

Draft letter

*Bristol Food Policy Council
response to the proposed
changes in the school curriculum.*



Bristol Food Policy Council finds much to welcome in the review of the school curriculum. 'Cooking from scratch' is consistently high on our list of priorities following the publication of the research report 'Who Feeds Bristol', a snapshot of the current food system in Bristol. The report was commissioned to explore local resilience in the context of Climate Change & Resource Efficiency.

Indeed we note the powerful effect of the Food for Life Partnership work in schools where the far reaching benefits extend beyond pupils and their families to school staff and families. A report <http://www.soilassociation.org/schoolfood/foodforlifepartnership/theimpactofthefoodforlifepartnership> lists a wide range of positive impacts from improving health and education attainment to increasing local employment. Practical cooking and food growing classes would encourage further school participation in this successful initiative.

Our primary concern is that all schools be included without exception and recommend that where schools have yet to become fully equipped to provide cooking and food growing classes that they are supported and incentivised to do so and in the meanwhile are enabled to commission equivalent arrangements for practical cooking and food growing classes, including making use of existing community facilities.

We strongly recommend putting health & wellbeing including food skills at the heart of the curriculum rather than being part of another foundation subject. We are also entirely in agreement with Sustain that full provision needs to be made to advance the cooking skills of children over the age of 14 as an important part of their journey towards independent and healthy lifestyles.