging children and young people to have a 'meat free' day each week by using alternatives such as pulses, soya mince and Quorn. This approach has been adopted within the menus for Primary school meals.

In Secondary schools, they have always had a vegetarian option for example, available for all pupils including jacket potatoes, a varied salad bar and made to order baguettes / wraps.

Some Secondary schools have introduced meat free days, however they have not always proved successful, and as food wastage is so important to every school (and its impact to budget and environmental), where an initiative is tried and proves to be unsuccessful with the pupils, it is not generally repeated. In Secondary schools, the school budget subsidises the canteen. Sale of 'snacks' whilst may be considered as at odds with healthiest options, [REDACTED]. If Secondary schools did not sell snack items pupils would likely leave the school site (with or without permission) to purchase and consume.

Quality Assurance of school meal provision

There are currently no legislated standards in the Isle of Man to follow specific food standard guidelines in Isle of Man schools. However, where possible, schools follow the guidelines set out by the UK Government's "The School Food Standards". <https://www.schoolfoodplan.com/wp-content/uploads/2015/01/School-Food-Standards-Guidance-FINAL-V3.pdf>

According to the School Food Standards guidance, a child's healthy, balanced diet should consist of:

- Plenty of fruit and vegetables
- Plenty of unrefined starchy foods
- Some meat, fish, eggs, beans and other non-dairy sources of protein
- Some milk and dairy foods
- A small amount of food and drink high in fat, sugar and salt

The Primary Catering Team purchase all food items from local suppliers and there is good communication with the suppliers, pupils and Primary kitchen staff to create each menu. Various considerations are taken into account such as: vegan/vegetarian/allergies/pastry/meat products/cost/supply/Manx produce/fish/dessert options. A member of the Primary Catering Team will regularly visit the school's kitchen and may occasionally request to sample the food.

The Catering Teams across both Primary and Secondary take pride in their work and deliver food to the best standards that the budgets will allow for. They also add in events, for example, Christmas lunch, pancake-day, chips, cheese and gravy day, Valentine's day, roast dinners, etc, to maintain a positive education for all, around eating lunch and feeding the brain and body. These adhoc events prove very popular with the whole school.



In Secondary schools, the Catering Manager checks the food quality by undertaking sampling. Regular meetings are held between the Headteacher and Business Manager to discuss menus.

In Secondary schools, one of the challenges to food quality standards, is the budget provided to Secondary schools, in order to produce a quality meal, every day, that satisfies all of the above criteria, and that pupils will eat. Secondary school meals produced are of the highest quality that the school can achieve within their budget. Each Secondary school collaborates with their own Senior Leadership Team, when determining kitchen needs and budgets.

Observations have been made regarding the different types of kitchens in Primary schools, demi and cook, and that perhaps in a cook kitchen the food provision is of a better quality. The Primary Catering Team have confirmed that food provided by the external suppliers, which arrives frozen, requiring re-heating in the demi kitchens, is done so following a fixed recipe, as the nutritional information has to be accurate. There is more flexibility in a cook kitchen, regarding portion sizes, but cooks are aware of the portion controls in place, and if an older pupil in Primary school wishes to have more food, above the daily calories quota of 600, for their lunch at school, is calculated on a per meal, per day basis (e.g. shepherd's pie, vegetables, a yoghurt **and** cereal bar **and** fruit equals 600 calories). The pupil can also have additional salad from the free choice salad bar if they wish.

Training of kitchen personnel

For Primary schools a central record of training is maintained by the Primary Catering Team. For Secondary schools, a record of training is maintained by each school.

Safe Systems of Working

In Secondary schools, specific kitchen Risk Assessments are in place, and subject to regular review. COSHH files are in place subject to regular review and updated with any new products. All catering staff are trained in Food Safety / Coshh / Food Allergy awareness / Moving & Handling. Health and safety is taken very seriously and matters are subject to constant review with any identified issues either dealt with or reported using the relevant channels.

Labelling Legislation

In 2021, new legislation for 'Natasha's Law' was enacted in the UK, where all allergy information was to be labelled on individual packaging of products that are considered pre-packed for direct sale (PPDS). The Law has not been adopted in the Isle of Man to date.

The Primary Catering Manager purchased smart label printers for all of the Primary kitchens, and labels are produced to comply with this law, by way of good practice. [REDACTED]

[REDACTED]

[REDACTED]

In Primary schools, there are data labelling machines, and these are used for packed lunches, when the children go on school trips for example. For freshly served meals, labelling is not legally required. In some Secondary schools, they have invested in a labelling machine for all school produced pre-packaged items, and their labelling is Natasha's Law compliant.

[REDACTED]

[REDACTED]

[REDACTED]

Good examples of this include Catering Managers who have made allergen labels from the products that are purchased to sell and have these in folders, ready to use for sandwiches, salads, etc. The food that is made and packed by the kitchen team is then labelled accordingly. Notices and signs are then put next to the food that isn't packed – e.g. baked goods, to indicate allergens. Blackboards and whiteboards are also used and updated each day with allergen information – e.g. baked potato fillings, soup, hot food and desserts.

In addition, kitchen staff have printed dietary and medical information relating to their pupils, and encourage pupils and parents to let the school know of their dietary needs/allergies so that the Secondary school can advise them accordingly.

Both pupils and visitors are able to purchase meals in the Secondary school settings. Visitor allergy information would not be known to the kitchen personnel, so this is an area that the Review recommend for improvement.

[food-business-guidance-v1-aug-23-150923.pdf \(gov.im\)](#) also makes reference to food labelling and allergens (page 5), offering guidance and best practice information.

Access to school kitchens

Kitchen staff and those allocated from the Primary Catering Team should only use kitchens and the equipment within. No other person is allowed access. This is for a number of important reasons, namely appropriately trained personnel present in a food preparation area, appropriately attired personnel present in a kitchen environment, appropriate and important needs being met for continued good practice in terms of Health and Safety, ensuring that all persons present are fully aware of the risks of their presence in that area.

Environmental Health Visits to school kitchens

School kitchens are subject to regular inspection by the Environmental Health team members, and reports following all such visits are produced. Visits have recently started in Primary schools.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Cleaning products used in kitchens

The Primary Catering Manager is currently replacing the cleaning products in Primary school kitchens with environmentally friendly products. This will help with identifying and eliminating concerns regarding COSHH, to monitor the usage and costs, and is safer to use with any staff with skin/breathing issues. COSHH sheets will be updated accordingly for these products and the school caretaker informed. Secondary schools use the best value products, due to budgetary constraints.

Ultra Processed Food

The use of ultra-processed foods is a national issue across the United Kingdom.

The image below is the Food Research Collaboration, which outlines the responsibility for food policy in England, with 16 different Government Departments having a role within this.



Source: Adapted from Parsons, K. (2020). Who makes food policy in England? A map of governance actors and activities. Rethinking Food Governance Report 1. London: Food Research Collaboration

What is ultra-processed food?

The term 'ultra-processed foods' comes from the NOVA food classification system, which was developed by researchers at the University of São Paulo, Brazil. The system places food into four categories based on how much they have been processed during their production:

1. Unprocessed or minimally processed foods: This includes produce such as fruit, vegetables, milk, fish, pulses, eggs, nuts and seeds that have no added ingredients and have been little altered from their natural state.
2. Processed ingredients: This includes foods that are added to other foods rather than eaten by themselves, such as salt, sugar and oils.
3. Processed foods: These are foods that are made by combining foods from groups 1 and 2, which are altered in a way that home cooks could do themselves. They include foods such as jam, pickles, tinned fruit and vegetables, homemade breads and cheeses.

4. Ultra-processed foods: Ultra-processed foods typically have five or more ingredients. They tend to include many additives and ingredients that are not typically used in home cooking, such as preservatives, emulsifiers, sweeteners, and artificial colours and flavours. These foods generally have a long shelf life.

A list of common ultra-processed foods

Examples of ultra-processed foods include ice cream, ham, sausages, crisps, mass-produced bread, breakfast cereals, biscuits, carbonated drinks, fruit-flavoured yogurts, instant soups, and some alcoholic drinks including whisky, gin, and rum.

- Unprocessed or minimally processed foods: Fruit, vegetables, eggs, meat and grains.
- Processed culinary ingredients: Sugar, salt, butter, lard, oils, vinegar.
- Processed foods: Freshly made, unpackaged bread, tinned fruits and vegetables, salted nuts, ham, bacon, tinned fish and cheese.
- Ultra processed: Ice cream, ham, sausages, crisps, mass-produced bread, breakfast cereals, biscuits, carbonated drinks, fruit-flavoured yogurts, instant soups, and some alcoholic drinks including whisky, gin, and rum

But we must remember that it can be argued that it is better for children to eat some of these foods rather than nothing and go hungry. Many families do not have the luxury of being able to worry about buying “artisanal bread” rather than a loaf of bread that stays fresh for three or four days which in turn is good for food waste and sustainability.

<https://www.bhf.org.uk/informationsupport/heart-matters-magazine/news/behind-the-headlines/ultra-processed-foods> and <https://www.msn.com/en-gb/health/nutrition/ultra-processed-food-can-still-be-good-for-you-it-depends-on-what-is-in-it/ar-AA1hm69v?ocid=socialshare&cvid=3bc08791bce949fc92375df4ac7ad96d&ei=22> (Sources accessed, 07.02.24)

According to the Food Research Collaboration, responsibility for food policy within English Government involves 16 different Departments.

Following a study, the Soil Association have produced a document called ‘Ultra Processed Foods – The case for rebalancing’ (**Appendix 1**). In this document it states that a 2017 study into 19 European countries, found that the purchasing of ultra-processed foods in the UK is the highest in Europe, with 50.7% of the UK’s shopping basket being made up of ultra-processed foods.

As previously mentioned, in Primary schools, the UK Government’s ‘School Food Standards’, is followed, which provides guidance and recommendations on portion size, cooking techniques, limits on food items from each category, so for example; how much dairy, protein and carbohydrates should be served and how often.

Where possible, fresh local produce is used in recipes with a small amount of pre-made frozen items that are school meal compliant. For example, items which are low in salt, sugar and fat and, are child friendly portion sizes. There is no mechanically reformed meat used and there are no deep-fried items.

The Primary school menus consist of a three week cycle and include a variety of protein items such as; fish, meat, vegetarian and vegan friendly items, to give choices of other sources of protein in the diet. These items are served with a daily carbohydrate such as; potatoes, pasta and rice. A selection of vegetables, salad bars and fruit platters are also available in every Primary school on a daily basis.

Some Secondary schools have cut back on ultra-processed food but do note that unless sourdough bread is used for sandwiches, other sandwich bread, baguettes and wraps are considered to be ultra-processed. Sandwiches, baguettes and wraps are a popular choice for lunch, and are made up of ultra-processed food (bread, pittas, wraps, etc).

What the Department and Schools can't do is offer an instant solution to the usage of Ultra Processed food. If Secondary schools don't offer a sweet treat, or a bag of crisps, pupils may have to obtain those types of food elsewhere, and therefore re-start carrying money to/from school, which the cashless catering system has minimised.

What this won't capture is the contents of pupil's own lunch boxes, or morning break snacks provided by parents/carers, which may still be ultra-processed.

Isle of Man Schools – how much ultra-processed food is used

Primary schools

In Primary Schools, it is estimated that **15% over a 3-week cycle (not 15% per day, not 15% per week), ultra-processed food is being used.**

Some Primary Schools have what is anecdotally referred to "Toast Club" or provide their own "snack areas." Little details are known about this, other than a hot toast offering is being made to pupils, after their usual morning break time (10am-10.15am) and is believed to occur just before 11am. It is unclear if dry toast is offered, or toast with jam or butter.

If Primary schools are providing snacks, purchased and provided by staff other than those in the school meal provision, then

Secondary schools

In Secondary Schools, it is estimated that **28% of ultra-processed food is being used, meaning all items, not just raw ingredients, and this is reflected as an estimated daily figure**, as the menus are generally repeated (e.g. wraps, baguettes, sandwiches, cakes) and available each day.

Some Secondary schools suggest that a low proportion of meals are 'composed primarily' of Ultra Processed foods. However, when looking at the complete menu the percentage rises significantly. The majority of Secondary school hot meals and cakes on offer are freshly made but may include ingredients such as ham, sausages, poultry/fish, pasta etc. Secondary schools also offer breakfast cereals, croissants, fruit yogurts, 'create your own sandwich/baguette/wraps' which are made using mass produced breads and fruit drinks. Secondary schools also offer pre packed snacks such as chocolate and crisps. Some Secondary schools also make their own pizzas occasionally but these will be made using a 'mass produced' base. Below I have extracts from two sites listing what is considered UPF.

Example photographs, for Primary School Salad Bars, meals and portions



Example photographs, for a Secondary School Meals and Salad Bar



Alternative models of delivery and 5 Year Plan

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

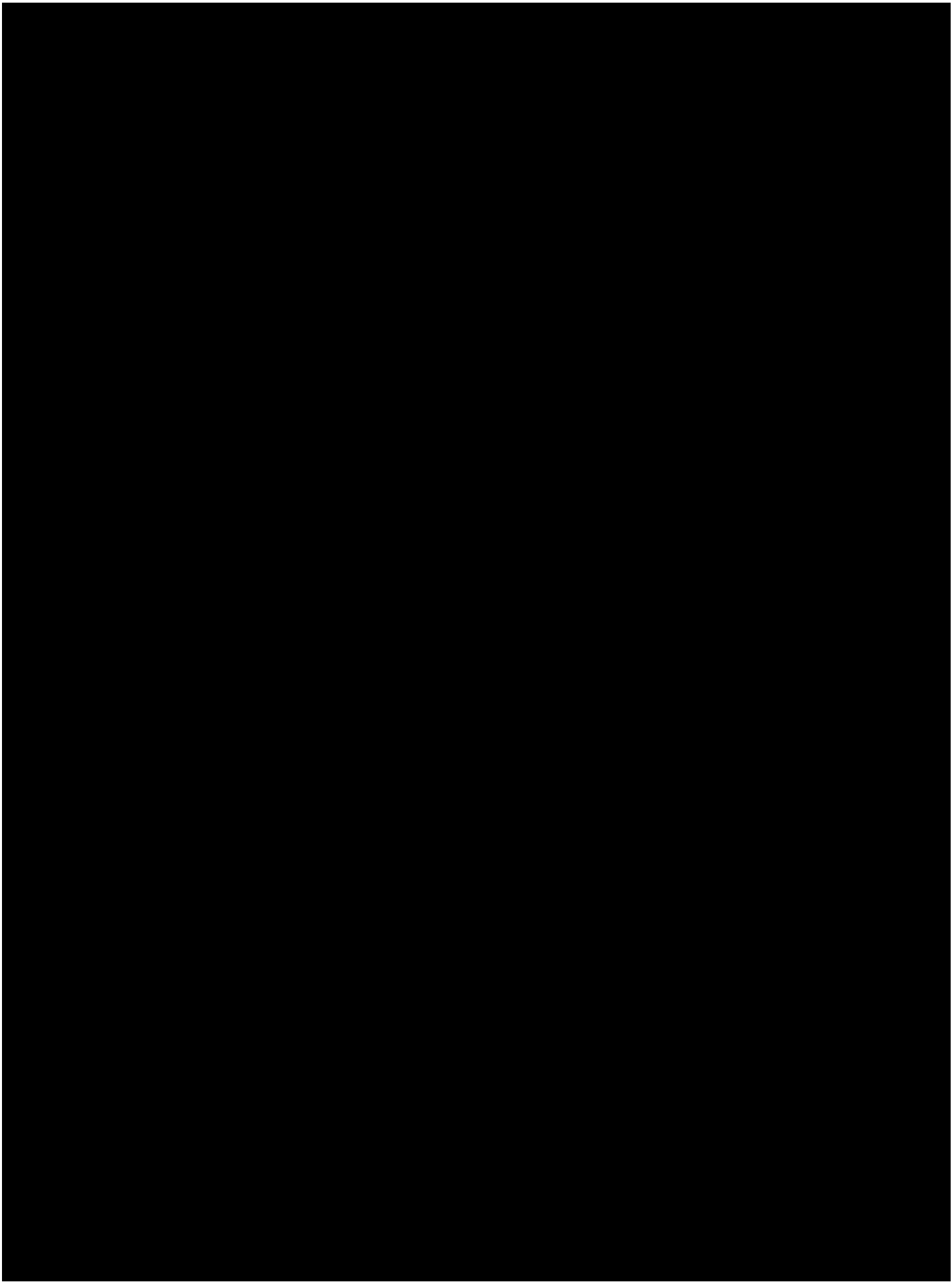
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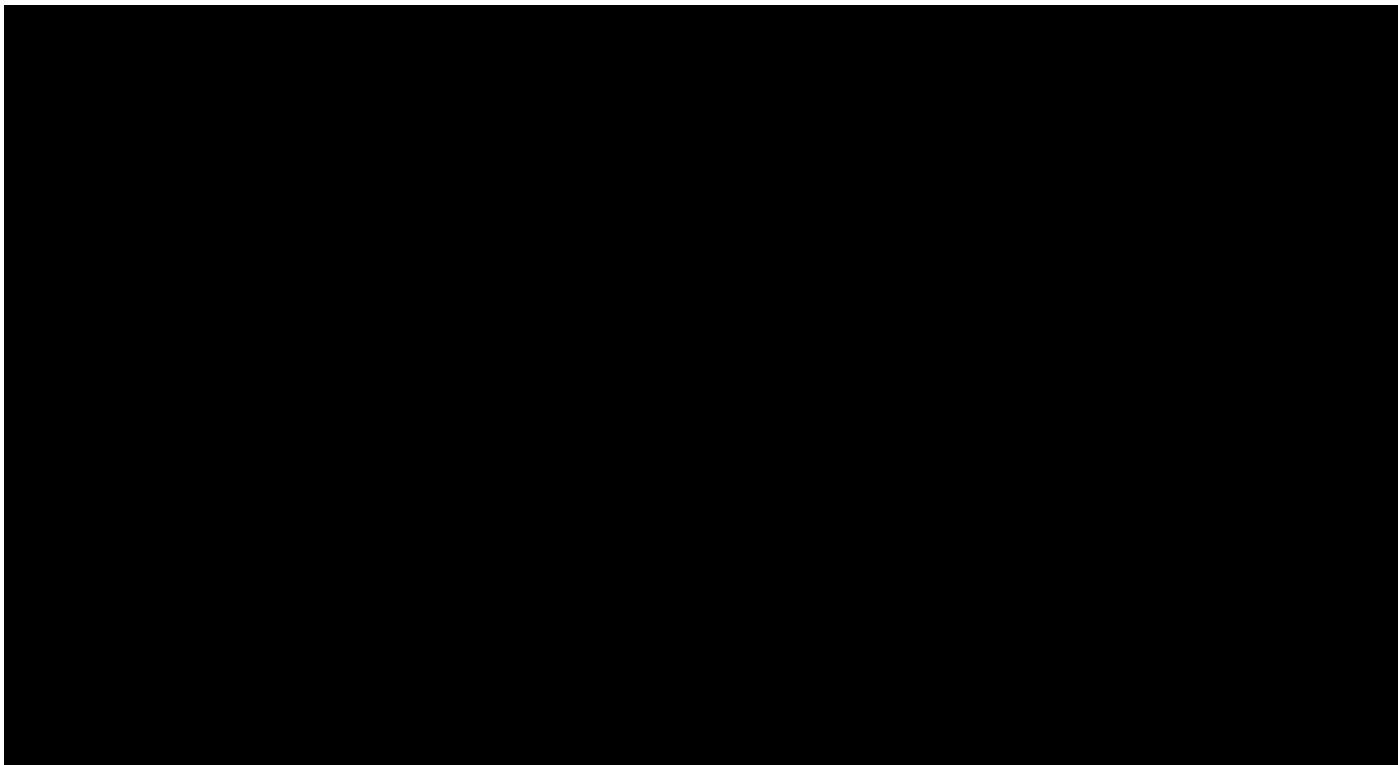
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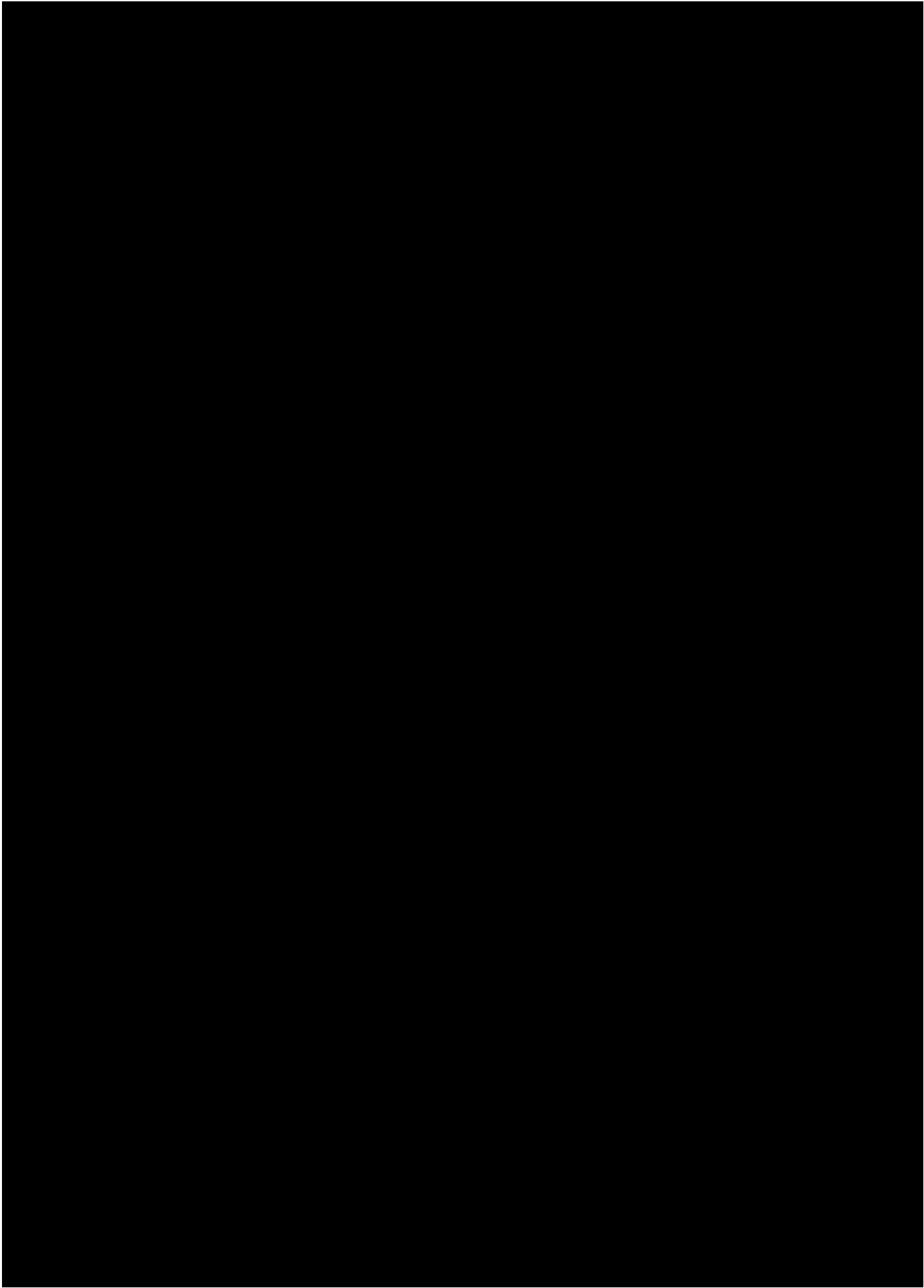




[REDACTED]	BAU	BAU	BAU	BAU
[REDACTED]	BAU	BAU	BAU	BAU
[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]	[REDACTED]

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Operational factors, including resources, which could present challenges

Staffing

All Secondary and 10 Primary schools have a cook supervisor and the ability to cook all food from scratch in a "Cook" kitchen. The remaining 22 Primary schools are "demi" kitchens and can reheat frozen or pre-prepared food, with one Primary school kitchen having no facilities at all, and all pupils bring packed lunches.

Staffing the kitchens is dependent upon the type of kitchen. As of November 2023, there are 147 staff employed across the Island, concerned in the management and provision of school meals. In Primary, there are 80 staff in total, 73 of which based in kitchens, three of which are concerned in the management of school meals and four who are peripatetic, so move around the Island providing cover in Primary school kitchens. In Secondary and UCM, there are 67 staff in total, 61 of which are based in kitchens, six of which are concerned in the management school meals. There are no peripatetic staff providing cover across the Island in Secondary.

Primary (numbers are subject to fluctuations, as there are relief staff, both being used, and available, should they be required (i.e. not always being used))

DESC Central Staff	Cook Supervisors	Assistant Cooks	Catering Assistants	General Kitchen Assistants	Catering Operatives	Peripatetic Staff	Total
3	10	7	4	7	45	4	80

Secondary & UCM

Catering Manager	Cook Supervisors	Assistant Cooks	Catering Assistants	General Kitchen Assistants	Total
6	5	4	9	43	67

The Primary Catering Team have improved equipment provisions within Primary kitchens, including good records management of appliance service histories and overall equipment inventories. The Team has increased awareness, and actively sought funding through the minor/major capital works for Primary school kitchens, with a documented refurbishment programme in place. The Team has standardised uniforms across the service, put regular training provision in place for the workforce and continued with swift recruitment processes, as and when vacancies arise.

All Primary school catering staff are fully up to date with relevant training and a record of this is held centrally.

Due to the size of some of the schools, some kitchens have lone workers, and the school manage this risk locally. If short-staffed, planned or unplanned, the Primary Catering Team, will endeavour to support from a relief team, cover the shortage themselves or resolve from elsewhere.

[REDACTED]
[REDACTED]
[REDACTED]
Primary schools currently are not experiencing any issues recruiting their workforce to operate as cooks in kitchens. [REDACTED]
[REDACTED]
[REDACTED].

In some Primary schools, staffing ancillary roles can be challenging and there can be [REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

Feedback from some Primary Head Teachers includes, that if the Primary cook supervisor or catering operative is absent, there is always a capable substitute catering operative available. This demonstrates that the perception of Head Teachers is that the Primary Catering Team run an excellent operating system. Recruitment into kitchen related positions, is positive for Primary Schools, as they tend to attract parents/guardians of school age children and the service does not struggle on filling these vacancies as and when they arise.

Bespoke support/provision in Primary

Feedback from some Head Teachers, found that from a positive perspective, the food choices for school meals in Primary offered, are generally good. There are some pupils who require personalised lunches, for example, no sauce on their pasta. This is manageable in a small school setting; however this may cause issues for schools with a larger headcount. The salad bar was noted as being full of nutritious options for the pupils to eat, in addition to their main school meal.

All primary schools have the same menus, no limitations as all meals/desserts can be made via the cook centre or come in frozen with the main meal element. The advice provided by the Public Health sourced Dietician, advised Primary schools to reduce desserts, replacing them with cereal bars and yoghurts.

	Cereal Bar	Fruit crumble
Demi Kitchen, can it be done?	Yes – ultra processed.	Using a packet crumble mix and tinned fruits (high sugar contents) – ultra processed.
Time spent preparing item	Nil. Has a long shelf life and can be used for off-site trips and packed lunches.	Approx. 1hr 30 minutes for an average sized Primary school (variances on volumes, preparation and cooking time).
Time spent presenting item	Minimal.	Serving time, cleaning of equipment, cleaning afterwards.
Cost for ingredients	£0.36 per item.	35p per portion, without anything extra to serve (e.g. ice cream).
Labelling requirement	No, already on packet, contains Vit B6, C, D and iron.	Not required as this isn't pre-packaged, but items will need ingredients and allergy information in guidance notes.
Allergy	Sourced non-nut containing product.	All recipes are non-nut contents but would need to make separate dairy free and gluten free options, if required.
Availability of product	All year round.	All year round.
Does it require anything extra added?	No, contains Vit B6, C, D and iron.	Custard, Ice Cream (also provide alternatives for milk/dairy/egg allergy children).
Discouraged by dietician	No, encouraged as a dessert option within the 133-155 Kcal per bar range.	Yes, discouraged as higher in calories/sugar at 166 Kcal per portion.
Popular	Yes, it is a child friendly cereal bar that contains no nuts and is popular with packed lunch children.	No, children do not seem to like hot fruit crumble.

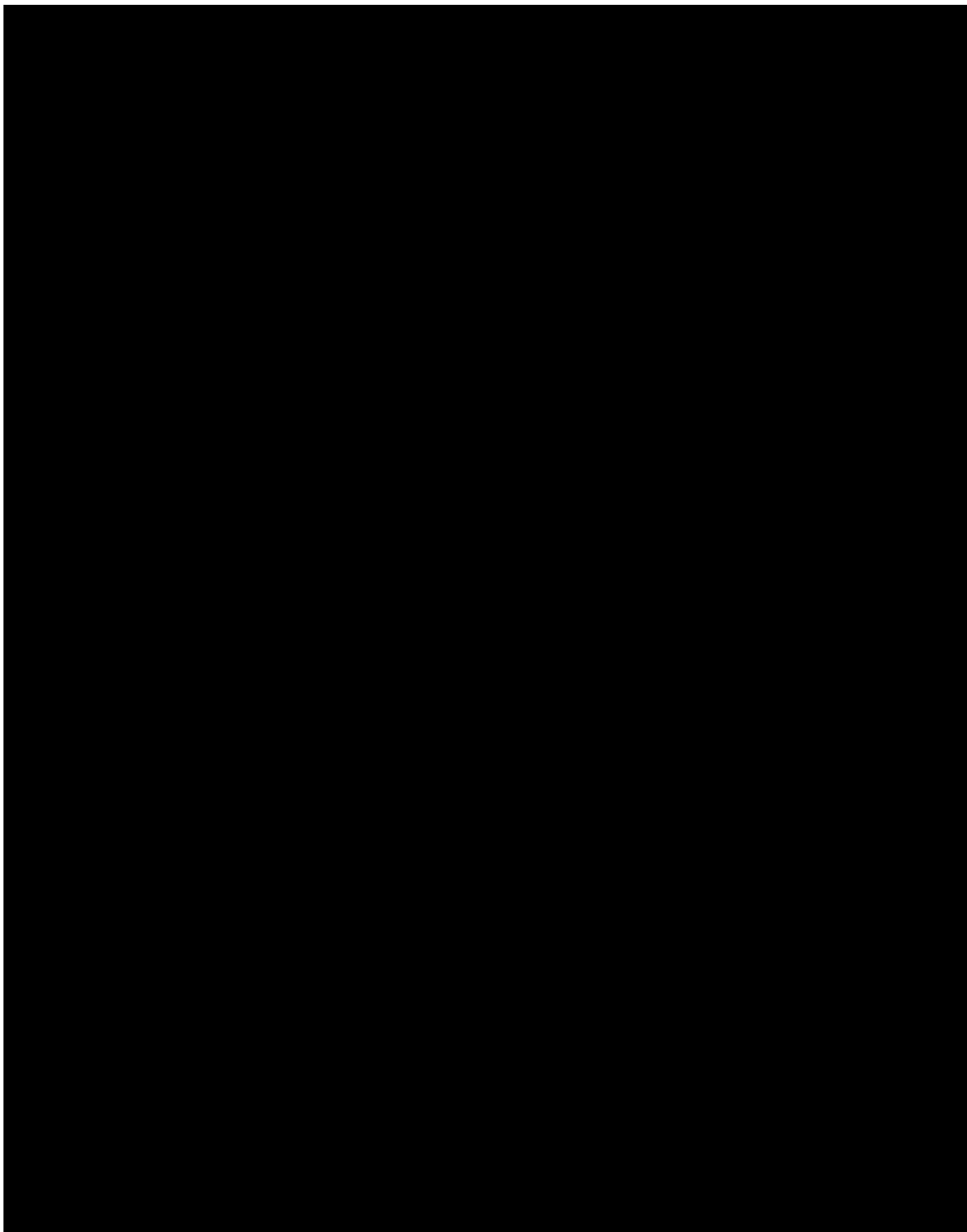
The Primary school lunchtime ancillaries, whose main role is supervising the pupils, will encourage the pupils to eat their meals and will give close supervision to those with dietary needs. Historically, lunchtime ancillaries were managed alongside the catering staff and were included in all training processes. [REDACTED]

Staff Absence Levels

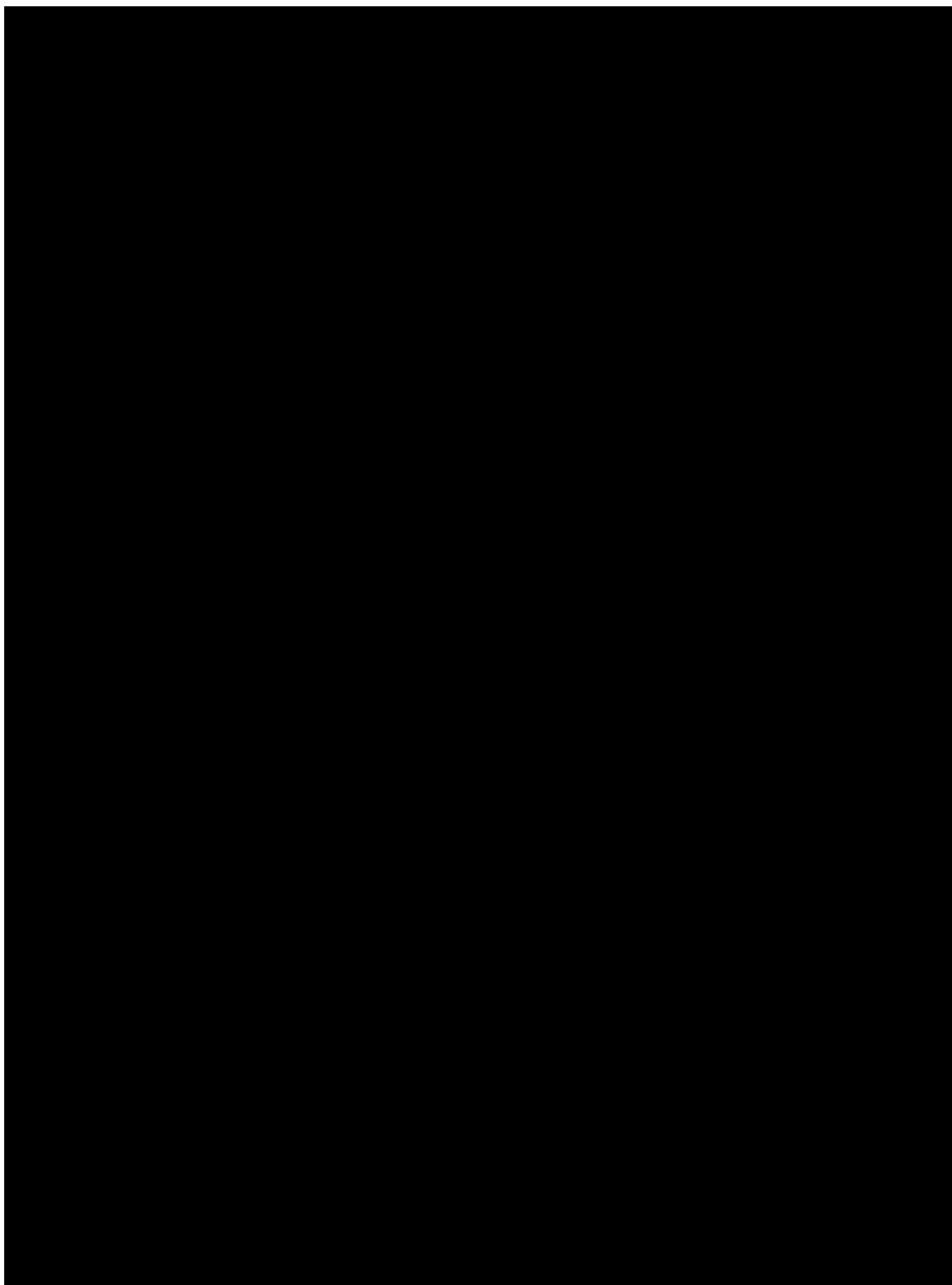
As with all employment sectors, a level of absence across such a diverse workforce is to be expected. All absences are managed, and staff are supported in terms of getting them back to work, if those absences have been for a longer than average period. [REDACTED]

The following data tables were collected as of January 2024, for both Primary and Secondary.

Primary school staff absence data (collated)



Secondary school staff absence data (collated)



Cashless Catering Overview (as of December 2023)

[REDACTED]

[REDACTED]

- [REDACTED]
- [REDACTED]

School meals are provided as follows:

- In Primary schools: Students select a meal option from a set menu by using the online parent payment partner.
- In Secondary schools: Students buy any combination of items from a menu via a cashless catering solution.

Benefits of a cashless catering solution – As quoted from a supplier website:

- Removes the need for students to carry cash in school.
- Going cashless can significantly reduce the threat of theft and bullying on school premises.
- Offers complete anonymity for students entitled to free school meals.
- Reduce the amount of cash to help with safeguarding and staff security.
- Speeds up break and lunch service and reduces queues.
- Extensive reporting and auditing.

What is included in the solution - The cashless catering solution includes:

- Point of Sale (POS – also known as tills) hardware such as tills, amount due screens and card readers.
- Cash loading machines – an alternative to online top-ups.
- Software enabling tills and back-office administration such as stock control and reporting.

How does it work - The cashless catering solution works closely with:

- Management Information Systems (MIS)
 - Frequent syncing between the two systems keeps the cashless catering system updated with information about registered students and free school meals entitlement.
- Online parent payment partner
 - A central place for parents/guardians to top up school meal accounts online. Each student is issued with a cashless catering card. They tap this card at the till to pay for school meals.

Balances can be topped up via:

- Online parent payment partner
 - Online top-ups are typically collected every 10 minutes.

- Cash loading machines available at school
 - Deposits are available instantly.
- Cash deposits via the admin interface
 - Deposits are available instantly.

Balances can be checked:

- By parents/guardians on the online parent payment portal
- By students on account loaders
- By students at the till

The online parent payment portal has options available to alert parents/guardians of low balances. A retail admin (usually the catering manager or supervisor) has the ability to allow a student to go into an overdraft should they have no funds available, if this option is configured by the school.

Parents/guardians may request spend limits to be set to student accounts.

If a student forgets their card at home, a temporary card can be assigned to allow the student to have a meal.

Free school meals:

- The free school meals flag is discreet at the tills and only the till operators will know which students are in receipt of the allowances.
- The system is set to check for free school meals entitlements every 15 minutes to ensure any late entitlement notifications are processed.
- Schools have the option of restricting the items to be purchased with the allowance.

[REDACTED]

[REDACTED]

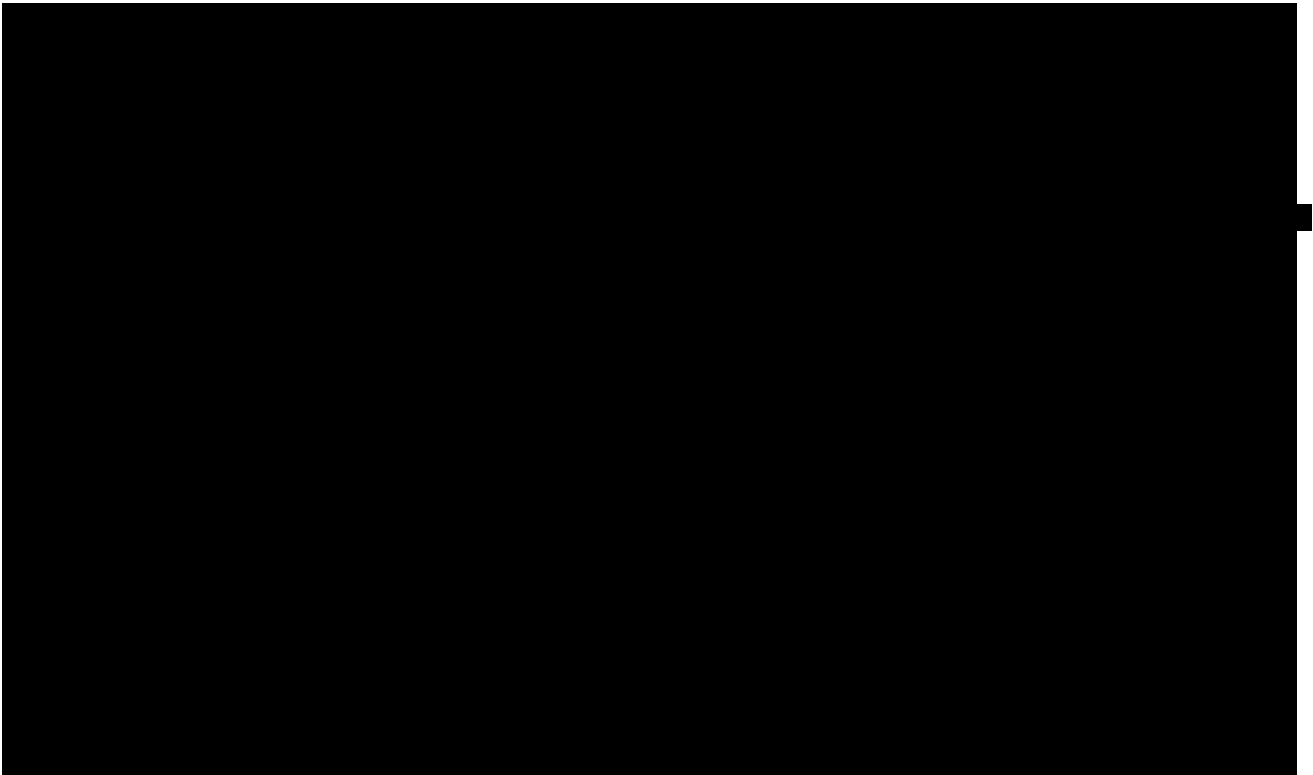
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- [REDACTED]

Service interruption:

- The new till software can function offline in the case of network interruption.

Service times:

- Simple, user-friendly touch-screen tills support quick service.
- Depending on the number of items purchased, transaction times of 10 seconds or less is achievable.



IT linked to School Meals

All Primary and Secondary Schools on the Isle of Man have access to the use of a cashless catering software for school meals. Cashless catering gives parents the ability to log on to the software from anywhere and add credit to their children’s account for school lunches. There are non-electronic processes in place for parents who do not have access to the internet. Furt

[Redacted text block]

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[Redacted]	[Redacted]	[Redacted]	[Redacted]
[Redacted]	[Redacted]	[Redacted]	[Redacted]
[Redacted]	[Redacted]	[Redacted]	[Redacted]
[Redacted]	[Redacted]	[Redacted]	[Redacted]
[Redacted]	[Redacted]	[Redacted]	[Redacted]
[Redacted]	[Redacted]	[Redacted]	[Redacted]
[Redacted]	[Redacted]	[Redacted]	[Redacted]
[Redacted]	[Redacted]	[Redacted]	[Redacted]

[REDACTED]	[REDACTED]
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[REDACTED]	[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Addressing school meals is crucial, not only in a nutritional approach, but also as an opportunity to achieve healthier, sustainable, and accessible food systems, aligned with the Isle of Man Climate Change Plan 2022-2027.

IT in Primary

The current cashless payment system has been introduced and works well when it is utilised correctly, and

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Primary schools currently using the cashless payment system and the school administrators can produce a kitchen report from the system on how many meals to prepare, this includes information on any specific dietary needs. [REDACTED]

[REDACTED]

The cashless payment system used is at present not centrally managed by DESC, as it is an IT system managed from the IOM Government's central IT service provision team, GTS, and it is they who manage all service enquiries, system and hardware updates, improvements and contractual matters.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

When the kitchens are preparing the meals, based on the morning order information from the class, they make an additional average of 5 meals in each of the selections, should a child arrive to school late, [REDACTED] and in case a child should accidentally drop their meal, there is an immediately available replacement of their selection.

As a result of this, there is an “over-production” of meals each day in each of the kitchens, so there is daily waste volume. [REDACTED]

[REDACTED]

[REDACTED]

Once kitchen service is complete, when the kitchen data comes through to the DESC Primary Catering Team, ordering and procurement is being done using the cashless payment system and [REDACTED] ordering information. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

IT in Secondary

[REDACTED]
[REDACTED]
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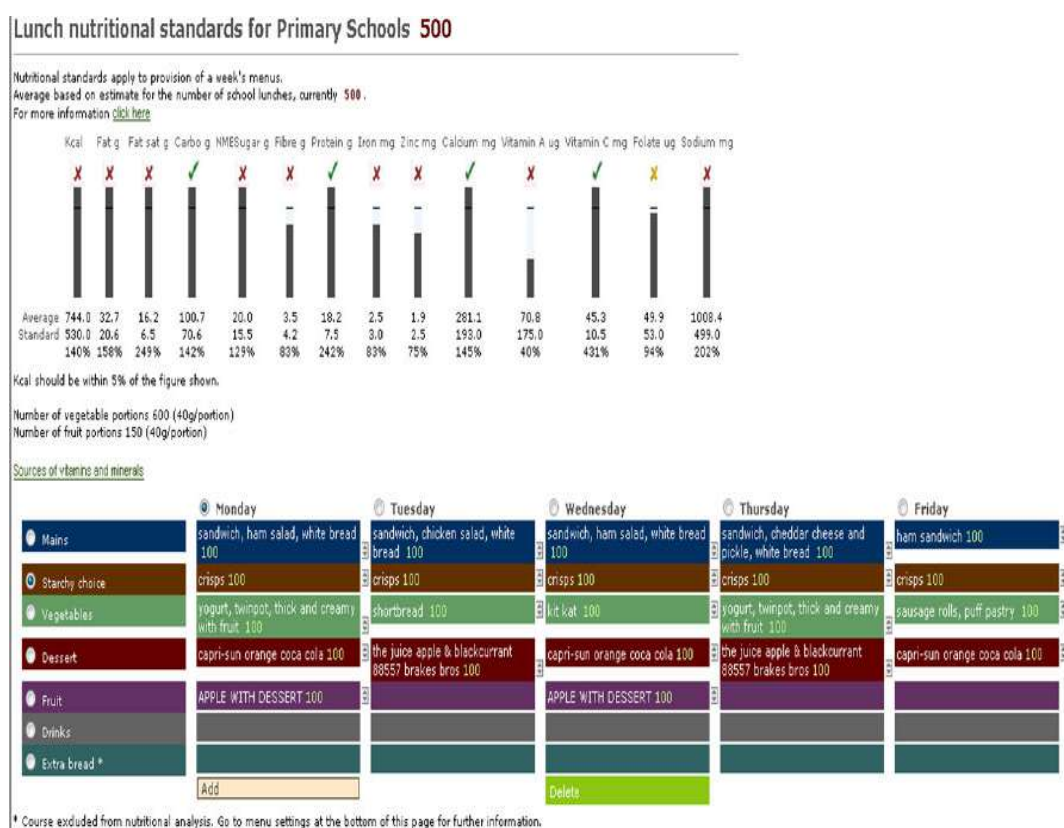
There is no data for packed lunches in Secondary schools.

Primary Packed Lunches – approximate data, obtained December 2023

School Name	Total	Average school meal numbers per day	Number of children per school	Average packed lunches per day
Anagh Coar Primary School	181.8	61	102	41
Andreas Primary School	125.6	42	88	46
Arbory School	368.2	123	175	52
Ashley Hill School	443.6	148	248	100
Ballacottier Primary School	227.8	76	201	125
Ballasalla Primary School	282.6	94	143	49
Ballaugh Primary School	70	23	53	30
Braddan Primary School	212.4	71	128	57
Bunscoill Rhumsaa	665.6	222	461	239
Cronk y Berry Primary School	518.6	173	305	132
Dhoon Primary School	93.4	31	69	38
Foxdale Primary School	140.6	47	75	28
Henry Bloom Noble Primary	659.4	220	385	165
Jurby Primary School	106.6	36	57	21
Kewagigue Primary School	159.4	53	98	45
Laxey Primary School	333.2	111	157	46
Manor Park Primary School	140.8	47	78	31
Marown Primary School	226	75	156	81
Michael Primary School	122	41	88	47
Onchan Primary School	620.4	207	358	151
Peel Clothworkers' Primary School	707.4	236	404	168
Rushen Primary School	429.4	143	236	93
Scoill Phurt le Moirrey Primary School	254.8	85	159	74
Scoill Vallajeelt Primary School	264	88	161	73
Scoill yn Jubilee	464.8	155	318	163
St John's Primary School	167.8	56	108	52
St Mary's Primary School	422.6	141	247	106

St Thomas' C E Primary School	68.4	23	71	48
Sulby Primary School	259	86	145	59
Victoria Road Primary School	239.6	80	179	99
Willaston Primary school	258.2	86	148	62
	9234	3078	5601	2523

Below is an extract from an historic DESC internal staff presentation, illustrating some average nutritional contents of a typical packed lunch (originating source, if external to DESC, unknown, circa 2011).



A more recent iteration of guidance for parents/carers, as to the contents of lunchboxes is given below, which encourages those preparing the lunch to consider a wide range of elements.

<https://www.schoolfoodplan.com/wp-content/uploads/2014/06/Checklist-for-school-lunches-140616.pdf>

Checklist for school lunches

NAME OF SCHOOL:		DATE OF MENU:		
Food group	Food-based standards for school lunches	Standard met (Y/N)		
		Week 1	Week 2	Week 3
STARCHY FOOD	One or more portions of food from this group every day			
	Three or more different starchy foods each week			
	One or more wholegrain varieties of starchy food each week			
	Starchy food cooked in fat or oil no more than two days each week <i>(applies to food served across the whole school day)</i>			
	Bread - with no added fat or oil - must be available every day			
FRUIT AND VEGETABLES	One or more portions of vegetables or salad as an accompaniment every day			
	One or more portions of fruit every day			
	A dessert containing at least 50% fruit two or more times each week			
	At least three different fruits, and three different vegetables each week			
MEAT, FISH, EGGS, BEANS AND OTHER NON-DAIRY SOURCES OF PROTEIN	A portion of food from this group every day			
	A portion of meat or poultry on three or more days each week			
	Only fish once or more every three weeks			
	For vegetarians, a portion of non-dairy protein three or more days a week			
	A meat or poultry product (manufactured or homemade and meeting the legal requirements) no more than once a week in primary schools and twice each week in secondary schools, <i>(applies across the whole school day)</i>			
MILK AND DAIRY	A portion of food from this group every day			
	Lower fat milk and lactose reduced milk must be available for drinking at least once a day during school hours			
FOODS HIGH IN FAT, SUGAR AND SALT	No more than two portions a week of food that has been deep-fried, batter-coated or breadcrumb-coated <i>(applies across the whole school day)</i>			
	No more than two portions of food which include pastry each week <i>(applies across the whole school day)</i>			
	No snacks, except nuts, seeds, vegetables and fruit with no added salt, sugar or fat <i>(applies across the whole school day)</i>			
	Savoury crackers or breadsticks can be served at lunch with fruit or vegetables or dairy food			
	No confectionery, chocolate and chocolate-coated products, <i>(applies across the whole school day)</i>			
	Desserts, cakes and biscuits are allowed at lunchtime. They must not contain any confectionery			
	Salt must not be available to add to food after it has been cooked			
	Any confectionery limited to sachets or portions of no more than 10 grams or one teaspoonful			
HEALTHIER DRINKS <i>applies across the whole school day</i>	Free, fresh drinking water at all times			
	The only drinks permitted are: • Plain water (still or carbonated) • Lower fat milk or lactose reduced milk • Fruit or vegetable juice (max 150mls) • Plain soya, rice or oat drinks enriched with calcium; plain fermented milk (e.g. yoghurt) drinks • Unsweetened combinations of fruit or vegetable juice with plain water (still or carbonated) • Combinations of fruit juice and lower fat milk or plain yoghurt, plain soya, rice or oat drinks enriched with calcium; cocoa and lower fat milk; flavoured lower fat milk • Tea, coffee, hot chocolate Combination drinks are limited to a portion size of 330mls. They may contain added vitamins or minerals, but no more than 5% added sugars or honey or 150mls fruit juice. Fruit juice combination drinks must be at least 45% fruit juice.			

It is expected that schools will use these checklists in combination with the nutrition criteria of the Government Buying Standards for Food and Catering Services.

Food Prices

As the tables below will illustrate the cost of food prices is on the rise, not in schools, but for everyone. The provision of school meals, even with support from the Free School Meal subsidy schools struggle to meet the requirements within the budgets issued. Breakdowns by suppliers are known, however can't be provided, as a result of commercial confidentiality.



Food Inflation CPI, 2009 – present (Feb 24, Statistics, Cabinet Office)

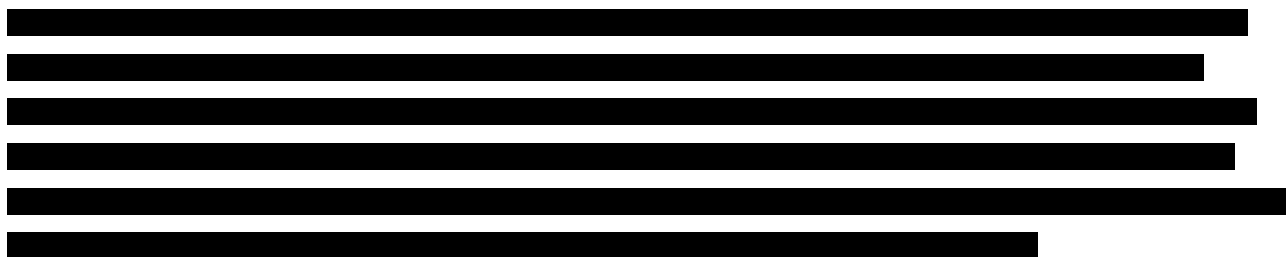


Food Supplies - Analysis on foods purchased Primary vs Secondary

[Redacted text block]

Prices analysed were those paid between 14th January 2024 and 14th February 2024.

[Redacted text block]



Food Type	Secondary School A Price paid to supplier (in last month)	Secondary School B Price paid to supplier (in last month)
	Greater or less or unable to compare to Primary cost	Greater or less or unable to compare to Primary cost
Baked Beans (Low Sugar)		
Spaghetti Loops		
Tuna Chunks		
Peach Slices		
Pineapple Pieces		
Dried Cranberries		
Dried Raisins		
Pasta Shells		
Easy Cook Rice		
Eggs		
10" Tortilla Wraps		
4" Kara Baps		
Jacket Potatoes		
Iceberg Lettuce		
Carrots		
Mixed Traffic Light Peppers		
Golden Delicious Apples		
Banana		
Orange		
Watermelon		
Manx Mild Cheese		
Manx Grated Cheese		
Jacket Potato Wedges		
Frozen Mixed Veg		
Frozen Mashed Potato		
Frozen Garden Peas		
Local Ice Cream		
Pork Sausage (Manx, fresh)		
Beef Mince (Manx, fresh)		

Secondary schools do spend time researching the purchase of existing products that are cost effective and also looking for suitable alternatives. They do look at introducing new products and variety, to encourage their customers to keep returning.

Secondary schools feel that a focus should be given to quality control measures, whilst incorporating food hygiene standards. For example, the "Safer Food, Better Business" platform used in the UK ([Safer food, better business \(SFBB\) | Food Standards Agency](#), accessed 12.02.24)

[REDACTED]

Purchasing and Tendering

Primary schools

The Primary Catering Team has overall oversight and sign all appropriate annual financial information. An order book is completed, and orders are placed over the telephone or via email. Orders are sent to separate tenderers, and the Primary Catering Manager has full oversight of this process.

Historical decisions have led to challenges, for example, the provision of bin liners, was tendered for (amongst other consumable) and the agreed product outcome was of a quality less than required, and some bin liners didn't fit the size of bins in the kitchens and some needed doubling up to hold food/kitchen waste, thus actually costing more. Historically, standardising such consumables across all government catering, did not give scope for buying items that are of better quality, or for specific use.

[REDACTED]

[REDACTED] The Primary Catering Team manage their own budgets. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]
[REDACTED]	[REDACTED]

Whilst all schools agree and support the law regarding single use plastics, all schools agree that it would be helpful to be able to obtain guidance, for example on tendering, and this review has connected the schools involved, to the Government's Climate Change Team, dedicated to this work.

Secondary schools

[REDACTED]

[REDACTED]

[REDACTED] It was noted that local suppliers are often able to respond swiftly, next day in most cases, when orders are placed.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]
- [REDACTED]

Current Servicing & Engineers Costings

Primary schools

Example summary £ totals, per year, for on island servicing & engineers costings supplier spend, for Primary Schools.

All Primary Schools	Sep 20 to Aug 21	Sep 21 to Aug 22	Sep 22 to Aug 23	Grand Total
TOTAL				

The majority of this increased spend can be attributed to:

- Foxdale Primary School - for school kitchen refit
- Onchan Primary School supply of salad display and hot cupboard, carriage and install and for new fridge.

Secondary schools

Example summary £ totals, per year, for on island servicing & engineers costings supplier spend, for Secondary Schools.

School	Sep 20 to Aug 21	Sep 21 to Aug 22	Sep 22 to Aug 23	Grand Total	NOR (Sept 23)
BHS					1578
CRHS					911
QEII					891
RGS					988
SNHS					1242
Totals					5610

Cleaning & Disposables

Primary schools

Example summary £ totals, per year, for on island cleaning and disposables costings supplier spend, for Primary Schools.

All Primary Schools	Sep 20 to Aug 21	Sep 21 to Aug 22	Sep 22 to Aug 23	Grand Total
TOTAL				

Secondary schools

Example summary £ totals, per year, for on island cleaning and disposables costings supplier spend, for Secondary Schools.

School	Sep 20 to Aug 21	Sep 21 to Aug 22	Sep 22 to Aug 23	Grand Total	NOR (Sept 23)
BHS Total					1578
CRHS Total					911
QEII Total					891
RGS Total					988
SNHS Total					1242
Grand Total					5610

The provision of cooking – types of kitchens and equipment

Kitchen Types

There are two types of kitchens, a “cook” kitchen, employing a cook supervisor, where all food can be cooked from scratch. The other type is a “demi” kitchen, where foodstuffs are received pre-prepared/frozen, and reheated for delivery to pupils.

In Primary schools, there are **10** cook kitchens and **22** demi kitchens. There is one Primary School who due to its size, does not room for kitchen facilities and instead all children attend with a packed lunch.

In Secondary, all kitchens are cook kitchens.

Present Structure of kitchen set ups in Isle of Man Schools

The current provision of school meals is undertaken through the following structure:

School Name	Meal Supply	Position Name
Anagh Coar	Cooking	■ x Cook Supervisor
		■ x General Kitchen Assistant
		■ x Catering Assistant
Andreas	Cooking	■ x Cook Supervisor
		■ x Assistant Cook
Arbory	Demi	■ x Catering Operatives
Ashley Hill	Cooking	■ x Cook Supervisor
		■ x Assistant Cook
		■ x Catering Operative
		■ x General Kitchen Assistant
Bunscoill Rhumsaa Infants	Demi	■ x Catering Operatives
Ballacottier	Demi	■ x Catering Operatives
Ballasalla	Demi	■ x Catering Operatives
Ballaugh	Demi	■ x Catering Operative
Braddan	Demi	■ x Catering Operatives
Cronk y Berry	Demi	■ x Catering Operatives
Dhoon	Demi	■ x Catering Operative
Foxdale	Demi	■ x Catering Operative
Henry Bloom Noble	Demi	■ x Catering Operatives
		■ x General Kitchen Assistant
Jurby	Demi	■ x Catering Assistant
Jubilee Infants - Ballaquayle	Demi	■ x Catering Operatives
Jubilee Juniors - Murrays Road	Demi	■ x Catering Operatives
Kewaique	Demi	■ x Catering Operative
		■ x Catering Assistant
Kirk Michael	Demi	■ x Catering Operative
Laxey	Demi	■ x Catering Operatives

Manor Park	Cooking	■ x Cook Supervisor
		■ x Catering Operative
Marown	Demi	■ x Catering Operatives
Onchan	Demi	■ x Catering Operatives
		■ x Catering Assistant
		■ x General Kitchen Assistant
Peel Clothworkers	Cooking	■ x Cook Supervisor
		■ x Assistant Cook
		■ x General Kitchen Assistant
		■ x Catering Operative
Port St Mary	Demi	■ x Catering Operative
Rushen	Cooking	■ x Cook Supervisor
		■ x Assistant Cook
		■ x Catering Operative
Bunscoill Rhumsaa Juniors	Cooking	■ x Cook Supervisor
		■ x Assistant Cook
		■ x Catering Operative
St. Johns	Demi	■ x Catering Operatives
St. Marys	Cooking	■ x Cook Supervisor
		■ x Assistant Cook
		■ x Catering Operative
		■ x General Kitchen Assistant
Sulby	Demi	■ x Catering Operative
Vallajeelt	Cooking	■ x Cook Supervisor
		■ x Assistant Cook
		■ x Catering Operative
Victoria Road	Cooking	■ x Cook Supervisor
		■ x Catering Operative
		■ x General Kitchen Assistant
Willaston	Demi	■ x Catering Operatives
Manx School, St Johns	Packed lunches only	No catering staff
Primary Additional Info	n/a	■ x Peripatetic
		11* x Relief Catering Staff (*subject to change)
BHS	Cooking	■ x Catering Manager
		■ x Cook Supervisor
		10 x General Kitchen Assistants
		■ x General Kitchen Assistants
		■ x canteen assistant
SNHS (2 sites)	Cooking x2	■ x Catering Manager
		■ x Cook Supervisors
		■ x Assistant Cook
		14 x General Kitchen Assistants
QEII	Cooking	■ x Catering Manager
		■ x Cook Supervisor
		■ x Assistant Cook

		9 x General Kitchen Assistants
RGS	Cooking	■ x Catering Manager
		■ x Assistant Cook
		7 x Catering Assistants
CRHS	Cooking	■ x Catering Manager
		■ x Cook Supervisor
		■ x Assistant Cook
		6 x General Kitchen Assistants
		■ x General Kitchen Assistants

Small Project Capital Funding

'Small capital project funding' – minor capital funding exists for kitchen refurbishments (as with all other school works), as part of the £2m/annum Education Minor Capital Works funding included in the Budget pink book; it is using this funding that kitchen refurbishments have been prioritised / progressed over the years.

The £2m sum has been eroded by increased costs / inflation over the years – it has stood at £2m since about 2008, when it increased from £1m, therefore in [REDACTED]

Current Equipment in Kitchens

See **Appendix 11 and Appendix 12** for the current equipment lists, per school.

Primary schools

[REDACTED]

DESC currently operates 32 Primary sites, consisting of ten cook centres and twenty-two demi centres. The cook centres produce the main meal element from scratch, whereas the demi centres the food is cooked then frozen and they follow the same recipes as the cook centres, then deliver the meals twice weekly and the food is then reheated in a regeneration oven (these are cook and hold ovens to save on space).

There have been changes made to the Primary operation including equipment upgrades by purchasing new dining tables, chilled salad bars, refrigeration and freezer units, dishwashers, and replacing old regen trolleys that were no longer viable or cost effective to fix with rational ovens and hot service counters (only if space and supply allowed). Some staff have been moved to different sites to develop their skill set, or to give extra help at service times. If the dining rooms are not part of a shared area, this will require different staffing levels. However, most importantly, what can or cannot be achieved depends on several

factors such as electricity supply or adequate space that will dictate what, if anything, can be adapted or improved.

[REDACTED]

As well as the servicing of equipment, which is a costly and an essential part of what is required, it can be time consuming awaiting a contractor to repair any fixtures and fitting to ensure they are safe and able to operate. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED] Schools have large scale, catering equipment such as ovens, dishwashers, walk-in fridges, freezers, ventilation systems and dining tables/benches/seating. All appliances in Primary are serviced annually.

Smaller items such as serving utensils, cooking vessels (gastro tins) plates and cutlery, drinking cups are itemised on the Primary inventories and are updated as and when items are replaced or removed from sites.

All Primary school kitchens have colour coded cleaning equipment for dining rooms, toilet/changing rooms and food preparation areas to avoid cross contamination. All food waste disposal units have now been removed and all sanitiser sinks have now also been removed or disconnected from kitchens and replaced with dishwasher units in Primary school kitchens.

Primary School Kitchen Refurbishments

DESC Estates, working with the Department of infrastructure (DOI) Estates and Works Divisions, have tried to update the kitchen in one Primary school annually, as a general full refurbishment. There have been **four** successful full refurbishments of kitchens in the last five years, in Primary schools e.g. St. Marys, Scoill Vallajeelt, Foxdale and Jurby Primary Schools.

Fully refurbished or new kitchens have been provided under major capital schemes and include Peel Clothworkers, Bunscoill Rhumsaa, Henry Bloom Noble and St Mary's.

DOI kitchen refurbishment works are DOI Education Minor Capital funded, except for the appliances (often DESC reuse existing but sometimes they are at end of life / need replacing) and all of the stainless worktops / sinks etc.

It is noted that a funding provision for appliance replacement and repair / servicing, should be captured as part of this review. School kitchens have been transformed over the last 20 years. By way of an example,

there were very few dishwashers in the late 90's, with the majority using sterilising sinks, which DESC replaced by securing additional funding for the dishwasher purchase programme.

Primary - Demi kitchens to Cook Kitchens

In Primary schools, the estimated total capital cost to renovate the demi-kitchens to cook kitchens, would be [REDACTED]. On average it would cost approximately [REDACTED] per school to upgrade. This does not include provision for the increased maintenance and replacement cost of the additional kitchen equipment, or additional energy costs associated with full cooking. The [REDACTED] cost is based on:

- [REDACTED] oven
- [REDACTED] hot trolley
- [REDACTED] extract canopy
- [REDACTED] building / reconfiguration works

If [REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

The total cost would be approximately [REDACTED]. The existing cook kitchens need approximately [REDACTED] investment each in replacement equipment in next 5-10 years. **This is not included in these figures.** [REDACTED]

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

Secondary schools

This is a considerable issue for Secondary schools

Some of the Secondary school kitchens are outdated with aged equipment, primarily second hand, in need of a refit, especially food service areas with hot serverys that are going to become obsolete. [REDACTED]
[REDACTED], with the increasing numbers of pupils having school meals, during a fast-paced lunch service.

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED] Schools are responsible for raising matters with the DOI, in terms of any concerns regarding

wall covering and floors, and the fabric of the buildings, their upkeep and maintenance. [REDACTED]

[REDACTED]

In some Secondary schools, anecdotal feedback from the project team suggests that although birth rates and numbers on role are decreasing, a growing number of pupils are opting to have school dinners, which is adding additional pressure on the catering team, operating within the existing facilities and existing service window.

The size of the kitchens in some Secondary schools is challenging, in relation to the number of pupils being served. It is the Secondary school's responsibility to regularly service and replace equipment and plan the replacement of key equipment. Currently the kitchens are an adequate size, [REDACTED]

[REDACTED] Multiple year group sittings are in place, and in some schools, 2 sites are operating a school meal provision. Grab and go style food options are being considered in Secondary schools to speed service up, within the lunch break period.

There is an increased cost to schools, for non-food items to conform to the law around single use plastics.

[REDACTED]

[REDACTED] Bio-degradable cutlery and packaging can be more expensive than a traditional plate and cutlery, and the plastic items previously used. Reverting back to non- disposable cutlery is expensive, can be thrown away by pupils in error and has a subsequent time effect on clear down and washing facilities. Most Secondary schools have implemented cartons, flavoured water, water-dispensers and there are no bottled drinks available. Primary schools identified similar issues regarding plates and cutlery, however as there are much smaller numbers, they introduced smaller receptacles for the collection of food waste, so that cutlery losses were reduced, and the additional control measures have worked in the main.

[REDACTED]

[REDACTED] Individual schools are responsible for the maintenance, repair and replacement of this equipment. [REDACTED]

[REDACTED]

[REDACTED] The number of pupils and staff in all schools has grown from when the kitchens were first fitted yet equipment and space remain the same. [REDACTED]

Maintenance costs have increased dramatically over the past few years. Some Secondary schools repair where possible and then buy new as a last resort. Constant discussions are held between the Secondary school Business Manager and Catering Manager, as to the condition and concerns so replacement planning can occur.

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

_____.

Secondary Refurbishments

There has been good investment, through capital schemes in Secondary Schools; new kitchens provided at St Ninian's Lower School (Bemahague, 2012), and QEII (2015) under capital schemes, and also under capital scheme, extensive works done has been carried out to Ballakermeen High School kitchen (2014), including providing new additional servery, to serve new dining hall, separate dish-wash room, dry goods room and preparation area, walk-in chilled room and freezer, and a relocated kitchen office.

In the late 00's, Ramsey Grammar East kitchen saw improvement.

The refurbishment of Secondary kitchens generally, is for Secondary schools to raise / prioritise with the DOI, regarding needs through the minor capital works schemes, and with any refurbishment being DOI / DESC minor capital funded, with the schools being expected to fund any new equipment / fittings themselves.

[REDACTED]

[REDACTED]

[REDACTED]

The cost of provisioning school meals, including free school meals, breakfast clubs, their funding and resourcing

The cost of provisioning school meals, including free school meals

Under the Education Act 2001, DESC makes school meals available to those people wishing to partake, so all pupils have the opportunity to obtain a hot meal in school every day.

In Primary schools, food is available only at lunchtime. Primary school meals are prepared to current nutritional best practice standards. (<https://www.schoolfoodplan.com/wp-content/uploads/2015/01/School-Food-Standards-Guidance-FINAL-V3.pdf>). Catering staff work closely with teaching staff to ensure pupils are encouraged to make informed, healthy choices. In some Primary schools a breakfast club operates, but this is not the case across all Primary schools.

In some Secondary schools, food is available before school (breakfast menu) and at morning break, as well as at lunchtime. Items such as toast, croissants, fruit, cereal bars are available at morning break. Lunchtime offerings include at least two hot meals, salad bars, pasta bars, jacket potatoes, freshly made to order sandwiches, baguettes, desserts and some sweet treats. There is always a vegetarian option available

All schools adopt a “no child should go hungry” position, and whether funding is formally in place for this, or not, children do have access to food. The purpose of a free school meal, when they were introduced after World War II was to provide a hot meal at lunchtime.

The Primary school meals service serves 3,500 meals a day, well over half a million a year, in the format of 2 main hot meal choices and access to a salad bar for all pupils. If a child has an allergy, or a food preference, for example, pizza is on the menu, but a child has an allergy to the cheese topping, a similar alternative will be sourced, so that child still enjoys pizza with all of their friends.

In Secondary, the offering is quite different, as the kitchen operates a canteen style servery, where the main hot meal is generally the most popular choice, followed by other hot offerings.

DESC subsidises school meals and in 2022/23, in Primary schools the cost per meal was £4.37, and parents/guardians paid £2.35. Therefore, the cost to DESC was £2.02 per meal (a loss on every meal). Every School has to provide a meal at an equivalent Free School Meal value; therefore, every school are making a loss on every meal.

In Secondary, the cost varies, and the Secondary schools directly subsidise the meals. Secondary schools have to produce meals to the equivalent cost of the free school meal value.

Financial

In addition to the income and expenditure of providing school meals, free school meals are provided to eligible children, whose parents/guardians are in receipt of qualifying benefits.

The summary data given below. The period 2018-19, is affected by the transfer back to DESC, and is therefore not included in the summary data.

The COVID lockdown in March 2020 will have had limited impact on the income for the 2019-20 financial results, however, the 2020-21 year was significantly impacted. With income down, expenditure (excluding employee costs) was also much lower.

The various pandemic school meals schemes (including vouchers) has increased the free school meals costs during the affected years.

Primary school budgets are centrally administered within DESC. Secondary school budgets are completely devolved from DESC, a Head Teacher has overall control of the manner in which their allocated budget is spent.

In September 2023, school meals increased by 5p.

Primary school meals increased from £2.35 to £2.40 and visitors' meals from £3.80 to £3.85.

Secondary school meals increased from £2.95 to £3.00 and visitors' meals from £3.80 to £3.85.

The cost of school meals to the Department, either directly (Primary) or through devolved financial budgetary management (Secondary) is given below:

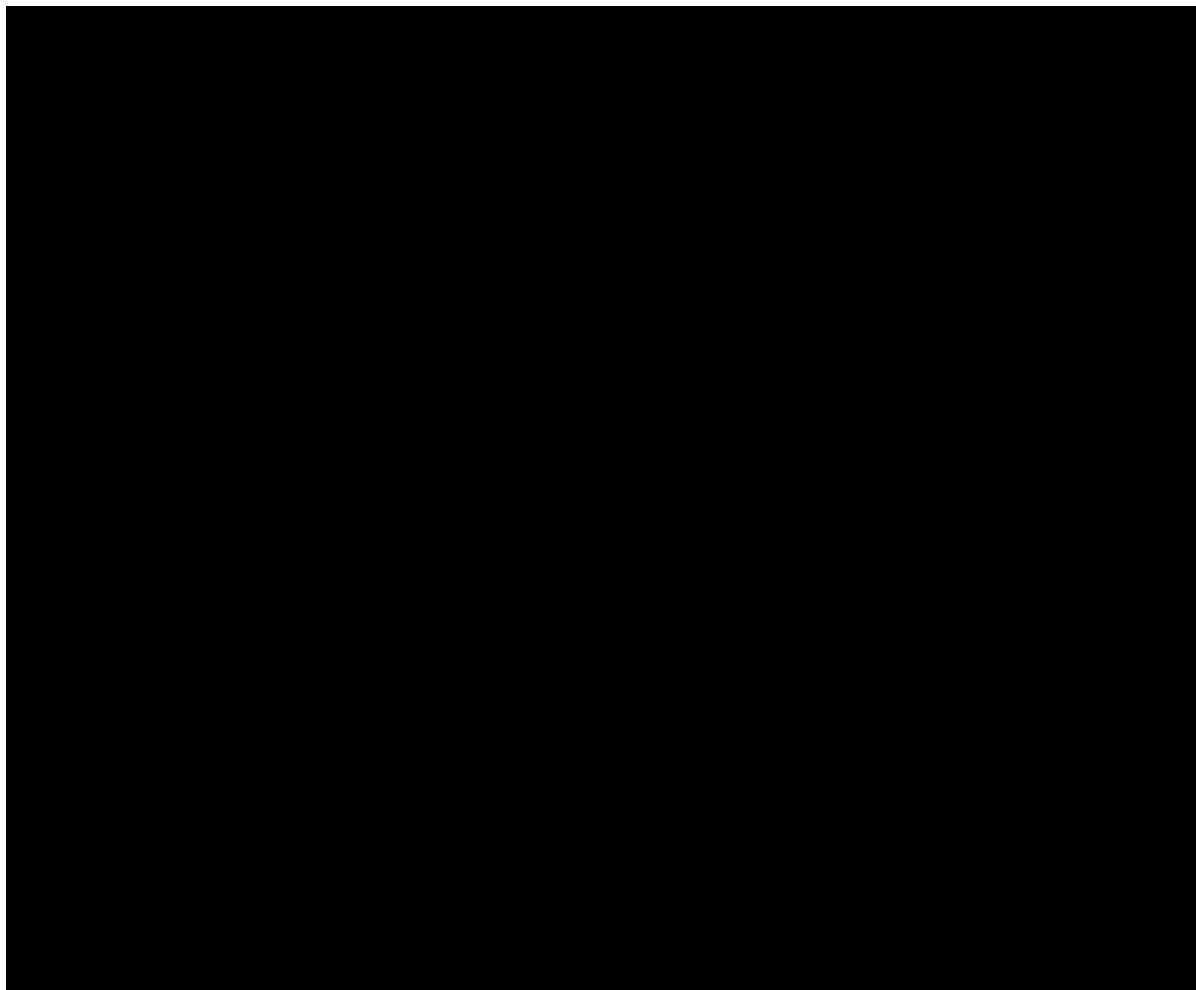
Primary School Meals Summary

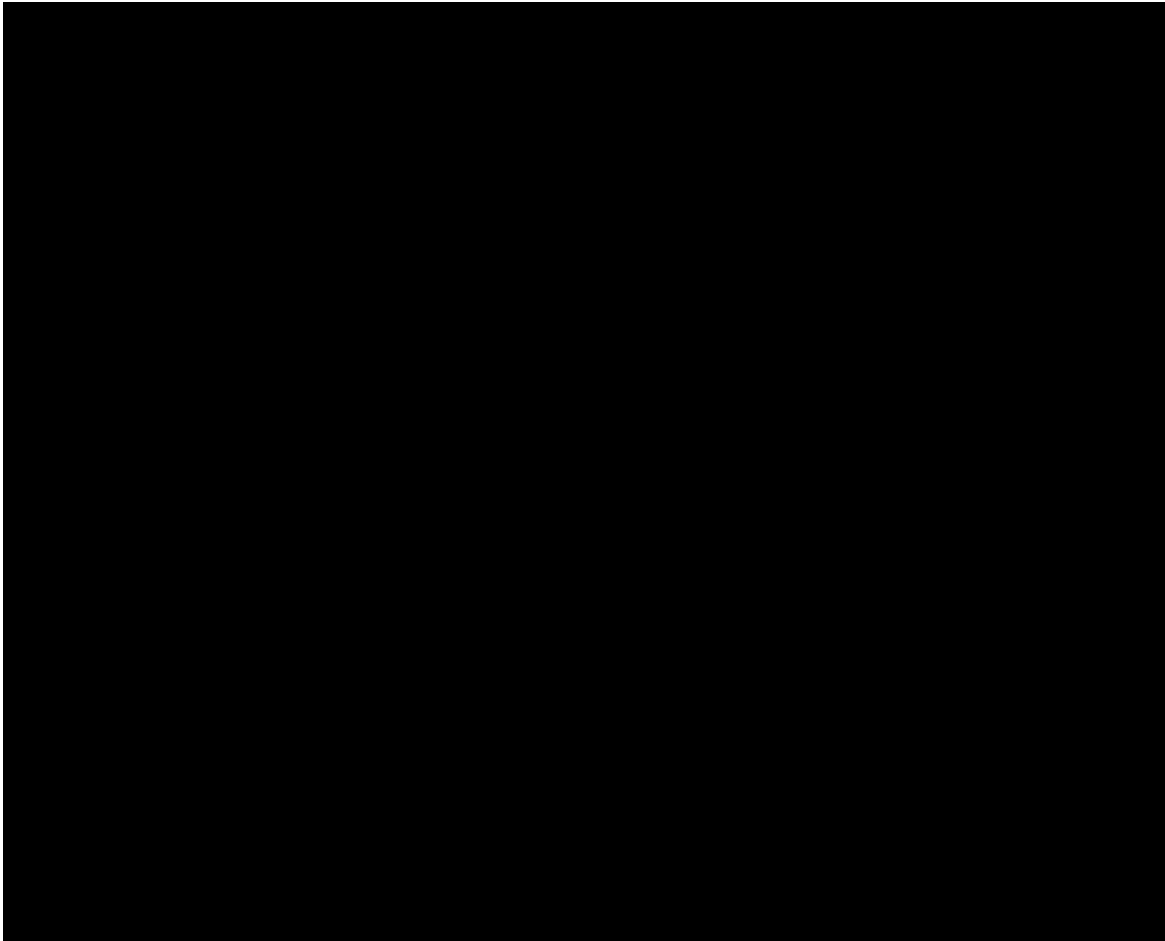
Primary School Meals	2019-20		2020-21		2021-22		2022-23	
	Budget £'000	Actual £'000	Budget £'000	Actual £'000	Budget £'000	Actual £'000	Budget £'000	Actual £'000
Income								
School Meals	1,731	1,262	1,017	760	1,425	1,357	1,453	1,356
Free meals reclaim	0	156	145	0	201	0	205	0
Recharge Receipts	0	46	38	19	51	35	52	40
Free School Meals (re-imbursement)	(300)	(503)	(350)	(461)	(450)	(439)	(450)	(405)
Total Income	1,430	960	850	319	1,227	953	1,260	991
Employee Costs								
Wages and Salaries	1,248	1,243	1,375	1,455	1,377	1,514	1,471	1,565
Employee Transport and Subsistence	0	7	5	7	7	8	7	11
Training	0	3	2	5	3	5	3	0
	1,248	1,253	1,382	1,466	1,387	1,527	1,482	1,576
Infrastructure Costs								
Energy Costs	0	1	1	1	1	1	1	1
Cleaning And Waste Disposal	0	31	18	(1)	27	28	27	20
Structures	0	0	0	0	0	0	0	6
Other Premises Expenses	110	0	0	0	0	0	0	0
	110	32	19	(0)	28	29	28	27
Supplies & Services								
Materials	856	885	477	437	738	743	745	898
Equipment	0	146	108	67	140	75	142	171
Expenses	0	15	13	8	14	28	14	26
Communications and Computing	0	0	0	3	0	1	0	0
Printing Stationery and General Office Expenses	0	1	3	0	3	0	3	1
	856	1,047	602	515	894	847	903	1,096
Total Expenditure	2,214	2,332	2,003	1,981	2,309	2,403	2,413	2,699
Net Cost	784	1,372	1,154	1,662	1,083	1,449	1,153	1,708

Secondary School Meals Summary

Secondary School Meals	2019-20		2020-21		2021-22		2022-23	
	Budget £'000	Actual £'000	Budget £'000	Actual £'000	Budget £'000	Actual £'000	Budget £'000	Actual £'000
Income								
School Meals	1,509	1,406	1,508	950	1,598	1,543	1,625	1,628
Free meals reclaim	294	309	292	233	316	355	339	333
Special Functions Income	7	8	7	6	8	8	8	5
Free School Meals (re-imbursement)	(300)	(240)	(300)	(560)	(300)	(262)	(300)	(258)
Total Income	1,510	1,482	1,507	628	1,622	1,644	1,672	1,707
Employee Costs								
Wages and Salaries	981	1,098	1,086	1,163	1,130	1,223	1,161	1,300
Employee Transport and Subsistence	1	2	1	1	1	0	1	0
Training	3	1	3	0	3	0	5	1
	985	1,100	1,090	1,164	1,134	1,223	1,167	1,301
Infrastructure Costs								
Energy Costs	8	4	5	3	4	3	5	7
Cleaning And Waste Disposal	17	10	13	15	14	15	14	17
	25	14	18	18	17	18	19	24
Supplies & Services								
Materials	991	952	976	633	991	1,034	1,005	1,113
Equipment	31	24	31	35	27	39	27	68
Expenses	23	16	23	16	23	18	23	15
	1,045	991	1,029	684	1,040	1,090	1,055	1,195
Total Expenditure	2,055	2,105	2,137	1,866	2,192	2,332	2,241	2,521
Net Cost	545	623	630	1,237	570	688	569	814

All schools are currently subsidised either by DESC, or by the Secondary schools.





Looking at the data from April 2022 to March 2023 costings are as follows:

Total meals produced [REDACTED]

Total money spent on food for resale [REDACTED]

Some Secondary schools noted that they had to ensure that they retain a price of a main course and hot pudding to £3.00 to accommodate free school meals. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

A noted challenge captured by Primary schools which is currently problematic is around tray bakes. If a single vegetarian dish is required, the kitchen orders a tray bake which has 12 portions. This results in 11 portions being wasted. Primary Catering Team are working with the provider to reduce the size of the purchase (e.g. 12 portions reduced to 6 portions, to reduce the wastage as best it is able). There will still be waste, e.g. if 1 portion is used, 5 are potentially wasted.

Free School Meals in the Isle of Man

Free School Meals (FSM) is a programme which operates to assist families with the cost of feeding Primary and Secondary school children on the Isle of Man, but also extends to young people who are under the age of 18 and attending University College Isle of Man (UCM). The programme assists families by providing free school lunches and is available to students whose families are in receipt of the following benefits:

Employed Person's Allowance;

Income Based Jobseeker's Allowance; or

Income Support.

How to apply for free school meals can be found on the DESC website (see **Appendix 6**). The average cost of a Primary school meal on the Island in 2023/24 has been £4.49, a cost which is fully covered by DESC for the children who are currently eligible for FSM. For the remaining children who are not eligible, DESC subsidises the cost of these meals so that parents pay only £2.35 per meal.

**£2.40 is the cost that has been used for all Primary school calculations.*

Subsidised school meals are also available in the Island's Secondary schools, where the schools themselves subsidise the cost. FSM is currently available to Secondary school students for a value of £2.95 per meal, which is due to increase by 5p in September 2023 to £3.00.

The current annual cost of the subsidies and FSM are as follows:

Subsidised or FSM	Number of Students	Number of Meals in Academic Year (190 Days)	Cost Per Meal	TOTAL COST
Primary Subsidised	2,143	407,170	£2.09	£850,985.30
Primary FSM	1,057	200,830	£4.49	£901,726.70
PRIMARY TOTAL	3,200	608,000	-	£1,752,712.00
Secondary & UCM FSM	946	179,740	£3.00	£539,220.00
TOTAL	4,146	787,740	-	£2,291,932.00

All costings in this Paper are based on an academic year of 190 days.

The number of children receiving Free School Meals during the following school years is as follows.

NB - these figures are approximate, as at the start of term, but may vary throughout the school year, as parent's circumstances change.

School Year	Primary	% vs Numbers on Roll	Secondary	% vs Numbers on Roll
19/20	1312	21%	801	15%
20/21	1287	21%	873	16%
21/22	1147	19%	885	16%
22/23	1106	19%	882	15%
23/24	979	17%	852	15%

DESC subsidises Free School Meals (FSM) for Primary, Secondary as follows –

22/23

23/24

Primary £2.35

Primary £2.40

Secondary £2.95

Secondary £3.00

The Secondary schools reclaims the FSM allowance from DESC on a monthly basis. They usually cost out a meal to the value of £3.00 (23/24), if they are unable to produce a meal for that value, it is subsidised by the school/UCM.

In Secondary schools, the cost varies, and the Secondary schools directly subsidise the meals.

However, if the pupil has their own money or credit remaining at the end of the week, they are able to purchase items outside of the

lunch period. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

■ [REDACTED]

[REDACTED]

■ [REDACTED]

■ [REDACTED]

■ [REDACTED]

■ [REDACTED]

Observed Risk:

• [REDACTED]

[REDACTED]

The cost noted at the time was:

Primary Only		Secondary Only		Combined	
Students	Subsidy and FSM Cost	Students	Cost	Students	Cost
1057	£901,726.70	946	£539,220.00	2003	£1,440,946.70

Free School Meals in other jurisdictions

In England, there are many groups in support of expanding the provision of FSM, including a cross-party group of MPs who are supporting the introduction of Universal Credit as a ground for eligibility. Others in England are pushing for the full implementation of Universal Free School Meals (UFSM), which has now been introduced by the Mayor of London across all London Primary schools for a year.

The roll-out of UFSM has started in Welsh Primary schools, with staged implementation initially focusing on the youngest students. It is hoped that FSM will be available to all Primary school students in Wales by 2024.

In Scotland, FSM is available to all children in Primary 1 to 5 (equivalent to reception to year 4) at local council schools, with commitments having been made to extend this to both Primary 6 and 7 (equivalent to years 5 and 6); however, rollout of this has been delayed.

As of February 2022, for comparative purposes state funded schools in England do not charge for KS1 pupils (since September 2014) and the average price is £2.35 for pupils in KS2.

Welsh school meal prices average £2.50 and the Welsh Government plans to roll out free school meals to all Primary school children by September 2023.

Scottish school meals are free for pupils in P1 to P3 and priced at £2.50 for other Primary pupils. **Appendix 10** offers more details on this.

In March 2021 the Guernsey DESC were discussing free Primary school meals for all years following a report from Guernsey's Health Committee but this has yet to be approved and the present price per pupil is on average £2.30.

Following a period of 'packed lunch only service', Jersey is now rolling out the reintroduction of a full school meals service and meals are priced at £2.50 for both KS1 and KS2. This policy change was due to reports that child obesity was still increasing. Jersey is hoping that parents will support the initiative, research indicates that parents spend on average 50 minutes per week making packed lunches which can save on average £6 per week.

Menu pricing in Secondary schools

Currently, each Secondary school is setting their own retail price. A buying consortium would need to be implemented first to get the best cost price. A Secondary have recently introduced VAT on staff hot meals. This will help the school maintain a decent financial margin and combat the annual deficit. VAT on staff meals is a legal requirement [REDACTED]

[REDACTED] It is understood that all Secondary schools are now charging VAT on staff meals.

Whilst Secondary schools do presently work independently of each other and Primary schools, they do informally review each other's menus and pricing, [REDACTED]

The cost of food in schools, has increased between 10%-50% and has risen more around products such as beans, pasta, rice, sauces, tomato-based products, tuna, cheese, eggs, milk, cakes, oil, olive and vegetables. [REDACTED] It is

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Historically, in Secondary schools, some offered a 'Nurture Group' which was funded by DESC. That funding was discontinued by DESC in September 2013/4.

Breakfast is available to all students/staff to purchase, not as part of a breakfast club, at the Secondary schools. [REDACTED]

[REDACTED] There are some schools who have, and some still do benefit from community ideas whereby food is donated, and volunteers donate their time, for example providing bread and jam for toast/breakfast.

During 2022/23, DESC commenced a refreshed review to look at breakfast clubs, as part of the wider Childcare Strategy work. A survey was undertaken with Primary school Head Teachers, to establish which Primary schools still offered this facility, and a range of other questions connected to the offering were explored.

There were **29** responses received in total, whereby **8** schools confirmed that they hold a regular Breakfast Club. The prices range for the breakfast club varies from **80p to £3 per day**. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Some Primary Schools have what is anecdotally referred to **"Toast Club"** or provide their own "snack areas." Little details are known about this, other than a hot toast offering is being made to pupils, after their usual morning break time (10am-10.15am) and is believed to occur at 11am. It is unclear if dry toast is offered, or toast with jam or butter. [REDACTED]. [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED] If Primary schools are providing snacks, purchased and provided by staff other than those in the school meal provision, then those schools also [REDACTED]ods. [REDACTED] and [REDACTED].

Public Health information & Ultra Processed food in breakfast clubs

Public Health are very supportive of the work that the Department are doing with this review and where possible improve its school meal's provision and have supported any queries arising from the review, in order to provide as useful resource information as possible.

In particular, Public Health have offered some supportive guidance, pictured below (School Food Plan) in terms of breakfast clubs, if the Department wishes to consider financial support for those clubs already in place, as the proposed offering is quite different to what may be being offered/consumed in those small breakfast clubs (e.g. toast, cereal, etc).

The Independent

SCHOOL FOOD PLAN

SCHOOL FOOD other than lunch



Breakfast Club



Berry Smoothie



Carrot & raisin bagel



Cereal, fruit and yoghurt pot



Fruit bread



Greek yoghurt, banana and oat bread



Honey and yoghurt porridge with banana



Mini Breakfast Frittatas



Mixed fruit smoothie



Peach and natural Greek yoghurt bagel

Communication channels, in respect of school meals

Primary Schools

In Primary schools, aside from the regular and timely website updates, there is limited communications between the kitchen staff and parents/guardians. [REDACTED]

Daily communication is had with the Primary Catering teams, administrators and Head Teachers assisting with any concerns or questions that may arise, by the Primary Catering Team.

The catering staff in Primary schools regularly ask the pupils about what they would like to see on the menu, the pupils engage and highlight what they like and what they don't. At some schools, regular taster days happen, trial new products and secure feedback from the children.

The school administrators are sent copies of menus and dietary forms to hand out to parents/guardians before the summer holidays. If anyone requires more information, they are directed to the Primary Catering Team and meetings are set up with the parents/guardians to discuss their child's dietary requirements. All menus are available online but it is noted some are out of date, requiring updating. Formal dietary advice is also sought from the dietician provided through Public Health, as and when enquiries arise. An example of parent communication can be seen in **Appendix 7**, and sample school menus can be seen in **Appendix 8** and **Appendix 9**.

Primary school project team members noted that it would be nice to see a more visual and exciting webpage specific for Primary school meals. The DESC website isn't presently clear if the information relates to Primary or Secondary Schools. [REDACTED]

In the short term, the Project Team noted that the Primary school menus available on the website were both historic (Autumn / Winter 2023) and current/forthcoming (Spring/Summer 2024) with no dietary summaries, without directing the enquirer to a contact in the Primary Catering Team.

[REDACTED]

The project team also noted the efforts and work going on in schools, in terms of providing an experience, as part of the experience of eating their meal, be it a packed lunch, or a school produced meal.

Those Primary schools using Parent Pay, indicated that in some Primary schools indicated that the parents of packed lunch children, depending upon the hot school meal menu available, would add money to parent pay, so that their child could have a school dinner on some occasions.

The templates used in one of the Secondary Schools were obtained, and this update is now in development.

Primary catering staff attend open days to deliver talks to parents/guardians on new intakes and answer any questions they may have.

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

School catering teams are fully aware and have received specific allergy training. However, [REDACTED] as [REDACTED] kitchen staff understand the preparation/waste/cost implications, or if the kitchen staff do not receive the correct data with regards to the amount of meals to produce. The schools that fully utilise the cashless payment system, including the wearing of a wrist band, have a more streamline/efficient service and the meal numbers they cater for are accurate. There is minimum kitchen waste which is cost effective, and the pupils will more likely receive the meal that they ordered. [REDACTED]
[REDACTED]

Some schools have a picture of the meals so the younger pupils are able to decide on what they would like for their lunch as it is easier to show them the products rather than tell them the ingredients.





Additionally, in Primary, all schools are provided with recipe cards, to ensure consistency in the product being prepared, clear ingredients to aid ordering and are also available to parents/guardians, upon request, should they wish to discuss ingredients, with the Primary Catering Team, should their child have allergies or special dietary needs.

Beef Hot Pot - Cook Centre

Ingredients	25 portions	50 portions
Manx Stewing Beef	1.425kg	2.850kg
Olive Oil	to cook	
Onions	500g	1kg
Carrots	500g	1kg
Swede	250g	500g
Tomato Puree	60g	120g
Beef Stock	1.250 litre	2.5 litre
Mixed Herbs	1 teaspoon	2 teaspoon
Gravy Mix	500g	1kg
Saute Potatoes	2.5kg	5kg

Multiply recipe as necessary

1. Heat the oil in a large pan and brown the beef.
2. Add in the small diced onions, carrots and swede and continue to cook for a further 10mins.
3. Stir in the tomato puree and beef stock, add the mixed herbs and simmer for approx 1.5 hrs.
4. When tender thicken the stew with the gravy mix, decant into a suitable sized gastronorm.
5. Layer with potatoes, brush with olive oil and bake until golden.

The total number of meals that each Primary school serves are recorded on a specific form known as a PCAT form (abbreviation unknown), which is a linked spreadsheet containing information regarding how many pupils, staff and visitors meals are produced on a daily basis in each Primary school site over a given period of time, these forms have been used for a long period, in respect of school meal production. This enables the kitchen and the Primary Catering Team staff to conduct a correct stock take and this helps identify those schools who may not be correctly reporting/charging for meals that have been consumed, when the PCAT forms are reviewed by the DESC centralised catering team. The Primary Catering Team cross reference the forms against the kitchen reports to obtain a true number of meals produced at each site, and then we can estimate of how much per meal is to produce against each budget, ensuring the overall budget is managed closely.

In Primary schools, menus should be sent out by the school administrators to the new intakes each year and it is published on the DESC website for parents/guardians to view, with contact details, if parents/guardians have any queries.

when putting a new menu together, a trial menu has been tested with pupils and feedback and ideas have been secured from pupils in selected schools. These trials occur across different Primary schools, offering many different pupils the opportunity to try out different meals and so that kitchens with different facilities can be trialled too, in order to check the quality of products prepared and in the different types of ovens.

Consultations occur regularly with the staff members in Primary school kitchens as they know their pupil's likes and dislikes, and they also understand how their kitchen operates well.

The Primary Catering Team have a renewed relationship in place, through assistance from Public Health, with a Manx Care/DHSC dietician. An example of the data provided by the dietician, through Public Health, and subsequently available to parents/guardians, upon request is given below:

Monday Week One						
Quarter Pounder Fish Fillet OR Cheese and Tomato Quiche						
Served with Oven Baked Chips, Broccoli Florets OR Salad Bar						
Millionaires Slice OR Yogurt/Fruit available						
Main Course	PORTION	CALORIES	CARBOHYDRATES(g)	PROTEIN (g)	FAT (g)	
Quarter Pounder Fish Fillet	1	315	15.82	14.69	21.2	
Cheese and Tomato Quiche	1	256	25	8.4	13	
Vegetables						
McCain Chips	100G	123	21	3	2.1	
	140G	172	29.4	4.2	2.94	
Broccoli Florets	40G	11	1.1	1.3	0.2	
	60G	17	1.68	1.98	0.3	
Dessert						
Millionaires Slice	85g	396	57.7	4.76	21.25	
Fruit Yoghurt	85g	89	12	3.4	2.5	

Secondary schools

Some Secondary schools post weekly menus on their website. Secondary schools indicated that they would like to increase the social media posts on school platforms to promote the food that is being served in Secondary schools, to help to dispel the myths that it is all unhealthy food options (e.g. deep-fried chips). It was suggested that Secondary schools post example meals on the website too, to promote the variety of choices offered to pupils.

In Secondary schools, all feedback is welcome and can be sent via the enquiries email or by telephoning the school directly. In most cases, the Catering Manager and/or Business Manager will endeavour to respond to the enquiry swiftly and as far as is reasonably practicable.

In Secondary schools, all menus and price lists can be found on school websites and social media where it is being used, but some menus may not be up to date. Menus and special occasions are also added to the school website and Facebook pages.

When Secondary schools receive enquiries as to the nutritional information and ingredient contents of their meals, they are managed on a case-by-case basis, as prior to this review, [REDACTED]

[REDACTED] It was noted however, that most of the Secondary schools have a chef or cook in their kitchens, and as such, they have more freedom in terms of the ingredients and ability to cook from scratch, every day if they are able to do so. As such, most Secondary schools [REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Stakeholder Engagement - Surveys

Undertaking a regular survey of both pupils, staff and parents is a key requirement in terms of making changes to the provision of school meals.

As the terms of reference for this review are broad, and once the project team members were brought together, project team members were asked if they had already undertaken surveys in their schools (both Primary and Secondary staff were represented on the project team).

As examples of school meal related surveys had been undertaken within the last 12 months, two examples of pupil surveys are given in **Appendix 5**, [REDACTED]

[REDACTED]

[REDACTED] A good quality survey takes time to plan, with clear rationale for the question basis, and needs to be able to generate outcomes that are able to be analysed. [REDACTED]

[REDACTED]

[REDACTED]

Within one of the Secondary schools, a parental survey was undertaken just before Christmas 2023, which asked the following:

- What would you like to see changed on the school canteen menus? A link to the current menu was attached to the question.
- Should the School carry on selling sweet treats and snacks?
- Any Other Comments.

The survey was undertaken in a digital format. Of the total number of parents surveyed (987), the total number of responses received was 287 (29%).

The majority of responses (60%) said yes to the selling of sweet treats and snacks, giving reasons as at least their children were eating something and would only buy them on the way into school anyway, if not available in school, and would additionally require carrying cash. [REDACTED]

At the same Secondary school, pupils and staff were sent a survey in July 2023 asking:

- What food items do you like that are currently available?
- What food items would you like to see on the menu?
- Would you like Themed menu days?
- Do you have any food allergies or special dietary requirements?
- Any other comments
- Staff were also asked – do you use the East & West Food Halls, and if not, why not.

The survey was undertaken in a digital format. Of the total number of pupils and staff surveyed (1100), the total number of responses received was 157 (14%).

At one of the Secondary schools, a school survey was carried out in December 2023, to ascertain the number of vegan children to make sure there was enough provision to meet this food preference. It should be noted that vegetarian options have always been available (e.g. jacket potato, sandwiches, wraps) and are popular. You also don't need to be a vegetarian to enjoy meat free food.

The survey was issued to pupils via the staff tutors, and the results indicated that there were no vegans at all in the school.

[REDACTED]

[REDACTED] Parents are able to see through the summarised cashless catering systems (depending on the level of detail available, per school, per system) what general food items have been selected by their child for their school lunch.

Meet Climate Change Obligations

The relationship between the food available in schools, its nutritional analysis, the dietary advice received from Public Health, the social impacts within our community of providing a quality school meal provision, and climate change adaptation are intrinsically linked.

Moving further afield from our UK neighbours, there are many published research papers and guidelines to consider, and a number have been brought to the attention of the project team, as part of the completion and additional research undertaken in order to complete our climate change impact assessment. For example:



Other examples of dietary advice aligning health with sustainability, include for example:

- [WHO dietary guidelines](#)
- [UN: Food and Climate Change: Healthy diets for a healthier planet](#)
- [Danish Official Dietary Guidelines](#)
- [Canadian Dietary Advice](#)
- [Nordic Council Of Ministers](#)
- EAT-Lancet Planetary Health Diet: <https://eatforum.org/eat-lancet-commission/the-planetary-health-diet-and-you/>

This review has completed a climate change impact assessment, and the initial results are summarised in the visual dashboard below.

A review of School Meals is being undertaken



KEY	IMPACTS	ACTION
	Significant and/or long-term positive impact identified.	No changes needed.
	Slight or short-term positive impact identified.	No changes needed but could be reviewed to improve.
	Not applicable or no cause for concern.	No changes needed.
	Slight or short-term negative impact identified. Review to identify possible improvements.	Review to identify possible improvements.
	Significant and/or long-term negative impact identified.	Changes needed before proceeding. If changes are not possible, justification required.
	Responses incomplete.	Please return to assessment and answer all of the questions in this section.

The climate change impact assessment summary is cross-referenced and aligned to the recommendations submitted as part of this review.

DESC has committed to a Climate Change Action Plan ([desc-climate-change-plan-2324-final_compressed.pdf \(gov.im\)](#)) a copy of which is captured within **Appendix 2**.

To summarise below, extracts from “DESC’s Climate Action Plan” (Nov 2023) are included below, where specific reference is made to matters aligned to the provision of school meals, and work is developing from a central lead officer, to bring these aims and actions to life for DESC and for all of our schools.

Aim - Reduce our waste and increase our recycling <i>To reduce our waste and expand our recycling will contribute to the overall reduction in carbon emissions and set a good example to the public. Savings on our general waste collections may also be seen as a financial saving in revenue budgets.</i>	
ACTION:	Better understand our waste streams and opportunities for reduction, including food waste in our schools.
ACTION:	The ‘avoid, reduce and reuse’ principles should be a priority, followed by recycling when looking to reduce our waste.
ACTION:	Increase the opportunities for recycling across the DESC estate, where possible.
ACTION:	Avoid disposable items, such as plastic bottles, where possible.

Aim - Adapting our day to day operations to climate change and improve staff and pupil awareness

When looking at opportunities to reduce carbon from our estate, it is important that we begin to understand the carbon footprint of our day-to-day operations and improve staff and pupil awareness.

ACTION: Purchase local produce where possible to reduce food miles and improve our carbon footprint, as well as supporting local suppliers.

ACTION: When undertaking procurement, include sustainability requirements.

Appendices

Appendix 1 - Soil Association Report



Introduction

A 2017 paper published in the journal *Public Health Nutrition* found the UK to have the most 'ultra-processed' diet in Europe, as measured by family food purchases.

"A significant positive association was found between national household availability of ultra-processed foods and national prevalence of obesity," the authors said. The paper's conclusions were not universally accepted. "The fact that the finished dish has been through processing in an industrial environment – or indeed that other ingredients or additives have been used in the process – does not make the finished products less nutritious or inherently 'bad for you,'" a spokesperson for the Institute of Food Science and Technology said, rejecting 'ultra-processed' as a framing.

In the intervening years, the case against ultra-processed foods has grown stronger. More precisely, the case for re-balancing the UK diet away from ultra-processed foods has grown

stronger. A robust body of evidence says that we should be eating more fresh and natural foods. Ultra-processed foods have been associated with obesity and chronic disease, and crucially, this association extends beyond the nutritional composition of these foods. It is not simply that ultra-processed foods are high in salt, fat and sugar (though they often are); research is revealing a more complex picture. We know from randomised control trials that ultra-processed foods make us more likely to overeat, perhaps due to their interaction with the endocrine system. A growing body of epidemiological evidence is revealing the damaging effect that industrial additives and processing techniques have on the gut microbiome. The evidence is now so compelling that

ultra-processed foods have become an issue of international concern, with leading academic journals, the FAO, and national governments adopting 'ultra-processed' as a framing to shape dietary policy.

This briefing outlines the latest evidence on ultra-processed foods, including their consumption in the UK. It proposes that the UK diet should be re-balanced, and it suggests that the National Food Strategy should lead this re-balancing. Precedents are found in the national dietary guidelines in Brazil, Uruguay and Canada, which recommend a shift away from ultra-processed foods, and in France, where the government has introduced a reduction target in the national public health strategy. The science is still evolving but has now reached a critical mass, legitimizing an ambitious policy response. If the UK is serious about turning the tide on obesity, type 2 diabetes and metabolic disease, it will need to translate science into policy, re-balancing the UK diet towards fresh, natural and less heavily processed foods, and away from the

ultra-processed foods that take up too much space in our shopping baskets.

What are ultra-processed foods?

All the food that we eat has been processed to some degree, whether by chopping, slicing, biting or chewing. Grain is dried and milled to be turned into flour. Vegetables are washed and packed and might be frozen. Fish is tinned and beans are canned. Many processing techniques have been used for centuries to preserve and transform food, making it taste better and last longer. Food processing can support food security and improved nutrition, extending the shelf life of a product, meaning it can be stored or transported more easily. It can make food safer, and many processing techniques (such as cooking) enhance rather than diminish the nutritional quality of foods when eaten.

In the past half century, novel industrial processing techniques have been developed. The concept of 'ultra-processing' was introduced by a team

at the University of São Paulo and proposed in a Public Health Nutrition commentary in 2009. The thesis was thus: that the nature, extent and purpose of food processing shape the relationship between food, health and disease. While there have been previous attempts to classify food types according to their processing level, the NOVA system of categorisation, which introduces 'ultra-processed' as a food category, has been widely employed within the research community, and is increasingly used by national governments and international organisations (Elizabeth et al., 2020; FAO, 2019; Moubarac et al., 2014).

The NOVA system categorises food into four groups:

1. Minimally processed
2. Culinary ingredients
3. Processed foods
4. Ultra-processed foods

Identifying ultra-processed foods

(Monteiro et al., 2019)

The food manufacturing industry is not obliged to state on food labels the processes used in its products and even less the purposes of those processes. In some cases, this can make confident identification of ultra-processed foods difficult for consumers, health professionals, policy makers and even for researchers.

There is of course no need to examine every food to know whether or not it belongs to the ultra-processed food group. As stated above, and to take a few examples, fresh vegetables, fruits and starchy roots and tubers are obviously not ultra-processed, nor are pasteurised milk and chilled meat. Plant oils, sugar and salt, typically used in culinary preparations in combination with unprocessed or minimally processed foods, are also not ultra-processed.

It is however not always immediately clear when some specific food products are ultra-processed or not. Examples include breads and breakfast cereals. Here the solution is to examine the ingredients labels that by law must be included on pre-packaged food and drink products.

Industrial breads made only from wheat flour, water, salt and yeast are processed foods, while those whose lists of ingredients also include emulsifiers or colours are ultra-processed. Plain steel-cut oats, plain corn flakes and shredded wheat are minimally processed foods, while the same foods are processed when they also contain sugar, and ultra-processed if they also contain flavours or colours.

Generally, the practical way to identify if a product is ultra-processed is to check to see if its list of ingredients contains at least one item characteristic of the ultra-processed food group, which is to say, either food substances never or rarely used in kitchens, or classes of additives whose function is to make the final product palatable or more appealing ('connective additives').

NOVA categories, definitions and examples

(abbreviated from FAO 2020)

	Definition	Examples
NOVA 1	Minimally processed and natural foods These include whole fruits and vegetables, whole grains, meat and animal products. Also included are fruits, vegetables, meat and animal products that have been processed using techniques common in household kitchens, such as drying, smoking, grinding, steaming, boiling, roasting, chilling, and freezing.	Single ingredient: Fresh or dried fruit, raw and grains, legumes, leafy greens, starchy roots and tubers, fungi, herbs and spices, unadorned plain yogurt, fresh or pasteurised milk, tea, water. Multi-ingredient: Pasta, grain-based meals, nuts and dried fruit with no additives (including sweeteners) or salt added by the manufacturer, omelette.
NOVA 2	Culinary ingredients Substances obtained directly from group 1 foods or from nature by industrial processes such as pressing, centrifuging, refining, extracting or roasting. These are used to prepare, season and cook group 1 foods.	Single ingredient: Preserved vegetable oils, butter, sugar and molasses obtained from cane or beet, honey extracted from combs and syrup from maple trees, salt, rock salt. Multi-ingredient: Salted butter, iodised salt.
NOVA 3	Processed foods Products made by adding group 2 ingredients to group 1 foods. Processors are used to increase shelf-life or modify sensory qualities such as texture or taste. For example, canning, bottling and, in the case of breads and cheeses, using non-stochastic fermentation.	Canned or bottled vegetables and legumes in brine, salted or sugared nuts and seeds, salted, dried, sliced, or smoked meats and fish, canned fish (with or without added preservatives), fermented 'meat' in brine, brine or without added anti-oxidants, fishery made unpasteurised breads and cheeses.
NOVA 4	Ultra-processed foods Formulations of ingredients made by a series of industrial processes, many requiring sophisticated equipment and technology. They typically contain little or no whole foods, are ready to consume or heat up, and are very salty or sugary and depleted in dietary fibre, and made using industrial additives and processes that wouldn't be found in a household kitchen.	Fizzy drinks (sugary or sweetened), deep-frozen and packaged snacks, chocolate, confectionery, ice-cream, mass-produced packaged breads and cakes, margarine and other spreads, biscuits, pastries, cakes, breakfast cereals, instant and 'ready' soups, milk drinks, 'fruit' yoghurts and drinks, 'instant' soups. Many pre-prepared ready-to-eat products including pies and pasta and pizza (dishes), poultry and fish nuggets and 'chicken', 'beef' burgers, hot dogs, and other reconstituted meat products; and powdered and packaged instant soups, noodles and desserts, instant formulas, follow-on milk, other baby products.

soilassociation.org

soilassociation.org Ultra-Processed Foods: The case for re-balancing the UK diet

Ultra-processed foods in the UK

A 2017 study into 19 European countries found the purchasing of ultra-processed foods in the UK is the highest in Europe.

50.7% of the UK shopping basket was ultra-processed foods, compared to 14.2% in France, 13.4% in Italy and the lowest, 10.2% in Portugal (Monteiro et al., 2017). A second study that looked at consumption rather than the average supermarket shop, found that actual consumption could be even higher at 54.3% of the total food consumed (Raubert et al., 2020).

A look across other European countries shows that the UK eats differently to its neighbours. While healthy processed foods such as tinned fish and frozen peas are an important part of our national diet, we eat an excess of ultra-processed foods. Ultra-processed cakes and baked goods, including biscuits, make up 10% of the UK shopping basket but only 1% in France. Overall, we consume less fresh produce than our neighbours in France. Fresh fruit and vegetables only constitute 3.8% of our basket compared to 6% in France and as much as 9.2% in Greece. We consume less fresh bread than in France – while the UK shopping basket is 3% fresh bread and 8% ultra-processed bread, the French shopping basket is 14% fresh bread, with a mere 3% ultra-processed. Cheese can fall either into NOVA categories 3 or 4, and the French shopping basket includes more high-quality cheese than the UK basket. The UK has a large appetite for ultra-processed breakfast cereals, crisps, fizzy drinks, and ready meals, with these foods making up almost a quarter of food purchased.

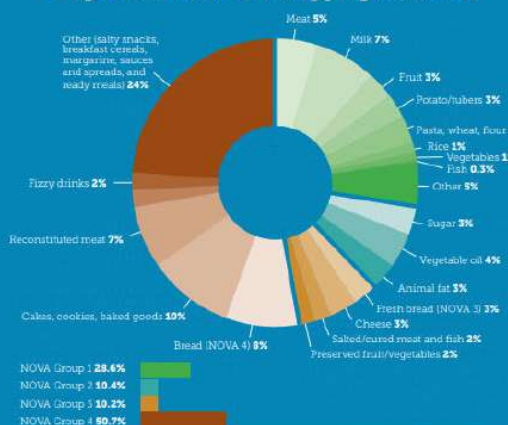
The drivers of consumption of ultra-processed foods are complex and

multifaceted. The largest grossing food brands in the UK have strong marketing campaigns and are all major manufacturers of ultra-processed foods. The top 5 includes Cadbury's, Coca-Cola, Nestlé, Walkers and M&S (The Grocer, 2020). Marketing of ultra-processed foods has often been aimed at children, including through breakfast cereal characters such as Tony the Tiger or Coco the Monkey on Frosties and Coco Pops respectively. But it's not all down to marketing and advertisements. Changes in lifestyles have also led to an increase in consumption. Many people don't have the time, skills or equipment to cook, with 2 in 5 adults now eating a ready meal at least once a week (Eating Better, 2020; Winterman, 2013). We often snack and graze throughout the day. We expect food to be convenient, and our palates have adapted to expect sweeter and more salty flavours. In addition, a growing interest in lower meat diets might be leading to a rise in consumption as some alternative protein sources, such as soya protein isolates, are ultra-processed (Gehring et al., 2020; The Vegan Society, 2020).

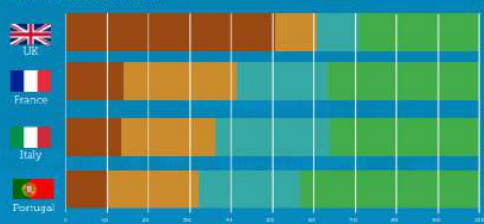
Beneath these societal drivers are failings in government and public health policy. Efforts to tackle obesity have arguably placed too much emphasis on reformulation to reduce the calorie, sugar, fat or salt content of processed foods, without enough emphasis being placed on the overall quality of the diet. Research into ultra-processed foods is revealing that these efforts are unlikely to be adequate, unless they are coupled with action to re-balance the diet in its totality.

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Composition of the UK shopping basket (%)



Percentage composition of the average shopping basket according to NOVA food processing category



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Ultra-processed foods and health

In a 2020 review of the literature on ultra-processed foods and health, Elizabeth et al. found that 37 of 43 peer-reviewed papers had established a clear association between ultra-processed foods and poor health outcomes, including overweight, obesity and cardio-metabolic risks, cancer, type-2 diabetes and cardiovascular diseases, irritable bowel syndrome, depression and frailty conditions; and all-cause mortality.

Among children and adolescents, consumption of ultra-processed foods had been associated with cardio-metabolic risks and asthma. The authors did not find any studies evidencing an association between ultra-processed foods and beneficial health outcomes.

Research into the biological mechanisms underpinning these associations is steadily evolving, but Elizabeth et al. conclude "There is now a considerable body of evidence supporting the use of ultra-processed foods as a scientific concept to assess the 'healthiness' of foods within the context of dietary patterns and to help inform the development of dietary guidelines and nutrition policy actions."

The first randomised control trial – the 'gold standard' of nutritional research – examining ultra-processed foods was published in 2019. The study demonstrated that when presented with a diet containing greater quantities of ultra-processed foods, overall calorie intake was higher and participants put on weight. When the participants were presented with a low processed diet that contained roughly the same macronutrient quantities – the 'low processed' and 'ultra-processed' diets

were designed to match in calories, energy density, macronutrients, sugar, sodium, and fibre – participants lost weight (Hall et al., 2019). The study did not investigate why these results were obtained, but it noted that appetite-suppressing hormones increased during the unprocessed diet as compared with the ultra-processed diet, and the hunger hormone ghrelin was decreased during the unprocessed diet compared to baseline. The findings suggest that targeting individual nutrients such as calories or fat may not present the most effective solution to tackling obesity. "Limiting consumption of ultra-processed foods may be an effective strategy for obesity prevention and treatment," the authors conclude.

Further interpretations have been proposed since the study was published, including the suggestion that ultra-processed foods are less satiating (building on the evidence of hormone changes which means that the participants ate more to feel full (Adams et al., 2020). Strengthening this proposal, a recent blind randomised crossover trial found that participants felt fuller for longer after eating a minimally processed cheese toastie compared to after eating an ultra-processed version.

They also found that the participants' blood glucose spiked more dramatically after the ultra-processed meal even though the macronutrient content in both meals were matched (Dioneda et al., 2020). These studies highlight that there has not been enough research into the micronutrient content of food and how ultra-processing affects nutrient absorption and the gut microbiome (Banbás, Menichetti and Loscalzo, 2020).

The gut microbiome

The relationship between the gut microbiome and human health is a growing and exciting area of research. The microbiome is complex and determining direct causal relationships is not always possible, but a robust body of evidence is affirming that ultra-processed can negatively affect the microbiome and health:

- Food additives ubiquitous in ultra-processed foods such as emulsifiers have been shown to affect the gut microbiota in animals. Mice fed low concentrations of two commonly used emulsifiers – carboxymethylcellulose and polyvinylpyrrolidone-40 – showed reduced microbial diversity. Reduced microbial diversity in humans is associated with poor health outcomes including obesity and type 2 diabetes (Valdes et al., 2018).
- Emulsifiers common in ultra-processed foods have been shown to enhance gut inflammation, including via their impact on microbiota composition and functionality (Chassaing et al., 2017).
- The interaction between food additives and the microbiome could impact the way our bodies digest and take up nutrients from our food. "The thesis that a distressed gut microbiota is a mechanism that might explain how food processing features could harm human health is gaining empirical evidence," Mielotte and Wiele write (2019).

- Higher consumption of ultra-processed foods has also been associated with higher risk of type 2 diabetes (Sour et al., 2020). One of the reasons for this could be that artificial sweeteners, such as aspartame have replaced the sugar in many soft drinks. Aspartame has been shown to impact insulin resistance which in turn affects how sugar is absorbed into the blood stream (Mielotte and Wiele, 2019).
- Research into the microbiome has shown that there are similarities in bacteria in obese participants and this differed when compared to participants of healthy weight (Ley et al., 2006). More generally higher consumption of ultra-processed foods has been associated with a higher risk of irritable bowel syndrome (Schubert et al., 2018).
- Low calorie sweeteners commonly used in ultra-processed foods including sucralose, aspartame, and saccharin have been shown to disrupt the balance and diversity of gut microbiota. Mice given sucralose for six months had an increase in the expression in the gut of bacterial pro-inflammatory genes and disrupted faecal metabolites (Valdes et al., 2018).
- Research is also revealing an association between the gut microbiome and mental and emotional health and wellbeing. Patients with depression, bipolar disorder, schizophrenia, and autism spectrum disorder have notable differences in the composition of their microbiome (Butler et al., 2019).

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Additives in ultra-processed foods

(adapted from Monteiro et al., 2019)

Food substances used in ultra-processed foods include hydrolysed proteins, soya protein isolate, gluten, casein, whey protein, 'mechanically separated meat', fructose, high-fructose corn syrup, 'fruit juice concentrate', invert sugar, maltodextrin, dextrose, lactose, soluble or insoluble fibre, hydrogenated or interesterified oil, and also other sources of protein, carbohydrate or fat which are neither foods from NOVA group 1 or group 3, nor culinary ingredients from NOVA group 2. The presence in the list of ingredients of one or more of these food substances identifies a product as ultra-processed.

Cosmetic additives are often at the end of lists of ingredients of ultra-processed foods, together with other additives, and include flavours, flavour enhancers, colours, emulsifiers, emulsifying salts, sweeteners, thickeners, and anti-foaming bulking, carbonating, foaming, gelling and glazing agents. The presence in the list of ingredients of one or more additives that belong to these classes of additives also identifies a product as ultra-processed.

The Early Years

Global and national public health recommendations say that infants should be exclusively breastfed for about 6 months, with complementary foods introduced alongside breastfeeding after this time.

Several UK infant food companies, however, persist in marketing infant food for babies who are less than six months of age, in contravention of the World Health Organization Code of Marketing of Breastmilk Substitutes. The UK has some of the lowest breastfeeding rates in the world, with eight out of ten women stopping breastfeeding before they want to (UNICEF, 2020), and this is partly due to the influence of infant food marketing and advertisements.

NOVA classification describes commercially produced infant formula and many other infant foods as ultra-processed, yet these foods are often a part of infant diets. Infant food companies market highly macerated and heat processed products on the premise that they are convenient and healthy but these foods are often high in free sugars. Public health guidance encourages infants from 6 months to be offered a range of food textures and flavours, best eaten as simple finger foods. Many infant foods, including pureed food pouches, are lacking in texture and typically provide a predominance of sweet flavours that bear little resemblance to the natural flavours of fruits and vegetables. This can lead to overeating and a loss of recognition of the food being eaten, inhibiting the learning of chewing skills and the development of a more grown-up palate (First Steps Nutrition Trust, 2019).

Infants and young children are consuming sweeteners such as acesulfame-K, aspartame, saccharin and sucralose in ultra-processed foods, including 'low calorie' and 'diet' drinks. Although there is limited UK data on consumption, it is believed that over 45% of children aged 12-18 months consume low-calorie soft drinks, with many children consuming between a fifth and a half of a 330ml can of soft drink each day (First Steps Nutrition Trust, 2019).

Fresh and natural foods

The 2019 Global Burden of Disease study examined the health effects of diets in 195 countries. The study found that a suboptimal diet was a preventable risk factor for non-communicable diseases and was responsible for one fifth of premature mortality globally. The study found the most important risk factors to be a lack of wholegrains, fruits, vegetables, and nuts and seeds in the diet. An excess of sodium was the number one risk. Although the study didn't make the link, ultra-processed foods are one of the primary sources of sodium in diets in the UK and globally (Global Burden of Disease, 2019).

These findings cohere with Scarborough et al. (2016) who concluded that to meet national dietary guidelines, UK diets should include 54% more fruit and vegetables and 90% more beans and pulses, with a 53% reduction in 'foods high in fat and sugar' (ultra-processed foods making up the bulk of this category). The UK Government's independent advisory body on science and nutrition, SACN, has also recommended an increase in the consumption of wholegrains and pulses to boost intakes of fibre (SACN, 2015).

Conclusion

The science concerning ultra-processed foods and health is complex and still evolving. While more research into the biological mechanisms affected by ultra-processed foods is needed, there is nothing mysterious or uncertain about their consequences. The evidence has now reached a critical mass. The science of ultra-processed foods must be translated into policy, namely into policies aimed at re-balancing the national diet away from ultra-processed foods and towards more diverse, fresh and natural foods, most notably wholegrains, fruits, vegetables, nuts and seeds. This re-balancing should be seen in a positive light, as a move towards more enjoyable and complex flavours and textures, as a way of reconnecting people with how food is produced, and the complex relationship between personal and planetary health.

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Sustainability Implications: Energy and Resource Consumption

Processing in all forms requires energy input, for example milling or heating. However, the energy inputs required in ultra-processed foods can be considerably higher (Boye and Arcand, 2013; van der Goot et al., 2016). This is due to many factors, for example in the manufacturing of soya isolates, there are multiple intensive processing steps to reach the final product and the use of solvents such as hexane, from petrochemical origin, has additional energy and resource implications (Preece, Hooshyar and Zuidam, 2017).

Large scale manufacturing often requires the standardisation of ingredients, such as the dehydration of raw materials which are then rehydrated to a precise level (van der Goot et al., 2016). Both dehydration and rehydration of raw products are energy and resource intensive (van der Goot et al., 2016).

In many life cycle analyses comparing a home cooked meal to a ready meal, the home cooked meal is less energy intensive when comparing energy and resources used in processing, transport and packaging (Davis and Sorresen, 2008; Schmidt Rivera, Espinoza Orias and Azapagic, 2014). These studies have not included analysis of the additives and extra processing found in ultra-processed foods, which are likely to add to the product's environmental footprint (Boye and Arcand, 2013).

While the environmental impacts of any foods or diets are complex, there might be environmental benefits in re-balancing diets away from ultra-processed foods.

International Policy Responses

In light of the evidence associating ultra-processed foods with obesity and chronic disease, several national governments have responded with policies designed to limit and reduce their consumption, alongside efforts to boost the consumption of fresh and natural foods.

In 2014, Brazil responded with the Ministry of Health issuing dietary guidelines targeting a reduction in ultra-processed foods. The guidelines said: "Make natural or minimally processed foods the basis of your diet" and "Avoid consumption of ultra-processed foods." Brazil's dietary guidelines rely on voluntary measures to reduce consumption, no regulations have yet been implemented and it is still to be seen whether the guidelines have affected obesity rates (Mariath and Martins, 2020).

Canada and Uruguay have also introduced dietary guidance recommending the decrease in consumption of ultra-processed food. Canada's guidelines say, "Limit highly processed foods. If you choose these foods, eat them less often and in small amounts."

Despite France's relatively low consumption of ultra-processed foods, the French Government has set the target of reducing ultra-processed foods in the national diet by 20% (of the 14% that they form) between 2018 and 2021 (Ministère des Solidarités et de la Santé, 2019).

The ambition is coordinated by the Ministry of Health and backed by the Government, with two linked targets:

- 1 "Halt the growth in the consumption of ultra-processed products according to the NOVA classification and reduce the consumption of these products by 20% over the period between 2018 and 2021."
- 2 "Increase the consumption of organic products in the population so that 100% of the population consume at least 20% of their fruit consumption and vegetables, cereal products and legumes from organic products per week."

The French Government's public health strategy contextualises the target, noting "an association between the consumption of products ultra-processed (as defined by NOVA) and the risk of developing chronic diseases."

The target was introduced despite objections from the food industry, who wanted the onus of responsibility to be placed on consumers, preferring self-regulation rather than policy. They suggested that consumers should be encouraged to make the right choices through the Nutri-Score front of pack labelling system (although this system is based on nutrient content and not level of processing) (Miaon et al., 2020).

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Vision and recommendations: towards a rebalanced UK diet

Imagine a scenario where our diets and our food system have been transformed. We are producing food in nature-friendly farming systems, where soils, trees and grasslands soak up carbon, and provide habitats for wildlife.

A more diverse range of crops and animals is grown and eaten, and we're producing more fruits, nuts, pulses and vegetables. Regional processing, marketing and distribution infrastructure allows fresh, delicious, wholesome food to be delivered efficiently to citizens, with less packaging, at prices that are fair to them and to producers. Children in schools are eating freshly prepared meals and food education is an integral part of the curriculum. As a population, we are healthier and more connected to where our food comes from. Processed foods such as frozen vegetables and tinned fish are an important part of our diets, and we still enjoy the odd biscuit and plenty of baked beans, but through a 'great re-balancing act', ultra-processed foods are a much smaller part of our diets relative to fresh and natural foods.

1) Introduce a percentage reduction target for ultra-processed foods

Re-balancing our diets means both eating more of the best foods and less of the worst. The UK Government should follow the French example and introduce a percentage reduction target for ultra-processed foods, aiming to move the UK from 'worst in class' to among the 'best in class' within ten years. Across nineteen European countries, the median proportion of ultra-processed foods in the diet is 33.9%, with Portugal

(10.2%) and Italy (13.4%) at the bottom, and the UK at the top. The National Food Strategy should champion this ambition – aiming to align the UK diet with the European median within 5 years and further reduce consumption to 15% by 2030, to put us among the 'best in class'.

2) Invest in world-leading food education for all children

It's unacceptable that children are growing up detached from the joys of cooking and growing, not knowing where their food comes from. Although the National Curriculum says schools should be 'instilling a love of cooking' in pupils from a young age, many schools are failing to implement the practical cookery components of the curriculum. Some families cannot afford the ingredients for these lessons, and some schools are lacking in equipment. The Government should be covering the cost of ingredients and should make sure that all schools have the equipment they need to teach practical cookery.

We know that food education can be transformative. The 'whole school approach' embodied in the Food for Life School Award has had a marked impact on diets and inequalities. Independent evaluation shows that pupils in Food for Life-engaged schools – where pupils are engaged with food, cooking and growing and visiting farms – are twice as likely to eat their five-a-day compared

to children in matched comparison schools, and they eat a third more fruit and vegetables overall. If every primary school in the country was a Food for Life school, a million more children would be eating their five-a-day.

Among other school food initiatives, TasteEd is reconnecting children with the sensory qualities of fresh and natural foods (TasteEd, 2020). A teacher will bring fresh vegetables or fruits into the classroom, and the children will talk and write about what they see, smell, touch, hear and taste and whether they enjoy it or not. This is food education pared down to its simplest form, but the impact on the way children relate to food can be huge. Increased uptake of Food for Life, TasteEd and other school food initiatives, should be supported by the Government and championed by the National Food Strategy.

3) Harness public procurement to normalise healthy and sustainable diets

The UK Government spends over £2 billion each year procuring foods for schools, hospitals and other public settings. This spending power should be harnessed to normalise healthy and sustainable diets, based around fresh and natural foods, sourced from sustainable farming systems including organic.

As a first step, the School Fruit and Veg Scheme should be re-specified and extended. Under the scheme, all children aged 4-6 attending a state-funded school in England are entitled to receive a free piece of fruit or veg each school day. £40 million per annum is spent on the scheme, but only 40% of the produce is British. Research suggests that the produce supplied through the scheme can sometimes be of low quality, can be lacking in freshness, and that there is consequently a high level of waste.

This is a missed opportunity. Teachers attest to the nutritional importance of the scheme, but the scheme could serve a wider purpose, introducing children to delicious fresh produce, locally sourced where possible. Re-specifying the scheme so that a higher percentage of the produce is British, local and organic would not only support British production, but would ensure fresher and more appealing produce, delivered through shorter supply chains, which could lead to increased consumption and enjoyment by children.

4) Re-set the narrative around healthy eating and obesity

The Government estimate that the NHS currently spends £6bn per year on treatment of illnesses related to poor diet, which include obesity and related non-communicable diseases (Parliament UK, 2017). In addition, 40% of premature deaths could have been prevented through better diet and health (causes of death: cardiovascular disease, diabetes, cancer, COPD) (Parliament UK, 2017). Public Health England's analysis of COVID related data also highlighted that COVID had a more serious impact on those with obesity, with more people requiring intensive care treatment and dying from associated complications (Public Health England, 2020).

Even though ultra-processed foods were acknowledged as a 'major vector of non-communicable diseases' in 2017 (Parliament UK, 2017), the government's obesity strategy (Department of Health & Social Care, 2020), remains focussed on calorie, fat and sugar reduction through voluntary reformulation targets. Given the weight of evidence concerning ultra-processed foods and obesity, re-balancing the diet towards fresh and natural foods should be a priority – this will mean reframing public health narratives around healthy eating, and looking beyond reformulation.

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To find out more visit:
www.soilassociation.org

f t @ in

Soil Association

Spear House, 51 Victoria Street, Bristol BS1 6AD

T 0300 330 0100

F 0117 314 5001

Registered charity no. 206862

This report has been produced with support from Lizzie Vann MBE,
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Appendix 2 – DESC's Climate Change Action Plan

This document is available to download from the DESC website - desc-climate-change-plan-2324-final_compressed.pdf (gov.im)



Glossary

Department means the Department of Education, Sport and Culture (DESC) including schools, UCH, Villa Guise and MSR.

DESC means Department of Education, Sport and Culture.

UCH University College Isle of Man.

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Background

In May 2019, the Chief Minister recognised a global climate emergency and the need for urgent climate action in the Isle of Man and a commitment was made for the Isle of Man to be 'Net Zero Carbon' by 2050.

Since then, 'climate change duties' have been created by the [Climate Change Act 2021](#).

Public bodies have a legal obligation under the Climate Change Act 2021, as follows:

- (1) A public body, in performing its duties, must act in the way that it considers best to contribute to –
 - (a) the meeting of the net zero emissions target by the net zero emissions target year;
 - (b) the meeting of any interim targets;
 - (c) supporting the just transition principles and the climate justice principle;
 - (d) sustainable development, including the achievement of the United Nations sustainable development goals; and
 - (e) protecting and enhancing biodiversity, ecosystems and ecosystem services.

By creating this Climate Action Plan it will enable the Department of Education, Sport and Culture ('DESC') to fulfil these obligations efficiently and monitor its progress.

This Action Plan details how DESC will contribute to the Isle of Man becoming 'Net Zero Carbon'.

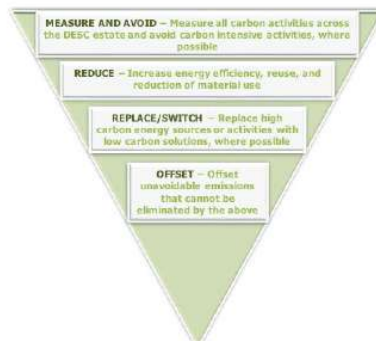
This Plan is a living document and will be reviewed and updated annually.

The DESC estate varies in age, covers all parts of the Island and consists of:

- All maintained schools, including University College Isle of Man (UCH), Education Support Centre (ESC) – Glenochessy Campus, Pre-School Assessment Centre (PSAC) and Tyn Jonagh Chesham (TYC)
- HSC and the associated buildings
- Villa Marina, Gallery Theatre and Kieringston Arts Centre
- The Glass Walkway, St John's (shared building with DEFA)
- Youth Club and Appleton Outdoor Learning Centre
- [SHEWYIN](#) Professional Development and Resource Centre

Carbon Management Hierarchy

Our efforts to reduce carbon output will follow a carbon management hierarchy, which prioritises carbon avoidance and reduction, to inform decisions and drive carbon management across our estate.



Our Principles

The following principles will be adopted and refined during the life of this plan:

- Work to refine understanding of emissions data, scope and confidence level;
- In the absence of data, good estimates may be sufficient;
- Don't re-invent the wheel: use good models that already exist;
- Actions can proceed with incomplete data, where possible;
- Review progress regularly and refine plan where required;
- Identify and review risks and issues;
- The various climate change and sustainability resource documents for DESC should be available to access in one place;
- Prioritise actions that give the greatest reduction in CO2 emissions;
- Increase staff and pupil awareness about emissions reduction and climate change; and
- Share progress with Climate Transformation Team and other Government Departments.

How we propose to work towards achieving net zero carbon by 2050

This Climate Action Plan will primarily focus on our Scope 1 carbon emissions (our directly generated emissions – buildings and vehicles) and our Scope 2 carbon emissions (indirectly generated emissions – purchased energy) and has the following aims to:

1. Identify and understand our emissions;
2. Reduce our energy and water consumption;
3. Reduce our waste and increase our recycling;
4. Adapt our buildings and operations to climate change;
5. Assess our operations for potential carbon savings.

This document and these aims should be seen as a starting point and will be improved, expanded and refined as our knowledge, abilities and technology evolves.

How this Plan links to DESC's Department Plan

This Plan also links to DESC's Department Plan which sets out the Department's Climate Change objectives, which include:

Working with Government Department's to deliver the Isle of Man Government Action Plan for Achieving Net Zero emissions by 2050 and raising awareness of climate change and sustainability in schools by:-

Putting in place Eco-school and sustainability training for primary and secondary school teachers specific to the Isle of Man;

Providing training for the Global Teachers Award which is delivered by DESC and the One World Centre;

All schools continuing to be UNESCO Biosphere IOM Partners;

Working with strategic stakeholders to support students with employment in the low carbon economy of the future;

Reducing the use of single use plastics across our estate in line with the Isle of Man Government's Single Use Plastics Reduction Policy;

Promoting Active Travel initiatives as determined by the DOE;

Producing guidance documents for schools planning trips, both on and off islands;

Continuing to raise awareness and understanding of climate change and sustainability at all stages of education;

Exploring the potential for climate change and sustainability to be included in a more structured way as required content in a 'revived modern curriculum', and

Supporting the Department of Infrastructure's (DOI) review of possible energy saving options in order to reduce emissions for our buildings.

The Department Plan is updated annually and will continue to include specific actions relative to climate change and supporting the Isle of Man Government to work towards achieving net zero carbon by 2050.

Climate Change Action Plan 2023 - 2024

Our Aims and Proposed Actions

Aim - Identifying and understanding our emissions

The carbon footprint (Net reported emission for the DESC estate has been estimated at 4,094,999 kg CO₂e for the period 1st April 2022 - 31st March 2023. This has been sourced from available energy data and calculated by the Climate Change Team's Reporting Spreadsheet.

We will make decisions and target resources where we have a high level of confidence in our energy data and until we have confidence in our energy data and have broken down our carbon footprint by building and by source.

ACTION: Identify and better understand our carbon data to show building and heating sources to inform our decisions - work with the Department of Infrastructure (DOI) and Manx Utilities Authority to obtain and understand this information.

Aim - Reduce our energy and water consumption

Identify any excess energy being used across the DESC estate and take immediate steps to stop a carbon and financial saving. Energy flow records are kept for all our school buildings and the data / trends with this data will be used to try to reduce excess energy being used across schools.

ACTION: Work with DOI Estates Shared Services to carry out low level energy audits of all our operational buildings - identify potential savings and set KPIs.

ACTION: Further develop longer term plans from these audits, for works from Manx Central and Climate Change Funding.

ACTION: Work with DOI Estates Shared Services to carry out building fabric surveys of selected buildings.

Aim - Reduce our waste and increase our recycling

To reduce our waste and expand our recycling will contribute to the overall reduction in carbon emissions and set a good example to the public. Savings on our general waste collection may also be seen as a financial saving to service budgets.

ACTION: Better understand our waste streams and opportunities for reduction, including food waste in our schools.

ACTION: The 'avoid, reduce and reuse' principles should be a priority, followed by recycling when looking to reduce our waste.

ACTION: Increase the opportunities for recycling across the DESC estate, where possible.

ACTION: Promotion of the existing DESC uniform policy which states schools should

avoid parents in relation to the cost of uniforms, such as offering pre-loved uniforms and uniform swap shops being available across schools.

ACTION: Avoid disposable items, such as plastic bottles, where possible.

Aim - Adapting our buildings to climate change

It is important that our buildings become more energy efficient and that any new build seek to maximise every opportunity to collectively reduce our carbon footprint.

Information obtained during energy audits and building surveys will allow data to be used to justify new builds and ways of working.

ACTION: Seek carbon reductions with any new builds.

ACTION: Support the DOI Estates Shared Services review of possible energy saving options in order to reduce emissions for our buildings.

ACTION: Support the DOI Estates Shared Services in carrying out condition and sustainability surveys of our key buildings.

Aim - Adapting our day to day operations to climate change and improve staff and pupil awareness

When looking at opportunities to reduce carbon from our estate, it is important that we begin to understand the carbon footprint of our day to day operations and improve staff and pupil awareness.

ACTION: Begin to understand the carbon footprint of our day to day operations by using data which is available.

ACTION: Purchase local produce where possible to reduce food miles and improve our carbon footprint, as well as supporting local suppliers.

ACTION: Carry out more assessment for opportunities for remote working, IT solutions and different ways of working including home working (for central staff) and encouraging holding meetings online, where possible.

ACTION: Working with strategic stakeholders to support students with employment in the low carbon economy of the future.

ACTION: Enhance biodiversity in school settings through UNESCO Biosphere Isle of Man pledge aims: protect natural resources & make a positive environmental impact, and support of external organisations such as, Manx Wildlife Trust.

ACTION: Embed training and action on emissions via climate change awareness training for DESC personnel.

ACTION: Continue to raise pupil awareness and understanding of climate change and sustainability at all stages of education.

Climate Change Action Plan 2023 - 2024

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Climate Change Action Plan 2023 - 2024

Appendix 3 – Breakfast Club survey

Breakfast Club Survey - Summary

29 Responses

8 Schools have a Breakfast Club

Price range varies from 80p to £3 per day

([redacted] who felt it was needed as families could not feed their children.)

[redacted] require pre booking, all other schools run it on a drop in basis.

In 6 schools the office staff do the admin.

Most schools have 15- 20 children attend.

13 schools would like to be able to run a breakfast club, with 6 more answering maybe.

Only 2 schools said they would not be willing to have one if staffing could be provided, although 3 schools said there was no need for one.

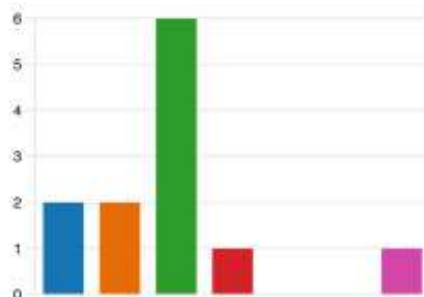
2. Do you currently have a Breakfast Club at your school?

[More Details](#)



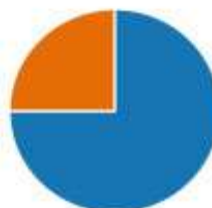
3. Who runs your breakfast club? Please select all that apply

[More Details](#)



4. Do the staff that run it get paid to do so? i.e. Extra hours in the case of school staff

[More Details](#)



6. Do you need to pre book, or can you simply turn up on the day?

[More Details](#)

Pre Booking Required	2
No you can just turn up	3
Other	3



7. On an average day, roughly how many children attend?

[More Details](#)

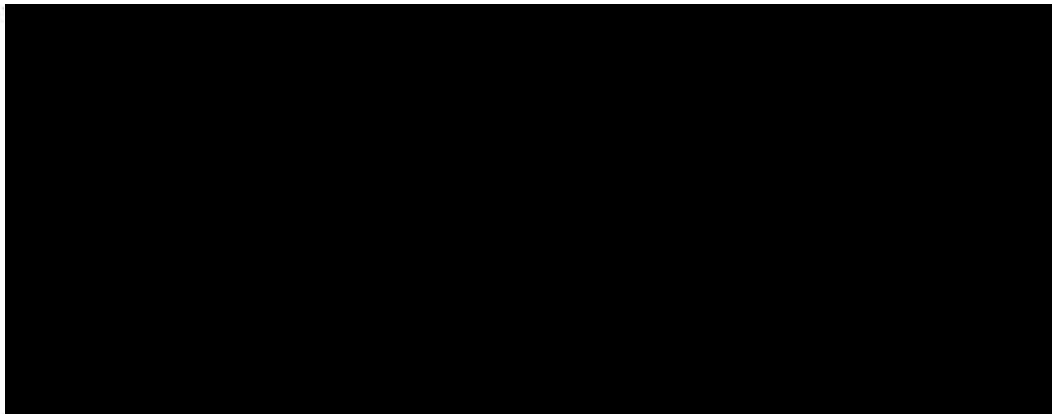
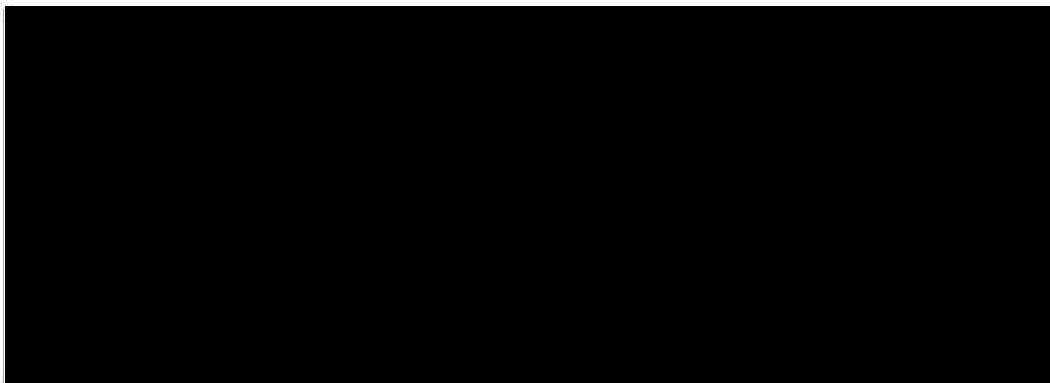
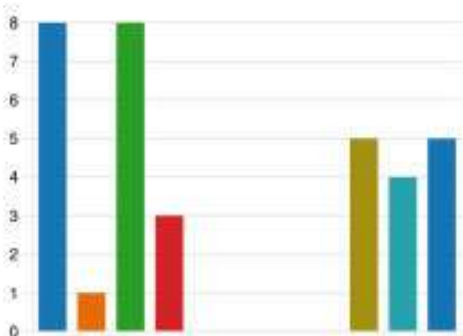
less than 5	0
5 - 10	1
10 - 15	1
15 - 20	4
20 - 25	0
25 - 30	0
30 - 35	0
35 - 40	0
More than 40	2



10. What do you provide on an average day? Please tick all that apply

More Details

Cereal	8
Porridge	1
Toast	8
Other 'bread based' product e.g....	3
Beans	0
Eggs	0
Fresh fruit	0
Dried fruit	0
Water	5
Fruit juice	4
Cordial	5



Appendix 4 – SWOT Analysis

[illegible]

Relationship Duration	Percentage of Respondents
10 years or more	15%
5 to 9 years	35%
1 to 4 years	45%
Less than 1 year	5%

[REDACTED]
 [REDACTED]
 [REDACTED]
 [REDACTED]
 [REDACTED]
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[illegible]

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Appendix 5 – Primary School - Customer Survey (Nov 2023)

School Meals Pupil Interview

Name/Group:

Date: 24th November 2023

Do you like having hot dinners? Why/Why not?

I like some but I don't like some options - If I don't like the food offered, I go to the salad bar.
Yes I like them - at home the food doesn't go down as quick.
I didn't want to waste the food my mum buys. I like some choices but not others.
Yes, I like them. It saves money for my parents.
I moved to hot dinners and I get something different and I can try new things.
I like them because it is a warm meal.

Summary - Meals are enjoyed mostly. Some options don't appeal, but they enjoy having the salad bar option. Lots of the children felt that it was better financially for their parents, and having hot dinners means that they have fuller cupboards when they return home. Some pupils appreciated having a warm meal, especially in Winter.

What is your favourite hot dinner?

Mash and Fishfingers
Lasagna and Garlic bread
Sausages
Roast
Cheese Pasty

Range of favourites - But Cheese pasty, Roast and sausages are all very popular

What is your least favourite hot dinner?

Shepherds Pasty
Burger
Veggie Sausages/Veggie Options

Veggie options not popular/tasty

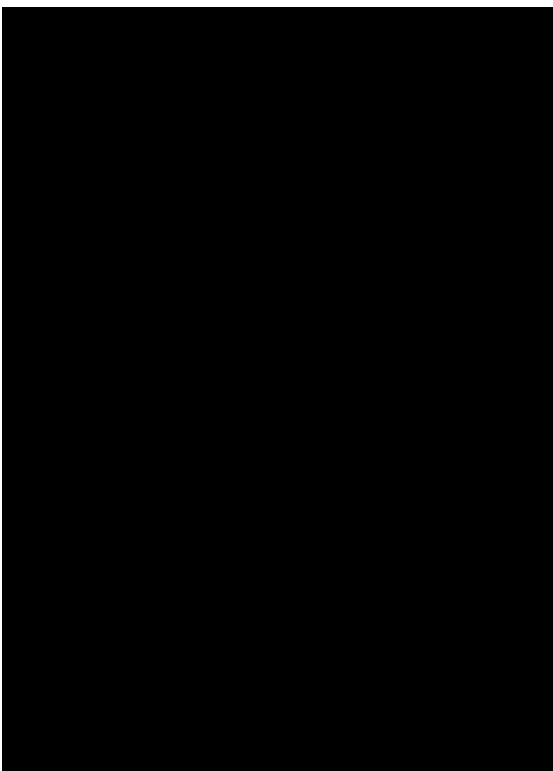
How could we improve our school dinners?

Fish skin still on fishmongers
Dry food could be improved
Sausages are too well done sometimes but I like them
Vegan - tastier vegan options
Steak and chips?
More warm pasta
Pie and mash - more pies
Different flavours of jelly
Gravy - makes things go soggy
I don't feel full but I feel Ok -
Cups for juice could be bigger
Bigger plates to fit more food on

Quality of some foods could be improved (dry, over cooked, not tasty) More food options would be welcomed Bigger cups for water would be great Pupils feel OK but not overly full - larger portions for older children

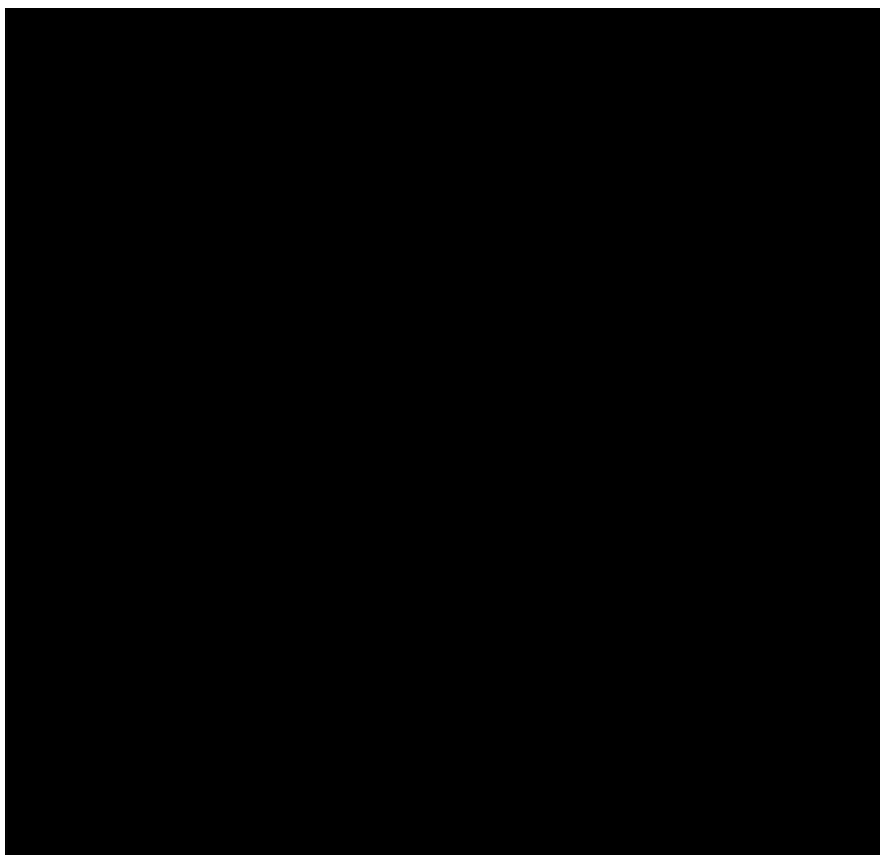
Do you use the salad bar? Could this be improved? If so – How?
Bring small chicken cubes back to the salad bar Hygiene - Hair dyed back when serving/wear a hat More prepared so it doesn't run out Not enough in each section of salad bar More fruit - melon/pineapple melon runs out quick More dessert More fruit different fruit options
Greater range of fruit available More fruit available (last in line don't have the same choice)
Supplementary Questions?
No further questions

Second School Meals Survey, undertaken in November 2023, at a local Primary School [REDACTED]



[REDACTED]

[REDACTED]



Appendix 6 – how to apply for free school meals

How to apply for IOM free school meals?

Free school meals and free school travel cards are available only to children who attend the Island's Primary and Secondary schools, or to students aged 18 and under who attend the University College IoM on a full-time basis, provided that:

The parent(s) or guardian(s) of the pupil or student are in receipt of the following benefits: a)

- a) Income Based Jobseekers Allowance
- b) Employed Person's Allowance
- c) Income Support

In the case of students at UCM IoM, the parent(s) or guardian(s) are not in receipt of an award from the Student Awards Section of the Department of Education, Sport & Culture.

The child or student travels more than one mile to or from the school/college they attend (Free School Travel only)

If you wish to apply for Free School Meals and Free School travel card, you must complete and submit an application form.

Each application is subject to review. They cannot be approved until the information you supply has been verified by the Social Security Division of the Treasury. The free meal allowance is calculated to enable the child to obtain a 2-course midday meal excluding drinks (water is available in all schools).

A range of drinks are available to purchase, if desired, within cash cafeterias in all Secondary schools and in the University College IoM.

(DESC website 20.10.23)

Appendix 7 – example parent communications (Primary)

Parent Communication (about school meals)

Our Primary school meals service provides a good range of healthy meal choices in order to fulfil some of the daily nutritional requirements of Primary school children. Meals meet minimum requirements for protein, zinc, iron and vitamins and don't exceed maximum recommended levels of salt, sugar and fat.

The school meals service serves up some 3,500 meals a day, or well over half a million a year, to Primary school pupils.

Menus are on a 3 week cycle and are completely changed twice a year, in the autumn and spring, to ensure pupils enjoy a variety of foods.

The school meals service welcomes feedback on its meals, new ideas and recipes. For more information on school meals please visit the wiki.

(DESC website 20.10.23)

Update for Parents/guardians

With regard to the present industrial dispute the Primary Catering Service will continue to provide meals to pupils. If you have any queries regarding your Cashless Payment (*name removed*) balance please contact DESC's Finance Team by calling +44 1624 686761 between the hours of 9am to 4pm. For queries regarding Free School Meals please contact Corporate Services by calling +44 1624 685808.

(DESC website 20.10.23)

Appendix 8 – Sample Primary School Menu

Autumn 2023

WEEK ONE Monday 4 September 2023, Monday 25 September 2023, Monday 16 October 2023, Monday 13 November 2023, Monday 4 December 2023				
Week day	Main One	Main Two	Served with	Dessert
Monday	Cod Bites	Wrap of the day - various fillings available	Mini Potato Waffles and Sweetcorn	Manx Dairy Ice Cream
Tuesday	Homemade Chicken Pie	Vegetable Nuggets Vg	Potato Noisettes and Peas	Yoghurt / Cereal Bar / Fruit
Wednesday	Roast Turkey, Yorkshire Pudding and Gravy	Jacket Potato - various fillings available	Roast Potatoes and Cauliflower	Lemon Drizzle Cake
Thursday	Tomato and Mozzarella Pizza V	Cheese and Onion Pasty V	Oven Baked Chips and Carrots	Yoghurt / Cereal Bar / Fruit
Friday	Beef Bolognese with Penne Pasta	Jacket Potato - various fillings available	Salad Selection	Cheese and Biscuit
WEEK TWO Monday 11 September 2023, Monday 2 October 2023, Monday 30 October 2023, Monday 20 November 2023, Monday 11 December 2023				
Week day	Main One	Main Two	Served with	Dessert
Monday	Plaice Goujons	Wrap of the day - various fillings available	Saute Potatoes and Green Beans	Shortbread Biscuit
Tuesday	Cottage Pie	Meat free Sausages Vg	Mashed Potato and Mixed Vegetables	Yoghurt / Cereal Bar / Fruit
Wednesday	Butchers Pork Sausages	Jacket Potato - various fillings available	Oven Baked Chips and Baked Beans	Sticky Toffee Pudding with Sticky Toffee Sauce
Thursday	Fresh Beef Burger in Soft Bap	Southern Fried Quorn Burger in Soft Bap V	Oven Baked Potato Wedges and Carrots	Yoghurt / Cereal Bar / Fruit
Friday	Crunchy Chicken Goujons	Jacket Potato - various fillings available	Mini Potato Waffles and Sweetcorn	Fruit Flavoured Jelly
WEEK THREE Monday 18 September 2023, Monday 9 October 2023, Monday 6 November 2023, Monday 27 November 2023, Monday 18 December 2023				
Week day	Main One	Main Two	Served with	Dessert

Monday	Fish Fingers	Wrap of the day - various fillings available	Oven Baked Chips and Garden Peas	Frozen Strawberry Mousse
Tuesday	Shepherds Pasty	Tomato Napolitana Pasta Bake with Garlic Bread V	Mini Hash Browns and Spaghetti Hoops	Yoghurt / Cereal Bar / Fruit
Wednesday	Roast Gammon, Yorkshire Pudding and Gravy	Jacket Potato - various fillings available	Roast Potatoes and Broccoli	Carrot Cake
Thursday	Chicken Korma with Rice and Naan Bread	Country Vegetable Gratin V	Salad Selection	Yoghurt / Cereal Bar / Fruit
Friday	Beef Lasagne with Garlic Bread	Jacket Potato - various fillings available	Salad Selection	Chocolate Chip Cookie V

Please note meals may not be served in the order printed above, our Cooks may need to change the menu at short notice, if for instance there is a problem with food deliveries or a school activity has been arranged but we will try to keep these changes to a minimum. A fresh bread selection, a salad bar and a variety of fresh fruit and yoghurts is available every day.

MSC - Marine stewardship approved and smart crumb coated.

V: suitable for vegetarians; **VG:** suitable for vegans and vegetarians

(DESC website 20.10.23)

Appendix 9 – Example Secondary School Menus

Example Menu/pricing in Secondary Schools

BHS (Accessed 22 January 2024)

Hot food

DAILY SPECIAL	£2.50
MEAL DEAL (DAILY SPECIAL & PUDDING)	£3.00
BACON BAP	£1.85
CHIPS	£1.65
PASTA/NOODLES	£1.65
POTATO & 1 FILLING	£1.70
POTATO & 2 FILLINGS	£2.30
POTATO & BUTTER	£1.30
SAUSAGE BAP	£1.90
SAUSAGE ROLL	£1.20
SAUSAGE & BACON BAP	£1.90
SOUP, ROLL & BUTTER	£1.60

Cold food

CEREAL & MILK	£1.00
SALADS	£2.50
SANDWICH	£2.00
FILLED WRAP (3 FILLINGS)	£2.20
BAGUETTE	£2.20
CHICKEN SKEWER	£1.20



EXTRA PORTION	£0.60
SAUCE	£0.10

SEE WEBSITE OR CANTEEN FOR WEEKLY MENU

Drinks

FLAVOURED WATER	£0.90
MILK	£0.40
ORANGE/APPLE JUICE	£0.65
PLAIN WATER	£0.70

Snacks

BISCUITS	£0.60
CHOC FINGERS	£0.75
CHOCOLATE	£0.85
CHOCOLATE BAR SMALL	£0.60
CRISPS	£0.80
CROISSANT	£1.00
FRESH FRUIT	£0.60
FRUIT SALAD BOX	£0.75
HOT PUDDING	£0.80
ROLL & BUTTER	£0.65
YOGHURT	£0.65
TRAY BAKE	£0.85
HOMEMADE BAKES	£0.85
JELLY	£0.60

This week's main meals include*:

Monday 15th	Macaroni Cheese and Garlic Bread
Tuesday 16th	Chicken Nuggets and Chips
Wednesday 17th	Choice of Roast Beef or Chicken, served with Potatoes, Veg and Gravy
Thursday 18th	Choice of various Curries, served with Rice
Friday 19th	Fish and Chips
Monday 22nd	Meat Balls with Herby Potatoes
Tuesday 23rd	BBQ Chicken Skewers and Chips
Wednesday 24th	Breaded Chicken with Sweet Potatoes and Gravy
Thursday 25th	Choice of various Curries, served with Rice
Friday 26th	Fish and Chips
Available daily	Selection of options from the salad bar Homemade soup, prepared daily Fresh baguettes, wraps and sandwiches made with a selection of fillings

*Meal options subject to change. Alternative options, including vegetarian available daily.

Castle Rushen High School (accessed 22nd January 2024)

Price List 2022-2024			
Break:-			
	Sausage Rolls	£1.50	
	Biscuits	£0.50	
	Hot Baps	£2.10	
	Crisps	£0.90	
	Waffles	£1.10	
	Toasties	£1.50	
	Thick Toast	£0.65	
	Hot Bagels	£1.10	
	Dorsettip Toast & Jam	£0.75	
	Pizza	£1.50	
	Croissants	£1.10	
	Bread Roll & Butter	£0.60	
	Pain au Chocolate	£1.10	
	Cereal Bars	£0.65	
Drinks:-			
	Flavoured Water	£0.90	
	Carton of Juice	£0.70	
	Water	£0.80	
	Carton of Milk	£0.40	
	Hot Drinks	£1.00	
Lunch:-			
	Hot Meal	£2.50	
	Sandwich	£2.10	
	Chips	£1.65	
	Side Salad	£0.70	
	Baked Potato & Filling	£2.00	
	Soup & Roll	£1.35	
	Wraps	£2.10	
	Salads	£2.50	
	Small Portions	£1.65	
	On Toast	£2.10	
	Panini	£2.10	
	Meal Deal (2 items)	£3.00	
Desserts:-			
	Fresh Fruit	£0.65	
	Yoghurt	£0.80	
	Cakes	£1.10	
	Fruit Tub	£0.80	
	Jelly	£0.80	
	Cookies	£1.10	
	Whirl	£0.80	
	Meal Deal includes Hot Meal with a Cake or a drink		
	Sandwich Meal Deal includes Sandwich/Wrap/Panini with a Cake or a Drink		
	Both Hot Meal Deals and Cold Meal Deals are 2 items only		

Food and Drink Menu

Last updated Thursday 7 September 2023

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 4th September	INSET DAY Jacket Potato and Salad	INSET DAY Sausages Vegetable Lattice (V)	Roast Dinner Potatoes, Vegetables & Gravy Ravioli and Garlic Bread Nut Roast Dinner (V)	Chicken Curry & Rice Sausage Pasta Bake Vegetarian Curry & Rice (V)	Beef Burger or Filet of fish Selection of Sliced Meats Vegetarian Beef Burgers (V)
Week 2 11th September	Sausage & Mashed Potatoes, Vegetables & Gravy Chicken Curry & Rice Quorn Sausages, Mashed Potato, Vegetables and Gravy (V)	Chicken Nuggets Selection of Sliced Meats Quorn Nuggets (V)	Battered Chicken Fillets, Potatoes, Vegetables & Gravy Beef in Pepper Sauce & Rice ‘Fishless’ Fingers, Potatoes, Vegetables & Gravy (V)	Lasagne & Garlic Bread Chicken Fried Rice & Curry Sauce Vegetarian Lasagne & Garlic Bread (V)	Fish Cakes Selection of Sliced Meats Vegetable Spring Rolls (V)
Week 3 18th September	Chicken Kiev, Potatoes, Vegetables & Gravy Chicken Curry & Rice Vegetable Curry & Rice (V)	Pulled Pork Enchiladas Selection of Sliced Meats Crispy Garlic Mushrooms (V)	Toad in the Hole Potatoes, Vegetables & Gravy Chicken Pasta Bake Vegetarian Toad in the Hole Potatoes, Vegetables & Gravy (V)	Roast Dinner Potatoes, Vegetables & Gravy Crispy Chicken Stir-Fry & Noodles Quorn Stir-Fry & Noodles (V)	Chicken Wraps Selection of Sliced Meats Vegetable Lattice (V)

Ramsey Grammar School (accessed 22nd January 2024)



Ramsey Grammar Catering Department Menu Prices from September 2023

Hot Main Meal	£2.50
Meal Deal- Plated meal/ Piece of Fruit/ Small Biscuit	£3.05
Meal Deal - Sandwich/ Crisps/ Small Biscuit	£3.05
Meal Deal - Soup / Sandwich	£3.05
Jacket Potatoes	£1.30/£1.60/£1.90
Salad/ Pasta Pots	£1.00 / £2.00
Bacon or Sausage Bap	£1.80
Chicken Burger/ Burger or Goujon Wrap	£2.00
Large Sausage Roll	£1.50
Main Course Item	£1.50
Homemade Soup	£1.25
Homemade Soup & Roll	£1.70
Assorted Sandwiches	£1.80
Assorted Baguettes	£2.00
Main Course Boxed Salads	£2.50
Fresh Fruit	£0.50
Fresh Fruit Pot	£0.70
Yogurts	£0.55
Portion of Chips/Wedges	£1.50
Portion of Chips Cheese & Gravy	£2.25
Muffins	£0.85
Chocolate Brownie	£0.75
Doughnut	£0.55
Iced Doughnut	£0.65

RAMSEY GRAMMAR WEST FOOD HALL - SAMPLE MENU

SEPTEMBER 2023

MONDAY

Homemade Soup of the Day with White or Wholemeal Bread Roll (v)(gf)

Pork Sausage ,Mashed Potato & Baked Beans

Chicken & Vegetable Stir Fry with Noodles

Savoury Vegetable Spiced Rice (v) (gf)

TUESDAY

Homemade soup of the day with White or Wholemeal Bread roll (v) (gf)

Homemade Beef Lasagne with Mixed Salad & Coleslaw

Hunters Chicken with Green Beans & Potato Wedges (gf)

Cheese & Onion Slice (V)

WEDNESDAY

Homemade Soup of the Day with White or Wholemeal Bread Roll (v)(gf)

Roast Of the Week Served with fresh Market Vegetables, Roast Potatoes and Homemade Sage & Cranberry Stuffing

Mild Beef Chilli served with Rice (gf)

Pesto Pasta with Garlic Bread Slice (Contains Nuts)

Thursday

Homemade Soup of the Day with white or wholemeal bread roll (v) (gf)

Chicken Curry with Rice & Naan Bread (gf without naan bread)

Sweet Chill & Roasted Vegetable Noodles (v)

Friday

Homemade Soup of the Day served with white or wholemeal bread roll (v)(gf)

Baked Breaded Cod Fillet with Chips & Mushy Peas

Pasta with Tomato & Herb Sauce and Garlic Bread Slice (v)

****Menu is Subject to change due to delivery and stock availability****



RAMSEY GRAMMAR EAST FOOD HALL - AVAILABLE DAILY SEPTEMBER 2023

Homemade Soup of the Day (gf)

A selection of Sandwiches, Wraps, baguettes and Salad Boxes all made fresh to order with fillings of your choice

Daily Hot Pasta Pots with the sauce of the day

Jacket Potatoes with Various Fillings

Fresh Fruit Pots

Yoghurts

A selection of Sweet Treats

Sandwiches are available on gluten free bread, please pre-order at breaktime.

For any special dietary requirements please see a member of the Catering Team who will be happy to assist you.

****Menu is Subject to change due to delivery and stock availability****



RAMSEY GRAMMAR WEST FOOD HALL - AVAILABLE DAILY

SEPTEMBER 2023

Homemade soup of the day (gf)

A selection of freshly made Sandwiches, Wraps & Baguettes

Main Course Boxed Salads

Cold Pasta Salad Pots

Jacket Potatoes with Various Fillings

Fresh Fruit Pots

Yoghurts

A selection of Sweet Treats

Sandwiches are available on gluten free bread, please pre-order at breaktime.

For any special dietary requirements please see a member of the Catering Team who will be happy to assist you.

****Menu is Subject to change due to delivery and stock availability****

St Ninians Upper and Lower Schools (accessed 22nd January 2024)



Upper School Menu

Week Commencing - Monday 22nd January



MENU IS SUBJECT TO CHANGE

Monday	Tuesday	Wednesday	Thursday	Friday
Meat & potato pie with peas, chips, beans or gravy 🍷 Vegetable burger 🍷🍷 Chips, cheese and gravy or with beans 🍷🍷 Chips & beans	Pen pen chicken with rice or jacket Pen pen chicken in a wrap with salad 🍷 Vegetable stuffed peppers	Two pork sausages, or two veg. sausages with beans, or vegetables, potatoes & gravy, y/pud 🍷🍷 Cheese, onion & potato pasty with veg or beans Sausage bap 🍷🍷🍷 Veg. sausage bap 🍷	Indian chicken bryani burrito wrap with salad 🍷 Indian chicken bryani with naan bread & korma sauce Indian vegetable bryani	Falafel spinach burger in a bap 🍷 Chicken fillet burger with rice, salad or jacket and sweet sour sauce 🍷🍷 Chicken fillet burger in bap with salad 🍷🍷

Prices

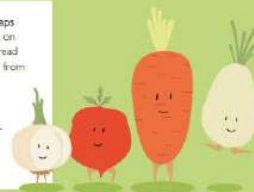
Homemade soup & roll £1.50
 Main meals £2.30 (* meals £2.40)
 Jackets from £1.20 with 1 filling £1.80 (extra fillings 60p, side salad 60p)
 Fresh baps and sandwiches £1.90
 Fresh wraps £2.20
 Drinks from 65p
 Savoury snacks from 60p
 Biscuits & cakes from 50p
 Fruit 35p

The Salad Bar

Full Plate Salads
 Fresh chicken breast with choice of sauces bbq, mayo or sweet chilli, tuna, cheese, ham, chicken, all served with iceberg lettuce, fresh coleslaw, red onions, sweetcorn, tomatoes, cucumber, mixed peppers & egg

Fresh filled baps & wraps
 Sandwiches and wraps on wholemeal or white bread with a choice of fillings from the above.

Filled jacket potatoes
 with a choice of fillings.



St. Ninian's High School wish to advise you because of the methods of cooking and ingredients used we cannot guarantee cross contamination of other allergens.



Lower School Menu

Week Commencing - Monday 22nd January



MENU IS SUBJECT TO CHANGE

Monday	Tuesday	Wednesday	Thursday	Friday
Jumbo pork sausage roll with chips, or beans or gravy 🍷 Vegetable burger 🍷🍷 Chips, cheese and gravy or with beans 🍷🍷 Chips & beans	Chinese chicken egg fried rice with sweet & sour or curry sauce 🍷🍷🍷 Chinese chicken egg fried rice burrito wrap 🍷🍷🍷 Vegetable fried rice with sweet & sour or curry sauce 🍷🍷🍷	Cottage pie with vegetables Chicken tikka curry 🍷 Vegetable pie with vegetables	BBQ pulled pork in a wrap or bap 🍷 Chicken korma curry BBQ pulled pork with rice or a jacket	Steak burger with cheese or onions 🍷 Vegan falafel spinach burger 🍷

Prices

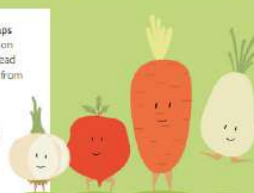
Homemade soup & roll £1.50
 Main meals £2.30 (* meals £2.40)
 Jackets from £1.20 with 1 filling £1.80 (extra fillings 60p, side salad 60p)
 Fresh baps and sandwiches £1.90
 Fresh wraps £2.20
 Drinks from 65p
 Savoury snacks from 60p
 Biscuits & cakes from 50p
 Fruit 35p

The Salad Bar

Full Plate Salads
 Fresh chicken breast with choice of sauces bbq, mayo or sweet chilli, tuna, cheese, ham, chicken, all served with iceberg lettuce, fresh coleslaw, red onions, sweetcorn, tomatoes, cucumber, mixed peppers & egg

Fresh filled baps & wraps
 Sandwiches and wraps on wholemeal or white bread with a choice of fillings from the above.

Filled jacket potatoes
 with a choice of fillings.



St. Ninian's High School wish to advise you because of the methods of cooking and ingredients used we cannot guarantee cross contamination of other allergens.

FOOD ALLERGIES & INTOLERANCES



PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL WHEN MAKING YOUR ORDER

Queen Elizabeth II High School (accessed 22nd January 2024)

Menu for 2023 - 2024

Please note that the menu is under constant review and our food is prepared daily so is subject to change at short notice.

DEJ LUNCH MENU 2023 - 2024

	WEEK 1	WEEK 2	WEEK 3	WEEK 4
Mon	All Day Brunch	Doner Kebab	Chicken Chunks	Sausages, Beans & Waffles
	Tomato and Basil Pasta	Pasta of the Day	Vegetable Spring Rolls	Pasta of the Day
			Rice or Noodles	
			Curry Sauce	
Tue	Chilli Con Carne	Chicken with Bacon Dinner	Spaghetti Bolognese	Chinese Chicken & Noodles or Rice
	Cheese, Bacon & Mushroom Pasta	Pasta of the Day	Hunters Chicken	Crispy Sweet n Sour Beef
	Vegan Chilli		Vegetarian Bolognese	Stuffed Jacket Potatoes
Wed	Chicken Pie Meal	Beef Lasagne	Homemade Sausage Roll	Roast Dinner
	Pasta of the Day	Veg Lasagne	Pasta of the Day	Pasta of the Day
		BBQ Chicken with Rice		
Thur	Pork Meatballs	Beef Burger	Chicken Korma and Rice	Sausage and Mash
	Chicken Fajitas	Homemade Pizza	Pasta of the Day	Pasta of the Day
	Vegetable Wrap		Vegetable Curry	
Fri	CHIPS DAY	CHIPS DAY	CHIPS DAY	CHIPS DAY

All our food is freshly prepared. Our menus are therefore subject to change.

There are Vegan and gluten free options offered every day. For any dietary requirements, please speak to the catering staff.

We ask that those with dietary requirements make themselves known to us, so that we can give them food that they like and can safely eat.

QEI Dining Room Price List
2023 - 2024

BREAKFAST		STUDENT	BREAK		STUDENT
Bacon Bap	£1.70		Small Pizza	£1.50	
Sausage Bap	£1.70		Croissant	90p	
Sauce Sachet	5p		Sausage Roll/ Pasty	£1.00	
Flagjack	75p		Crisps	75p	
2 Rashers Bacon	£1.20		Doritos	£1	
Cereal and Milk	90p		Donuts	90p	
Slice Buttered Toast	40p		Traybake/Cake	75p	
Croissant	90p		Cookie	50p	
Nutrigrain Bar	85p		Cream Cake	£1.00	
Small Yogurt	50p		Small Choc Biscuit	40p	
Corner Yogurt	95p		MiniPack Biscuits	40p	
Apple or Banana	70p		Fruit Pot	£1.00	
Fruit Pot	£1.00		Angel Whirl	80p	
Doorstop Toast	50p				
LUNCH			DRINKS		
Main Meal	£2.40		Radnor Juice	60p	
Meal Deal	£3.00		Ribena	70p	
Jacket Potato	£1.10		Water	70p	
Jkt Potato & Filling	£1.80		Flavoured Water	90p	
Extra Filling	70p		1 Ltr Milk	£1.45	
Extra Cheese	50p		500ml Milk	55p	
Homemade Soup	£1.50		Milk Carton	35p	
Bread Roll	50p				
Mini Spring Rolls	20p				
Veg. Potatoes & Gravy	£1.70				
			COLD LUNCH/SNACKS		
			Sandwiches	£2.00	
			Sub Roll/Baguettes	£2.40	
			Cold Wrap	£2.00	
			Filled Bap	£2.00	
			Small Salad	£1.80	
			Salad	£2.40	
			XL Salad	£4.00	
			Chips and Cheese	£2.00	
			Plate Chips	£2.00	
			3 Goujons/4 Chunks	£1.70	
Bowl of Chips	£1.60				
Chips,cheese and Gravy	£2.10				
Chips,cheese and beans	£2.20				
Chips/cheese/gravy meal	£2.95				

ALLERGIES AND SPECIAL DIETARY REQUIREMENTS

Please speak to any member of the kitchen staff if you have any special dietary requirements, or suffer from any allergies, and we will be happy to help you.

Please note we CANNOT guarantee any produce made here is ALLERGEN FREE as many ingredients come from factories where other products containing ALLERGENS are also used.

Appendix 10 – Scottish School Meals Model, free school meals

Eligibility for free school lunches (last updated 11 May 2023)

Your child can get free lunches in school if you get:

- [Universal Credit](#) (where your monthly earned income is not more than £726)
- [Income Support](#)
- income-based [Job Seeker's Allowance](#)
- income-based [Employment and Support Allowance](#)
- support under [Part VI of the Immigration and Asylum Act 1999](#)

Your child is also entitled to free school lunches if you get:

- [Child Tax Credit](#), but not [Working Tax Credit](#), and your income is less than £18,725
- both Child Tax Credit and Working Tax Credit and have an income of up to £8,717

16-18 year olds

If you're 16-18 years old and receive any of the above benefits in your own right, you can claim free school lunches.

Getting free lunches if you're not getting benefits or tax credits

Your child might still get a free lunch in school, early learning or childcare if you're experiencing financial hardship. This could be because:

- your immigration status means you cannot get help from the government
- you're still waiting on your first Universal Credit notice

Free school lunches in Primary 1 to 5

Children at local council schools can get free school meals during term-time in Primary 1 to 5, your family's financial circumstances do not matter.

[Contact your local council](#) or your child's school if your child is not getting free meals at this age.

Some children in funded childcare before starting school (early learning and childcare) can also get free meals.

Children at independent schools and home-educated children are not entitled to free school meals.

(<https://www.mygov.scot/school-meals> information accessed 20.10.23)

Appendix 11 - Secondary School Kitchen Commercial Equipment Inventory

School Name	Equipment Name	Age of equipment	When was equipment last refurbished/Repaired?	Is the equipment working/obsolete/Condemned?
(Redacted)				
	Rational Oven		30-11-23	[Redacted]
	Rational Oven*		Approx Jan 2024	[Redacted]
	Rational Oven		27-11-23	[Redacted]
	Rational Oven		30-11-23	[Redacted]
	Silver Upright Freezer (2)		22-2-22	[Redacted]
	Silver Upright Freezer (5)		22-2-22	[Redacted]
	Drinks Fridge (1)		22-2-22	[Redacted]
	Drinks Fridge (2)		22-2-22	[Redacted]
	Drinks Fridge (3)		22-2-22	[Redacted]
	Drinks Fridge (4)		22-2-22	[Redacted]
	Drinks Fridge (5)		22-2-22	[Redacted]
	Drinks Fridge (6)		22-2-22	[Redacted]
	Black Sandwich Fridge		22-2-22	[Redacted]
	Small Salad Fridge		22-2-22	[Redacted]
	Salad Fridge		22-2-22	[Redacted]
	Buffalo Microwave		22-2-22	[Redacted]
	Samsung Microwave		23-2-22	[Redacted]

(Red)	Equipment Name	Age of equipment	When was equipment last refurbished/Repaired?	Is the equipment working/obsolete/Condemned?
	Dishwasher		Over summer hols except Rational Ovens which were done last month	
	Waste disposal			
	Walk in fridge			
	Upright Freezer			
	Refrigerated Counter Worktop			
	Food mixer			
	Combi Oven			
	Gas Range			
	Twin Gas Fryer			
	Washing Machine			
	Tumble Dryer			
	Hot Counter Servery			
	Cold Server			
	Drinks Chiller			
	Hot water boiler			
	Can Opener			
	Microwave			
	Toaster			
	Till			
	Blast Chiller			
	Combi Oven			
	Vee-Ray Deep Fat Fryer			
	Heavy Duty Mixer			
	Drinks Chiller			

(Red)	Equipment Name	Age of equipment	When was equipment last refurbished/Repaired?	Is the equipment working/obsolete/Condemned?
	Rational Electric Combi Oven		Serviced October 2023	
	Rational Gas Combi Oven		Serviced October 2023	
	Gas 6 burner range		Serviced October 2023	
	Display Hot Servery's Bespoke		Serviced October 2023	
	Gram Blast Chiller		Serviced October 2023	
	Williams Fridges x 2		Serviced October 2023	
	Angel Freezers x2		Serviced October 2023	
	Foster Counter freezers x 2		Serviced October 2023	
	Foster Fridge x 2		Serviced October 2023	
	Drinks Fridge			

	Foster Freezer			Serviced October 2023
	Display Fridge			Serviced October 2023
	Polar Counter Fridge			Serviced October 2023
	Angel Freezer			Serviced October 2023
	Microwave			
	Buffalo Tabletop Grater			
	Robot Coupe Food Processor			
	Buffalo Tabletop Mixer			
	Falcon Fryer			Serviced October 2023
	Maidaid Dishwasher			Serviced 2022
	Winterhalter dishwasher			Serviced 2022

Equipment Name	Age of equipment	When was equipment last refurbished/Repaired ?	Is the equipment working/obsolete/Condemned?
Freezer – standalone			
Walk in freezer		Last had a new seal fitted to the door approx. 3 yrs ago.	
Walk in fridge		Has remedial work completed on ongoing basis.	
Fridge – drinks			
Fridge – Food			
Rationale combi oven 20 shelves			
Rationale Combi Oven 10 shelves			
Rationale combi oven 20 shelves			
Blast chiller			
3x Fryer Duo			
Commercial microwave			
Portable hotplate			
Dishwasher			
Dishwasher			
Servery hot plate			

	Servery - 2 x fridge display		
	Servery - Hot plate display		
	Water Boiler		
	Dualit industrial Toaster		
	8 burner gas stove and double oven		
	Commercial mixing machine		
	2x Panini machine dbl		
	2x dbl halogen panini machine		
	Extraction system		
	2 x cooling racks and various stainless steel worktops and storage		

Equipment Name	Age of equipment	When was equipment last refurbished/Repaired ? (reporting point 02.02.24)	Is the equipment working/obsolete/Condemned? (reporting point 02.02.24)
		Feb 22 service	
Rational Oven		Repaired Dec23/ Serviced - Feb22	
Rational Oven		Repaired Dec23/Service Summer 23	
Williams walk in fridge		Repaired Oct 23/Service Summer 23	
Williams walk in freezer		Serviced - Summer 23	
Fosters salad prep fridge		repaired Dec 2023/ Serviced Summer 23	
Maidaid Dishwasher			
Falcon 4 ring oven			
Falcon 6 ring oven			
Hobart rice/pasta boiler			
Salad Severy Fridge		Serviced - Summer 23	
Sellex Hotplate Cupboard		Serviced Jan24	
Stellex Dry Bainmarie		Serviced Jan24	
Stellex Dry Bainmarie		Serviced Jan24	
Stellex Dry Bainmarie		Serviced Jan24	
Stellex Dry Bainmarie		Serviced Jan24	

	Stellex Hot Plate		Serviced Jan24	
	Stellex Cold Severy Fridge		Serviced - Summer 23	
	Stellex Display Fridge		Serviced - Summer 23	
	Stellex Display		Serviced - Summer 23	
	Stellex Display Fridge		Serviced - Summer 23	
	Stellex Display Fridge		Serviced - Summer 23	
	Stellex Stainless Steel counter/shelves			
	Sellex Stainless Steel counter/shelves			
	Stellex Mobile Display Fridge		Serviced - Summer 23	
	Stellex Mobile Display Fridge		Serviced - Summer 23	
	Till station			
	Till Station			
	Till station			
	Till station			
	Condiment/cutley units/cupboards			
	Condiment/cutley units/cupboards			
	Hobart Robo Coupe			
	Buffalo Mincer			
	Williams Blast Chiller		Serviced - Summer 23	
	prep Tables/drawers			
	prep Tables/drawers			
	prep Tables/drawers			
	prep Tables/drawers			
	Berkel Slicer			
	Lincat Water Boiler		Repair estimate - April 23	
	Large Prep Table			
	Large Mobile stroage Trolleys			
	Large Mobile stroage Trolleys			
	Large Mobile stroage Trolleys			
	Large Mobile stroage Trolleys			
	Large Mobile stroage Trolleys			

	Large Mobile storage Trolleys			
	Large Mobile storage Trolleys			
	Double sink			
	Single sink for dishwasher			
	Single sink for dishwasher			
	Fry Master Fryer			
	Taski Floor Machine - Small			
	Canopy / extraction		cleaned Oct 23	
	Buffalo Water Boiler			
	Buffalo Water Boiler			
	BOSCH Tumble dryer			
	Williams blast chiller		new replaced Nov 23	
	Oven/Combi – Rational		Serviced - Feb22	
	Refrigerator - salad fridge - Foster		Serviced - Summer 23	
	Floor scrubber - Taski			
	Freezer - Chest freezer			
	Blizzard double freezer			
	Blizzard double fridge		Serviced - Summer 23	
			Serviced - Summer 23	
	Canopy / extraction		Cleaned Oct23	
	Kitchen unit - s/steel prep table/cupboard			
	Kitchen unit - s/steel prep table/cupboard			
	Kitchen unit - s/steel prep table/cupboard			
	Kitchen unit - s/steel prep table/cupboard			
	Oven/Combi - Rational		Serviced - Feb22	
	Refridgerator - display Lincat		Serviced - Summer 23	
	Robo Coupe - Food mixer - Hobart			
	Servery Unit - Baine Marie		served Dec 23	
	Servery Unit - Baine Marie - Moffat		served Dec 23	
	Servery Unit - Baine Marie - Moffat		served Dec 23	

	Servery Unit - Baine Marie - hotplate - Moffat			
	Severy unit - Storage – Moffat		serviced/repaired Dec 23	
	Water fountain - Zip - Chill master		awaiting repair	
	Water fountain - Zip - Chill master		DOI/ Works , call logged	
	Buffalo Water Boiler			
	Inomak Freezer		serviced/repaired July 23	
	Inomack Salad Fridge		serviced/repaired July 23	
	Maidaid Dishwasher		serviced/repaired Jan24	
	Cobra gas oven 6 ring hob			
	Deep fat fryer blue seal			
	Tumble dryer Hotpoint			
	Williams blast chiller		Serviced - Summer 23	
	Display Fridge		Serviced - Summer 23	
	Single Blizzard fridge		Serviced - Summer 23	
	Hotpoint washing machine			
	Servery - Cash till unit			
	Sharp Till			
	Sharp Till			
	Water Boiler		Broken	
	Water Boiler		Broken	

Appendix 12 – Primary School Kitchen Equipment Inventory (as at 2020)

School Name	Quantity	Item
■■■■■	12	Round Dining Tables – SICO
■■■■■	1	Long Dining Table - SICO
	1	Hot Cupboard on wheels
	1	Blizzard Fridge
	1	Blizzard Freezer
	1	Burlodge Convection Oven on Burlodge Stainless Steel Table
	1	Classeq Hydro 957 Dishwasher Unit with Side Slide
	1	Long Sink Unit with taps and spray attachment
	1	Stainless Steel Trolley with 3 solid shelves
	2	Stainless Steel tabs with 2 shelves
	1	Lincat Boiler
	1	Domestic freezer
	1	Domestic Washing Machine
	1	Stainless Silver 3 solid shelves
■■■■■	11	rectangular tables
	18	benches
	1	Indesit Washing Machine
	1	Hobart Dishwasher unit
	1	Sink Unit with taps and spray attachment
	1	ZIP water boiler
	1	3 shelf stainless steel trolley
	1	Large central ss 2 shelf bench
	1	Logik chest freezer
	1	BOSCH fridge / freezer
	1	Blizzard Feezer
	1	Blizzard Fridge
	1	Moffatt Regen Trolley
	2	4 tier/shelf stainless steel storage shelves
	1	Viper 2 Fly Catcher
■■■■■	2	trestle tables
	4	SICO rectangular tables with attached benches
	8	SICO rectandular tables with attached benches (larger)
	1	Maidaid dishwasher
	1	Zip water boiler
	2	Flat Top Regens
		1 x Moffatt
	1	GRAM chest freezer
	1	Blizzard Fridge
	1	sink unit, taps and spray unit

	1	Baumatic Washing Machine
	2	4 shelf storage shelves
	1	v. long 4 shelf storage shelves
	1	long silver prep table with 2 shelves
	1	long silver prep table with 2 shelves on wheels
	23	Tables (long)
	37	Bench seats (long)
	1	small serving table
	1	Moffatt Regen Trolley with side shelf
	1	Rational Self Cooking Centre SCC101
	1	Rational Table with baking tray slats
	1	Moffatt Hot Cupboard / 4 slot Bain Marie
	1	long 2 drawer ss 2 shelf table
	2	long 2 shelf no drawer table
	1	main sink unit with taps and spray
	1	maidaid C1011
	1	ZIP water boiler
	1	small square ss 2 shelf table in corner
	1	ewbank 1 drawer 2 shelf ss table
	3	long ss 2 shelf prep table
	1	ss 2 shelf trolley
	1	electrolux fridge
	1	Blizzard Fridge
	1	Blizzard Freezer Blue Line
	1	Electrolux Freezer
	3	4 shelf storage unit (cleaning products)
	1	sharp washing machine
	1	ss sink unit and side
	1	bucket double sink
	1	hand wash basin
	1	Insect a Clear 2000 - flycatcher
	10	long tables with benches attached
	1	Trestle table
	1	small trestle table
	1	Panasonic Microwave
	1	Blizzard Chill Fridge
	1	True Freezer
	1	Regen Trolley Double Doors Smooth Top side shelf
	1	Hot Cupboard Double Door
	1	sink unit with waste disposal
	1	old steriliser sink unit (made into dishwasher run)
	1	ZIP water boiler
	1	Maidaid C501 dishwasher
	2	Hand wash sink
	1	4 shelf storage unit
	12	double long tables with attached benches (2 broken)
		(Palmer Hamilton Folding Rollaway Table (Feb 13 2000))

	1	insectaflash
	1	Long Trolley
	3	square ss trolley/table
	2	2 shelf ss trolley
	1	2 shelf ss prep table with 2 drawers
	1	2 shelf ss prep table with 1 drawer on wheels
	2	3 shelf ss trolley
	1	long 2 shelf ss pre table on wheels
	1	2 shelf trolley with Metcalfe stand attached
	2	4 shelf storage shelves
	1	very long 4 shelf storage unit
	1	5 shelf storage unit
	1	cutlery holder trolley 3 tier
	1	double large sink and draining right hand side with bottom shelf
	1	Moffatt Hot Cupboard, 5 slot
	1	Electrolux Freezer (room at side of dining hall)
	1	Logik Chest Freezer (room at side of dining hall)
	1	Foster fridge, Blast Chiller APP ID : 2649
	1	Blizzard Freezer
	1	XTRA by Foster
	1	Blizzard Fridge
	1	Dominator 6 gas burner and oven
	1	Rational Combimaster
	1	Rational Combimaster
	2	Rational ss Stand
	2	Hand wash sink
	1	bucket sink
	1	ZIP boiler (hydroboiler)
	1	Large 4 shelf storage unit
	1	sink with taps and spray attachment
	1	Hobart dishwasher EH70
	1	Dishwasher table (included in above)
	1	SEKO dosing unit
	1	LOGIK Washing Machine
	12	SISCO Round Tables (8 seats)
	2	Trestle Tables
	1	Moffatt Waste Disposal Sink with left hand side
	1	Winterhalter GS 502 dishwasher and side run
	1	ZIP hydroboil hot water boiler
	1	Moffatt hot cupboard
	1	3 shelf ss trolley
	1	Left hand sink with side
	1	wash hand basin with taps
	1	GRAM upright freezer App No : 16948
	1	GRAM upright freezer APP no : 16947
	1	FOSTER upright fridge
	1	ss prep table

	1	ss 2 shelf prep table
	1	fly zapper
	2	4 shelf storage shelves
	1	Logik Domestic Washing Machine
■■■■	15	Trestle tables
	1	small trestle table
	26	trestle table benches
	1	ECO PRO G2 FOSTER Fridge
	2	VESTFROPST Chest Freezer APP no : 1725 and APP No : 1724
		price is included in line above
	1	Moffatt Hot Cupboard
	1	old trolley with 4 slide slots
	1	ss prep table
	1	ss narrow 2 shelf prep table (2 notebooks length)
	1	sink with taps and attachment
	1	CLASSEQ Hydro 957 dishwasher
	1	ss dishwasher run
	1	ZIP hydroboil boiler
	1	Wash hand sink
	1	ss 2 drawer 2 shelf long prep table
	2	square 4 shelf storage shelves
■■■■	1	ss 2 shelf prep table on wheels
	1	ss 4 shelf storage shelves
	1	ss Island prep table, 2 shelf
	1	ss prep table with 1 drawer and 2 shelves
	1	ss square (STEPHENS) prep table on wheels
	4	ss 4 shelf storage shelves
	2	MOFFATT Regen Trolley (in built)
	1	Foster Freezer
	1	MOFFATT sink, drain both sides, waste disposal with attachment
	1	small LOGIK chest freezer APP ID : 1030
	1	BLIZZARD Chill
	1	XTRA FOSTER fridge
	1	BLIZZARD freezer
	1	HOBART dishwasher
	1	DR25 dosing unit for dishwasher
	1	ss low 2 shelf square table on wheels
	1	ss 3 shelf trolley (deliveries)
	1	wash hand basin (STERISTEEL)
	1	double sink, left draining, shelf under
	1	ZIP hydroboil boiler
■■■■	10	CISCO tables with attached seats
	2	trestle tables
	4	trestle table benches
	1	MOFFATT regen trolley
	1	BLIZZARD Chill
	1	BLIZZARD Freezer

	1	larger hand wash sink
	1	4 shelf ss storage
	1	ss 2 shelf trolley
	1	Zanussi washing machine
	1	sink - long drain both sides, shelf underneath
	1	MAIDAID dishwasher
	1	2 shelf ss 1 drawer prep
	1	small square 2 shelf table (next to dishwasher)
	1	flycatcher
	1	ZIP hydroboil boiler
	6	double folding tables
	1	Large Red Table
	1	Medium Red Table
	1	Regen Oven Burlodge
	1	Metal store cupboard
	1	Kenwood Frige Freezer
	1	Dishwasher C5021
	1	LINCAT water boiler
	1	Zanussi washing machine
	1	4 tier ss storage shelves (large)
	1	3 shelf large trolley
	21	tables
	38	Benches
	4	small trestle tables
	1	Electrolux Freezer APP ID : 18671
	1	Electrolux Fridge
	1	Burlodge Multigen III Oven
	1	Burlodge Multigen III Oven
	1	ZIP hydroboil
	1	Classeq Hydro 957 Dishwasher
	1	dishwasher run with shelf
	1	ss cupboard ss long with 2 doors and a shelf inside (under shutter)
	2	hand wash sink
	1	sink with 2 set of taps and attachment, left hand drain, small shelf under
	1	long ss prep table, 2 shelf
	1	2 shelf ss trolley (dining hall)
	2	4 shelf ss storage units
	1	large ss square 2 shelf prep table
	11	trestle tables
	1	old trestle table
	20	trestle table benches
	2	trolleys to hold trestle tables
	6	individual stands for benches
	2	Hand wash sink
	1	GRAM chest freezer (silver work top) APP ID : 1157
	1	CLASSEQ hydro 957
	1	MOFFATT Regen Trolley

	1	MOFFATT Regen Trolley
	1	FOSTER fridge
	1	Small run on the right hand side of dishwasher
	1	sink, taps and attachment, left hand drain and shelf under
	2	ss 3 shelf trolley
	1	ss 4 shelf storage shelves
	2	4 shelf storage shelves
	1	Small square 2 shelf prep table
	1	ss long prep table, 2 x shelf under
	1	2 drawer prep table with shelf under
	1	ZIP hydroboil boiler
	11	Trestle Tables
	22	trestle table benches
	1	ZIP hydroboil boiler
	1	MOFFATT regen trolley
	1	POLAR freezer
	1	FOSTER fridge
	1	CLASSEQ Hydro 957 dishwasher
	1	ss runner left hand side of dishwasher
	1	sink with taps and attachment with long RH runner
	1	2 shelf trolley
	1	ss prep table with bottom shelf, 1 drawer
	1	long 4 shelf ss storage shelves
	1	3 shelf ss trolley
	1	hand wash sink
	11	Trestle Tables
	18	trestle table benches
	1	MOFFATT oven/regen
	1	FOSTER fridge
	1	BLIZZARD freezer
	1	ss 3 shelf trolley (dining hall)
	2	ss 4 shelf storage
	2	hand wash sink
	1	ZIP hydroboil boiler
	1	Winterhalter dishwasher
	1	sink with taps and drain on both sides, shelf under
	1	ss corner prep, shelf under
	1	ss 2 shelf trolley
	8	trestle tables
	12	trestle benches
	1	ZIP hydroboil boiler
	1	MOFFATT hot cupboard/regen
	1	MOFFATT hot cupboard/regen
	1	FOSTER freezer
	1	FOSTER fridge - OUT OF ORDER
	1	BEKO fridge APP ID : 1289
	1	Blizzard Blue Line Chill Small Fridge

	1	Maidaid dishwasher
	1	ss dishwash runner
	1	Sharp microwave
	2	hand wash sink
	1	double sink RH drainer
	1	ss 3 shelf trolley
	1	ss 2 shelf prep
	1	ss 2 shelf prep. 1 drawer
	10	8 seat round fold up tables
	1	ZIP hydroboil boiler
	1	MOFFATT oven
	1	MOFFATT oven
	1	Salad Bar Fridge - MOFFATT
	1	Waste disposal sink
	1	Maidaid halcyon D1000 dishwasher
	1	sink, 2 set taps, 1 attachment, RH drain, runner
	1	LOGIK L612WM16 Washing Machine
	1	GRAM chest freezer, silver prep top APP ID : 12226
	1	FOSTER fridge APP ID : 1604
	1	TASKI VENTO hoover
	1	2 shelf long prep table
	1	Hinari Ellipse microwave 700w
	1	SISSONS corner 2 shelf prep
	3	4 shelf ss storage shelf
	1	2 shelf trolley
	1	3 shelf ss trolley
	1	ss 2 shelf long prep
	1	bucket sink
	2	small rectangle tables with attached seats
	14	large rectangle tables with attached seats
	4	trestle tables
	1	Walk in FOSTER fridge - Cold Room
	1	BURCO boiler
	1	BLIZZARD freezer
	1	Essentials 6 drawer upright freexer
	2	BURLODGE Multigen III
	1	Hot Cupboard
	2	sink, taps, attachment, RH drain shelf under
	1	Waste disposal unit
	1	Winterhalter dishwasher
	1	BEKO washing machine
	2	ss 4 shelf storage
	1	ss 3 shelf trolley
	2	long ss prep tables with 1 drawer and shelf under
	1	hand wash sink
	1	Russell Hobbs kettle
	1	bucket sink

	4	4 shelf storage shelves in (walk in)
■■■	6	rectangular tables with 6 attached round seats on each half
	6	rectangular tables with 8 attached round seats on each half
	1	MOFFATT Hotplate
	1	MOFFATT chiller cabinet
	1	FOSTER Blast Chiller
	2	Fridges part of above
		BLIZZARD
		FOSTER
	2	Freezers part of above
		BLIZZARD 921
		FOSTER
	1	Dishwasher
■■■■■	1	Dynamic Zapper
	1	MOFFATT bain marie ?
	1	Rational Combi Oven SCCWR101G
	1	Rational Oven
	1	Rational Parts, gas hose and 2 water hoses
	1	Rational Stand
	2	Fridges (part of above)
		ELECTROLUX
		ELECTROLUX
	1	FOSTER freezer
	1	Classeq Hydro 957 Dishwasher
	1	Washing Machine
■■■■■	12	trestle tables
	24	treatle table benches
	2	Rational Combi Master Plus Ovens
	1	FOSTER FRIDGE
	1	BLIZZARD FREEZER
	1	GRAM FREEZER
	1	Hobart Dishwasher
	1	bain marie
	1	hot cupboard
	5	prep tables
	2	tables
	1	washing machine
	2	trolleys
■■■■■	1	small bain marie
	2	large bain marie
	1	Rational oven
	1	MOFFATT trolley
	1	MOFFATT trolley
	1	BLIZZARD fridge
	1	BLIZZARD fridge
	1	BLIZZARD freezer

	1	Electrolux Freezer
	1	BLANCO Salad Bar
	1	Classeq Hydro 957 Dishwasher
	6	prep tables
	1	Salad bar table
	1	Washing machine
	1	DOMINATOR FALCON (oven/108)
	10	Rectangular tables with attached benches
	1	LINCAT boiler
	1	Pantry cupboard
	1	sink, taps, RH drain
	1	Electrolux Freezer APP ID : 18547
	1	Salad Chiller
	1	MOFFATT bain marie/Hot cupboard
	1	BLIZZARD Fridge APP ID : 1591
	1	HOBART dishwasher
	1	LH square prep table
	1	waste disposal sink
	2	3 shelf prep table
	1	hand wash sink
	2	3 shelf ss trolley
	2	Rational
	1	Solid Top
	1	FOSTER fridge
	1	GRAM fridge
	1	BLIZZARD FRIDGE
	1	Freezer
	1	FOSTER freezer
	1	Hobart Dishwasher
	6	prep tables
	1	boiler
	1	washing machine
	1	cutlery trolley
	1	3 tier trolley
	1	2 tier trolley
	1	Rational 10 grid
	1	Rational 20 grid
	8	racks for rational (inc) part of above
	1	FOSTER fridge
	1	FOSTER fridge
	1	FOSTER freezer
	1	FOSTER freezer
	1	FOSTER Blast Chiller
	1	Classeq dishwasher
	1	hot plate
	1	FALCON oven and solid top

	2	fly killers (not working)
	1	FOSTER fridge
	1	BLIZZARD counter fridge
	1	GRAM freezer
	1	Hobart
	1	Rational Combi Oven
	1	Rational Combi Oven
	1	FALCON Electric Medium Duty Hotplate Oven Range
	3	prep tables
	9	Gopak Contour Folding Table (1830 x 610 x 635mm)
	16	Gopak Contour Folding Bench (1830 x 254 x 381mm)
	1	Hobart Dishwasher
	1	ss Dirties Dishwasher Tabing plus pre wash Bowl (1150mm long) and fitted splashback
	1	Mechline BF2 Faunt (hot/cold water supply 12" spout)
	1	IMC Medium Duty Undersink Waste Disposal Unit
	1	ZIP hydro boil plus
	1	Rational Electric Combination Oven - 10 Grid
	1	Rational Static Oven Stand - UG2 (14 prs.rails)
	1	Rational Static Oven Stand - UG2 (14 pr.rails)
	1	MOFFATT Focus dry heat bain marie (Quartz Gantry and Tray Side)
	1	Falcon Electric Medium Duty Hotplate Oven Range
	1	Blizzard Refrigerator
	1	Blizzard Freezer
	1	ss wall mounted wash hand sink
	1	ss bucket sink
	1	ss tabling, cleans dishwasher tabling void under (1600mm)
	1	Drop off table C/W undershelf (1000mm x 700mm)
	1	Wall Bench C/W undershelf/champhered corner/lockable castors (500mm x 700mm x 890mm h)
	3	Foster zinc chrome 4 tier racking (1000mm x 600mm)
	1	ss clearing trolley - 2 tier
	1	ss clearing trolley - 3 tier
	17	trestle tables
	29	benches
	1	ZIP hydroboil boiler
	1	MOFFATT Bain Marie / Hot plate
	1	electrolux, air-o-stream
	1	stand for electrolux, air-o-stream
	1	Dominator gas 6 burner oven
	1	Blizzard fridge
	1	Gram Chest freezer APP ID : 1949
	2	prep tables with 2 shelves
	1	steriliser sink (not working) - part of above
	1	waste disposal (not working)
	1	sink with taps
	1	Maidaid C501 dishwasher

	1	prep "square" next to dishwasher, 2 shelf
	1	2 tier ss small trolley
	1	3 tier ss trolley
	2	wash hand sink
	1	double sink, LH drain
	1	Ewbank 2 shelf prep
	1	insect-a-clear 2000
	2	4 shelf storage shelves
	1	2 tier slim storage shelves
	1	trolley for clearing to (schools)
	16	trestle tables
	30	benches
	1	ZIP hydroboiler
	1	long chest freezer
	1	INOMAK fridge
	1	Blizzard fridge
	1	MOFFATT regen
	1	MOFFATT hotplate
	1	MOFFATT hotplate
	1	MOFFATT sink, taps, attachment with bottom shelf
	1	winterhalter dishwasher
	1	side prep panel (holds dishwasher trays) - part of above
	1	ss 2 shelf prep table with 1 drawer (EWBANK)
	2	3 tier clearing trolley
	2	2 tier clearing trolley
	1	grey 2 door cleaning cupboard
	1	4 shelves storage shelves
	1	5 shelf storage shelves
	1	wash hand sink
	15	trestle tables
	24	benches
	1	FOSTER XTRA freezer
	1	FOSTER fridge
	1	MOFFATT
	1	maidaid dishwasher C501
	1	3 tier clearing trolley
	1	wash hand sink
	1	sink, LH drain, taps and attachment
	1	ZIP hydroboil boiler
	1	2 shelf 3 drawer ss prep table
	1	2 shelf ss prep
	1	Whirlpool washing machine
	1	bucket sink
	1	4 shelf storage shelves
	2	fridges
	2	freezers
	1	dishwasher

	2	Regen
	1	Bain Marie
	6	prep tables
	20	Bench Tables
	38	Benches
	1	Blizzard Blue Chill Fridge
	1	Blizzard Freezer
	1	GRAM Freezer
	1	FOSTER Fridge
	1	Rational Self Cooking Centre
	1	Zanussi LINDO300 Washing Machine
	1	Square ss table (metcalfe mixer sits on)
	1	3 tier ss trolley on wheels
	1	Sink with double tap and attachment with LH and RH sides
	1	ZIP Boiler
	1	ss Hand Wash sink
	1	ss Prep Table and Shelf, fixed to partition
	1	ss 2 shelf 2 drawer prep table
	1	Vogue 2 shelf small table
	1	Electrolux Dishwasher
	1	LH dishwasher run, shelf under
	1	Large sink, attachment, extra cold and hot, splashback - part of above
	1	Large hood over dishwasher
	1	ss small squareish 2 shelf table (under small shutter)
	1	Central Divider in middle of room, ss
	1	Large central extraction unit with 14 filters
	1	Holmes ss 2 shelf prep table
	1	6 burner Zanussi gas oven
	1	ss 2 shelf prep table with wheels
	1	Moffatt Bain Marie, 4 large slot, 2 small slot
	1	Flycatcher
	2	4 Shelf Storage in Dry Store
	1	Alto Shaam Cook Hold Cabinet

DESC Version Control

The business area that owns this document is PSG Central Division, DESC

Version	Author	Date	Changes
V0.1	Project Team	13.03.24	Final version for SLT submission
V0.2			Amendments following SLT review (if applicable)
V0.3			Final version approved by SLT
V0.4			Final version for Department submission
V1.0			

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