

Some exciting news for our school:

We are delighted to be launching a new project to improve lunches and the lunchtime experience in our school. We have taken some time to gather comments from children, staff and parents last term and have decided that a complete overhaul was the best plan. This will complement our healthy mind, healthy body ethos and we have exciting plans for the children to grow produce for the kitchen and enjoying first-hand experience of local producers.

You may have heard of the charity called 'Chefs in Schools' which was founded by Henry Dimbleby, Louise Nichols and Nicole Pisani and is a charity that works together with schools aiming to improve school meals. The charity's work started in London and the North and now is moving into the South West. We are the first in Devon to take this marvellous opportunity to work with them.

<https://chefsinschools.org.uk/>

Chefs in Schools will train our school kitchen team to serve up fresh, nourishing food in our school. Packet mixes and ultra-processed produce are off the menu. Meals will be made from scratch with local ingredients wherever possible and made with love. Their mission is to transform children's health through food – plate by plate, class by class, school by school. They recruit chefs and train school kitchen teams to make tasty, exciting meals that children enjoy, packed with fresh, nutritious local produce. They will teach us how to educate our children about food, in the dining hall and in the classroom. Children are the future – let's feed them like it!

We have employed a Chef / food-educator who has an amazing CV and is also very passionate about changing food for children and influencing their food choices for life. Marco Pilloni has worked in Michelin star restaurants, been on the Great British-Bake-off-professional series and (the bit the children are most impressed with) cooked for Queen Elizabeth II. We also have Nerissa Buckley from Chefs in Schools to be our consultant as well as the whole Chefs in School team sharing their wealth of experience with us. Roisin will continue with us but with a changed role as sous chef and Ann will also continue in the school kitchen team.

We have lots of great ideas and ways to include families and the community in this project but this will be a journey for us all. We will keep you updated each week with ideas, photos of lunches the children have enjoyed and we will let you know about events and forums for suggestions as we go. We also want to link with local producers and suppliers and if you are one of these we would appreciate you contacting us so we can talk ideas.

This is a whole school community approach and we would love you to be fully with us with fundraising ideas, attending events, generating ideas and community links etc so please do get in touch head@the-grove-primary.devon.sch.uk

From Monday we are starting a new menu, which we will move into carefully and considerately for the children as you can see from the menu attached – i.e. no huge shocks!! Our intention is to make sure all children eat well at lunch to equip their bodies and brains for learning in the afternoons so with this in mind children will always have choices and if they don't like something once they have tried it then we will help them choose something else, if they are not full up then we will offer them more... basically we want the children to be happy as always!

We will be talking to the children about this in school so please also open conversations with your children at home about their food experiences and share them with us at kitchen@the-grove-primary.devon.sch.uk

Coming soon:

Weekly newsletter updates

Parent Q and A and suggestion session

Come Dine with me parent opportunities

Parent volunteers

Suggestion box

Family workshops

Community projects

Latest information about healthy bodies and healthy mind practice in school

etc