SCHOOL FOOD PROJECT

BEACON 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 BEACON SCHOOL?

Beacon Schools will become centres of knowledge in school food - schools that are ready not just to transform their own food culture, but to act as regional hub schools helping others do the same. They are not expected to have everything right already. Instead, they are committed to improving their school food culture, learning what works and sharing their experience with others.

Beacon Schools receive hands-on support, including in-kitchen chef mentoring, tailored policy development, expert-led growing sessions, and pupil advocacy programmes. Whatever your starting point, being a Beacon School is about commitment to leading change across the school community, from the dining hall to the classroom.



PROGRAMME AT A GLANCE

The Beacon programme is fully funded, comprehensive, and involves your entire school community alongside direct support from a dedicated Project Coordinator.

COST:	Free to participating schools
WHERE:	Greater London, North West, North East, Yorkshire & Humber, West Midlands, South West
FORMAT:	In-person expert delivery and digital resources
WHO TAKES PART:	Senior leaders, teachers, catering staff, pupils and parents
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.

STRAND	LED BY	WHAT YOUR SCHOOL GETS
Catering Excellence	Chefs in Schools	Expert chefs work alongside your kitchen team on-site, building skills that last and lifting the quality of every meal. Support to plan menus pupils love, guidance on procurement and compliance to source more local, high-welfare food.
Food Culture & Leadership	School Food Matters (Nourish)	A school food policy and bespoke action plan, informed by an on-site visit and surveys. Four engagement days, including parent workshops and training for governors, midday supervisors and staff, to build a whole school approach to food and create lasting change.
Growing and Enterprise	School Food Matters (Young Marketeers)	Two hands-on growing sessions led by an expert gardener, enterprise and employability skills training, and support for pupils to grow, market and sell their own fruit and vegetables at a local market.
Student Voice	Bite Back	An inspiring kick-off assembly led by a youth ambassador, five fully resourced sessions exploring the systemic barriers to healthy eating, and support to set up a School Food Champions club where pupils lead their own canteen transformation campaign, closing with a celebration assembly.
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 Beacon programme is designed as a whole-school approach requiring commitment across key leadership, teaching and catering roles.

ROLE	SUGGESTED PERSON	WHAT THEY DO
SLT Champion	Headteacher, deputy or assistant head	Leads school participation, attends planning sessions, champions food in policy, and oversees regional Explorer activities.
Catering Lead	Catering manager or lead cook	Engages with Chefs in Schools' chefs, leads menu development, attends training sessions, supports local and high-welfare supplier sourcing.
Gardening Lead	Any staff member with an interest in growing	Nurtures crops between expert sessions during the growing season and assists with off-site Market Day trips.
Student Advocacy Lead	Head of Year or PSHE teacher	Leads the Bite Back advocacy strand by facilitating a weekly student club 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 BASELINE AND END-OF-YEAR ASSESSMENTS WITH YOUR PROJECT COORDINATOR, AS WELL AS PARTICIPATE IN POST-PROGRAMME FOLLOW-UP TO MEASURE LONG-TERM IMPACT.

HOW TO JOIN

1. **Submit an Expression of Interest (EOI):** Complete the short EOI form on the School Food Project Hub.
2. **Initial Meeting:** Join a 45-minute conversation with the School Food Project Engagement Team to discuss fit and school context.
3. **School Check-In:** Host a school visit to meet the School Food Project team and review your kitchen and food environment.
4. **Selection & Onboarding:** Following selection, meet your assigned Coordinator, complete baseline data collection, and begin delivery.

