Nutritional values of school meals – Update noted.

6 There was submitted and noted a joint report by the Executive Director of Education Services and the Executive Director of Finance regarding current service delivery within the school catering service and associated processes for the provision of nutritional school meals, advising

(1) that the Scottish Government had published the report, Hungry for Success in 2003, which emphasised the need for all school meals to conform to specific nutritional standards;

(2) of the legislation and publications that had been introduced to ensure that Scotland's children and young people enjoyed a healthier, thriving, sustainable and resilient food future, and what catering services, parents and schools working in partnership should do to improve school food and children and young people's learning about food;

(3) that through collaborative working with Soil Association Scotland to ensure that the food being provided to schools was good for health, the local economy and for the environment, Catering and Facilities Management (CFM) had achieved the Food For Life bronze award;

(4) that CFM continued to work towards making improvements to school meal menus and promote new menus to relevant stakeholders through various communication channels;

(5) of the processes undertaken to ensure that school meal provision fulfilled the requirements of the Food and Drink in Schools Regulations;

(6) of the collaborative working between CFM and Education Services to ensure young people had access to a wide range of healthy, nutritious, tasty and filling meals;

(7) of the partnership working undertaken to highlight the good practice model which was in place across the city, and that engagement sessions had been organised with neighbouring local authorities to share best practice in both normal service delivery and the rollout of universal free school meals; and

(8) that CFM continued to build the relationship with Soil Association Scotland and that this partnership working had delivered significant benefits to CFM along with additional resources that were available as part of the programme, and thus supplemented staff training, menu and recipe development.