

## **Appendix 1**

### **School Site Visits**

The Committee visited five primary school and four secondary schools, to observe the delivery of service and the standard of food being served to pupils in Stockton.

Members visited The Glebe Primary, Hartburn Primary, Rosebrook Primary, Priors Mill Church of England Primary, and High Clarence Primary and found that:

- All meals at the primary schools visited are cooked on site
- Prepared vegetables are used e.g. peeled potatoes.
- The kitchens are fully equipped and fully utilised.
- Hartburn and The Glebe primary schools operate a 'family service', with one main choice of meal on offer but a vegetarian option, salad, and sandwiches are also available.
- Incentives (stickers) for taking and eating vegetables are given
- The Glebe operates a 'top table' system for pupils that are well behaved each week.
- All food sampled on site visits was of a high quality standard

Theme Days are popular and Rosebrook in particular noted that the number of pupils taking a school meal on Themed Days increased by approximately 40 pupils. At the time of the visit to Priors Mill the school were holding an American theme day as part of School Meals Week and it was noted that the number of pupils staying for lunch had increased by 100 for that week.

The four secondary schools that Members visited all provided their school lunch service in-house and all catering staff are employed direct by the schools. The visits found that:

- Meals at all schools are cooked on site
- There is a variety of food on offer in each school, with items individually priced.
- All schools visited have a 'meal deal' of two courses for a reduced price. Egglecliffe, Our Lady and St Bede, and St Patricks all charge £2 for the meal deal while Conyers charge £2.10.
- Our Lady & St Bede use mixes for cakes and St Patricks buy cakes in
- Conyers and Egglecliffe make their cakes from basic ingredients.
- All four schools use prepared vegetables and bread
- The schools catering services do not provide any healthy eating/nutritional education, as this was taught in Design and Technology/Food Technology lessons, however staff informally encourage pupils to eat healthy and try a range of food, and Conyers catering service hold theme days.
- The food tasted on the site visits was of a good to high standard.
- All four school have noted a high school lunch take up, approximately 60% (St Patricks) to 80% (Egglecliffe/Our Lady and St Bede)

The aim of the secondary schools visited is to provide the service cost neutral; however they have not realised this and each subsidises their service. The schools noted that the amount of subsidy decreases each year, and this varied from £3,000 (Our Lady and St Bede) to £10,000 (Conyers). Conyers, Egglecliffe, and Our Lady and St Bede have cashless systems installed that use fingerprint technology. The systems can store information on the food each pupil chooses, which is available to parents/guardians, and any dietary requirements. Conyers and Egglecliffe systems

are available online so that parents/guardians can monitor and manage their child's account at home