



Northamptonshire
County Council

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School Meal Design Feasibility



Hot Meal Plan

February 23rd 2010

Background...



- Food Chain Solutions
 - Specialist catering and retail food consultancy
 - Working across both private and public sectors
 - e.g. Food Manufacturers, Government Office / Agencies and Local Authorities
 - Business consultancy, feasibility studies, project management, marketing and communications
 - Experienced in school meal design
 - LACA 2008 Education Catering Marketing Award - Winner in conjunction with North Lincolnshire Council
 - www.food-chain-solutions.co.uk
 - t;01432 760573,m;07748 326491



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Specialising in the development of new initiatives
to achieve positive differences for
children and young people

Children and Young People's Service,
Student Services,
Healthy Food and Drink Team

John Dryden House,
8 – 10 The Lakes,
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NN4 7DD

Email: Studentservices@northamptonshire.gov.uk

Website: www.studentservices@northamptonshire.gov.uk

(01604) 236716 or (01604) 236289

Background...



- County Council - a total of 314 secondary, primary and special schools
 - 38 secondary schools
 - 264 primary schools and 12 special schools
- 54 schools with no meal provision
- 148 schools with delivered in sandwiches
- 96 schools with delivered in hot (of which 54 are in a central contract which ends in 2010)
- Over 30 different contractors, contributing to a varied provision across the County with differing standards, quality and content

Current Position...



- Dec 2007 - take up of free & paid meals only **22% in primary** and **35% in secondary** (figures include 74% take up of free meals)
- Schools increasingly concerned about the quality of the meals being served
- **£1m operating deficit (for the free school meal service)**

Food Chain Solutions the brief...



Commissioned December 2007

To work with Northamptonshire County Council:

- To provide a detailed assessment of the current school meal service
- To develop feasibility options and recommend a hot meal plan so that all schools are able to participate
- Design a sustainable school meal service for the future

The Forward Plan...



Key elements of the forward plan

- Involves 225 schools across Northamptonshire
- Nature and geography of schools dictates 4 different methods of provision...

4 Provision Options...



- Mini and Standard regeneration – 156 schools
 - Ideal for schools which have a small amount of internal space available or who have some space externally which can house a 'pod'.
- DIH and DIH production hubs – 34 < 6 schools
 - Ideal for schools that have no internal or external space for kitchen equipment
- Refurbishment – 22 schools
 - For 22 schools that have existing kitchens / equipment that need either full or part refurbishment. Meals cooked from scratch
- No Investment – 7 schools
 - Schools with a recently refurbished kitchen - can still be part of the Centrally Managed Service

Key deliverables vs. the brief...



Financial

- Northamptonshire County Council **secured external funding secured from the DCSF - up to £8.5m** (subject to match-funding from schools)
- The capital work will be phased over 5 years **starting April 2010 with sufficient capital funding available to cover the annual capital set up costs totalling £13.2m**
- Using the same price of a meal as a comparison, **the revenue generated by the new service will generate a surplus of over £1m per year**, as opposed to a deficit of £1m currently operating (free school meal provision)
- Schools have the **option** of paying their contributions over **3 to 5 years**
- **Payback between 10-15 years** for equipment and infrastructure

Consultation and Scrutiny...



- The DCSF supported the proposal approving significant funding in October 2008 and again in November 2009
- Schools Forum regularly consulted during the development of the plan
- The consultation process - 19th January to 31st May 2009. As part of the process schools consulted with their Governors, including parents
- Over 80% of schools positively engaged
- A sub-committee of the Schools Forum was involved to oversee the implementation of the plan and represent the interest of participating schools
- The Leader of the Council was briefed on the 6th May 2009
- The capital project was approved by CAIG on the 18th May 2009
- Final Cabinet approval received September 2009

Phased Implementation



Phased Implementation of 225 schools	2010/11 - Yr1	2011/12 - Yr2	2012/13 - Yr3
Schools	115	64	46

- All relevant internal stakeholders engaged e.g. Building and Property Services, IT, HR, Procurement
- Regular Project Board meetings led by a internal senior responsible officer and project managers, key deliverables, milestones, and risks being managed in accordance with the plan

Benefits



Centrally managed schools service;

- Provides Northamptonshire schools and pupils with access to the provision of sustainable, affordable healthy & nutritious hot meals
- Menu control, meal quality and consistency
- Fully compliant with nutrient based standards
- Accurate and reliable reporting of NI52
- Legal and safe – fully compliant, providing the highest levels of food safety and security
- Mix of provision facilities inclusion of all schools – lower cost options helps subsidise more expensive cost per meal options