

School Food Task Group
Thursday 29th January 2009

**HOW MANY AND WHICH SCHOOLS IN WILTSHIRE WILL NEED TO
MAKE PLANS TO BUILD OR SHARE
MODERN FOOD TECHNOLOGY EQUIPMENT AND FACILITIES**

Purpose of the Report

1. The Children's Services Scrutiny Committee has asked the task group to investigate how many and which schools in Wiltshire will need to make plans to build or share modern food technology equipment and facilities. This report incorporates information which has been supplied by the Head of School Buildings & Places, who will attend the task group's 29th January meeting to further assist members in considering this matter.

Background

2. The guidance from the Department for Children, Schools and Families at [Appendix 1](#) provides some helpful background to the government's requirements regarding the teaching of food technology in secondary schools, and regarding a capital funding stream which has been made available to assist with this.

Wiltshire Schools Needing To Build Modern Food Technology Equipment

3. From analysis of asset management data, regular surveys of school need and advisory service advice, the following four schools from Wiltshire have been selected as those in need of benefiting from this government funding:
 - Bishop Wordsworths C of E Grammar School for Boys
 - Downland School
 - Exeter House Special School
 - Larkrise School
 4. Members may want to raise questions concerning the general ability of schools in Wiltshire to facilitate the entitlement of learning to cook, drawing on discussions held at item 5 and as preparation for their school visits in January.
 5. Members discussions will help to inform what additional detail is required and made available for the 29th January meeting, to help the task group in considering this matter further.
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Department for Children, Schools and Families

11 September 2008

For local authorities: Guidance on exceptional capital funding for new practical cooking spaces in schools

Purpose of this guidance

In January 2008, the Secretary of State announced that learning to cook a range of simple, nutritious meals from basic ingredients should be a compulsory entitlement for every 11-14 year old in a maintained school from September 2011. To deliver this we intend to make food technology compulsory in Key Stage 3 from this date.

A survey recently carried out by the Design and Technology Association has identified 515 secondary schools (152 secondary and middle-deemed secondary and 363 special schools (excluding over 100 severe/profound and hospital special schools that we believe are unlikely to deliver the entitlement)) that may not have a food technology area. The Secretary of State has therefore announced that additional funding will be made available to support the installation of food technology areas in secondary schools (including middle deemed secondary) and in those special schools that will deliver the entitlement where there currently are none.

This guidance gives details of this funding and invites authorities to identify schools that:

- a) **Do not have a food technology area (including practical kitchens)**

Authorities are invited to apply for funding for schools with no facilities and no convenient access to facilities in another establishment. We have a list of schools that we believe do not have existing facilities and are expecting to fund. For schools not on this list we will contact Authorities for further information and evidence of need.

Funding is not available for Academies.

Introduction

At the moment most 11-14 year olds are taught some cooking through food technology but we know that around 152 secondary schools, predominantly boys' schools, do not teach cooking at all.

The new secondary curriculum being introduced in September places a new emphasis on practical cooking and healthy eating and will improve young people's cooking experience and skills. But as food technology will be an optional strand of Design and Technology these improvements will not benefit pupils who attend schools that have not traditionally offered cooking.

In Summer 2007, the then Secretary of State for Education and Skills announced a non-statutory entitlement to be introduced from September 2008 for all secondary age pupils to learn to cook a range of simple, nutritious meals from basic ingredients by 2013. Building on this, the Secretary of State for Children, Schools and Families announced in January 2008 that food technology would become a compulsory part of the Key Stage 3 Design and Technology from September 2011.

In effect, this means that all 11-14 year olds will have a statutory entitlement to learn to cook at some stage during Key Stage 3.

From 2008-2011, almost £22 billion of capital is available to improve school buildings, including food technology areas. Major capital programmes such as Building Schools for the Future (BSF) should now be ensuring that adequate food technology areas (including practical kitchens) are addressed in local authority plans. Schools and authorities also have access to substantial devolved funding to meet local priorities.

We expect that the installation of new food technology areas (including practical kitchens) and extending/improving existing ones, where not included in BSF will usually be funded as a priority from the devolved capital that is allocated to local authorities and schools. However, we recognise that where there are a number of schools without such facilities, this may not be affordable without diverting resources from other capital priorities.

Funding offer and eligibility

The Secretary of State has allocated up to £150 million of funding for the period 2008-2011, as a Targeted Capital Fund for the installation of new food technology areas (including practical kitchens) in areas of need. Priority will be given to schools that have no facilities and no convenient access to facilities in other establishments. We will not provide funding for existing facilities that require refurbishment, or to expand provision in schools that have existing food technology areas with practical kitchens at this stage. Funding will be provided on:

- a) 100% basis for schools that do not have a food technology area

We will not consider applications for funding for schools in local authorities that are prioritised in BSF waves 1 to 6. Where local authorities are planning major rebuild or refurbishment of schools before 2013, we would expect them to make alternative provision (making use of neighbouring facilities, for example) rather than undertake costly work that will not be available in the longer term.

We will provide £300,000 funding per food technology area to be installed. The Department is making a contribution to allow the entitlement to be delivered. If Authorities want to add to this they are entitled to do so within their own priorities and budget.

Voluntary aided schools are included in this offer VAT will be paid at the prevailing rate.

We have sufficient funding to provide for minimum provision to meet the entitlement i.e. one room per school that does not currently have a facility or access to alternative provision.

This will enable schools:

- with up to 4 form entry to provide 1 60 minute lesson to all students in KS3 every week throughout the Key Stage
- between 5-8 form entry to provide 1 60 minute lesson to all students in KS3 approximately once a fortnight throughout the Key Stage
- over 8 form entry to provide 1 60 minute lesson to all students in KS3 approximately once a month or in a one term block.

We have based the average space standards for new food technology areas (including practical kitchens) on Building Bulletin BB81. Assuming class size of up to 20 pupils and an average space of 100m² (the Specialist Schools and Academies Trust (SSAT) suggest that the optimum space should be between 100m² and 106m²). Additional storage space may also be required. It may be necessary for some schools to build new, but many will adapt existing space, including space released because of reduced pressure on other curriculum needs, or extended schools services.

We estimate an average building cost of £2500 per square metre, which is a weighted balance between the cost of building new and adapting existing space. These figures include all capitalisable costs including fees and abnormalities. An equipment cost of £500 per square meter has been used throughout. Therefore, the average build and equipment cost of all projects is estimated at £3000 per square metre.

The Specialist Schools and Academies Trust and the Design and Technology Association have been consulted on these figures.

These figures are based on our estimation. Should we have underestimated the need for which authorities apply, and it is more than the total available, we retain the right to vary the funding amount per school. In these circumstances, authorities will be able to withdraw their applications. The funding is fixed amounts. Where authorities can achieve value for money procurement for instance through contracts for numbers of schools, they may retain any gains. On the other hand, in no circumstances will these funding amounts be increased.

Grant will be delivered in 2008-09; 2009-10 and 2010-11. Local Authorities will be expected to provide a breakdown of spend across the 3 financial years.

It is a condition of this grant that the authority will install food technology spaces which can support the introduction of cooking within the curriculum at Key Stage 3 from September 2011. Should any individual project not complete at all we will reclaim the funding. We will require periodic updates on progress.

We will consider requests for the installation of a food technology area to serve more than one school (as long as there is evidence that schools are able to collaborate in this way), however, we expect the preferred option will be for food technology areas (including practical kitchens) in every school.

Building Bulletin 81, revised 2004, has design information on technology spaces, including practical kitchens. This information can be accessed through <http://publications.teachernet.gov.uk/>. The Department has also commissioned a project to design exemplar practical kitchens – this information should be available by September 2009.

Application process

Authorities should apply for this grant by email or letter to zainab.ali@dcsf.gsi.gov.uk or **Zainab Ali, STEM Implementation Team, 2nd Floor, Sanctuary Buildings, Great Smith St, London, SW1P 3BT**. Applications must include details of:

- a) the total Government funding requested;
- b) all the schools where new food technology spaces will be installed (DCSF number, Unique Reference Number, phase of education, type of school, current form entry and estimated form entry in September 2011). This and other information requested

on schools may be provided as an excel spreadsheet if convenient. Authorities will please indicate which schools are voluntary aided.

- c) Give an indication of the phasing of delivery of the funding from 2009 -10 until 2010-11 they would prefer to align with their building programme.

Authorities requesting funding will:

- a) provide this information by **31 October 2008**;
- b) provide an annual progress report on use of their applications as part of the capital impact survey,[including reporting on take-up rates in each school];
- c) publicise and share good practice.

Enquiries about this guidance and applications can be made to Jenny Baker by email: jenny.baker@dcsf.gsi.gov.uk. Questions about which costs are capitalisable should be directed to the local authority finance officer.

Bids will be assessed by **end November** and we aim to confirm detailed allocations by **mid December 2008**.