



Our Kitchen Fundraising Project is a big undertaking on behalf of the school. In our mission to be the best that we can be in all areas of school life, we're not going to miss out lunch since it has such an impact on children's health and wellbeing. As with everything that we do, we are striving for the best.

The following information might be useful -

1, Some schools no longer have kitchens. Why does Deanshanger want to have a new kitchen when they could do what other schools do and bring in food for reheating?

The current kitchen was fine for reheating 80 lunches a day, but we now proudly cook 220+ meals a day from fresh! The kitchen is not big enough or have the equipment that a food provider of this size needs for the longer term.

The decision to build a new kitchen was ultimately driven by this demand - parents/carers have shown their support of the lunches with growing numbers and now it's our job to ensure it can continue. Our work with Paul Evans -Executive Health Consultant, Managing Director of School Health UK, Vice Chairman of The British Obesity Society, has also supported this drive to continue to leading the way in childhood health (alongside Forest School, water bottles, healthy snacks, Fruity Fridays...). It's also high up on the Department for Education's agenda, see question 3.

Although there is nothing intrinsically wrong with food that is pre-prepared and reheated, we all know that fresh is best. Using locally sourced ingredients in home style cooking will ensure that the nutritional value of the ingredients isn't lost and that substitutes are not used in recipes. This will positively impact on your child's health and learning capacity. Have a look at this article for more food for thought -

<https://www.independent.co.uk/life-style/health-and-families/features/what-does-eating-ready-meals-do-to-your-body-a6894826.html>

In addition, there are multiple news items now about the links between childhood obesity and poor food choices and health in adult life. When health is brought into the same sentence as children's lunches, there is obviously no compromising for us! Your children are our top priority in everything we do.

The following link about children's food, may also be useful

<https://www.bbc.co.uk/cbeebies/grownups/portion-sizes-for-kids>

Adding to this, what makes our fundraising even more special, is that we would like to provide lunches for the elderly in the village once we have better resources in place. The Day Care Centre in Deanshanger offered hot lunches on a weekly basis but sadly closed 18 months ago. We intend to provide a similar lunch in the future allowing us to forge stronger links that will benefit the children and adults. Once we are at the point of being ready for this i.e., the kitchen is in situ, travel arrangement have been made and the necessary safeguarding plans are in place, we will be ready to go. The core value of community and respect is a British Value and one that we are always keen to develop further.

2, Will children be able to use the kitchen?

Absolutely! Cookery is part of the curriculum and although we do some food preparation (e.g., children working with adults for their Fruity Friday), we would like to be able to do more but need a bigger kitchen to provide a workable space for this. The sessions would obviously be outside the times that our team are preparing lunches but we are keen to set up cookery clubs and are even deliberating a Summer Cookery School! This summer might be a bit of a push, but we are always optimistic. In the past children have been involved in making pizzas for Red Nose Day, bread in EYFS and coming soon - Hot Cross Buns!

3, Is a new kitchen going to address any requirements from Ofsted?

Ofsted already evaluate a school's success in promoting and supporting pupils' knowledge of how to keep themselves healthy, including through exercising and healthy eating. Inspectors expect to see pupils making informed choices about eating and physical activity and the school's culture promoting this aspect of pupils' welfare. This evaluation informs inspectors' judgement on pupils' personal development, behaviour and welfare.

From 2017, Ofsted have started a thematic review on obesity, healthy eating and physical activity in schools. Their review will provide examples of good practice and recommendations

on what more schools can do in this area. We are the only school that has been mentioned by name in the 'Working together to reduce childhood obesity' document, May 2017 (p.26) - something that we are very proud of.

https://www.ncb.org.uk/sites/default/files/field/attachment/Working%20together%20to%20reduce%20childhood%20obesity_0.pdf

4, Why did the school spend funds on a new playground when a kitchen was needed?

The role of a school is to constantly review and reflect on provision and how well this matches the needs of the children now and for the future. For the same reason as we now are working towards a new kitchen, i.e., improving children's health and wellbeing, we are delighted that working hand in hand with the PTA, we were recently able to open a new play area for EYFS and KS1 children. This has greatly enriched break time and supported improved behaviour. Now we have completed this project, we are ready for the next one. Since moving to fresh food provision in September 2016 and receiving the positive responses to it, both internally and externally, we have been planning for a new kitchen in fact, even before we signed up to work with Fresh Start, plans have been considered.

5, What happens if KSI free meals funding is removed? Will the kitchen be underutilised?

There are ongoing discussions about funding for hot school lunches from the government. Whilst we can't see into the future, it seems unlikely that funding be stopped as more and more research is showing the benefits of healthy nutrition lunches on children's health, wellbeing and life chances. Regardless though, we will always ensure that our provision is the best and meet the highest standards for healthy lifestyles. Our children and community deserve it.

6, How is the school raising funds?

We are thinking outside the box on this one. We have set up a Crowdfunding page and in conjunction with this, are applying for external grants such as the National Lottery Grant and contacting local businesses. We have an extremely supportive immediate school community, but we know that this project is a bit bigger and so a different approach is needed. There is a governor committee that are helping to coordinate fundraising in multiple forms. Creating a leaflet and video was our starting point, and then spreading the word far and wide through such avenues as Radio Northampton broadcast on 7th March, was very important.

Our children are coming on board too! Without any prompting from their teachers, they have been planning little projects at home and with their friends. We are so proud of their sense of responsibility and kindness. As much as we support these, we are coordinating their sales so that children are not constantly feeling that they need to buy something or bring in money from home (as this could also mean that money is lost).

Our catering provider- Fresh Start are also fully behind our plans and are supporting fundraising through providing free ingredients for special school events e.g., Mother's Day Afternoon Tea and a forthcoming Spud Night. When we initially set up with them, they covered the cost of the equipment required to shift from reheating to cooking from fresh.

7, What is the role of the Local Authority in this?

The Local Authority - Northamptonshire, fully supports our kitchen project but is unable to fund it. As with all local authorities, they are provided with the same guidelines on providing the highest quality health and wellbeing opportunities and recognise the governments focus on this however their primary role is to ensure that classroom size and facilities match numbers hence the building project 2015. As you may recall, our studio was built at this time - a requirement from the LA to match our numbers on roll. We can't wait until we can use this facility more widely once the kitchen is in place!

NB - Each school has to have classrooms that are correctly sized for the numbers on roll and this is something that is obviously in place here at Deanshanger.

If you've got to the bottom of this - well done and
thank you 😊

If you still have any questions, please send them through to Rachel Rice (Head teacher) -

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