Promoting healthier food in secondary schools (EPIC Study)

Presentation to the School Food Plan Alliance Thursday 7th March 2024













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Outline of presentation

- Background to EPIC study the FUEL study
- EPIC Study: Enhancing Policy In sChool food
- Policy relevance
- Next steps







FUEL Study: Approach

- How well do secondary schools meet School Food Standards?
- What do schools do to support healthy eating? (i.e. Implement School Food Plan)







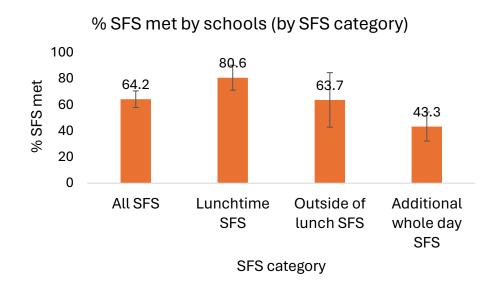


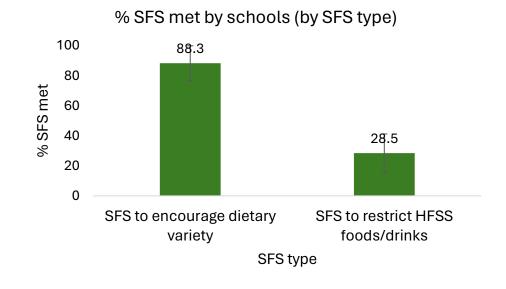


in the Midlands and spoke to over **2000 young people**, and to **school and catering staff**.

Findings: School Food Standards

- Schools were providing nutritious lunchtime meals but no schools met 100% of SFS
- Standards least well met:
 - SFS for whole day/outside of lunch
 - SFS restricting 'unhealthy' items
- 80% schools did not review compliance with the SFS
- Many school leaders/governors did not see monitoring SFS as part of their role
- No evidence that higher SFS compliance = better nutritional intake in pupils at lunch







Findings: School Food Plan/school food challenges

Food & School Leadership

- Low awareness of the School Food Plan
- 10% schools had a whole school food policy

Food and eating environment

- Students wanted choice, convenience, tasty options, value for money
- Caterers challenging to balance healthy food choices with financial viability/student preferences
- Students perceived school canteens to be busy and stressful
- Bringing unhealthy foods into school was perceived as an issue

Talking & learning about food

- Students not always included in conversations about school food
- Food education not given much focus
- Students perceived education on food and healthy eating messages to patchy and inconsistent



Rationale for EPIC Study

- Need to improve school food policy to support healthy nutrition in secondary school pupils
- EPIC Study, Nov 2022-Feb 2024, funded by NIHR Policy Research Programme

 Aim: Use the FUEL study findings to inform discussions to co-develop and prioritise recommendations for healthier school food policy in secondary schools

Multiple stakeholder perspectives



Healthier food choices in secondary schools

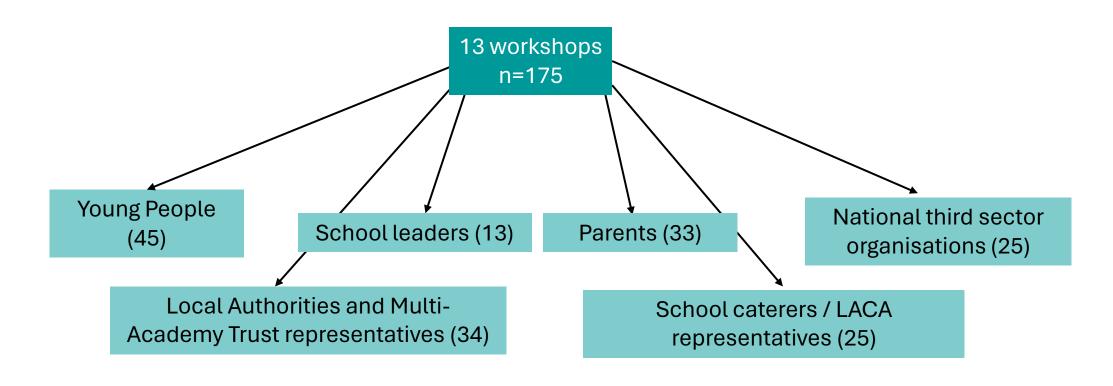
Healthier food culture and environments in secondary schools



Healthier diets in secondary school aged children

Phase 1: Stakeholder workshops

Aim: To gain a range of perspectives on existing school food policy, considering the empirical research evidence

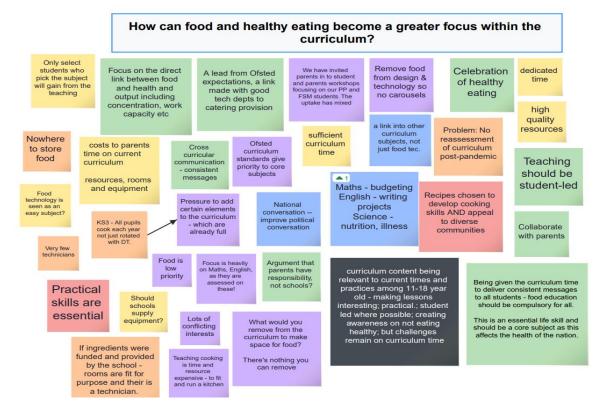


Workshop approach

- → Shared FUEL study findings
- → Discussed thoughts on issues
- → Identified possible solutions

Topics for discussion:

- School food standards
- School food challenges
- Foods and drinks
- Eating experiences
- Food education and learning
- Whole school food
- External environment

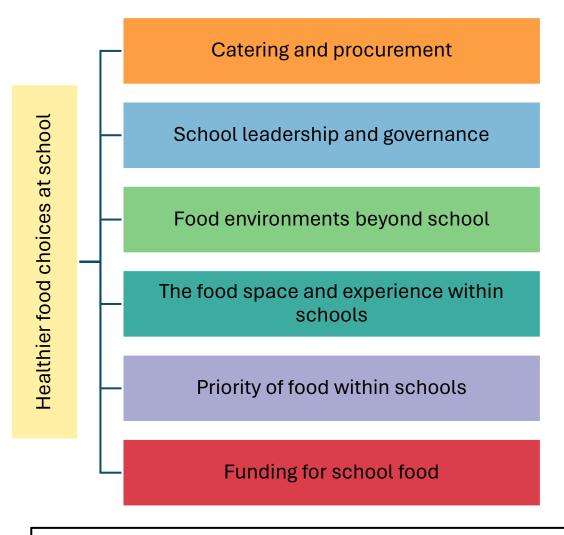






AREAS FOR ACTION ON SCHOOL FOOD

26 Action Areas

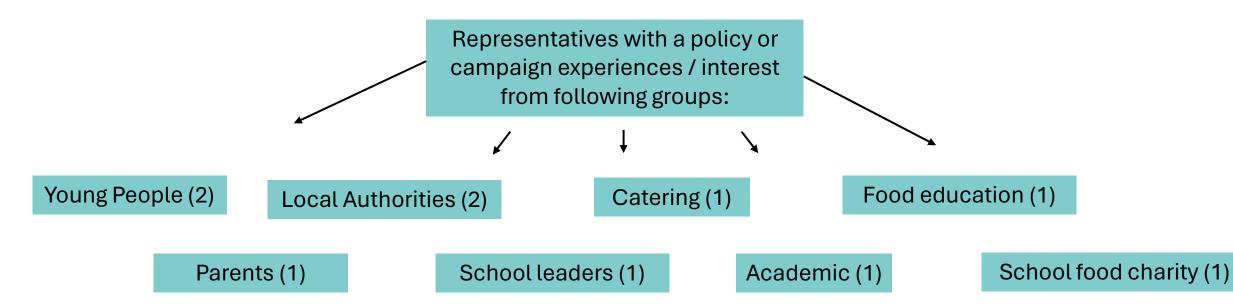


Secondary school food system elements identified through GENIUS School Food Network project

- 1. Catering staff investment, training and skills
- 2.Integration and valuing of catering teams within schools
- 3. Investment in catering facilities and equipment
- 4. Support schools in the procurement of school food
- 5. Reform school food catering provider models
- 6. Adapt the food offer to increase quality and meet students' needs
- 7. Changing food service arrangements to promote healthy food uptake
- 8. Reform breaktime offer
- 9. School food policies and rules
- 10. Support for senior leadership and Governors on school food
- 11.Local Authority support for all schools
- 12. National government to provide joined-up leadership on school food
- 13. Adapt and update school food standards
- 14. Monitoring of school food standards compliance
- 15. Increase the role of Ofsted in monitoring school food
- 16. Education and guidance for parents
- 17. Address the wider food environment
- 18. Provide longer lunch breaks and protect time to eat
- 19. Dedicated, appealing and sociable eating spaces
- 20. Support healthy school accreditation in secondary schools
- 21. Redesign food lessons and increase emphasis within the curriculum
- 22. Consistent food and nutrition messaging and cross-curricular education
- 23. Invest in educators to deliver food and healthy eating education
- 24. Increase student engagement on school food
- 25. Increase parental engagement on school food
- 26. Review/increase funding for school food provision

Phase 2: Prioritisation by Policy Interest Group

Aim: Convene a Policy Interest group to prioritise identified action areas relating to secondary school food and healthy eating, to inform future directions for secondary school food policy and practice.



The prioritisation process

Stakeholder workshops (n=175)

26 'Areas for action'

Policy interest group I (Rating & shortlisting)

19 'shortlisted' action areas

Policy interest group II (Discussion & ranking)

10 'prioritised' action areas



Act	ion area	Description	Exa	imples of actions		sions and ernative views
Catering and procurement						
1.	Catering staff investment, training and skills	Investment in catering staff and their training; recognition of school catering as a career to enable better recruitment and retention of staff and provision of high-quality school food	a) b) c) d)	Provide investment and face-to-face opportunities for skills development to boost recruitment of catering staff and provide consistency of quality (C, LA, TS, LR) Improving caterers' knowledge on compliance with the school food standards and portion sizes / make training mandatory (C, TS, LR) Greater promotion of catering as a career, including higher wages, and demonstrate clear pathway to career progression – to better increase and retain number of staff (C, LA, TS, LR) Sharing good practice e.g. menus and recipes of what tasty, nutritious and sustainable dishes look like and how they are made (TS, LR) Bring professional chefs into school to share skills and inspire kitchen staff and school chefs (LA, TS)		
2.	Integration and valuing of catering teams within schools	Catering teams integrated, respected and valued in schools, with involvement in food education and collaboration with school Senior Leadership Teams	a) b) c) d)	Greater value placed on school chefs' role and integration / sense of belonging in the school (C, TS, LR) Greater links between catering teams and school senior leadership (C, TS) Provide opportunities for catering teams to work / interact with students, parents and school staff e.g. menu design; parents' evenings; tasting opportunities (C, TS, LR) Integrate food education into canteen offer e.g. link up menus with food technology teaching; use dining room as a learning space / lunch as an educational opportunity; cooking clubs; exploring healthy options (C, LA, TS) Caterers to provide cooking clubs to students/parents(C)	a)	No time for caterers to become involved as educators (C)
3.	Investment in catering facilities and equipment	Investment in school kitchens, facilities and equipment to enable high quality food to be efficiently prepared in sufficient quantities	a) b) c) d)	Modernise equipment (C) Increase preparation / kitchen space (C) Adequate food storage to reduce waste (C, LA) Consider impact on kitchens as part of school expansion planning (C)		
4.	Support schools in the	Training and support on school food procurement,	a)	Improve schools' ability to procure better catering, challenge inadequate provision / non-compliance with school food standards, including greater		

B. atticate	Importance rating	Support rating	Ease rating
Action	Median (range)	Median (range)	Median (range)
Catering staff investment, training and skills	8 (5-10)	8 (5-10)	5 (1-8)
2. Integration and valuing of catering teams within schools	7 (3-10)	7 (5-10)	7 (4-8)
3. Investment in catering facilities and equipment	7 (3-8)	7 (5-8)	6 (1-10)
4. Support schools in the procurement of school food	7 (2-8)	7 (5-9)	6 (3-7)
5. Reform school food catering provider models	8 (3-10)	8 (5-10)	5 (1-10)
6. Adapt the food offer to increase quality and meet students' needs	9 (7-10)	9 (7-10)	6 (4-10)
7. Changing food service arrangements to promote healthy food uptake	8 (7-10)	9 (5-10)	6 (3-9)
8. Reform breaktime offer	8 (5-10	8 (5-10)	7 (5-9)
9. School food policies and rules	9 (5-10)	8 (5-10)	6 (2-10)
10. Support for senior leadership and Governors on school food	7 (5-10)	8 (5-10)	6 (2-8)
11. Local Authority support for all schools	6 (5-9)	7 (5-10)	5 (3-7)
12. National government to provide joined-up leadership on school food	9 (7-10)	8 (5-10)	4 (1-7)
13. Adapt and update school food standards	7 (5-10)	8 (5-10)	6 (4-9)
14. Monitoring of school food standards compliance	7 (4-10)	8 (5-10)	7 (2-9)
15. Increase the role of Ofsted in monitoring school food	7 (1-10)	5 (1-10)	5 (0-9)
16. Education and guidance for parents	5 (3-9)	5 (3-9)	7 (5-9)
17. Address the wider food environment	8 (3-10)	9 (3-10)	3 (0-6)
18. Provide longer lunch breaks and protect time to eat	9 (7-10)	10 (5-10)	6 (2-10)
19. Dedicated, appealing and sociable eating spaces	9 (7-10)	8 (5-10)	6 (2-10)
20. Support healthy school accreditation in secondary schools	7 (2-10)	6 (5-10)	6 (2-10)
21. Redesign food lessons and increase emphasis within the curriculum	8 (6-10)	8 (5-10)	6 (3-10)
22. Consistent food and nutrition messaging and cross-curricular education	8 (6-10)	8 (5-10)	6 (3-10)
23. Invest in educators to deliver food and healthy eating education	9 (3-10)	8 (5-10)	5 (2-10)
24. Increase student engagement on school food	8 (6-10)	7 (5-10)	8 (5-10)
25. Increase parental engagement on school food	7 (5-8)	6 (3-10)	6 (3-10)
26. Review/ increase funding for school food provision	10 (8-10)	10 (3-10)	3 (1-10)

Top 10 priority Action Areas

Review/ increase funding for school food provision

2 National government to provide joined-up leadership on school food

Increase student engagement on school food

Support for senior leadership and Governors on school food

Adapt the food offer to increase quality and meet students' needs

School food policies and rules

6 Monitoring of school food standards compliance

Catering staff investment, training and skills

Address the wider food environment

10 Changing food service arrangements to promote healthy food uptake

First 2 priority Action Areas

Free School Meals

Universal/extend eligibility increase FSM allowance
Auto-enrolment
Remove stigma

School food funding

Cost of school meals

Ringfence school food budget Consistent spend across schools/caterers

Subsidy schemes

Subsidise healthy food items
Extend free fruit scheme
Breakfast schemes
Support family food security

National government joinedup leadership

Strategic direction

More cohesion across depts
Child-centric, outcomes
focused
National strategy & lead on
food/food education
Create more awareness in
secondary schools

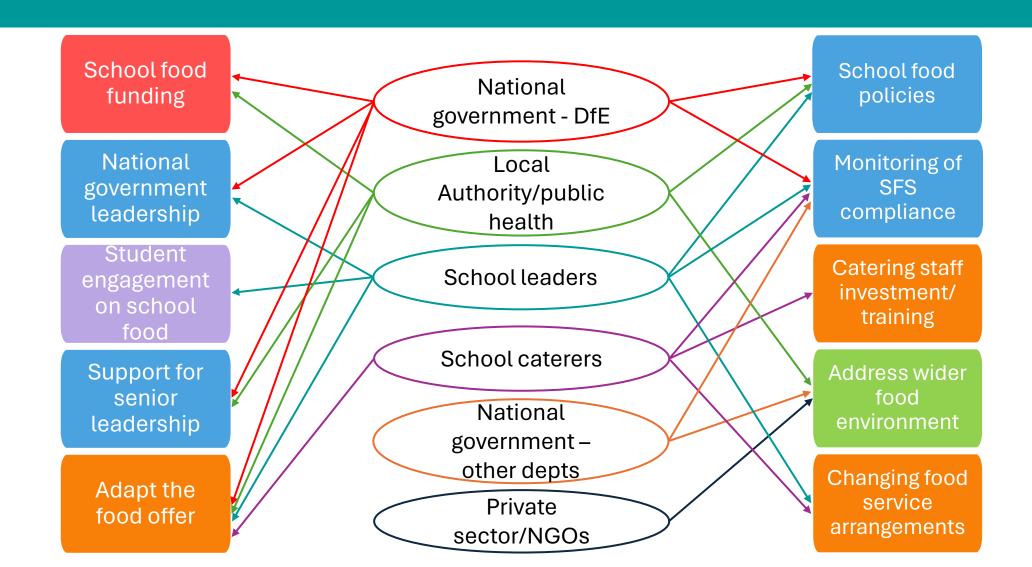
Guidance for schools

Specific best practice
guidance on creating positive
food culture
Re-issue guidance on
governor responsibility for
school food

Monitoring

DfE-audited continual cycle of school food improvement

Responsibility for prioritised action areas



Policy relevance

Government policy commitments

- FSA pilot SFS monitoring programme¹
- £200,000 investment in pilot training programme for school governors / MATs¹, publishing school food vision on websites²
- £5m investment in food curriculum development & teacher training/leadership bursaries¹
- Continuous review of FSM and review of School Fruit and Vegetable Scheme²
- 'Get Help Buying for Schools' service²
- SFS review and update³ (planned pre-pandemic – not progressed)

National Food Strategy independent review (2021) recommendations

- Extend eligibility for free school meals
- "Eat and Learn" Initiative including accreditation scheme and Ofsted inspection of food and cookery lessons



What next?

- Knowledge exchange event planned 20th
 March
- How do we create momentum around these priority areas?
- What can we do as researchers to take this forward?
- How can we support the SFPA to take these findings forward?



Acknowledgements



- University of Birmingham: Miranda Pallan, Peymane Adab, Alice Sitch, Emma Frew, Vahid Ravaghi, Jayne Parry, Kiya Hurley, Suzanne Bartington, KK Cheng, Emma Lancashire, Marie Murphy, Rhona Duff, Louise McLeman, Irina Pokhilenko, Breanna Morrison, Daniel Mensah, David Alexander, Katie Youngwood, Rachel Adams, Clare Rawdin, Alex Dobell, Estera Sevel
- University of Newcastle: Ashely Adamson, Suzanne Spence, Maisy Rowlands, Ivan Poliakov
- University of Bath: Tania Griffin
- Birmingham Services for Education: Sandra Passmore
- Wheelers Lane Technology College: Scott Wheeldon



- University of Birmingham: Miranda Pallan, Marie Murphy, Alex Dobell, Peymane Adab, Emma Frew, Katie Youngwood, Estera Sevel
- University of Newcastle: Suzanne Spence
- Queen's University Belfast: Jayne Woodside
- School Senior Leader Advisor: Clare Madden
- Youth Advisors: From Birmingham Youth City Board



The studies are funded by the National Institute for Health and Care Research (NIHR) (17/92/39; NIHR204247). The views expressed are those of the authors and not necessarily those of the NIHR or the Department of Health and Social Care.