

# The Grove School Food Vision



## Improve children's health and futures

- Teaching children to eat with good table manners that they can take into any setting.
- Cooking in the curriculum directly links to lunches through produce grown and cooking techniques used
- To ensure children eat a healthy sustainable lunch and they are aware of this
- To provide clear guidelines for packed lunches and snacks
- To exceed food standards everyday
- To improve academic outcomes through a healthier approach
- To widen children's culinary experiences.
- Parents to be invited for involvement and food education messages and experiences.
- Helping families and children achieve affordable and healthy meals.

## Create wonderful food memories

- Children making some food that the whole school could taste
- Cooking food that is flavoursome, tasty and healthy.
- To give children confidence to give culinary feedback that is more detailed with discussions about textures and flavours
- Having events including the community (food market)
- To enjoy the social aspect of eating together with friends, conversation and good food.
- Being surrounded by positive, friendly adults when eating and being served.
- Opportunities to cook with families, share experiences with the community, see where the produce comes from, packed lunch workshops etc
- Treating children like restaurant clientele accepting their comments and aiming to please.
- Giving children a voice and confidence at the counter.
- To make the hall more restaurant like at lunchtime through décor table settings, timings, family type environment
- Creating a culture where the children actively look forward to the lunchtime experience.

## Teach children to eat well for their health

- Ensuring the curriculum and lunchtime experience are linked
- Sustainability- children visit suppliers, farms, produce sourcing.
- Children grow produce for the kitchen so they can experience seed to plate
- Celebrate seasonal changes and local produce and a lowered carbon footprint

To achieve our vision ideas for action until July 2023

What we want to achieve	Overview of Actions towards this goal	Who will action this ?
Improve children's health and futures	Through the curriculum-DT Science and Forest School	Teachers and Chef Educator
	Family involvement- parent workshops and invites to lunch. Q and A session- questionnaires	SLT and governors
	Make school dinners a preferred option- Chefs in Schools involvement	Chefs in School and SLT
	Packed Lunch Guidelines- Website and Newsletters communication	Chefs in School and SLT
Create wonderful food memories	Positive, friendly environment, review lunchtime timings	All school staff and volunteers
	Events Themes	School staff
	Growing Cooking Discussing	Teachers and Chef Educator
	Children's voice and confidence and vocabulary to enable discussions and opinions.	Teachers and Chef Educator
	Encourage conversations around a topic for the day	SLT
Teach children to eat well for their health	Growing, cooking ,sourcing visiting producers	Teachers and Chef Educator
	Understanding sustainability and carbon footprint	Teachers and Chef Educator
	Celebrate seasonal changes	Teachers and Chef Educator
	Through the curriculum-DT, PSHME, Science and Forest School	Teachers and Chef Educator