

A whole-school approach to food

Questions for governors and trustees to ask

Questions for yourself

These questions are taken from the module, which you should be asking yourself to ensure you are fully aware of your organisation's food provision:

- Is your school complying with the School Food Standards?
- Are all children able to access a school meal, including children who qualify for free school meals and children with allergies?
- What do school meals look and taste like? Are they healthy and varied?
- Does the school food on offer cater to the cultural and dietary demographic of your pupil population?
- What do children and parents think about the food and drink on offer?
- Is there a positive lunchtime environment?
- How is food and nutrition threaded throughout the curriculum?
- Are there opportunities for pupils to get fun, practical, hands on experience of cooking and perhaps growing their own food?
- What do children and parents think about the food and drink on offer, and is there a positive lunchtime environment?
- Is your school getting the most out of its catering contract?
- Are children given regular access to the practical experience of food growing and cooking?
- What are the examples of good practice at your school? And, are there aspects of a quality whole school food provision that you would like your board to implement?

For each of these questions you should also be asking:

How do you know? Are you getting the information from multiple, varied sources?

Questions for senior leaders

The following are questions that governors and trustees can ask about the whole school food offer in full governing board meetings, committee meetings or on monitoring visits.

- How do we ensure the school food standards are met (and exceeded)?
- Does our school offer a variety of tasty food that looks good?
- Have we considered how best to work with the school community, parents and wider community in the development of our whole school food offer? Have we got a School Nutrition Action Group (SNAG)?
- Is food established as part of our curriculum?
- Have we collated our knowledge of national/local support services? Are we aware of local issues?
- Have we reviewed our catering contract/provision recently (value for money/food standards)?
- Have we reviewed take-up of FSM where pupils are eligible? How do we encourage take-up?