

foodinschools

Food Learning Partnerships
In Wiltshire

What is it?

- A National initiative for primary schools supported by British Nutrition Foundation, Design and Technology Association, National Primary Headteachers and the Specialist Schools and Academies Trust, funded by Department for Children, Schools and Families.

What is it all about?

- The food in schools primary training programme provides teachers with an excellent opportunity to enhance and develop their knowledge, skills and understanding about food and cooking in the primary curriculum.
- Funded by the DCSF to enable accredited secondary food teachers to work with primary schools providing an informative programme of professional development; the food in schools training focuses on practical solutions for the busy classroom.

This is it!



And so is this!



The Wiltshire Picture

- I first met Brigid Sparke in Autumn 2006 to discuss how we could roll out this programme
- In 2006, Brigid was the only accredited secondary teacher in Wiltshire trained to deliver these courses
- We decided that I would handle the promotion of the training as I had contact with the schools
- The first course was run on 21st and 22nd June 2007

Your County Needs You...

- That year, I wrote to Secondary schools inviting them to nominate a member of their Food Technology Staff to become accredited trainers
- 5 teachers expressed an interest in becoming accredited trainers
- Brigid ran a training course for them on the 27th and 28th September 2007



Here they are!



- In 2008 we were able to offer 5 courses for primary school staff
- In the end, we ran 3 successful courses
- A total of 17 Primary staff attended
- Each school that sent a member of staff to the training received a 'goody box' worth £100 (this was funded from the Targeted School Meals Grant)

Items for a practical food box for schools

- 2 metres Plastic table covering £10
- 6 Small plastic bowls £6
- 6 medium plastic bowls £6
- 6 Plastic spoons £6
- 3 Small graters £6
- 6 Small jugs £3
- 2 Lemon squeezers £2
- 6 Round bladed knives £6
- 6 Sharp knives £6
- 6 Small white boards £6
- 3 Cooling racks £6
- 3 Baking trays £11
- 1 Set of scales £10
- 3 peelers £6
- 6 aprons?
- 1 box 10
- **Total estimated cost per box £100**

The Challenges

- These courses can be difficult to recruit:
 - Cost of supply cover for two day release
 - Disruption to classes
 - Food Education not always a school priority
 - Lack of cooking facilities at the school
 - Distance to travel to attend courses
- The trainers can have difficulty finding time to run the training due to their busy timetables

The Future?

- Food in Schools training will continue to be offered, although the number of trainers has reduced from 5 to 3 (one due to maternity leave and one due to curriculum pressures)
- This programme will be promoted in future by Liz Bone, Healthy Eating Advisor for the Personal Development Education Team
- The offer has extended to include Teaching Assistants as well as teachers, which could help recruitment
- The budget available for running these free courses is shrinking, ideally each course needs 10 delegates in order to run (previously it was a maximum of 6)