



CONSULTATION RESPONSES

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Summary of Appetite for Life Consultation

This document summarises the responses to the consultation on the Food in Schools Working Group's report "Appetite for Life", the Welsh Assembly Government's review of the provision of food and drink in schools in Wales, on the extent to which more stringent nutritional standards are introduced; with the aim of delivering a reduction in pupils' consumption of saturated fats, salt and sugar and an increase in the consumption of fruit, vegetables and other foods containing essential nutrients.

The Consultation Process

The consultation was issued in 2 stages:-

1. The Adult version was launched at the Food and Fitness Conference on 29 June 2006. The document was made available in hard copy, and electronically at www.learning.wales.gov.uk. A response form was distributed with the consultation document asking if consultees agreed or disagreed with each of the 41 proposals and seeking their comments.
2. The Children's version (Primary School age) and the Young People's version (11 to 14-year-olds) were launched on 4 September to help facilitate discussions within school councils and youth forums. The documents were made available in hard copy, and electronically at www.learning.wales.gov.uk. A suitable response form was distributed with each of the Children's and Young People's versions.

Both stages of the consultation ended on 31 October 2006. In addition, to support this work, facilitated sessions were also offered to all youth forums in Wales, with 3 (Newport, Neath Port Talbot and Gwynedd) taking up the offer of being involved.

Audience

All Local Education Authorities, Local Authorities Caterers Association, Diocesan authorities; teacher and other associations and unions; training providers; employer bodies; employers; voluntary organisations; Children's Commissioner for Wales, Governing Bodies, Caroline Walker Trust, and all partners concerned with education, lifelong learning and skills, Children and Young People's Framework Partnerships for discussion with youth councils, and a 10% sample of schools.

Responses

In total we received five hundred and thirty three responses, one hundred and eighty five responses were received for the Adult Version, and the main points are outlined below. Twenty respondents submitted a "free standing" response and did not specifically comment on the forty one proposals set out in the consultation document. In these circumstances, every effort was made to link responses to specific proposals where appropriate. Where this was not possible the essence of such responses were fully considered.

Two hundred and thirty one responses were received for the Young People's Version. One Hundred and seventeen responses were received for the Children's Version.

With the possible exception of one proposal (proposal 11 – which has been skewed by the responses from young people), in broad terms respondents were supportive of all 41 proposals. In some cases, depending on the clarity of a proposal and/or how it may have been perceived as affecting a particular group, there has been a direct impact on the degree of support.

These responses are being used to help inform the development of the *Appetite for Life Action Plan*.

Summary of Responses to Appetite for Life Consultation

A=Adult Y=Young People C=Children T=Total

Proposal 1	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The nutrient, food and drink based standards proposed in this report, 'Appetite for Life', should be adopted and applied to the provision of school food.	A	155	94	4	2	1	1	5	3
	YP	202	87	27	12	1	0	1	0
	C	95	81	13	12	8	7	1	1
	T	452	88	44	9	10	2	7	2
Summary of Comments: <ul style="list-style-type: none"> All schools must be expected to meet all standards proposed in the report. We believe that the standards should not be relaxed and that they will present an excellent opportunity to provide children with a healthy start in life. The targets are set too high compared to energy requirement e.g. Iron, zinc, calcium, folate and Vitamins A & C are all to be provided at level of 40% (RNI) within a meal where energy content is only 30% estimated average requirement. There is concern about certain additives (e.g. MSG), processing aids and processes (e.g. homogenization of milk, hydrogenation of fats (Synthetic trans-fats)) it was thought desirable to eliminate these as there are no known nutritional benefits. Our school thinks there should be a rule where you have to eat at least one vegetable (portion) with your meal. We would like to develop more ways to encourage children to eat vegetables e.g. Vegetable sampling day. We would like more fruit options as part of our desserts. We think it would be a great idea if the dinner ladies could inform us about the different foods that are on offer and their nutritional value 									
Proposal 2	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
In order to facilitate the implementation of the standards the Welsh Assembly Government should procure software to analyse menus which can be accessed and utilised on an all Wales basis.	A	117	71	8	5	4	2	36	22
	YP	138	60	58	25	34	15	1	0
	C	107	91	2	2	4	3	4	3
	T	362	71	68	13	42	8	41	8
Summary of Comments: <ul style="list-style-type: none"> Funding and resources to operate the system and the need for trained, qualified and skilled personnel to utilize the package and how their input into the delivery and acceptance of the menus should not be underestimated. 									

- Appropriate checks should be in place to verify the accuracy of information provided by the software- co-ordinated sampling exercises could be carried out by local authority safety officers.
- Not appropriate to have a “National Menu”, as there are regional differences and different tastes that are already reflected in menus and recipes at local level. Local Authorities should be able to plan menus using their own recipes which include local preferences and local produce.

Proposal 3	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Further urgent work should be undertaken to investigate how the dietary needs of minority ethnic groups in relation to the proposed nutrient and food based standards can effectively be met.	A	130	79	19	12	4	2	12	7
	YP	211	91	4	2	15	6	1	0
	C	55	47	23	20	37	32	2	2
	T	396	77	46	9	56	11	15	3

Summary of Comments:

- This proposal should be widened to include medical/lifestyle choices i.e. children with food allergies, diabetics, vegetarians/vegans, colieacs and young people with severe learning/behaviour problems.
- Input from dieticians with interest in ethnic minority groups be sought and that consultation should take place with the pupils and parents as well as other stakeholders.

Proposal 4	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
School caterers should ensure that a balanced selection of food is available for all children right through to the end of lunchtime service in order that children eating later in the food service are not disadvantaged.	A	130	79	0	0	0	0	35	21
	YP	225	97	1	0	4	2	1	0
	C	104	89	6	5	4	3	3	3
	T	459	90	7	2	8	2	39	8

Summary of Comments:

- Likelihood of overproduction of food, and high wastage and the subsequent cost implication for providers, budgets would have to be realigned accordingly, to take these factors into account. This could be implemented by funded support and training for catering staff on production techniques.

- Schools should be required to review the management of the lunch period (i.e. Staggered lunchtimes/ rota system). Many schools do not have the facilities to seat all children during the lunch period and will require additional investment.
- Need to address the issues of external providers of fast food in the school vicinity and lunch time 'off site' policies.
- If you are last in line for dinner, you end up with all the rubbish food and no time to eat. I think it would be a good idea to put more choices of tasty healthy food and make the lunch time at least 10 minutes longer so pupils that are last can have a choice and time to eat it

Proposal 5	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
All Primary schools should be encouraged to participate in the Primary School free breakfast initiative. Breakfasts provided in secondary schools should be based on the same food guidance.	A	93	56	50	30	4	2	18	11
	YP	196	85	19	8	14	6	2	1
	C	84	72	8	7	24	21	1	1
	T	373	73	77	15	42	8	21	4

Summary of Comments:

- We support the free breakfast scheme as it encourages children to eat breakfast. Studies have shown that eating a healthy breakfast improves concentration and diet throughout the day and is therefore very important.
- The social effect of children not eating breakfast at home, with their parent(s) should be considered more carefully. It is an easy option to give children money and send them out of the house.
- A free breakfast could impact on children purchasing a meal at lunch time, particularly if the cost of school meals to parents were to rise to pay for the improved service.
- Further work need to be undertaken to evaluate the health impact of Primary School Free Breakfast Initiative and only if the evidence suggests that this is a cost effective way of achieving health gain should it be rolled out further.

Proposal 6	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Secondary schools should only provide drinks (other than plain water and pure fruit juice) which have a clear nutritional benefit (in that they should provide essential nutrients rather than just calories), are not harmful to teeth, and do not encourage a preference	A	144	87	9	5	3	2	9	5
	YP	85	37	117	51	29	13	0	0
	C	111	95	0	0	3	3	3	3
	T	340	66	126	25	35	7	12	2

for sweet drinks.									
Summary of Comments: <ul style="list-style-type: none"> • In one month of this proposal being introduced into secondary schools in England there had been a dramatic drop in revenue and students purchasing school meals. • Where schools are neighbours with local leisure centres, it would be essential that they were involved in negotiations, and where possible sell only similar products. • Pupils in secondary schools, particularly sixth formers, like a choice of hot drink, This can help them feel they are being treated like adults. • A drinks manufacturer suggested that the use of certain additives be allowed as they are essential in creating healthy soft drinks, such as Natural fruit sweetener; Natural flavours; Preservatives and Citric Acid. • The range of carbonated and sweet drinks currently available in Welsh schools is detrimental to the health of young people. 									
Proposal 7	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Water must be readily available free of charge, preferably chilled, at a number of sites throughout the school throughout the whole school day. Importantly, such water sources must be physically divorced from the toilets.	A	132	80	25	15	0	0	8	5
	YP	228	99	1	0	2	1	0	0
	C	76	65	28	24	12	10	1	1
	T	436	85	54	11	14	3	9	2
Summary of Comments: <ul style="list-style-type: none"> • To ensure that water is freely available in schools – is to be welcomed, particularly as it tackles a complaint which has been voiced for some time, and is likely to lead to less consumption of sugared drinks and to better overall health. • Cost implication, especially for large schools, requiring schools to purchase, install and maintain equipment fitted to the mains supply. • Need to have guidance on hygiene regarding the use of and cleaning of water bottles. • Need for water sources to be physically divorced from the toilets as the hygiene of school toilets was identified as a contributory factor in the e-coli outbreak during 2005. 									

Proposal 8	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Primary schools should only offer milk in addition to water as a snack drink. In addition, pure fruit juice may be provided alongside a meal.	A	143	87	11	7	2	1	9	5
	YP	82	35	124	54	23	10	2	1
	C	97	83	10	9	9	8	1	1
	T	322	63	145	28	34	7	12	2
Summary of Comments: <ul style="list-style-type: none"> Provision of alternative milk for children with allergies such as Lactose intolerance, also the fortification of Omega 3 in milk. To meet the needs of most children semi-skimmed milk would be the milk of choice. Children who drink milk at this age are more likely to find it acceptable in senior school. The availability of 'no added sugar' squash would help encourage children to drink fluids. Suggesting that Value Wales be tasked with sourcing a suitable squash for purchase across Wales. 									
Proposal 9	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government should examine application of the current free milk and subsidy schemes with the aim of ensuring maximum nutritional benefit from these schemes.	A	138	84	13	8	4	2	10	6
	YP	182	79	13	6	36	16	0	0
	C	83	71	6	5	17	15	11	9
	T	403	79	32	6	57	11	21	4
Summary of Comments: <ul style="list-style-type: none"> All primary school children in Wales should get free school milk. The nutritional value of milk will benefit the children, help keep them satisfied until lunch time and teach them to enjoy milk as an alternative to fizzy drinks. Difficulties in some schools with chilled storage of milk and the removal of waste (in particular Tetra Paks). There should be an alternative milk for those with milk intolerance, that the scheme should be widened to include alternatives such as Soya or goat's milk. 									
Proposal 10	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Snack food provision in schools must have a clear nutritional benefit (in that they should provide	A	144	87	10	6	2	1	9	5
	YP	114	49	93	40	24	10	0	0

essential nutrients rather than just calories) and in primary schools should be restricted to fruit at break time.	C	64	55	44	38	5	4	4	3
	T	322	63	147	29	31	6	13	3
Summary of Comments: <ul style="list-style-type: none"> WAG should fund provision of free healthy snack scheme, and the running of fruit tuck shops should be carried forward to secondary schools. Limiting primary children to snacks of only fruit at break times may be overly restrictive, as this is an age group with high energy needs. Additionally, some essential nutrients such as iron and calcium are not found in fruit alone. Special consideration needs to be given for children on special diets e.g. children with diabetes, children with cystic fibrosis, Cerebral Palsy or faltering growth etc as they may have a problem consuming just fruit. Some children with special needs require higher calorie snacks for therapeutic reasons. For primary school children who reject fruit, sticks of raw vegetables or toast would be a suitable alternative. 									
Proposal 11	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The sale of confectionery (sweets, chocolates), cereal bars and packaged processed savoury snacks (crisps and related products) should be completely banned as soon as possible.	A	134	81	19	12	2	1	10	6
	YP	52	23	142	61	36	16	1	0
	C	52	44	48	41	14	12	3	3
	T	238	46	209	41	52	10	14	3
Summary of Comments: <ul style="list-style-type: none"> We welcome the proposal to limit the sale of foods such as sweets and crisps. Energy-dense foods such as these are the main factors which accelerate the tendency towards obesity, and it is wholly appropriate to ban their sale in schools The ban needs to be supported in those schools which may share sites with leisure centres. The issue of lunch time 'off-site' policies and the imposition of exclusion zones for vending vans around schools needs to be addressed. A 'phasing in' of the ban, would be key to assisting pupils to make appropriate choices when purchasing snack foods, both inside school and outside of school. Conflict of interest for the school catering service between welfare and commerce. This will cause a serious loss of revenue 									

in schools which have not yet banned junk food. This adverse effect could cause the demise of the school meals service in secondary schools.

- I think that the food in secondary schools should be healthier; also I think that there should be more choice. I don't think that they shouldn't sell chocolate bars. I think there should be a balance between fruit and treats.
- I think that we should offer more healthy food but we should be able to have a nice treat once in a while.
- Our school made many changes so far to help our school food healthier. And I really like the change and I am finding it helpful in my GCSE Food Technology and also how I eat in general.

Proposal 12	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Schools should be encouraged to influence, assist and guide pupils and parents in the preparation and provision of nutritious packed lunches and other food brought into school.	A	109	66	43	26	2	1	11	7
	YP	151	65	56	24	24	10	0	0
	C	79	68	17	15	16	14	5	4
	T	339	66	116	23	42	8	16	3

Summary of Comments:

- Ban all chip vans, burger vans outside secondary schools at lunchtime.
- Information should also be available to support and guide parents who are packing lunches for 'selective eaters' or restricted food intake through choice/culture/allergies that could be adapted for local use e.g. information leaflets/booklets/website etc.
- Should be rewards to children who bring in healthy foods, teachers eating a packed lunch with the children to demonstrate good practice and displays and demonstrations.
- Essential to educate parents about the importance of healthy eating. Courses targeted at young mothers have proved very effective in changing behaviour as the mothers have been able to practice the skills they have gained.
- I particularly liked the idea about training the cooks to help us make healthy choices for food.

Proposal 13	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government should continue to provide strategic direction and should support jointly with the Welsh Local Government Association the appointment of a co-ordinator to assist in the	A	115	70	9	5	6	4	35	21
	YP	81	35	119	52	29	13	2	1
	C	89	76	16	14	9	8	3	3
	T	285	56	144	28	44	9	40	8

practical implementation of these proposals at local level.									
Summary of Comments: <ul style="list-style-type: none"> • Would help to reduce duplication of effort by individual counties and promote collaborative working with others. • There would be merit in expanding this role to cover all public sector catering, rather than just implementation of Appetite for Life. • Question whether the appointment of a single co-ordinator would be sufficient to assist in the practical implementation of Appetite for Life at local level. • The co-operation between schools and key stakeholders is crucial to the success of what is proposed. 									
Proposal 14	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Once the proposals in this report are agreed, implementation should commence with all schools achieving the new standards according to the timetable outlined in this report.	A	114	69	37	22	2	1	12	7
	YP	144	62	66	29	20	9	1	0
	C	93	79	8	7	9	8	7	6
	T	351	68	111	22	31	6	20	4
Summary of Comments: <ul style="list-style-type: none"> • Unless schools are prepared to extend the lunch time there will be insufficient time to serve and for the students to eat this type of provision. • Although the timescale's manageable, it would require financial resources and infrastructure to support the achievement of this ambitious target. • Caterers thought the introduction of the New Food Based Standards into Primary Schools would be achieved by September 2008 and most schools are in advance of that date. • Introducing the changes more gradually would enable pupils to accept them more readily and there would be less of a risk that the meal numbers would decline. 									
Proposal 15	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Catering staff are central to the whole school	A	151	92	4	2	0	0	10	6

approach. Their practical skills should be valued and utilised to the full, and they should be represented on groups like School Nutrition Action Groups and links made with School Councils.	YP	174	75	42	18	14	6	1	0
	C	103	88	4	3	4	3	6	5
	T	428	83	50	10	18	4	17	3
Summary of Comments: <ul style="list-style-type: none"> Involving school meal caterers in the whole school approach can only have a positive impact for staff. They should be involved in food education, with input to assemblies and lessons. This will require the support of a practical staff-training programme in healthier catering practices. Training for catering staff should include an awareness of food production, including visits to local farms and gardens. There will be implications on staff hours, job descriptions, additional training, which may warrant additional remuneration. Catering staff would welcome an opportunity to attend working groups in order to build and create the appropriate policies to promote health and well being within schools and the wider community. 									
Proposal 16	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Caterers should over a period of two years conduct a needs analysis (knowledge & skills, equipment, preparation time).	A	143	87	5	3	3	2	14	8
	YP	201	87	9	4	20	9	1	0
	C	86	74	10	9	12	10	9	8
	T	430	84	24	5	35	7	24	5
Summary of Comments: <ul style="list-style-type: none"> A standardised All Wales approach should be taken and an All Wales template be developed to save duplication. WAG should provide more guidance regarding the level of nutritional knowledge/competence required of catering staff/ supervisors as well as equipment requirements. Completing a needs analysis over the next 2 years will not allow actual training to be completed before September 2008. The training of catering and other school staff is absolutely essential. The delivery of the standards will depend on a skilled and motivated workforce. 									
Proposal 17	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government, in partnership	A	153	93	1	1	2	1	9	5

with key stakeholders, should ensure that a list of approved courses and trainers is produced and give consideration to further developing a recognised training standard for school caterers, including training to ensure they are able to support pupils in making healthy choices.	YP	197	85	13	6	21	9	0	0
	C	81	69	14	12	16	14	6	5
	T	431	84	28	6	39	8	15	3

Summary of Comments:

- WAG should coordinate a recognised training standard together with People First in food preparation and cooking programme for school caterers together with a mandatory nutrition unit at NVQ levels 2, 3 and 4. Lunchtime supervisors need also to be part of this process.
- A training/code of practice of suitable meals for children with special diets should be established.
- There would be cost implications associated with covering shifts when staff are away on training during school days.
- Consider employing a team of qualified and experienced school cooks to go and help develop skills of caterers and promote healthy eating within their own kitchen environment.

Proposal 18	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
All schools should be required to write, publish and implement a whole-school food policy in partnership with key stakeholders.	A	100	61	54	33	2	1	9	5
	YP	185	80	27	12	18	8	1	0
	C	55	47	25	21	31	26	6	5
	T	340	67	106	21	51	10	16	3

Summary of Comments:

- This will be difficult for PFI schools where they have no input into the standard of food provided by the external contractor.
- There is a real need to educate, persuade and instruct headteachers on the importance of school food and the school lunch experience. For too many headteachers, the lunchtime experience is seen as an operation, almost divorced from teaching.
- A Whole School Policy pro-forma/template should be produced by the Welsh Assembly Government to aid schools in producing the policy.
- An essential ingredient is a holistic school approach with governors, parents, teachers. pupils and students aware and in

agreement.

- We recommend that these proposals make reference to community healthy eating initiatives and identify examples of Partnership working between schools and communities which impact on both children and families.

Proposal 19	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
As part of the whole school approach schools should: <ul style="list-style-type: none"> • Ensure consistent standards are maintained for all food served on site which are reinforced through the delivery of the curriculum; • Consider the length and timetabling of lunch breaks to allow adequate time for pupils to select and eat meals in a civilised environment with a minimum of queuing and enable staff (catering and supervisory) time to influence choices; • Ensure midday supervisors have access to training so that they can play an active part in encouraging and supporting pupils to make healthy choices and try new foods. • Ensure there is a clear policy on water in school to ensure easy access to free, preferably chilled drinking water and education of pupils in the classroom on the importance of fluid consumption in their daily diet. 	A	120	73	34	21	3	2	8	5
	YP	207	90	15	6	9	4	0	0
	C	88	76	13	11	11	9	5	5
	T	415	81	62	12	23	5	13	3
Summary of Comments: <ul style="list-style-type: none"> • There are financial implications due to a lack of dining space in many schools. Massive capital investment would be required to bring all canteens to desirable standards. 									

- Finding lunch time supervisors is very difficult enough without requiring them to offer nutritional advice to teenagers. All supervisory staff need to undertake compulsory training (including food hygiene as well as nutritional choices) to equip them with the necessary skills and knowledge to support pupils in their choices.
- School Management and teaching staff should be encouraged to eat with pupils at lunchtime to influence the culture of school lunches.
- There should be a national agreement that schools have a 1 hour lunch break. The truncating of lunch periods encourages students to bring food from home, buy snacks en route to school or to leave the school premises at lunch time. This could then be a Performance Indicator which Estyn can monitor.
- I think that part of the reason children are not eating proper food is because we don't have long enough dinner break. 1 hour or 45 minutes is not enough time.
- More healthier and longer lunchtimes!! So there is no rush to get any food.

Proposal 20	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government should develop guidance for Governors on their role and responsibility in taking forward a whole school approach to food and nutrition.	A	129	78	28	17	0	0	8	5
	YP	192	83	15	6	22	10	2	1
	C	87	74	6	5	17	15	7	6
	T	408	8	49	10	39	8	17	3

Summary of Comments:

- Such guidance is very welcome if included in the Governors' training programmes.
- Guidance for governors would be welcome, although we would be encouraged to see this extended to support governors in ensuring that their role and responsibility is clearly understood.
- This should be undertaken in a creative and imaginative way, this has the potential to enhance the relationship between schools and parents if handled appropriately.

Proposal 21	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government proposals for revised National Curriculum Programmes of Study should provide for consultation on the position of	A	152	92	3	2	3	2	7	4
	YP	167	72	40	17	23	10	1	0
	C	92	79	10	9	9	8	6	5

healthy living, food and physical activity in the school curriculum.	T	411	80	53	10	35	7	14	3
Summary of Comments: <ul style="list-style-type: none"> It is essential that our young people learn about food and how to prepare and cook it, so that the next generation adopt healthier living styles and prevent poor health in their adult life. Cookery for all should be returned to the curriculum. All children should learn practical cookery skills at each Key Stage in the context of healthy eating. 'Food theory' is no substitute to practical food education; children need to gain hands-on experience of preparing and cooking meals. There is a severe shortage of teachers with food specialises within the secondary sector. Teacher training must be considered urgently to address the shortage of specialist teachers in this area. The Curriculum review should consider development of a new compulsory curriculum area outside of Design and Technology which places emphasis on healthy food skills in the home environment. Careful consideration needs to be given to improving resources and in particular timetable space to accommodate nutrition and practical food teaching. 									
Proposal 22	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Schools should consider how cookery skills and food production in the curriculum might be supported and complemented by extra curricular activities for pupils and/or parents.	A	122	74	36	22	1	1	6	4
	YP	55	24	152	66	24	10	0	0
	C	90	77	14	12	7	6	6	5
	T	267	52	202	39	32	6	12	2
Summary of Comments: <ul style="list-style-type: none"> Cookery classes place significant demands on staff and resources (both financial and workload), also there are health and safety implications. We have attempted to provide cookery classes after school. They are very popular but place significant demands on staff and resources. We will need additional resources to be made available. All young people in school should undertake compulsory cooking skills and basic nutrition related activities (including recognising ingredients and the origins of foodstuffs). The historic reduction in time spent on these areas has contributed to a decrease in the number of adults who have the skills to make health promoting choices. 									

Proposal 23	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Schools and local authorities should: <ul style="list-style-type: none"> aim for complete take-up of free school meal entitlement; and undertake an energetic marketing campaign to maximise uptake of school meals by the end of the implementation period. 	A	124	75	31	19	1	1	9	5
	YP	177	77	19	8	35	15	0	0
	C	74	63	11	9	25	21	7	6
	T	375	73	61	12	61	12	16	3
Summary of Comments: <ul style="list-style-type: none"> Widening entitlement for school meals should be considered, recognising that the means-testing aspect of entitlement to free school meals excludes many children recognised as living in poverty. Increased free meal take-up will have a detrimental impact for budget holders at Authority, Provider and at School level. Also, it is advantageous in some authorities that free meals are not taken. The schools are allocated the full budget for the meals regardless. We have investigated the cost of installing a cashless till system to address these concerns, the cost proved prohibitive. Encouraging parents to take up their entitlement is a challenge. A great deal of peer pressure leads to students not taking their meals and leaving the premises. Capacity and seating will need to be addressed if this is to be achieved. 									
Proposal 24	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government in partnership with key stakeholders should undertake further work to consider and develop viable alternative cashless solutions for school meals that can be rolled out on an all Wales basis. This should be linked with the ongoing national citizen smartcard infrastructure work.	A	110	67	19	12	1	1	35	21
	YP	170	74	39	17	22	10	0	0
	C	73	62	18	15	20	17	6	5
	T	353	69	76	15	43	8	41	8

Summary of Comments:

- Cashless systems would relieve schools of a significant administrative burden. However the cost of installing a cashless till system would be expensive.
- Cashless systems are not always popular with pupils who have to be responsible for 'payment' cards.
- Any cashless solutions should not be specific or named at this stage as this is a fast moving and changing industry with new innovations becoming available all the time; it may be that a bio-metric system should be considered.

Proposal 25	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government should work with Local Authorities and schools to develop a marketing and communication campaign at national and local level to promote the benefits of the service.	A	115	70	33	20	0	0	17	10
	YP	183	79	31	13	17	7	0	0
	C	94	80	5	4	12	10	6	5
	T	392	76	69	14	29	6	23	5

Summary of Comments:

- Children and young people through school councils, youth forums or similar mechanisms of collective participation could be involved in developing a marketing and communication campaign to promote the benefits of the service, given that they will be the recipients and beneficiaries of the service.
- Schools need good practice examples on ways other schools have effectively done this, such as caterers attending parents' evenings to talk to parents; displays showing examples of foods served to pupils or parents being invited to have a school dinner.
- We would encourage links to be developed with local community groups and partnerships, health providers and the voluntary sector who provide a range of vital services for families in many deprived communities.

Proposal 26	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Schools and caterers should work together with appropriate partners to provide easily accessible information on the healthier menus to both pupils and parents, and market these to encourage take-up.	A	124	75	7	4	0	0	34	21
	YP	173	75	35	15	23	10	0	0
	C	96	82	5	4	9	8	7	6
	T	393	77	47	9	32	6	41	8

Summary of Comments:

- The term 'healthy' can be off-putting to pupils and parents. Need to focus on quality food that is healthy rather than healthy food which is quality.
- It was felt that guidance should be available centrally (from WAG), as such activity may become a lower priority in some areas, and this could potentially add to the inequities already in place.
- Some schools need guidance on how to effectively engage and consult with parents.

Proposal 27	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Local authorities and other catering providers should carry out a review of their existing arrangements for food packaging and waste to identify areas which need attention. Positive action should then be taken to address the issues and make improvements.	A	148	90	5	3	1	1	11	7
	YP	168	73	35	15	27	12	1	0
	C	97	83	6	5	8	7	6	5
	T	413	81	46	9	36	7	18	4

Summary of Comments:

- The procurement process should include the reduction of/or alternative packaging, liaising with manufacturers to reduce this at source.
- Emphasis should be given to identifying opportunities for reducing food waste, and for diverting compostable waste into on-site composters or establishing a collection service.
- Recycling and the use of organic local produce should be encouraged where viable in order to enhance the local economy and protect the environment.
- This will have an impact on Environmental Health Departments, many schools are already experiencing difficulties with the collection of their re-cycled materials.
- Recycling and the use of organic local produce should be encouraged where viable in order to enhance the local economy and protect the environment.

Proposal 28	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Schools should aim to	A	146	88	7	4	1	1	11	7
	YP	215	93	9	4	7	3	0	0

<ul style="list-style-type: none"> purchase materials from sustainable sources that are made from recycled materials and are biodegradable recycle packaging materials as appropriate. 	C	97	83	8	7	5	4	7	6
	T	458	89	24	5	13	3	18	4
Summary of Comments: <ul style="list-style-type: none"> Schools need to be supported in their recycling work as some schools are already experiencing difficulties with the collection of their re-cycled materials, due to lack of an appropriate recycling service. Pupils should be involved/ engaged with this process wherever possible. This will require some investment in relation to storage areas, health and safety issues and training. Local Authorities and other public catering providers should adopt a more co-ordinated approach for procurement of products from sustainable sources, adding ecological criteria to contract specifications, make specification for suppliers to provide sustainable, recyclable and biodegradable packaging. A unified purchasing policy would bring the cost of green packaging products down. Need to change the categorisation of schools' waste from trade to domestic as Local Authorities are only able to collect domestic waste, or enable them to collect 'free of charge' to encourage good practice. Packaging – use paper bags not plastic. You could buy a seasonal box from local farmers. Everything should be done to make school meals better. Thank you, 									
Proposal 29	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Local authorities and other catering providers should adopt a more co-ordinated approach to food procurement in discussion with Value Wales and develop and improve specifications for products which satisfy nutrient standards.	A	141	85	8	5	3	2	13	8
	YP	186	81	17	7	28	12	0	0
	C	75	64	7	6	29	25	6	5
	T	402	78	32	6	60	12	19	4
Summary of Comments: <ul style="list-style-type: none"> Products should be routinely sampled and tested at an All Wales level to verify that they comply with the product specification and monitor the manufacturers reported nutrient values to ensure that they are consistent with packaging labels. A co-ordinated approach to this between food safety officers and catering staff over several local authorities would be 									

more cost effective as results can be shared and avoids duplication of effort.

- Local procurement will support the local agricultural economy and ensure the best quality food for our children. Local authorities need to establish strong links with local farmers and for more fresh and seasonal food to be supplied, farmers also need to be aware of what is required as there is a lead in time – growing times should be considered.
- Schools within close cluster groups may not have a problem with procurement, however it is very difficult for more rural schools which usually leads to an increase in costs for delivery.
- Contracts need to be broken down into components to enable smaller local suppliers to tender.

Proposal 30	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Catering specifications and menu planning should give greater emphasis to sustainability, seasonality and local procurement, whilst ensuring food safety.	A	153	93	2	1	2	1	8	5
	YP	187	81	21	9	23	10	0	0
	C	83	71	10	9	17	15	7	6
	T	423	83	33	6	42	8	15	3

Summary of Comments:

- The school uses local businesses to order fruit for the tuck shop – and the children take a leading role in doing so.
- More work needs to be done with local producers, as a large percentage price themselves out of bids for tenders. Also difficulties have occurred with smaller producers being unable to provide sufficient volumes of product.
- Larger scale local producers put school catering services somewhat behind the leading supermarket chains. Collaborative purchasing could improve this situation.
- There should be a reference to fair-trade as this was an important aspect of the WAG's Education for Sustainable Development and Global Citizenship strategy.
- There may be costs implications associated with the extra time needed for preparation and storage of fresh produce. It is essential to increase the hours of all kitchen staff to achieve this aim, as it is difficult to prepare the new style menu with the current staffing levels.

Proposal 31	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Local authorities should consider exploring ways to improve transparency and accountability in relation to how much they spend on school meals through	A	145	88	5	3	3	2	12	7
	YP	194	84	9	4	27	12	1	0
	C	85	73	8	7	16	14	8	7

the operation and financial management of the school meal service.	T	424	83	22	4	46	9	21	4
Summary of Comments: <ul style="list-style-type: none"> Currently, the formula for calculating the cost of a school meal varies from one LA area to another. Consideration should be given to using a single formula across Wales so that realistic and meaningful comparisons can be made. People need to know the impact of changes as the standards are implemented, including average cost per meal, uptake of meals and income generated as well as local products used in schools. Sharing this information will increase awareness and confidence in the changes and engage the school community. How will the comparative figures be interpreted? e.g. Does a lower commodity cost indicate a poor quality meal or strong purchasing skills? Whilst the service remains as a managed “commercial” venture this information will not be transparent, particularly with regard to hidden retrospective supplier discounts. There is a concern about the confidentiality of the finances and technical information contained within catering contracts. It may also be difficult for the LEA to acquire this information from schools who have taken their delegated budget and either run their own service or tendered for it themselves and do not buy back any support service from the Authority. 									
Proposal 32	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Welsh Assembly Government should require all local authorities to conduct an audit of need of buildings, equipment and facilities for the delivery of catering services in order to prioritise local authority spending programmes.	A	147	89	3	2	4	2	11	7
	YP	211	91	9	4	11	5	0	0
	C	87	74	2	2	19	16	9	8
	T	445	87	14	3	34	7	20	4
Summary of Comments: <ul style="list-style-type: none"> The condition of kitchens and dining areas across schools show a wide variation of standards. Regular inspections and reports are already supplied by Environmental health on structure, equipment and hygiene requirements. These need to be utilized and acted upon rather than repeating the work. Dining facilities are as important as kitchens – there needs to be a spacious pleasant environment that encourages pupils to remain on site to eat the food. 									

- The condition of kitchens and dining areas across schools shows a wide variation of standards. Kitchens and dining facilities will need to be updated if the new standards are to be met.

Proposal 33	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Schools and local authorities should aim to reach the highest standards and kitchens especially should be a priority in all schools' capital investment programmes.	A	116	70	39	24	2	1	8	5
	YP	197	85	16	7	17	7	1	0
	C	90	77	4	3	14	12	9	8
	T	403	79	59	12	33	6	18	4

Summary of Comments:

- Appropriate funding from WAG is required and should be ring fenced to support this as kitchens and dining rooms are the first projects to be dropped from Capital Programmes when cuts have to be made.
- There are a considerable number of schools in Wales that do not have a kitchen on site. These schools receive transported meals, by their nature they do not reach such a high standard as those cooked and served on the school site. Priority should be given to providing a kitchen on these school sites.
- Enormous backlog at present in terms of maintenance and upgrade across schools to make them 'fit for the purpose', there can be reasonable doubt about chances of achieving 'the highest standards' in terms of kitchens.
- Setting priorities for capital investment programmes should be left to individual schools.

Proposal 34	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government should in consultation with local authorities recognise their respective obligations to provide appropriate financial support for the implementation of these proposals.	A	150	91	1	1	2	1	12	7
	YP	194	84	7	3	28	12	2	1
	C	77	66	8	7	23	20	9	8
	T	421	82	16	3	53	10	23	5

Summary of Comments:

- To ensure that the benefits of implementing these proposals can be realised, sufficient financial investment by the Welsh Assembly Government is critical.
- Additional resources would need to be ring fenced and effective monitoring put into place to ensure money is being used appropriately. There was concern about money being moved from other budgets and cutting essential educational services.

- Local authorities starting from a lower baseline will require more external funding.
- The Welsh Assembly Government and the Local Authorities should produce statistics to identify the financial obligations to implement “Appetite for Life” immediately.

Proposal 35	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Local level discussions should recognise the need for adequate investment and the desirability of phased, as opposed to sudden, price increases in school meals to parents.	A	146	88	3	2	4	2	12	7
	YP	199	86	12	5	18	8	2	1
	C	72	62	22	19	15	13	8	7
	T	417	81	37	7	37	7	22	4

Summary of Comments:

- Funding will be required to catch up on service provision as a result of public policy neglect over a number of years. In order to be sustainable this should not be used for supporting existing service provision.
- Price increases will impact upon uptake of meals and could drive parents back to packed lunches which could be counter productive. Price increases have to be acceptable to pupils and parents, there would be a real danger that more families will opt out of school meals if prices were to increase in the future, school catering service could become financially unviable that even though the food standards and nutrient targets are achieved it could still lead to the demise of the service.
- Concerns were raised in England about the cost of meals for families living on low incomes just above the level that triggers the free school meal entitlement. There are a group of vulnerable children whose families may struggle with the increasing cost of school food.
- It was thought that as WAG have already committed to free milk for infants and free breakfasts for all pupils, that it should extend this important aspect of the Assembly’s anti poverty strategy and finance free lunches for all pupils.
- At times, factors beyond school or LEA control can affect the decision making process (e.g. the recent sudden sharp increase in fuel costs).
- It is important to place everything in its context and show parents that they are getting value for money. It was noted that there is a real need to look at the way the service is financed as it varies from County to County.
- Healthy food should be cheaper and junk food should be more expensive.
- I love healthy food and hate to eat junk but in the canteens and shops the healthier options are so much more expensive so people would rather eat junk to save money. PE lessons should be longer and people should be encouraged to walk to school.

Proposal 36	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
Caterers should produce regular standard reports on school lunches through the software provided by Welsh Assembly Government.	A	116	70	12	7	3	2	34	21
	YP	175	76	31	13	25	11	0	0
	C	83	71	12	10	13	11	9	8
	T	374	73	55	11	41	8	43	8
Summary of Comments: <ul style="list-style-type: none"> • Extensive training would be required for caterers regarding the use of software, analysis and interpretation of menu data. • This type of information would prompt the media to publish league tables without any understanding of the different financial circumstances of each provider. Clear guidelines and definitions would be needed to ensure that fair comparisons are made. • Since 1980 there has been very little if any Government statistical information collected. We welcome the reintroduction of up to date data and information. • Monitoring and evaluation are essential to the success of these plans. It is vitally important that if the standards are set, resources should be allocated to ensure that every school in Wales reaches them and continues to do so. 									
Proposal 37	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
A national database should be established in order to assess progress towards delivery of the proposals related to other school food. The precise nature of the data required will require further work to ensure good coverage without duplication of effort.	A	111	67	13	8	4	2	37	22
	YP	178	77	19	8	34	15	0	0
	C	89	76	5	4	14	12	9	8
	T	378	74	37	7	52	10	46	9
Summary of Comments: <ul style="list-style-type: none"> • The Healthy Schools Evaluation tool could be extended to collect information for this database with possible co-ordination with a health study to evaluate and research the effect of school meals on pupils' health. • Any such database should include the proximity of local shops and mobile vendors as well as schools lunch time off site policy. 									
Proposal 38	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%

Headteachers should report regularly to school governors on progress in meeting the objectives set out in their whole school food policy. Governors should then include this information in their annual report to parents.	A	109	66	48	29	0	0	8	5
	YP	186	81	27	12	18	8	0	0
	C	88	75	8	7	12	10	9	8
	T	383	75	83	16	30	6	17	3
Summary of Comments: <ul style="list-style-type: none"> Governors and Headteachers are not nutritional experts and should not be held responsible for commenting on this. The creation of a Food Policy is not a matter for the Headteacher and Governors. Monitoring is a matter for Education Authorities and the external contractors providing the service. It is unreasonable to ask those in the middle to monitor. It will not be helpful to put ever more pressure on Headteachers to produce yet more paperwork. It should be enough for good legislation on school meals and support with setting up School Food Policies to be in place. The information in the Governors Annual Report should include a reference as to the importance of the School Caterer and Kitchen Staff by means of their work and commitment in assisting the school to meet its objectives, as set out in the school's Whole Food Policy. This will only work if headteachers themselves are convinced of the positive role school lunches and the school lunchtime experience has on pupils. 									
Proposal 39	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government to seek initial advice from Estyn on the extent to which current inspections consider the standards of school lunches. Beyond this, separate advice should be sought on the potential to mirror in Wales developments proposed in Scotland and England that envisage a wider role for inspection in the monitoring of school meal standards.	A	99	60	52	32	0	0	14	8
	YP	187	81	28	12	15	6	1	0
	C	93	79	3	3	12	10	9	8
	T	379	74	83	16	27	5	24	5
Summary of Comments: <ul style="list-style-type: none"> Nutrition experts should be appointed by Estyn to evaluate the implementation of the whole school approach to health and nutrition. Without an Estyn inspection process, the effect will be diluted and there will be a reduced level of ownership from 									

schools. This will need to include not only school meals standards but all aspects of food within schools (lunch boxes and what is being brought on to site), also changes to the curricula, other aspects of school meals and whole school food policy attainment.

- Inspectors would need training on nutrition or have a dietician available. Registered Dietitians are uniquely qualified and skilled in translating scientific information about food/nutrition into practical (impartial) dietary information and advice and therefore are well qualified to support this work.
- All participants in the school meals service need to be sure that the standards set by this legislation are achievable, particularly the nutrients standards. If legislation sets unrealistic goals, penalties may be unfairly metered. Any school meal analysis should not identify or discriminate against pupils who consume elective, religious or therapeutic meals.

Proposal 40	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The Welsh Assembly Government should consider undertaking, at appropriate intervals, a Wales-wide evaluation of school food provision to assess the types of foods and drinks available, their uptake and their nutrient contribution to the overall diet.	A	126	76	28	17	0	0	11	7
	YP	179	77	23	10	29	13	0	0
	C	83	71	7	6	18	15	9	8
	T	388	76	58	11	47	9	20	4
Summary of Comments:									
<ul style="list-style-type: none"> • This process would be useful to create baseline data. There is a need to demonstrate the economic case for investing in better school food and a need to establish the link between nutrition, behaviour, academic attainment and wider economic and social benefits. • It is important that the findings and good practice are shared in a useful way – it is suggested that the Assembly sets up a food website for sharing of best practice and ideas/solutions to problems encountered. • We believe that this should be prioritised to assess the impact of these proposals, particularly in relation to the uptake of school meals amongst disadvantaged groups and families in disadvantaged circumstances. 									
Proposal 41	Type	Agree	%	Disagree	%	Neither	%	No Resp.	%
The standards should be reviewed by the Welsh Assembly Government in 2011. At this time, the standards should be applied to food consumption as	A	113	68	17	10	0	0	35	21
	YP	196	85	11	5	23	10	1	0
	C	94	80	3	3	11	9	9	8

well as food provision	T	403	79	31	6	34	7	45	9
Summary of Comments: <ul style="list-style-type: none"> • 2011 is too soon for a review and would not take into account delays and teething problems. • 2011 is 5 years away and we should be reviewing this sooner. • There is a definite need for more local data on consumption patterns as well as provision. This would help local authorities to assess key areas for change. • There should be opportunities to review the food-based and nutrition standards as and when new evidence emerges on the role of different food groups and nutrients, especially fats in a healthy diet. 									

Appetite for Life Categories of Response

Total no. of forms received	Adult							Young People (11-14)	Children (7-11)
	School (inc. Headteachers)	Parent	Local Authority E.g. Healthy Schools Co- ordinators	Industry	Health (inc. Public Health departments)	Outside organisations (inc. Teaching Unions & Voluntary Orgs.)	Local Authority Catering		
533*	75	4	21	21	22	32	9	231	117

*Total includes 20 responses received to the consultation that included comments only and therefore could not be recorded in the statistical summary.

APPETITE FOR LIFE RESPONSES RECEIVED – ADULT VERSION

Barnardos Merthyr
Diocese of Monmouth
Tynyrheol Primary School
Ysgol Gynradd Amlwch
Ysgol Dyffryn Conwy
Environmental Health, Monmouthshire County Council
Torfaen Local Health Board
Llanishen High School
Diabetes UK Cymru
Organic and Natural Food Co, Ltd.
Public Protection Department, Carmarthenshire County Council.
Carmarthenshire NHS Trust
Ysgol Y Rhos
Ysgol Y Creuddyn
Welsh Local Government Association
Pembrokeshire Local Health Board
Vale of Glamorgan Local Public Health Team
Ceredigion National Public Health Service
Ysgol Gynradd Llangadog
RSPCA Cymru – Education
BIC Innovation Ltd
NUT Cymru
Community Dental Services, Swansea NHS Trust
Healthy Schools, Caerphilly County Borough Council
Duffryn Junior School
Radnor Hills Mineral Water Co Ltd
Healthy Schools, Conwy County Borough Council
Ceredigion LEA
Radnor Hills Ltd.
Wick & Marcross Curch in Wales Primary School
Williamstown Primary School
Cwmlai Primary
Cathays High School
Penyreglyn Community Primary School
Bryncoch Primary School
Ysgol David Hughes
Herbert Thompson Primary School
Ferndale Community School
Blaengwawr Primary School
Clybiau Plant Cymru Kids Club
Pontyclun Primary School
The Anaphylaxis Campaign
Gungrog Church in Wales
Stebonheath Primary School
Ysgol Gyfyn Y Strade
Good Food Distributors

Llantarnam School
Fairwater Comprehensive School
Gwernyfed High School
Aberdare Girls' School
St Cyres School
Caerphilly County Borough Council
Ysgol Gwaelod Y Garth
St Athan Primary School
Porth County Community School
Little Sprout Ltd.
St Joseph's Roman Catholic High School
NCH-Headlands School
National Federation of Women's Institute- Wales
Mary Immaculate High School
Cardiff Vale NHS Trust
Rhumney Comprehensive School
Vale of Glamorgan Public Health Trust
Coed-Y-Lan Primary School
Riverside Community Market Association
Conwy Local Health Board
Flintshire County Council
Wrexham County Borough Council
RHM Foodservice
McCain Foods (GB) Limited
Neath Port Talbot County Borough Council
Blaenau Gwent County Borough Council
Malpas Park Primary School
Meat Promotion Wales
Education Development and Inclusion Service (EDIS), Neath Port Talbot County Borough Council
First Milk Ltd
Brynnau Primary School
Powys County Council
Powys County Council Catering Service
St Mary's School
Ysgol Plasmawr
Coco-Cola Enterprises Ltd.
Association of School and College Leaders (ASCL)
Bassaleg School
Carmarthenshire Local Public Health Team
Merthyr Tydfil Local Public Health Team
GlaxoSmithKline
National Public Health Service Wales
Barker's Lane Primary School
Vale Catering Services
St Paul's Church in Wales VA Primary School
British Heart Foundation
Black Lane Primary School

Cwmlai Primary School
Biscuit Cake Chocolate and Confectionery Association
Ysgol Y Wern
Healthy Food in Schools Working Group, Monmouthshire County Council
Rogiet Primary School
Ysgol Ardudwy
Ysgol Esgob Morgan
Powys Local Health Board
National Association of Head Teachers (NAHT) Cymru
Comin Infants School
Lansdowne Primary School
Garth Primary School
Ffaldau Primary School
Trealaw Primary School
Trerobart Primary School
Maes-y-Coed Primary School
Archbishop Rowan Williams Primary School
Ysgol Y Parc
Ysgol Stryd y Rhos
Ysgol Y Faenol
Undy Primary School
St Roberts Roman Catholic Primary School
Victoria Infant School
Bridgend County Borough Council
Soil Association
Cardiff Council
Carmarthen County Council
Rhondda Cynon Taf County Council
NFU Cymru
Kellogg's
Kraft Food UK Ltd
Calypso Soft Drinks Ltd
City and County of Swansea Council
The British Dietetic Association
Unilever Foodsolutions
Wales Local Government Association (WLGA)
Children in Wales
Wales Council for Voluntary Action (WCVA)
Masterfoods, UK
Nutrition Network for Wales Centre for Health
Denbighshire Voluntary Services Council
Royal Gwent Hospital
Pembrokeshire County Council
Which?
Caerphilly Public Health Team
FACE
Organic Centre Wales on behalf of Organic Strategy Group
Anglesey Local Health Board

Cantonian High School
Mid Wales Food & Land Trust
Communities First, Bridgend County Borough Council
Ysgol Y Castell
Welsh Food Alliance/McCarrison Society – Wales
British Soft Drinks Association
Community Dieticians in Wales
Cyngor Gwynedd
Centre for Nutrition and Dietetics, UWIC
Denbighshire County Council
Local Authority Caterer's Association
Torfaen County Borough Council
Cardiff Health Alliance
Food & Drink Federation
Undeb Amaethwyr Cymru
Duffryn Infants School
Royal College of Nursing
Borras Park Infants
NPHS Wales
Wales Heads of Trading Standards
Ysgol Penmorfa
Ysgol Dewi Sant
Education & Leisure, Anglesey County Council

APPETITE FOR LIFE RESPONSES RECEIVED – YOUNG PEOPLE'S VERSION

Michaelston Community College
Ysgol Eyrun Llangefni
Trevethin Community School
Ysgol David Hughes
Ysgol Y Strade
Ferndale Community School
Tre-Gibb School
Tredegar Comprehensive School
St Illtyds Catholic High School
Ysgol Gyfun Aberaeron
Dwr-y-Felin School
Mary Immaculate School
Glan Afan School
Caerleon University
Mary Immaculate School
Tasker Millward Voluntary Controlled School
St Teilo's School
Duffryn School
Cantonian High School
Coleg Sir Benfro
Whitchurch High School

Bassaleg Comprehensive School
St Cyres School
Sir Thomas Picton School
Mold School
Cwrt Sant School
Cardiff High School
Uwchradd Bodedern
Newport Youth Forum
Neath Youth Forum
Gwynedd Youth Forum
Torfaen Youth Forum
Pembrokeshire Youth Forum
Talk it Up Youth Forum

APPETITE FOR LIFE RESPONSES RECEIVED – CHILDREN’S VERSION

Fochriw Primary School
St Illtyds Primary School
Wolfscastle Primary School
Saron Primary School
Tenby Voluntary Controlled Infants School
Nevill Hall Creche Association
Glenboi Primary School
Corn Hir School
Carno School
Ysgol Y Rhos
Barker’s Lane Primary School
Godrergraig Primary School
Deri View School
Rogiet Primary School
St Mary’s Junior School
Gymraeg Y Fenni School
Usk School
Tre-Gib School
Ystrad Mynach Junior School
Pantnewydd Primary School
St Athan Primary School
Ysgol Dewi Sant
Cyngor Ysgol
Crossgates C.P School
Alway Primary School
Pen-Y-Fai Church in Wales Primary School
Westwood School
Beaufort Hill Primary School
Malpas Park School
Ysgol-Y-Ponciau
Ysgol Nefyn
Malpas Park Primary School

Ysgol Pencae
Ysgol Gynradd Cwmllynfell
Ysgol Belmont
Roseheyworth Millennium Primary School
Cross Ash Primary School
Bontnewydd School
Ysgol Glancegn