SCHOOL FOOD PROJECT

DISCOVERY SCHOOLS

Setting the standard for the school food every child deserves



PROGRAMME OVERVIEW

Brought to you by

The Food Foundation · CHEFS IN SCHOOLS · BITE BACK · SCHOOL FOOD MATTERS · JAMIE OLIVER

WELCOME AND PROGRAMME OVERVIEW

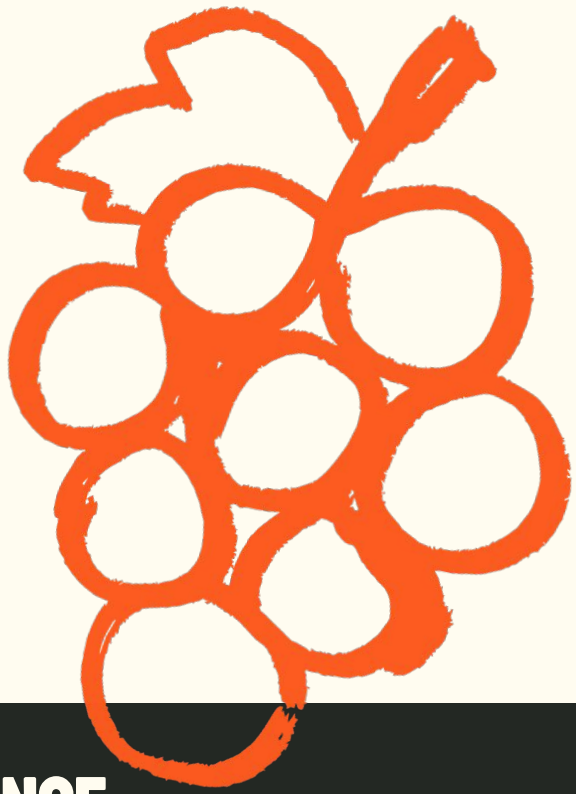
WELCOME TO THE SCHOOL FOOD PROJECT

The School Food Project brings together five leading food and education organisations to transform school food and food education across England. The project supports primary, secondary, all-through, SEND, and PRU schools to create healthier environments, serve nutritious meals that children love, and enable high-quality food education.

WHAT IS A DISCOVERY SCHOOL?

A Discovery School is a school that wants to begin transforming its school food culture at its own pace through a fully digital, self-directed package of resources accessed via the School Food Project Hub. With the new School Food Standards coming in, Discovery is an excellent way to access training to support this transition for your school.

Discovery Schools may include schools with external caterers, limited staff capacity, or no prior engagement with food education. It serves as a genuine starting point - schools that want to engage meaningfully with digital resources and develop their food culture.



PROGRAMME AT A GLANCE

The Discovery programme is fully funded, fully scalable, and self-directed, allowing schools to engage with the strands most relevant to their context and capacity.

COST:	Free to participating schools
WHERE:	All English regions
FORMAT:	Digital resources and e-learning
WHO TAKES PART:	Senior leaders, teachers, catering staff and pupils
DELIVERED BY:	Bite Back, Chefs in Schools, Jamie Oliver Group, School Food Matters and The Food Foundation, together as the School Food Project

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WHAT YOU GET

To support a whole-school approach, the School Food Project is delivered across five specialised strands, each led by an expert partner, so change reaches the kitchen, the classroom, the garden and the school community. This is delivered via an e-learning course.

STRAND	LED BY	WHAT YOUR SCHOOL GETS
Catering Excellence	Chefs in Schools	Self-paced, online access to the School Chef Educator Kitchen Essentials course, helping kitchen staff build cooking skills and confidence, explore new menu ideas and make everyday kitchen tasks easier. Available through the School Food Project Hub.
Food Culture & Leadership	School Food Matters (Nourish)	Recorded webinars and training on a whole-school approach to food, with self-guided action-planning tools and digital resources. Available through the School Food Project Hub.
Growing and Enterprise	School Food Matters (Young Marketeers)	Short videos with practical tips on growing and selling your own fruit and vegetables at a local market, plus teaching guides and growing toolkits to get started. Pupils then put their skills into practice by running their own market at a summer fair or after-school event.
Student Voice	Bite Back	Ambassador videos, downloadable resources and teacher guides to empower your student voice groups and deliver real, lasting change. Available through the School Food Project Hub.
Food Education	Jamie Oliver Group	Full online access to the Jamie Oliver 10 Skills cooking curriculum, including video tutorials, ready-to-go lesson plans, age-appropriate recipes, worksheets and scheme of learning. Built-in assessment tools make it easy to track progress, and every pupil who completes the course receives a certificate.

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WHO'S INVOLVED IN YOUR SCHOOL?

The Discovery programme is designed to fit your capacity and we'd recommend completing the programme with the support of these assigned leads.

ROLE	SUGGESTED PERSON	WHAT THEY DO
SLT Champion	Headteacher, deputy or assistant head	Leads the school's participation in the programme, connecting food to wider school policy.
Catering Lead	Catering manager or lead cook	Joins the School Chef Educator - Kitchen Essentials course and leads change in the kitchen.
Gardening Lead	Any staff member with an interest in growing	Joins the gardening webinars, looks after the garden through the growing season, and supports students in setting up their own market stall at school.
Student Advocacy Lead	Head of Year or PSHE teacher	Leads the Bite Back advocacy strand by facilitating student sessions and feeding back to SLT.
Curriculum Lead	Teacher or food education lead	Oversees food education activities and supports Jamie Oliver's 10 Skills programme.

YOU'LL ALSO COMPLETE A SHORT BASELINE ASSESSMENT AT THE START, WITH LIGHT-TOUCH CHECK-INS THROUGHOUT THE YEAR.

HOW TO JOIN

1. **Submit an Expression of Interest (EOI):** Complete the short EOI form on the School Food Project Hub or via a direct referral/nomination link.
2. **Get Hub Access:** Once your EOI is approved, receive your school login to unlock the digital e-learning programme and resource bundle.
3. **Start Exploring:** Navigate the self-guided modules with your team at your own pace and progress towards future Explorer or Beacon status if desired.

