



Increasing take up by overhauling the menu and changing the dining experience



What we wanted

- To make mealtimes more relaxed, increase take-up and make sure all children (300+) at Colville Primary School are receiving healthy, great tasting meals

What we did

- The dynamic Head teacher, Jagdeep Birdi and the school caterers Alliance in Partnership led a progressive nutritional approach to school dinners.
- A complete overhaul of the menu. Involved the school council in menu planning and in particular the salad planning.
- Fresh fruit, smoothies or oat and fruit combos are now offered every day. Once a week on Fridays, a cake is offered, wholegrain rice is also offered and all pastries and crumble toppings (both sweet and savoury) contain wholemeal and/or oats.
- Making vegetarian food accessible for all students and making sure that it is as tasty and well prepared as the meat options.
- Changed the aesthetics of the dining facility. We moved to round tables to encourage conversations at lunch. We moved away from flight trays and towards plates and bowls. We gave the canteen a French feel with its new name “Le Bistro”, table cloths, French flags, flowers and even menus in French!
- Use privilege stickers when a pupil finishes all their food
- In an effort to increase uptake of meals in KS2 (KS1 uptake is at 98%), Alliance in Partnership offered a free day for any student currently bringing a packed lunch, to try a school meal. We have gone directly to the students to encourage them to try new things, make sure everyone is included and to get honest feedback from the most important critics.
- Initiated a weekly Garden Club with the help of a parent governor, for Key Stage 1 and 2
- Initiated a Cooking Club where 10-15 pupils participate every week after school

The results

- Meal take up has increased to 84%
- Giving the students the chance to voice their opinions has led to a greater uptake, especially for salads.
- A relaxed, “family-style” atmosphere at lunch
- Food For Life Awards: Gold Catering Mark (AIP), Working towards a Silver School Award

