

## PUPILS IN FOOD FOR LIFE SCHOOLS EAT AROUND A THIRD MORE FRUIT AND VEGETABLES THAN PUPILS IN COMPARISON SCHOOLS, AND SIGNIFICANTLY MORE FRUIT AND VEGETABLES AT HOME.

We have fresh fruit available daily, served in various ways to make it fun. (Whole fruit, fruit pots, fruit platter and fruit kebabs)

We use as much seasonal local produce as we possibly can. The children also grow, harvest and eat the vegetables from our school garden.



We use higher welfare British meat, local beef, local free range pork, high meat percentage burgers and sausages.

Our fish is Marine Sustainable Certified and we only use local free range eggs. We use Fairtrade products where we can; e.g. bananas.



We use organic milk, yoghurt, pasta, rice, flour, sugar, vegetables & other ingredients where possible.



What our children are eating during the day has a big impact on their health and learning whilst at school. A third of a child's daily calories are eaten outside the home so we ensure our food is nutritious, healthy and tasty!



FOOD ALLERGIES And INTOLERANCES

If you have a food allergy or intolerance, please speak to our staff about the ingredients in your meal, when making your order. Thank you



**BRONZE SCHOOL** 

## What does it mean to be a Food For Life School?

All schools have to meet School Food Standards which include:

- One or more portions of vegetables or salad as an accompaniment every day
- At least three different fruits, and three different vegetables each week
- An emphasis on wholegrain foods in place of refined carbohydrates
- An emphasis on making water the drink of choice
- Limiting fruit juice portions to 150ml

• Restricting the amount of added sugars or honey in other drinks to five percent

• No more than two portions a week of food that has been deep-fried, batter-coated or breadcrumb-coated.

• No more than two portions of food which include pastry each week.

Food for Life Schools also take a whole school approach that sees them grow their own food; organise trips to farms; set up school farmers' markets; hold community food events; provide cooking and growing clubs for pupils and their families; and provide an attractive dining environment so lunchtimes are a positive feature of the school day.