

NEWSLETTER



FRIDAY 7TH MARCH 2014

LACA National Seminar & Members Forum - Chesford Grange Hotel, Kenilworth

If you have any issues or topics you would like discussed at this meeting, please email them to Louise Willis at LACA admin. (admin@laca.co.uk) by Friday the 24th of January 2014.

To book for the National Seminar & Forum – please click here <http://www.laca.co.uk/laca-national-seminar-2014>

Boris Johnson this week gave a ringing endorsement of his support for universal free school meals during Mayor's Question Time.

Communications

A very big thank you to those of you who have given up your time to talk at a number of conferences on the School Food Plan. It has really helped to spread the word, and continue to reinforce the Plan's delivery by and through all of you – and in the spirit of positivity and consensus!

Ollie Tilley from Headland is continuing to support our communications work, and we are going to hold a communications stakeholder meeting on Monday 9th December. We hope that many of you (or your organisation's press or PR team) will want to be involved – *please let us know!*

Standards

Testing of the draft food based standards has been going on with schools and caterers over the last two weeks. You can read our update on the news section of the SFP website or by going to <http://www.schoolfoodplan.com/news/>

Flagships

After discussions with the GLA, it is hoped that the application process will start very early in 2014, with the winning Boroughs being announced in the spring.

<http://www.schoolfoodplan.com/spotlight-on-london-flagships-action-5/> read updates and information.

Headteachers

We have a new re-design of the Head teachers checklist – an A4 version is available by clicking http://www.schoolfoodplan.com/wp-content/uploads/2013/11/SCHOOL_FOOD_PLAN_CHECKLIST.pdf

What Works Well & Branding work

Following the news that we have secured funding, we have been meeting with potential project managers and web agencies – we are still planning this to go live early spring 2014. The SFP have a follow up meeting with Richard Reed (from Innocent) planned, and have been in discussions with Endemol Productions.

Workforce

The next Workforce meeting for this is on Tuesday, and we will post an update after this on the website. Myles and Leah from the SFP have attended many regional workforce meetings, both LACA and through individual caterers.

Small Schools

You have seen Brad Pearce tweeting like mad for schools to join the Pilot scheme in the South-West. Do please contact Brad on brad@schoolfoodplan.com if you would like to help – not just for the south-west, but anywhere nationally where you have examples of small schools delivering a great food culture.



Universal Free School meals

Our Chair, Anne Bull received a letter of thanks from the Minister of State for Schools, David Laws MP regarding Universal Free School Meals – a copy of which is on page 3 of this newsletter.

DfE held their first Reference Group meeting this week, whose membership includes several Expert Panel members, as well as those involved in the Durham and Newham Pilots. David Laws, the Minister for Schools, heard a number of presentations on the opportunities and challenges around the implementation of UFSM. Lots more information to come on this shortly!



BBC Food & Farming Awards 2014: BBC Cook of The Year

Chef and founder of “The Clink” prison restaurant to lead the search for UK’s best caterer.

Al Crisci the prison catering manager who opened The Clink, the haute cuisine restaurant staffed by prisoners inside HMP High Down, will be part of the judging team in this year’s BBC Food & Farming Awards. **The chef, whose own work was serialised in a BBC 1 television series, is calling on people to send in nominations for inspirational caterers working in any institution, from hospitals to schools, work canteens to care homes.**

It’s the 14th year of the BBC Food & Farming Awards and one of the 11 categories is the **BBC Cook of The Year** a category, dedicated to the people serving delicious and healthy food in any institutional setting. These are thousands of cooks across Britain often working to tight budgets, delivering fantastic food but often receiving little public recognition.

Nominations open on January 5th, for three weeks only. Anyone can send in a nomination, cooks and caterers can nominate themselves.

Judging for the first time is a former winner of this award Al Crisci. After training as a chef at the Mayfair restaurant Mirabelle, Al later became the Catering Manager at HMP High Down in Surrey. He became interested not only in improving prisoner’s diets, but in working with inmates to

develop skills for careers after prison. For that reason, he opened The Clink in 2009, a fine dining restaurant, serving the public, built inside a category A prison.

As one of 12 judges in this year’s BBC Food & Farming Awards Al will be helping to find the winner of the BBC Best Cook category and **looking for someone preparing tasty, healthy meals on a budget, made with carefully sourced ingredients and who is helping to transform food in some of the UK’s less celebrated institutions?**

The best ideas that come through the judging process will be featured on **BBC Radio 4’s The Food Programme** and a special edition of the **BBC Food & Farming Awards**, also on Radio 4.

Talking about the people he wanted to recognised in the Awards Al Crisci said, **“it could someone in a school, a hospital, care home or prison..... any type of public sector kitchen, it can also be someone preparing meals for a charity service or a private company, I really want to hear about the people behind the scenes delivering a fantastic service day in, day out. Budgets are tighter than ever but there are people out there pushing the boundaries and doing things differently, whether it’s the way they source their or put real creativity into their menus”.**

Over the years these Awards have recognised people like school dinner lady Jeanette Orrey, *who went on to help thousands of school cooks across the UK, as well as Jane Sen of the Bristol Cancer Help Centre which back in 2000 was recognised for its work in promoting better food for people with cancer. The food and*

work of the people recognised in this category over more than a decade has helped change lives and so the judges want to hear about this year’s caterers who deserve recognition. They’ll only hear about them if people across the UK send in a nomination. All they need to do is go to www.bbc.co.uk/foodawards from January 5th.

As a BBC Food & Farming Awards judge **Al Crisci** is part of a team searching for the most delicious, pioneering and innovative food in Britain. This year’s judging panel includes some of the food world’s most respected names, including chefs **Raymond Blanc, Richard Corrigan** and **Valentine Warner**, restaurant critic and broadcaster **Charles Campion**, and drinks writers **Victoria Moore** and **Pete Brown**.

With 11 categories on offer, including **Best Food Producer, Best Drinks Producer, Best Local Food Retailer, Best Food Market** and **Best Street Food/Takeaway**, the judging panel are calling for nominations from the public in every part of the UK.

From **Sunday January 5th**, the judges will be receiving nominations through the BBC Food & Farming Awards’ website, **www.bbc.co.uk/foodawards**. Nominations will remain open until **Monday January 27th**.

Once the judges have selected a shortlist for each of the categories, they visit each finalist in person. The eventual winners will be announced at the annual BBC Food & Farming Awards ceremony, to be held at the St Georges concert Hall, Bristol on Thursday May 1st. Shortly after, BBC Radio 4 will broadcast a programme featuring the winners and judges.



Rt Hon David Laws MP

Minister of State for Schools

Sanctuary Buildings 20 Great Smith Street Westminster London SW1P 3BT

tel: 0370 000 2288 www.education.gov.uk/help/contactus

18 November 2013

Dear Ms Bull,

I am writing to thank you for agreeing to join the external reference group that we have set up to advise us on the implementation of our policy to fund universal free school meals for infants attending state-funded schools.

This policy will benefit millions of families across our country. We know, from pilot projects, that universal free school meals can have significant benefits both for individual children and for the broader life of the school. Pupils in the pilot areas were found to eat more healthily and perform better academically – and these improvements were most pronounced among the poorest pupils. Schools also reported improved behaviour and atmosphere, as a result of all pupils (and an increasing number of teachers) eating together every day. We also know that this policy will help families with the cost of living.

In order that we secure these benefits, it is essential that the policy is implemented effectively. I am aware, both from the pilots and the feedback we have received from the sector so far, that delivering this policy will have its challenges. However, the pilots also demonstrated that, with commitment on all sides, these challenges can be overcome. Your role in advising us on how we might best go about securing that commitment, and on how we can ensure that schools are ready to provide meals universally from next September, will be vital.

I look forward to attending the first meeting of the group on Tuesday 19 November and am keen to hear your views.

I would like to end by thanking you for the passion and commitment you have already shown towards providing children with tasty, healthy food and a nurturing environment in which to eat it, and to thank you again for agreeing to help deliver this major reform, which will have a positive impact on children, schools and families up and down our country.

David Laws MP