

# Blackpool Catering Service

## 2021 Pledge

This is a UK wide pledge



This commitment will be implemented by 2022

1

Quick service, Food-on-the-go businesses, casual dining restaurants, workplace canteens and public sector food settings commit to increase the volume of veg they sell, aiming for two portions in every main meal while maintaining commitments to reduce waste (inspiration can be found in our Food Service Compendium)

**This aligns with point 4 on the Commitments Framework**

## Commitment Details

We will commit to increase the amount of veg procured across our schools' portfolio by 10% by 2023.

## Monitoring

We will use procurement data to monitor the progress across the Blackpool Catering Services schools, from April to April. For our baseline, we will use the procurement data from August 2020 to calculate a year average.

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**This aligns with point 10 on the Commitments**

## Commitment Details

We commit to developing our menus and recipes to offer children more vegetables five days a week. We also aim to improve our Meat Free options with fresh vegetables. We will work to improve recipes by adding fresh vegetables to our homemade sauces and altering the content of the main ingredient in dishes to be complimented by fresh vegetables. In doing this we also believe that the demand for our school meals will increase alongside the menus and recipes improving.

## Monitoring

We will collate and monitor the information from our Menu Selectors, in X number of schools. The Menu Selectors allows children to choose their lunch for the day the app and displays a visual alongside the menus. The system allows us to monitor the popularity of dishes and gives us a starting point for feedback.

We will aim to provide the Menu Selectors in schools which is currently unavailable and new schools.

We will report the number of recipes which have been revised by adding more veg.

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Department of Health, devolved governments, Local Authorities and other key stakeholders commit to explore new ways for securing preferential access to vegetables for those on a low income including modernising and increasing the uptake of Healthy Start.

This aligns with point 6 on the Commitments Framework

## Commitment Details

We will encourage our schools within BCS to partake in an interschools competition, aimed Key Stage 1 and Key Stage 2 pupils. Pupils will design a dish with the focus on them using seasonal, sustainable and locally grown vegetables. The competition will be directly linked to National Curriculum requirements and Nutritional Objectives encouraging pupils to work in small teams. The winning team in the final for each key stage, will have their dish appearing on our menus. This approach will make the children more aware of their own diets, having a greater awareness of available ingredients and their origins, as well as attracting more children to the idea of eating fresh and nutritional meals.

## Monitoring

With the help of Menu selector, we will be able to monitor and analyse the percentage of children having a hot meal. Success will see the popularity of a hot meal among the children gradually increasing in each class in each school. With improved recipes and an improved percentage of children eating school meals across BCS there will be an improved consumption in fresh, sustainable, and locally grown vegetables.

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**This aligns with point 4 on the Commitments Framework**

## Commitment Details

We will showcase our food service at events such as parents' evenings and open days and make aware to parents/carers the quality of food their child receives.

## Monitoring

Success will be that parents/carers will be able to see and have an appreciation of the quality and standard of food on offer to their child. At the same time, we will make parents/carers of children aware that do not have a hot meal there is a quality alternative to a packed lunch. This will be monitored over time through analytics via our School Meal Menu Selector and through qualitative feedback received.