







| School food policy (mandatory) | The Schools (health promotion and nutrition) (Scotland) Act 2007 and the associated Nutritional requirements for food and drink in schools (Scotland) regulations 2008 |
|--------------------------------|--|
| Developed by | Responsibility for school food policy rests with the Scottish Government's Learning Directorate – i.e. Education; however, policy is developed closely with Health and Environment colleagues, the former having lead responsibility for the obesity route map and beyond the school gates and the latter having responsibility for Scotland's Food and Drink policy |
| Year of publication | The Act, 2007 and Regulations, 2008 (links to other existing policy documents published since 2003, including Better Eating, Better Learning can be found in the link below) |
| Web link(s) | http://www.scotland.gov.uk/Topics/Education/Schools/HLivi/schoolmeals |



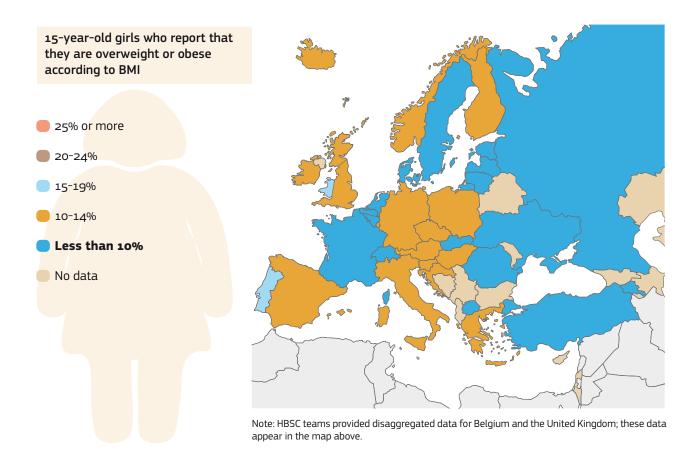
General information

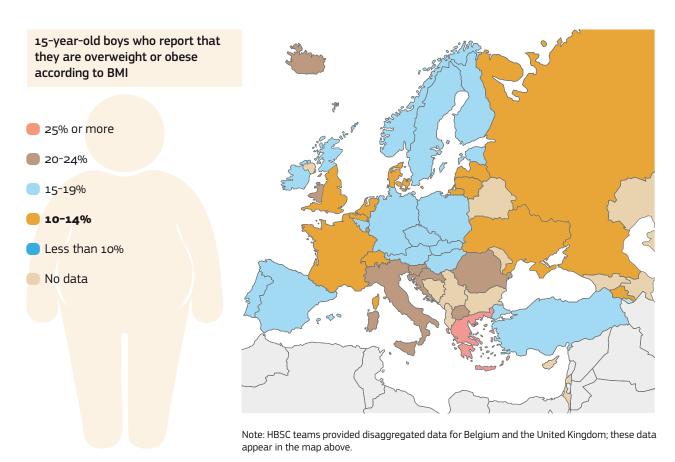
Demographic data

| School-age popul | ation | Total population | School-aged children as % of total population |
|------------------------|---------|---------------------|---|
| 5 to 9 years | 279,043 | 5,320,115 | 16% |
| 10 to 14 years | 278,323 | 5,320,115 | |
| 15 to 19 years | 317,658 | | |
| Total 5 to 19 years | 875,024 | 次人 | |

Source: EUROSTAT, year 2013.

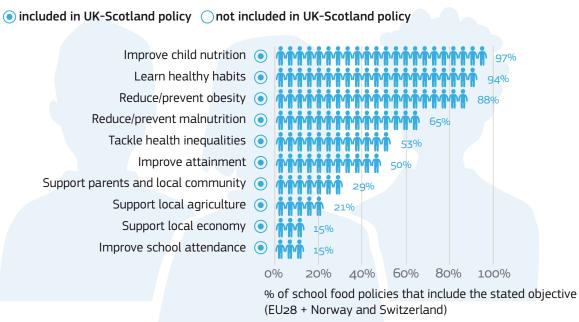
Adolescent overweight/obesity prevalence in Europe





From: Currie C et al. eds. Social determinants of health and well-being among young people. Health Behaviour in School-aged Children (HBSC) study: international report from the 2009/2010 survey. Copenhagen, WHO Regional Office for Europe, 2012 (Health Policy for Children and Adolescents, No. 6).

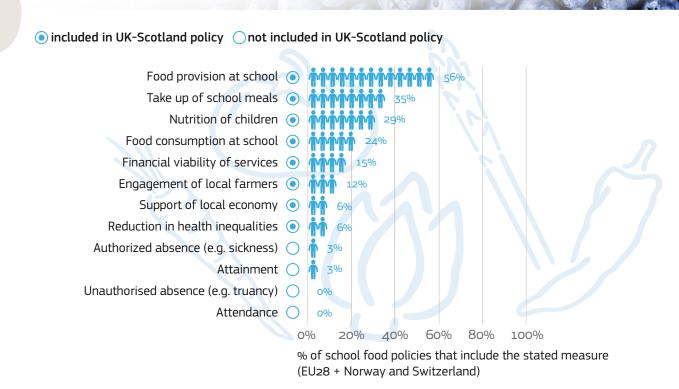
School food policy objectives



Other objectives:

 Physical activity; targets for tooth brushing schemes in primary schools; substance misuse; sexual health; promote consistent messages about healthy eating; via food and health experiences and outcomes in Curriculum for Excellence help understand relationship between food, health and wellbeing; raise awareness of food issues such as sourcing, production and cultural differences; set out building blocks for cooking and food safety; provide guidelines on commercial activities in schools

Measures through which the policy is evaluated

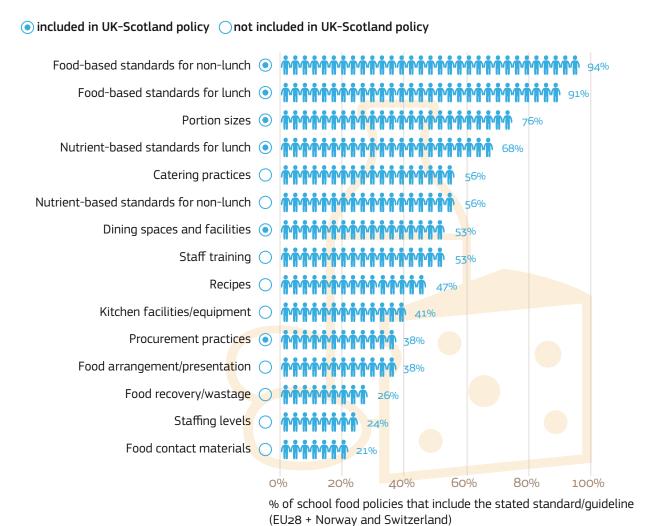


Other measures:

Care, welfare and development; progress with the delivery and impact of aspects of provision in health
and wellbeing; see indicators in the link below which is currently being reviewed and updated. It is useful
in terms of evaluating the work of a school against many different quality indicators in relation to food
and health education but it does not represent the framework under which schools are inspected by our
Health and Nutrition Inspectors as part of a formal school inspection.

http://www.educationscotland.gov.uk/Images/HowgoodisourschoolJtEpartz_tcm4-684258.pdf

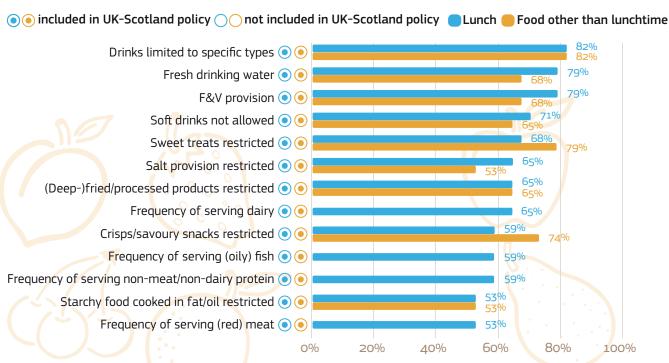
School food policy standards and guidelines



Other standards/guidelines:

• The 2007 Act places duties on Scottish education authorities that must be met, beyond that all partners are asked to engage with the planning and delivery including children, parents, wider community, etc.

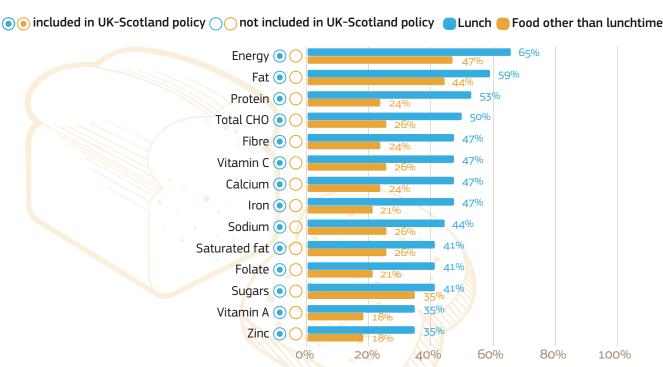
Food-based standards



See Annex I for more details on the food-based standards/guidelines in UK-Scotland.

% of school food policies that include the stated food-based standard/guideline (EU28 + Norway and Switzerland)

Nutrient-based standards



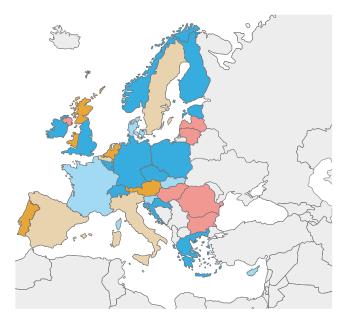
See Annex II for more details on the energy-/ nutrient-based standards/guidelines in UK-Scotland. % of school food policies that include the stated energy-/nutrient-based standard/guideline (EU28 + Norway and Switzerland)

Restrictions on vending machines on school premises

UK-Scotland

- Vending machines don't exist on or are banned from school premises
- (Certain) unhealthful foods/drinks not allowed in vending machines
- Vending machine offer in line with healthy eating guidance/standards
- (More) healthful options recommended, promoted
- No vending machine restrictions specified

All products provided from vending machines are subject to the same food and drink standards set out in the Nutritional requirements for food and drink in schools (Scotland) regulations 2008



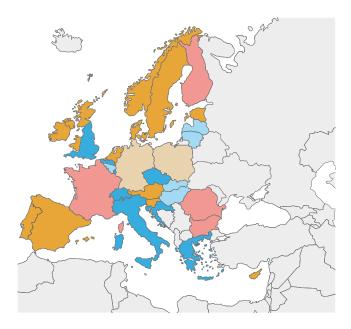
Vending machine restrictions on school premises across EU28 + Norway and Switzerland

Restrictions on marketing of food or drink on school premises

UK-Scotland

- Specific marketing limits for drinks high in sugar, foods high in sugar, and savoury snacks high in fat or salt (HFSS foods/drinks), combined with restrictions of a more generic kind or focussing on other types of foods/drinks as well
- Marketing restrictions only on HFSS foods/drinks
- Food marketing restricted in some other way without making reference to HFSS foods/drinks
- Food marketing restricted in some other way without making reference to HFSS foods/drinks, and including a positive role of marketing/sponsoring
- No food marketing restrictions specified

Food standards in schools are strict and therefore there is no additional requirement to place restrictions on marketing.



Food and drink marketing restrictions on school premises across EU28 + Norway and Switzerland



Is food and nutrition a mandatory part of the national educational curriculum?

UK-Scotland

Every child and young person in Scotland is entitled to a broad general education which includes food and nutrition. However, as our national 'Curriculum for Excellence' is not set out in statute, it cannot accurately be described as 'mandatory'. A better description would be 'food and nutrition is an integral part of our national educational curriculum and it is expected that all schools will deliver on this subject in line with the experiences and outcomes detailed in Curriculum for Excellence'.



- Mandatory food/nutrition education
- Voluntary food/nutrition education

Additional information on Scottish food-based standards for lunch and foods other than lunch

n/a = not applicable

| | Lunch | Other than lunch |
|---|---|---|
| Specified amounts of fruit and vegetables must be provided for each child | Choice of at least two types of vegetables and two types of fruit (not including fruit juice) must be provided every day as part of the school lunch | Variety of fruit and/or vegetables must be available in all school food outlets |
| Specified number of times (red) meat served | 'Red meat (e.g. beef, pork and lamb) based meals should be served about twice a week in order to assist in meeting mandatory nutrient standards for school lunches | n/a |
| Specified number of times other sources of protein served | Every school lunch should contain a serving of food from the meat, fish and alternatives (e.g. eggs, beans and pulses) group | n/a |
| Specified number of times dairy products served | Most school lunches should contain a serv- ing or servings of food from the milk and milk products group | n/a |
| Specified number of times (oily) fish should be on the school lunch menu | Fish should be on the menu at least once a week; should be in addition to canned tuna (oily fish must be provided at least once every three weeks) | n/a |

Additional information on Scottish food-based standards for lunch and foods other than lunch (cont.)

| | Lunch | Other than lunch |
|--|---|--|
| Restrictions on availability of fried, deep-fried or processed products | Menus must not contain more than three deep-fried items in a single week (including chips); this includes products which are deep-fried in the manufacturing process; chips, if served, must be served as part of a meal | Only pre-packaged savoury snacks can be provided outwith school lunch; pre-packaged savoury snack must meet standards around fat, saturates, sodium and sugar content and are of a pack size of no more than 25 g |
| Sweet treats (chocolate, confectionery, cakes, biscuits, etc.) restricted | No confectionery can be provided at any time of the day; at lunchtime, desserts (e.g. puddings, cakes, biscuits, pastries and icecream) should only be served as part of a meal and should be made nutritionally beneficial by modifying home-baking recipes | 'Sweet treats' served outwith lunchtime should support the principles of a whole school approach to healthy eating |
| Starchy food cooked in fat or oil restricted | Menus must not contain more than three deep-fried items in a single week (includ- ing chips); this includes products which are deep-fried in the manufacturing process | No fried foods can be available outwith the school lunch, with the exception of savoury snacks that meet specified criteria |
| Crisps and savoury snacks restricted | No savoury snacks can be provided as part of the school lunch except savoury crackers, oatcakes or breadsticks; only prepackaged savoury snacks can be provided outwith the school lunch; pre-packaged savoury snack must meet standards around fat, saturates, sodium and sugar content and are of a pack size of no more than 25 g | Savoury snacks can be provided outwith the school lunch; pre-packaged savoury snack must meet standards around fat, saturates, sodium and sugar content and are of a portion size less than 25 g |
| Fresh drinking water must be provided and be easily accessible | A specified duty under the Health Promotion Act | A specified duty under the Health Promotion Act |
| Drinks limited to specific types (e.g. milk, fruit juice, water, combination of these) | Only drinks permitted in schools are: plain water (still or carbonated); skimmed, semiskimmed milk and other lower fat milks; milk drinks and drinking yoghurts; soya, rice or oat drinks enriched with calcium; tea and coffee; fruit juices and vegetable juices; blend containing any of the following ingredients, either singly or in combination: fruit, vegetable, fruit juice, vegetable juice; water and fruit and/or vegetable juice combination drinks. Many of these drinks are subject to specific criteria, for example around portion size and fat and sugar content | Only drinks permitted in schools are: plain water (still or carbonated); skimmed, semi-skimmed milk and other lower fat milks; milk drinks and drinking yoghurts; soya, rice or oat drinks enriched with calcium; tea and coffee; fruit juices and vegetable juices; blend containing any of the following ingredients, either singly or in combination: fruit, vegetable, fruit juice, vegetable juice; water and fruit and/or vegetable juice combination drinks. Many of these drinks are subject to specific criteria, for example around portion size and fat and sugar content |
| Soft-drinks (e.g. sugar- sweetened or artificially- sweetened soft drinks, squash) restricted | Not allowed are: soft drinks, still or carbonated, including flavoured waters (only exception is combination drinks that meet criteria set out in 'SELECT WITH CARE' column); sugar-free soft drinks (still or carbonated) including flavoured waters; sweetened fruit juice; sweetened or salted vegetable juice; squashes/cordials, including lower sugar and 'no added sugar' versions; whole milk; sport drinks | Not allowed are: soft drinks, still or carbonated, including flavoured waters (only exception is combination drinks that meet criteria set out in 'SELECT WITH CARE' column); sugar-free soft drinks (still or carbonated) including flavoured waters; sweetened fruit juice; sweetened or salted vegetable juice; squashes/cordials, including lower sugar and 'no added sugar' versions; whole milk; sport drinks |

Additional information on Scottish food-based standards for lunch and foods other than lunch (cont.)

| | Lunch | Other than lunch |
|------------------------------|---|---|
| Salt provision is restricted | Additional salt must not be provided in schools; condiments (if provided) must be dispensed in no more than 10 ml portions | No additional salt can be provided; condiments (if provided) must be dispensed in no more than 10 ml portions |
| Other | Healthy Eating in Schools - A guide to implementing the nutritional requirements for food and drink in schools (Scotland) regulations 2008 http://www.scotland.gov.uk/Publications/2008/09/12090355/0 | Healthy Eating in Schools - A guide to implementing the nutritional requirements for food and drink in schools (Scotland) regulations 2008 http://www.scotland.gov.uk/Publications/2008/09/12090355/0 |

Additional information on Scottish energy-/nutrient-based standards for lunch and foods other than lunch

| | Lunch | Other than lunch |
|---------------------------|-------|--|
| Energy | x | - |
| Fat | x | - |
| Saturated fat | x | - |
| Total carbohydrate | x | - |
| Non-milk extrinsic sugars | x | - |
| Fibre | x | - |
| Protein | x | - |
| Iron | x | - |
| Zinc | x | - |
| Calcium | x | - |
| Vitamin A | x | - |
| Vitamin C | x | - |
| Folate | x | - |
| Sodium | x | - |
| Other | - | Separate standards apply to all food and drink provided during the school day outwith lunch. This includes breakfast clubs, tuck shops and vending machines. |