## SNAG

The School Nutrition Action Group (SNAG) is a school based alliance that works to review and improve the school food service and adopt a truly whole school approach to food education and culture.

The focus of the group goes beyond school lunches to include practical food education for pupils and aims to involve the wider community.

Key areas for the group to consider are food, sustainability and healthy eating.

The group is formed by having a wide range of members from the school community, e.g school catering staff, pupils from different age groups, parents, teachers, senior leaders, lunchtime supervisors, etc.

## Action Plan 2016-2017

	<u>Target</u> (Aspect to be addressed)	Success Criteria (How will we know we have succeeded?)	<u>Tasks</u> (Actions to be taken)	Timescale (When? How long will it take?)	Staff Involvement	Resources
Food Education	To ensure food culture and cooking is embedded in our curriculum	Each year group will have regular opportunities for cooking and parents will be invited to join in.  The Kitchen will have themed days linked to our curriculum  We will have extracurricular cookery lessons	Teaching staff need to review the Long Term and Medium Term planning and identify where links can be made.  A yearly food calendar needs to be drawn up for the kitchen which includes themed curricular days.	Key themes will be shared with all staff	All teaching staff Catering staff Mrs Bundy (Cooking club)	Kitchen equipment Ingredients

Food Education	To plan farm visits into our curriculum	Pupils will have an opportunity to visit a farm during KS1 and Lower Juniors and Upper Juniors  Children will have a greater understanding of food production and sustainability	Teaching staff need to review <u>the</u> Long Term and Medium Term planning and identify where links can be made.	December 2016	All teaching staff	Coach travel
Food Education	To further develop the Gardening Club	There will be a gardening club from Spring Term 2017 for different age groups to attend	Plan the planting calendar for the year so we know which crops to sow each month.	Spring 2017	Mrs Turner and the Eco team Mrs Stell	Gardening tools Seeds
Food Education	To provide further capacity for cooking outdoors.	There will be a cob oven built that the children can use to cook in the outdoors	Work with Dartington Hall trust as part of a community project funded by a National Lottery grant	Autumn term 2016	Y3 teachers Mrs Morgan	costs only  All other resources funded by the grant.
Food Education	To have a Healthy Tuck Shop for break times	There will be a range of healthy snacks to supplement the fruit that is currently on offer.	Investigate the range of healthy snacks we could offer and cross reference this with the weekly guidelines  Set up a Healthy Tuck Shop - run by Pupils?  Investigate the implications for the kitchen staff and workload	Spring term 2017	Kitchen staff Y6 pupils	Ingredients

Food Leadership and School Food Culture	To enhance the dining experience further	The atmosphere in the Bistro will reflect a calm and pleasant environment in which to eat lunch and talk to friends.	Y5 pupils will help the younger children  Organise music linked to themes/calming music to ensure noise levels are kept low  The children respect the Bistro and help tidy up their own mess if they spill or drop food  Children will have rewards for good lunchtime behaviour:  Have a top table for children selected by lunchtime supervisors for having good manners, being helpful etc.  Certificates? Stickers? etc	December 2016	Mrs Scaife  Mrs Stell  SNAG pupils	Tablecloths Music
Food Leadership	To have developed a	Packed lunches will contain healthier options based on	Research Healthy Swaps	Spring term 2017	Y6 Pupils	
and School Food Culture	Guidance Document for Healthy packed lunches	recommendations for "simple swaps"	Draw up a Guidance Document to circulate to families		Mrs Stell Parent Governor	