

## **Evaluation of Food for Thought Project Phase 5**

Education Scotland aims to find out about examples of 'interesting practice' relating to Food and Health in order to support practitioners in other establishments. This evaluation, **which must be completed by every funded establishment**, will help us to collate a bank of information around food and health education in Scotland.

We are looking for information of approx. 300 words ('scrollable', bulleted etc.) to provide practitioners with key information about your project which could potentially be uploaded to the <u>National Improvement Hub</u> or Good Food Nation website.

Here are the key headings we intend to use to capture and display your information:

## 1. Introduction

Establishment	Anderston Primary School
Local Authority	Glasgow City Council
Contact name and details	Liz Hendry, Head Teacher
50 word summary about your project including initial objectives	Anderston Primary's exciting project combines three strands of activity in order to create engaging interdisciplinary learning opportunities, culminating in the practical use of skills and knowledge in a professional context, lasting relationships with food education partners, and an ongoing legacy of food education capability for our school.
Main tags (please delete / add)	Primary Food and Health Equalities and inclusion Parents Developing Young Workforce

## 2. Current developments:

What stage are you at with your project now (Food for Thought should be a long term, sustainable, on-going project so this will indicate where you are in the 'journey')	We have completed much of the first draft of planned activities. This includes whole school food education and preparation alongside a more intense programme with the P7 students, which will culminate with our popup restuarant. The funding has enabled us to set up the equipment stock necessary for delivery. The restaurant profit will enable us to provide supplies for the continuing programme.  Our pop-up restaurant, which the children have planned, will cater and staff will be open on Friday 16 <sup>th</sup> March.
What is the (intended) long term impact of your project? (what would you like to see in 5+ years)	The programme, as well as the resources and skills developed within it can continue to be used throughout the school.  With each year we will add new and creative resources to enrich the children's learning.  We aim to reach further into our community, upskilling more parents, improving the food knowledge of our families and helping them to make healthy food choices.
Any challenges? How were they overcome? (if applicable)  Best piece of advice	Our original partner pulled out, then came back on board, then pulled out at the last minute. We were only able to continue with the project due to the commitment of staff, parents and our existing community links.  Ensure that you have a back-up plan.
what others would really benefit from knowing)  Previous funding	N/A
Previous funding (if your establishment has received FFT funding before, how has Phase 5 funding helped to build on previous project(s) if at all?)	TV/A
Wider HWB context? (eg. links to wider activities, projects, plans)	The project is part of our work within the Partnerships Schools Scotland pilot focused on building strong relationships between school, families and the wider Anderston Community.
Partnerships (employers, industry, organisations etc. – please expand to provide detail of how well this has worked)	As stated, we were let down by our main business partner. We contacted a local college on advice of BITC but received no response. This has been very disappointing and had we not had access to skills within our parent group we would have been unable to continue the project. We were able to establish a new link but only through a parent.

Watch this space! Where are you going next with the learning related to Food Education?	We would like to expand the project to after school parent/pupil cooking clubs with an emphasis on the diverse cultural food backgrounds within our community.
Quotation(s) if applicable commenting on your project (eg. head of establishments, Local authority representative, young person, parent )	The work that Claire Slocombe has done in spite of the barriers along the way is commendable. The time and effort that she has put in as well as the planning to cover many of the e's and o's in food education has not only impacted on the children's learning but will now be part of the school's curriculum. All pupils have had the opportunity to participate in cooking activities, with the Primary 7's having regular teaching input from Claire. The children were motivated and are keen to continue to develop their knowledge and understanding further. They particularly enjoyed the 'hands on' experiences. It has not been a 'one off' project but will be developed further to include more parents and pupils working in partnership to develop further skills, including learning about food from different cultures.

## 3. Is there anything that you would like to share with other practitioners?

Resource s	https://www.sptc.info/partnership-schools-scotland/
Web links	http://media.childrensfoodtrust.org.uk/2015/10/cft_r4s_4_after_schoolpdf  http://www.greatgrubclub.com/teachers-recipes#.WmyAulSFjOQ