**FOR IMMEDIATE RELEASE**

**May 2015**

**CHISENHALE AWARDED FOR THEIR HEALTHY FOOD ACHIVEMENTS**

**Chisenhale has been awarded the Food for Life Partnership Silver award for its healthy and climate-friendly food culture.**

The school is working with the Food for Life Partnership to transform the school’s food culture and that of its local community, by connecting the children with climate-friendly and healthy food.

In its quest to achieve the Food for Life Partnership Silver Mark, Chisenhale serves school meals on plates, not flight trays, has a range of free range, local and organic items on the menu. Pupils can attend a cooking club and get to cook and eat the produce they have grown in school. Parents and the wider community get involved too through food themed events.

* The school has strong links with Spitalfields City Farm, which include running cookery classes for parents, loaning chickens (whose eggs the school has used in cookery) and supporting staff and parent volunteers to become bee experts, so that the school is now looking forward to its own Chisenhale honey.
* Chisenhale’s Edible Playground goes from strength to strength, enabling children to learn about food and how it’s grown. Recent projects have included growing and tasting lots of different types of tea and “Lessons in Loaf” (funded in collaboration with the Worshipful Company of Bakers), where children grow wheat and then turn it into flour and make their own bread.
* The whole school topic in the summer term 2015 was Food and children got engaged in a range of different activities across the curriculum.
* Parents and children took part in a World Food Day Event after school, where parents and children brought along food to represent the wide range of countries of origin of Chisenhale families.

Chisenhale is now working towards the Food for Life Partnership Gold Award – the ultimate award that recognises schools, which use practical learning experiences to reconnect young people to the food they eat, following the journey from field to plate.

Helen James, Headteacher of Chisenhale explains why the school decided to join the Food for Life Partnership: “At Chisenhale we believe that growing and cooking healthy food is a great way to bring the whole community together and to show what is important to us as a school. It is an inspiring core part of our curriculum and we know that children and families can make a difference in the world through understanding the importance of healthy food in our lives.”

Independent research, summarised in a new report [‘Good food for all’](http://www.foodforlife.org.uk/Whygetinvolved/Ourimpact.aspx) reveals the success of five years of the Food for Life Partnership. The evidence from three independent research studies focuses in particular on four main areas of impact: children’s health, tackling inequalities, improving education, and local enterprise and sustainability.

**ENDS**

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**For enquiries about the Food for Life Partnership contact** **fflp@soilassociation.org** **/ 0117 314 5180 or** [**www.foodforlife.org.uk**](http://www.foodforlife.org.uk)

**Notes to editors**

**The Food for Life Partnership** has created network of over 4,500 schools across England committed to transforming their food culture. It supports them to provide fresh, well-sourced and nutritious meals and improve their overall lunchtime experience.  It helps children, adults and teachers understand the importance of good nutrition and where their food comes from through practical cooking and growing activities and farm visits.

The initiative is led by the Soil Association, bringing together the practical expertise of Focus on Food, Garden Organic and the Health Education Trust. It is free for schools in England to enrol and provides a wealth of resources to support their progress through the award framework.

To find out more, visit [www.foodforlife.org.uk](http://www.foodforlife.org.uk)

**Food for Life Partnership Awards criteria that schools meet:**
**Bronze** schools serve seasonal school meals that are at least 75% freshly prepared by a well-trained school cook. Pupils and parents are involved in planning improvements to school menus and the dining experience via a school nutrition action group, boosting school meal take-up. Every pupil has the opportunity to visit a farm during his or her time at school, and opportunities are given for cooking and food growing activity.

**Silver** schools serve school meals on plates, not flight trays, and a range of locally sourced, free range and organic items are served and no fish from unsustainable sources is served. The school has a cooking club, and pupils get to cook with and eat the produce grown in the school growing area. Parents and the wider community get involved in food education via food-themed events.

**Gold** schools are hubs of good food culture in their community, actively involving parents and community groups in cooking and growing activity. School meals are at least 75% freshly prepared, 50% local and 30% organic, and more than 70% of pupils are choosing to eat school meals. Every pupil learns to cook and has the opportunity to grow food, and groups of pupils are actively involved in the life of a local farm.