



## Involving School Cooks in a whole school approach to food

### Key Issues:

It is difficult to generalise as it depends on who employs the cooks:

- In some cases the catering company employs the cooks so the cooks are not involved or consulted as part of the Whole School approach to food.
- Cooks are employed for only relatively short periods of time.
- They must be involved with a Whole School approach to food if the school is part of the Healthy Schools Programme.

*This differs hugely depending on how the school views its catering service – is the cook considered to be part of the school team?*

### School Food Ambassadors recommend:

#### Get School Cooks involved in:

- Promoting healthy eating – i.e. in healthy eating days and talks
- Participating in the Healthy Schools Programme - Cooks have to be involved and usually welcome the opportunity
- Participating in School Nutrition Action Group or equivalent group
- Participating in cooking classes in the school

### Existing Good Practice in the South East region:

**Kent:** School Meals Craft Skills Training - the commitment to training will see over 200 cooks undertake a 20 week course.

<http://www.schoolfoodtrust.org.uk/casestudy-detail.asp?caseid=91>

