

St Peter's Catholic High School, Gloucester

Case Study St Peter's is a large secondary school with 1700 students. Our canteen is run by the School. We introduced cashless catering in July 2013. We identified a school food plan as our key objective for the current school year - to be fully ready for September 2014. Our canteen manager and business manager attended the Academies Show in November 2014 at which Myles Bremner gave an informative and enthusiastic presentation on the new school food plan.

To implement the new school food plan we wanted to involve as many different people as possible so set up a School Food Plan Committee, chaired by a governor, with representatives from the student council, parents, canteen team, food technology department, finance team and other governors.

We set ourselves objectives: to gain better knowledge and understanding of the scope of the School Food Plan, nutritional standards, to review the school canteen, to look at the effect of good nutrition and healthy eating on learning and physical activity/sports.

We did a school food survey for students and staff asking for their views of the current canteen range, what they like about the canteen, pricing and what new menu items they would like to have available.

The school food team have already made lots of changes. We reduced prices of healthier options like fruit and water, new berry and raisin cookies. We have reduced the portion size of some of the options such as muffins. We have a new breakfast menu including toast, beans, eggs, sausages which students self-select from. We plan to introduce a new self-serve salad bar new menu items over the next few months to see what students would like to eat.

We have seen a significant increase in canteen sales, up over 25% in comparison with last year and we are very excited about the further changes we hope to make.