

STATES OF JERSEY



GOVERNMENT PLAN 2021–2024 (P.130/2020) EIGHTEENTH AMENDMENT

Lodged au Greffe on 30th November 2020
by Deputy R.J. Ward of St. Helier

STATES GREFFE

1 PAGE 2, PARAGRAPH (i) –

After the words “Appendix 2 – Summary Table 5(i) to the Report” insert the words –

“, except that in Summary Table 5(i) the Revenue Head of Expenditure for Covid-19 Response shall be reduced by £573,717 and such funding allocated to the Head of Expenditure for Children, Young People, Education and Skills to allow for the extension of the school meals pilot to all fully state-funded primary schools with a view to Island-wide provision being in place by the start of term in September 2021 at the latest, or earlier if practicable.”

DEPUTY R.J. WARD OF ST. HELIER

Note: After this amendment, the proposition would read as follows –

THE STATES are asked to decide whether they are of opinion –

to receive the Government Plan 2021 – 2024 specified in Article 9(1) of the Public Finances (Jersey) Law 2019 (“the Law”) and specifically –

- (a) to approve the estimate of total States income to be paid into the Consolidated Fund in 2021 as set out in Appendix 2 – Summary Table 1 to the Report, which is inclusive of the proposed taxation and impôts duties changes outlined in the Government Plan, in line with Article 9(2)(a) of the Law;
- (b) to approve the amounts to be transferred from one States fund to another for 2021, in line with Article 9(2)(b) as set out in Appendix 2 – Summary Table 2 to the Report;
- (c) to approve the proposed borrowing to be obtained for 2021, in line with Article 9 (2)(c), up to and including the amount set out in Appendix 2 – Summary Table 3 to the Report;
- (d) to approve each major project that is to be started or continued in 2021 and the total cost of each such project and any amendments to the proposed total cost of a major project under a previously approved government plan, in line with Article 9(2)(d), (e) and (f) of the Law and as set out in Appendix 2 - Summary Table 4 to the Report;
- (e) to endorse the efficiencies and other re-balancing measures for 2021 contained in the Government Plan as set out in Appendix 2 Summary Table 6 and reflected within each gross head of expenditure in Appendix 2 – Summary Table 5(i);

- (f) to approve the proposed amount to be appropriated from the Consolidated Fund for 2021, for each head of expenditure, being gross expenditure less estimated income (if any), in line with Articles 9(2)(g), 10(1) and 10(2) of the Law and set out in Appendix 2 – Summary Tables 5(i) and (ii) of the Report, except that in Summary Table 5(i) the Revenue Head of Expenditure for Covid-19 Response shall be reduced by £573,717 and such funding allocated to the Head of Expenditure for Children, Young People, Education and Skills to allow for the extension of the school meals pilot to all fully state-funded primary schools with a view to Island-wide provision being in place by the start of term in September 2021 at the latest, or earlier if practicable;”
- (g) to approve the estimated income, being estimated gross income less expenditure, that each States trading operation will pay into its trading fund in 2021 in line with Article 9(2)(h) of the Law and set out in Appendix 2 – Summary Table 7 to the Report;
- (h) to approve the proposed amount to be appropriated from each States trading operation’s trading fund for 2021 for each head of expenditure in line with Article 9(2)(i) of the Law and set out in Appendix 2 – Summary Table 8 to the Report; (i) to approve the estimated income and expenditure proposals for the Climate Emergency Fund for 2021 as set out in Appendix 2 – Summary Table 9 to the Report;
- (i) to approve the estimated income and expenditure proposals for the Climate Emergency Fund for 2021 as set out in Appendix 2 – Summary Table 9 to the Report;
- (j) to approve, in accordance with Article 9(1) of the Law, the Government Plan 2021-2024, as set out at Appendix 3 to the Report.

REPORT

It's estimated that up to 1,000 children don't have access to a hot meal each day because of poor accommodation, lack of cooking facilities and financial difficulties. Packed lunches often use vast quantities of single use plastic, polluting our oceans and creating irreversible damage to the environment. 6,500 packed lunches each day in Jersey contribute to over 3.2 million pieces of single use plastic being disposed of every year.

The extension of the pilot project both beyond July 2021 and to all states funded primary schools will have significant positive impacts on health, wellbeing and the financial position of many families. A CRIA will follow with detailed information on these impacts.

One issue faced by schools is the creation of a “serving space”. This is an area where headteachers are fully co-operative and demonstrate a solution focused approach to enable this in every school. There is also funding from private sources to establish initial facilities that will enable the long-term provision.

This report is short as the appendices will include much of the information needed plus a detailed Children’s Rights Impact Assessment that will follow as a comments paper.

Children’s Rights Impact Assessment (CRIA)

A CRIA will follow as an Addendum, pending detailed data and information.

Financial and manpower implications

The cost to extend this project in the first year is £573,717. An economy of scale must be factored into long term expansion of the project and this can be reviewed termly for most effective spend.

There are 1,595 children who would be eligible for a free school meal, if Pupil Premium is used as an indicator. The current cost to produce and serve one meal to a child is £4.01. Given that not all schools have the necessary serving areas, if Government invested in the infrastructure to fit out schools with a serving area, it is likely the total cost of a meal per child would decrease. Under the existing school meals pilot scheme 46% of eligible children are provided with a meal. It is therefore suggested that costings for this initiative are set at 46% of all eligible children, which is £573,717 per year.

Funding to allow for the extension of the school meals pilot to all fully state-funded primary schools is sought from the Economic Recovery Programme – £15.5M is set aside in 2021 with £12M in 2022 and 2023. This can provide initial funding for 3 years. The contract is currently held by a local company and any future tender process is likely to be a local company. The expansion of the programme will provide long term, sustainable employment with significant positive social impact. This will help with the transition to a post pandemic new normal.

Appendix 1: Caring Cooks Social Impact Report 2018-2019

Appendix 2: Caring Cooks – Making an impact report



Social Impact report September 2018- August 2019

Changing the future health
of our Island.





Who we are

Caring Cooks is a registered non profit organisation in Jersey supporting children and young people in Jersey under 18, to access nutritious food at school, at home and in the community.

We do this through collaborative programmes of support and education to deliver our grow, cook, eat ethos across the Island which has a positive impact on their eating habits and encourages a life long approach to good nutrition.



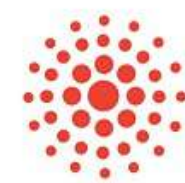
**JERSEY CHARITY
COMMISSIONER**

Registered
number 193



Jersey Financial
Services Commission

NPO 064



Association of
JerseyCharities

AJC 436

What we do



kitchen garden project

An outdoor learning programme connecting children with nature and the environment and teaching them how to grow food from seed



let's get cooking programme

A progressive skills based cooking and nutrition programme for Key Stage 1 and 2 children in Jersey's primary schools



weekly meal service

A service delivering a nutritious 2 course meal to vulnerable families on a Saturday for 6-12 weeks to enable them to eat well and eat together



flourish

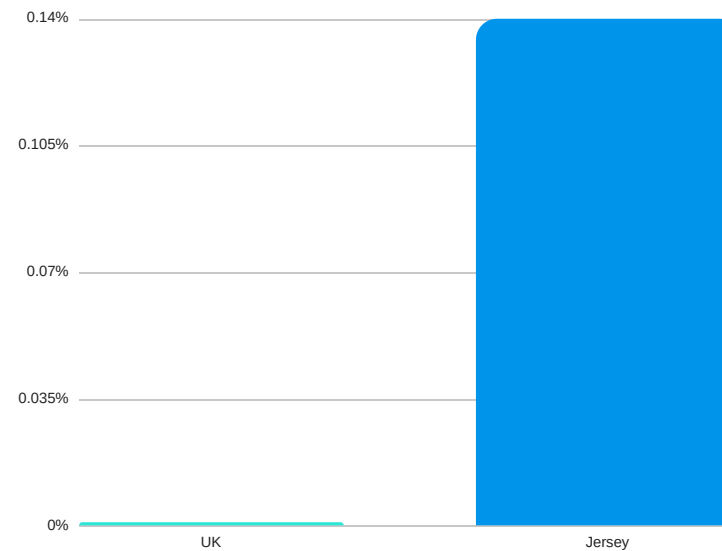
A pioneering service delivering subsidised nutritious 2 course hot lunches to primary school children

Launched
September 2019

Why our programmes are so important



1 in 3 11 year olds will leave school overweight or obese and data suggests that 85% will remain that way into adulthood.



As at 2016, we have a higher number of diagnosed cases of type 2 diabetes in 11-18 year olds per capita than in the UK.

Cancer is the most common cause of death in Jersey and obesity is the biggest preventable cause of cancer.



In Jersey, it costs the taxpayer £42 million per year in obesity related socio economic costs which is due to rise to £57 million by 2025.

Our work can stop this happening!





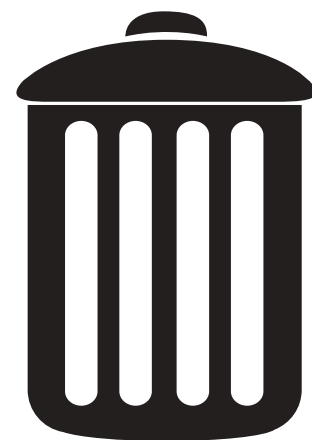
Why our programmes are so important



It's estimated that up to 1,000 children don't have access to a hot meal each day because of poor accommodation, lack of cooking facilities and financial difficulties



Tight employment, immigration and housing regulations means we rely on our young children today to lead healthy lives and be the talent of the future - under the current projection this will not be the case



Packed lunches often use vast quantities of single use plastic, polluting our oceans and creating irreversible damage to the environment. 6,500 packed lunches each day in Jersey contribute to over 3.2 million pieces of single use plastic being disposed of every year .

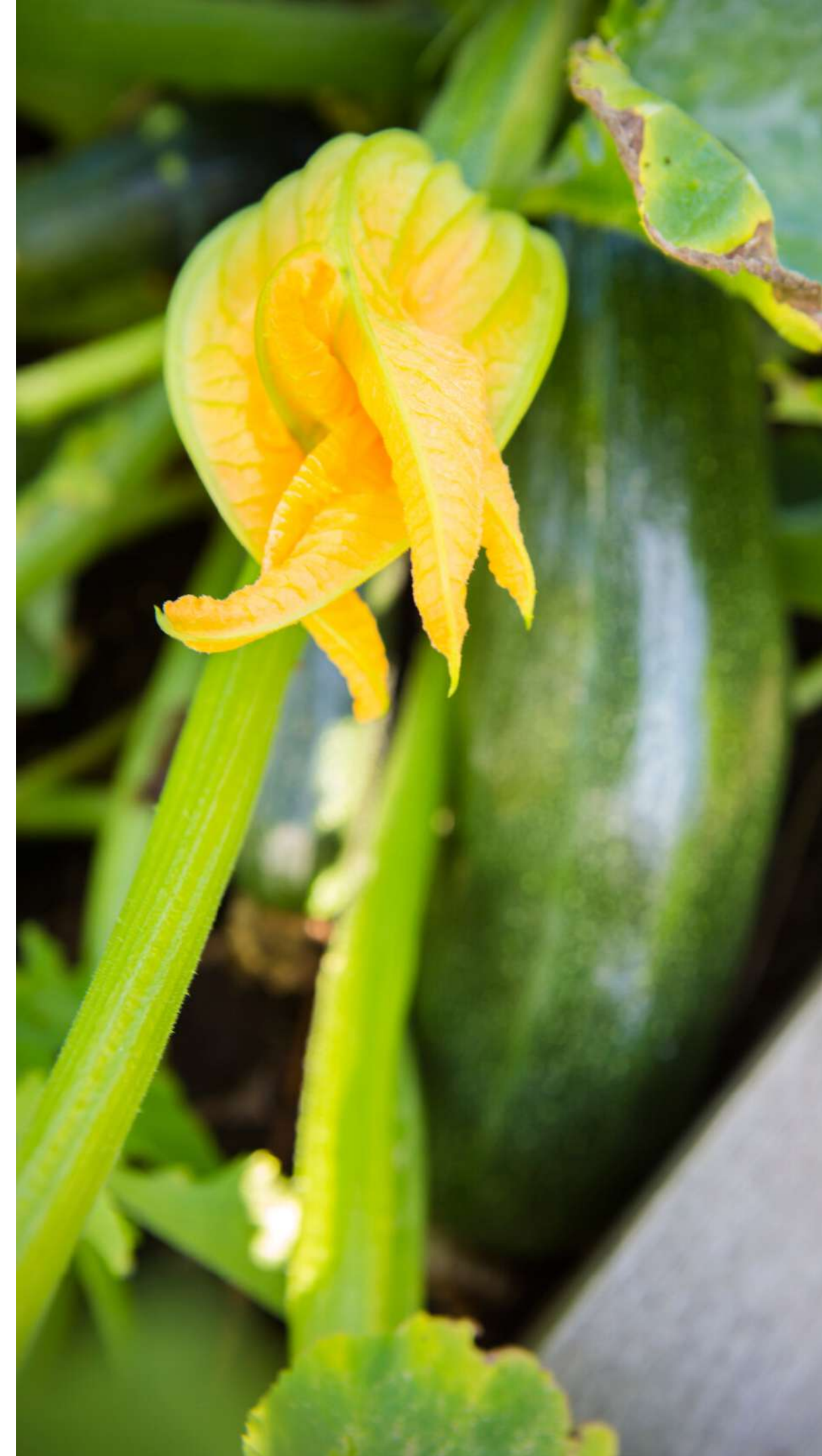
Objectives

Our programmes are designed to -

- **Support** families through challenging times to ensure their nutritional needs are met at least once a week
- **Inspire** children to understand where food comes from and how it is grown
- **Educate** children and their families to cook simple meals from scratch and understand what foods are good to eat for their health
- **Nourish** children with a hot school lunch to meet their nutritional needs and to fuel their learning in the afternoon

Our programmes seek to -

- Have a positive impact on a child's eating habits to encourage a life long approach to good nutrition
- Have a positive impact on the family unit which may in turn lead to healthy changes in behaviours surrounding food choices and consumption, now and for future generations



Evaluating success

In order for us to monitor success, both now and in the future, we work to an Outcome Based Accountability Framework. This ensures our work is meaningful and is delivering the outcomes it should be, as well as meeting and exceeding the needs of our Island and it's families.

Using online surveys, focus groups and 1 to 1 consultations with schools, parents and children we ensure we are meeting our strategic objectives.





The difference we made

Over the past 5 years we have developed our Kitchen Garden Project in 5 States primary schools across Jersey, giving over 1,400 children the space, tools and skills to grow food from seed.

During school hours, play time and after school, children have planted the ingredients they need to prepare the dishes on the Let's Get Cooking Programme, such as vegetable stir fry, feta and spinach tarts, and as shown here, smoked mackerel and Jersey Royal hash, which was loved by all the children who made it.

If children grow their food, nurture it, harvest it and cook with it, they are more likely to eat it.





The difference we made



Children taught
972



of parents said the programme had a positive impact on children's eating habits at home



Dishes prepared
30



of parents said their child had tried something new as a result of the programme



Skills learnt
Endless



of parents had used the recipes at home to cook with their children



The difference we made

We also saw an increase in -

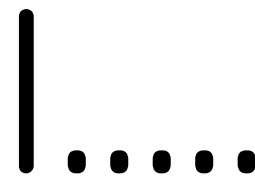
Fruit and vegetable
consumption; and

Confidence in using equipment
and cooking at home





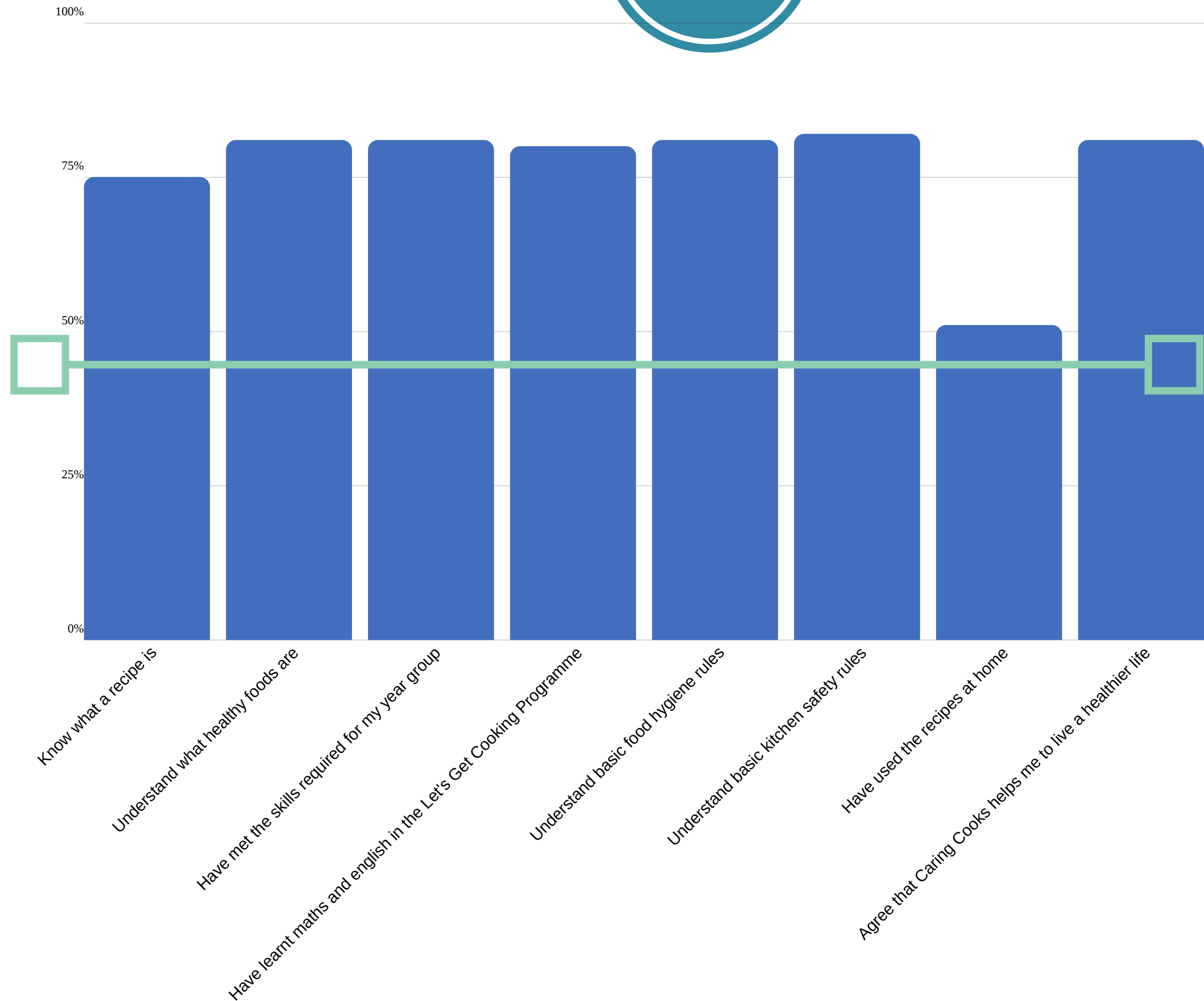
Desired
outcome
across all
measures
>50%



The difference we made

81%

of children agree that Caring
Cooks helps them to lead
healthier lives.



What parents had to say

Fabulous programme to offer young children in schools

Fantastic program that both our children have been on before and each time their enthusiasm, knowledge and desire to eat well and cook increases. Thank you. Very good course for the future generation

I would love this program to continue in my son's school. I have big problem with his eating and you help so much. Thank you

Our son has developed keen interest in cooking and has started eating more varieties of vegetables. He now helps more and is confident when helping in the kitchen.

He has loved caring cooks and is keen to help prepare some of the recipes he has brought home. He has also asked for more healthy dinners as he has discovered new vegetables which he has enjoyed.


Charlie loves this program. It encourages new food tasting and embeds the understanding of eating healthy foods. Thanks for everything your team does.



We asked parents if they would recommend our programme to other parents and carers.....

As a baseline we wanted to understand how happy the parents were with the programme, so introduced a Net Promoter Score at the end of each post programme survey.

IDEAL RANGE	OUR SCORE	OUR SCORE
31-50	IN 2018	IN 2019
	48	66



Respondents are grouped as follows:

Promoters (score 9-10) are loyal enthusiasts who will keep buying and refer others, fueling growth.

Passives (score 7-8) are satisfied but unenthusiastic customers who are vulnerable to competitive offerings.

Detractors (score 0-6) are unhappy customers who can damage your brand and impede growth through negative word-of-mouth.

Subtracting the percentage of Detractors from the percentage of Promoters yields the Net Promoter Score, which can range from a low of -100 (if every customer is a Detractor) to a high of 100 (if every customer is a Promoter).

What children had to say

Love cooking
299% love it!

I am excited for
next year to learn
more stuff

It makes me get into
cooking and I would like to
teach other people. I loved
the apple crumble.

I'd never done
anything like this
before, now I want to
do it more!

I liked it as we worked
together as a team to
make stuff

I didn't used to like
vegetables and now I
do

Collective feedback from the children was -

- 1) It was a really fun and engaging way to learn
- 2) They enjoyed them as it was about the doing, and often independently rather than sitting down and learning
- 3) That they don't always get the opportunity to cook at home but now they have the confidence to help cook with Mum or Dad at home



**Independently audited by
Julia Lydford. who is a
Professional Adviser to
Schools and has over 30
years experience of
working in schools and as
a Headteacher.**



Headteacher reports

As the programme is delivered in curriculum time, the Headteachers and their staff have had to accommodate changes to their school day, so it is important to us that the programme is effective and meeting curriculum needs.

100% of Headteachers said that the Let's Get Cooking Programme has had a positive effect on children's -

- 1) reading
- 2) writing
- 3) number work
- 4) confidence
- 5) motivation
- 6) eating habits and attitudes towards food

All Headteachers agreed that the programme had been a success for their school.





Lisa Paul
Headteacher, Mont
Nicolle School



The difference we made

Children are having a fantastic opportunity to develop such a wide range of skills - beyond DT, Science etc. The development of life skills in a structured, extremely well organised and highly creative learning environment. Thank you so much for playing such an important role in our school.

The difference we made



Over the past 12 months our Weekly Meal Service changed the lives of many families facing distressing situations.



170 adults and children across 34 families to sit down together and enjoy a nutritious meal together, without the worry of cooking or shopping



Our team of 40 volunteers cooked nearly 700 2 course meals and delivered them to the families every Saturday afternoon

I just wanted to say how grateful I'm am for your help it really did make a huge difference to us as a family and allowed me as a chronic pain and fatigue sufferer to have an evening off cooking.

THANK YOU Caring Cooks you are angels!

Single Mum of twins, who has regular chemotherapy.

The long term difference for our Island



Better physical health



Better attainment at school and better outcomes for the future



Less financial dependency on the Island's resources to treat ill health and obesity



Improved mental health and body image



Less environmental impact



An investment today will provide the returns we need for a healthier Island in the future



More positive attitudes towards food



Healthier workforce of the future and healthier Island population



Conversation opportunities they may not otherwise get



Get involved

We believe that every primary school child in Jersey deserves the right to grow, cook and eat nutritious and tasty food, and grow up to be healthy adults leading valued lives, but currently we are only reaching 25% of children.

Between 2020 to 2025 we want to reach at least 75% of those children, which would mean growing the number of primary schools from 6 to 20, and the number of children we support from just under 1,500 to nearly 5,000 with our 'grow, cook, eat' ethos, giving more children the opportunity to have healthier diets, improved attitudes to their food choices and ultimately longer and more valued lives.

in 2019, it cost Caring Cooks over £260,000 to deliver our programmes to 000's of families and children in Jersey, but with the introduction of Flourish and the delivery of our aspirational strategic objectives, this figure will increase considerably.

1)
Continue to raise awareness of the issues in Jersey

2)
Celebrates success with our supporters, volunteers, staff and donors

3)
Strengthen our financial position in order to meet the growing demand

4)
Maintain effective governance and resources with an organisations structure that will make Caring Cooks fit for purpose in the future



Our CEO, Melissa Nobrega was a finalist in the 2019 Institute of Directors Awards in Jersey for the Third Sector Director of the Year.

Awards

We were also thrilled to have won the Sure Customer Service Award for Professional Services in late 2018.



With thanks

Caring Cooks is only able to deliver its high impact programmes with the kindness and generosity of local businesses, individuals, charities and grant givers in Jersey. We would like to thank -



Mange Tout
Liberty Apartments
Eva Rouse Settlement
St Luke's Church
Ravenscroft
Jersey Trust Company
Victoria College Prep

Barclays Community Fund
Ocorian
Stonehage Fleming
Robert Hall Foundation
Cannacord
Les Landes School



But a big thank you to everyone who supports Caring Cooks throughout the year..

we wouldn't be here without you.



weekly
meal
service



kitchen
garden
project



let's get
cooking
programme



flourish

Get in touch with us at info@caringcooksofjersey.com or by phone 01534 710989 to discuss ways in which we can work together for the health of our Islands children.



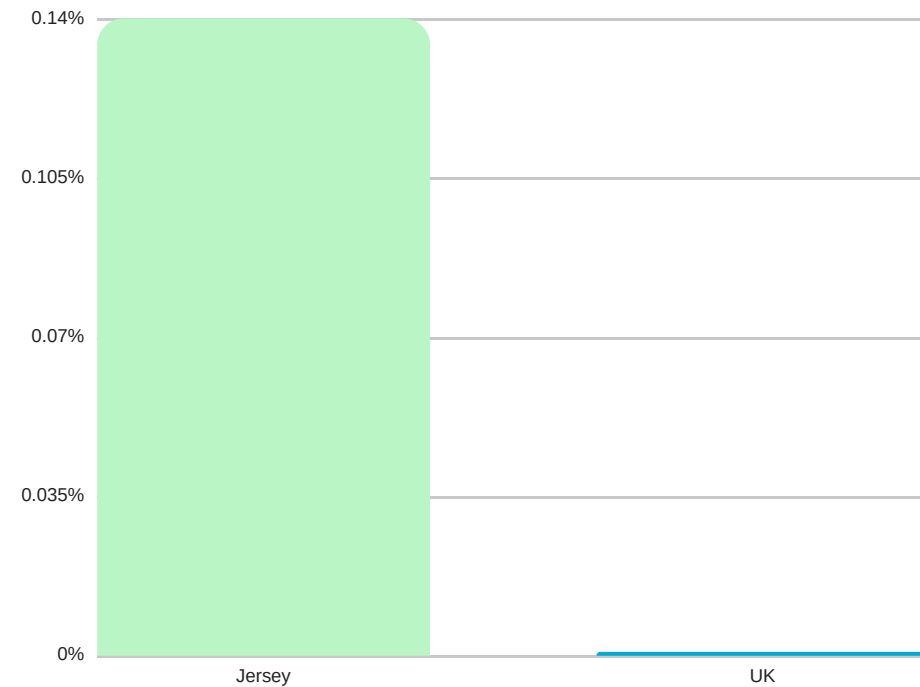
Caring Cooks

Changing the future of our Island.



The problem

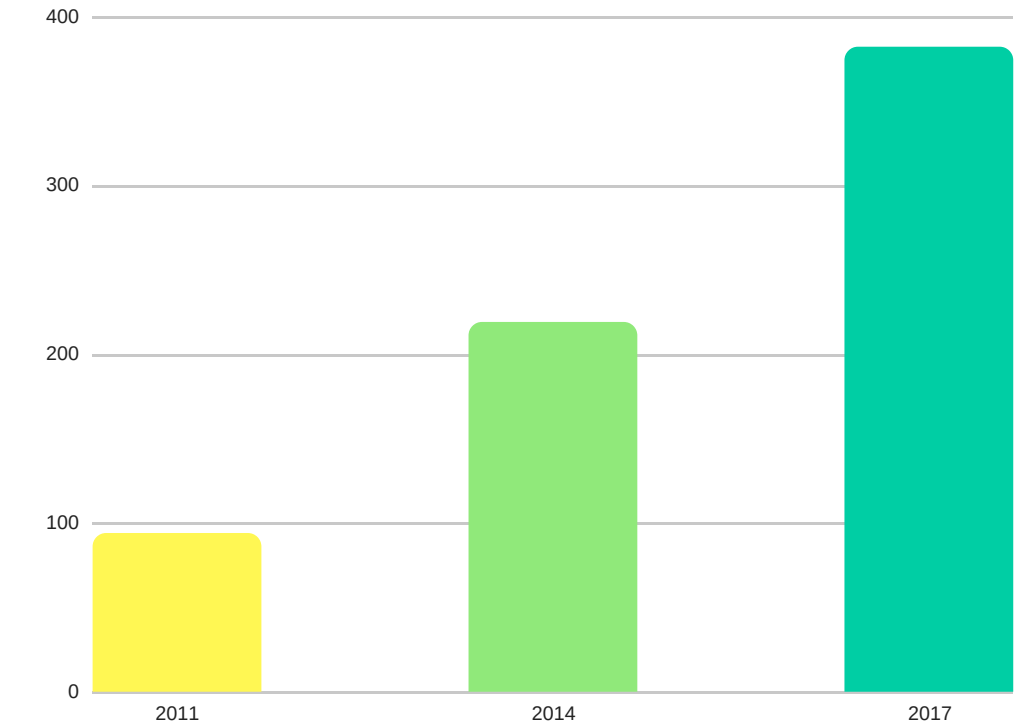
Health



As at 2016, we have a higher number of diagnosed cases of type 2 diabetes in 11-18 year olds per capita than in the UK*.



1 in 3 11 year olds will leave school overweight or obese and data suggests that 85% will remain that way into adulthood.



Juvenile dental extractions increased by 390%.

Sources -

1) FOI request March 2018 2) CWM data 3) FOI request March 2018

*568 cases in the UK and up to 15 cases in Jersey.

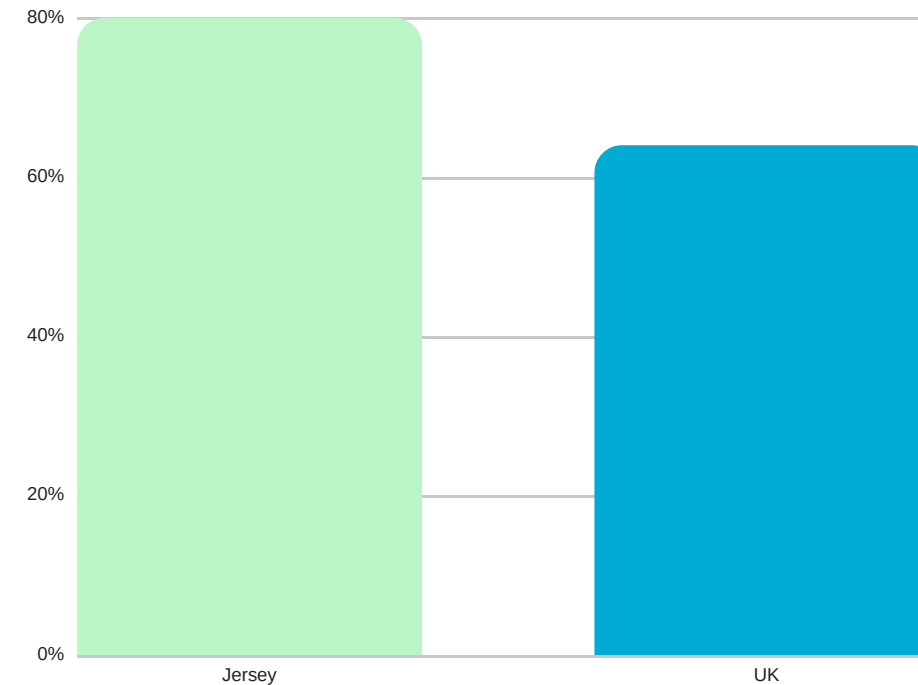


The problem



48% of adults find it difficult to afford fresh fruit and vegetables and 8% don't have the right cooking facilities to be able to cook from scratch

Society



In Jersey we have the highest number of working mothers in the Western World at 80%, compared to 64% in the UK, meaning less time to prepare meals from scratch.



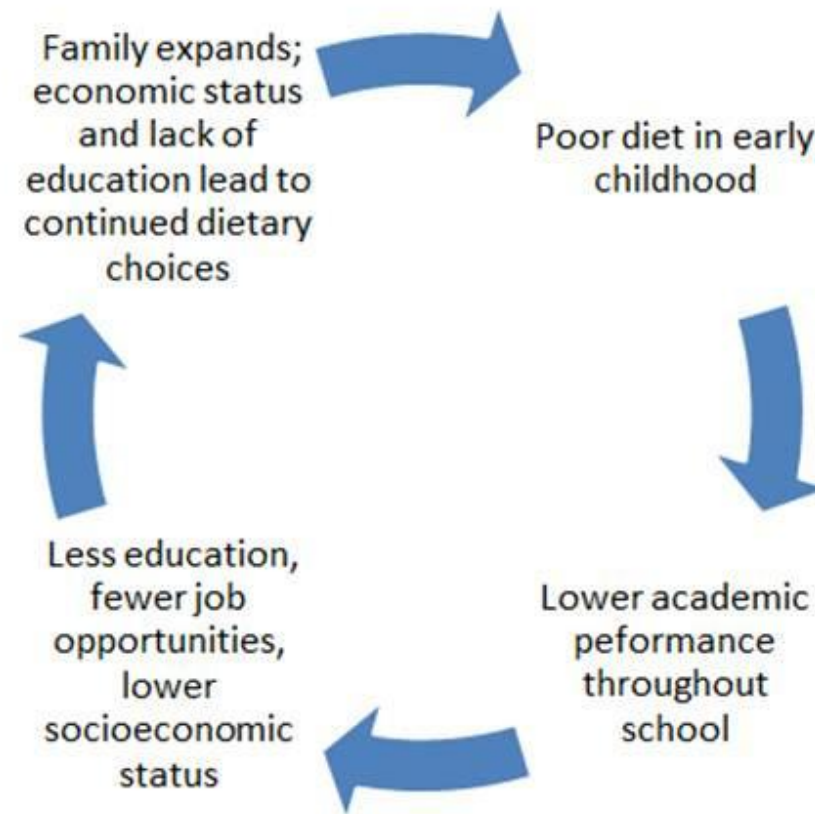
8% of households in Jersey, go without a hot main cooked meal each day. This could affect over 1,000 children and young people in Jersey.

Sources -
2 and 3) 2017 Opinions and Lifestyle Survey SOJ



The problem

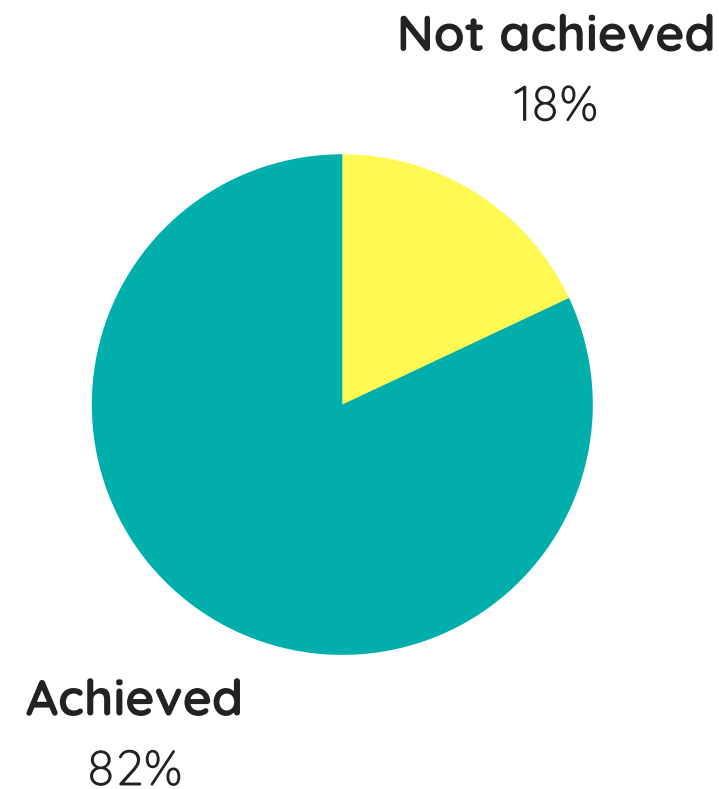
Education



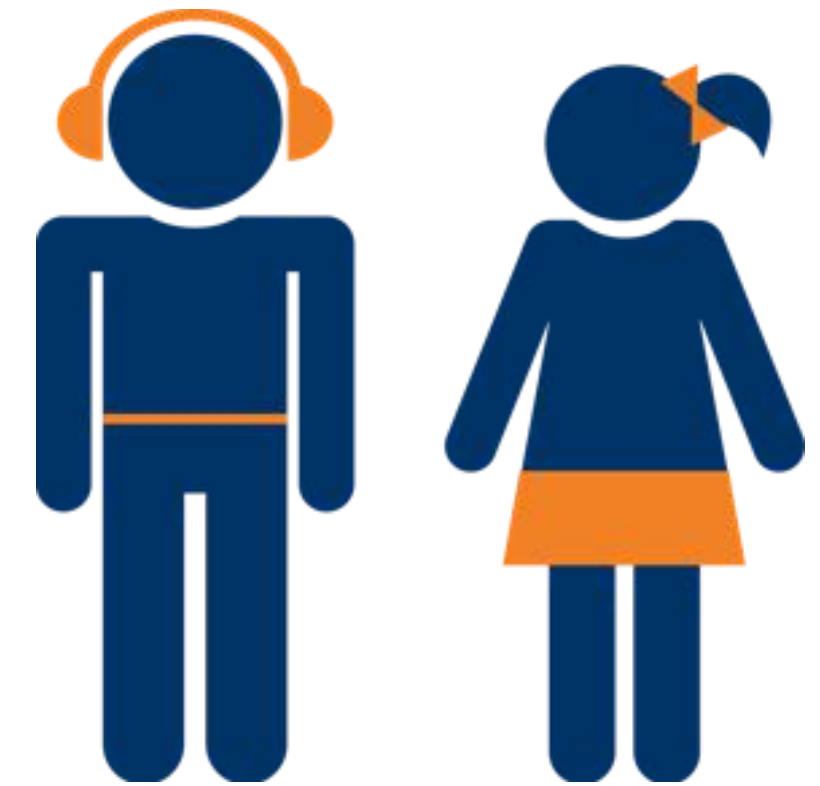
Clear evidence that poor diet particularly for disadvantaged children affects their educational attainment.

Sources -

1) Department for Education, Free School Meals Pilot 2010 2) Every Child Our Future Jersey 3) Children's Commissioner Jersey



Only 82% of children are achieving their expected reading targets in Key Stage 1, compared to 90% in England where food education and school meals are common place.



By Key Stage 4, the attainment gap has increased to 40% and each year 150 young people will not achieve 5 GCSE's.



The problem

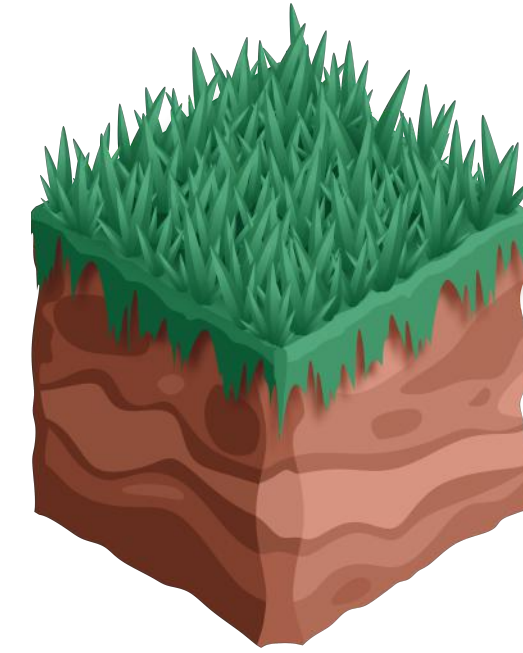
Environmental



Packed lunches often use vast quantities of single use plastic, polluting our oceans and creating irreversible damage to the environment.



Food waste in Jersey is vast, particularly when transport delays occur. Where possible we use locally grown food and surplus food such as locally grown potatoes to reduce waste and the environmental impact.



The quality of soil in Jersey is poor, which results in poor nutritional value of food consumed by Islanders and impacts on health and wellbeing.

We will be improving the soil quality of food grown in our schools and educating the children about it.



The problem

Workforce



In 2015, there were 4 employed tax payers supporting 1 pensioner. By 2030, this will reduce to just 2 tax payers, many of whom may not be well enough to work and contribute to the economy, resulting in tax rises.



Tight employment, immigration and housing regulations means we rely on our young children today to lead healthy lives and be the talent of the future - under the current projection this will not be the case.



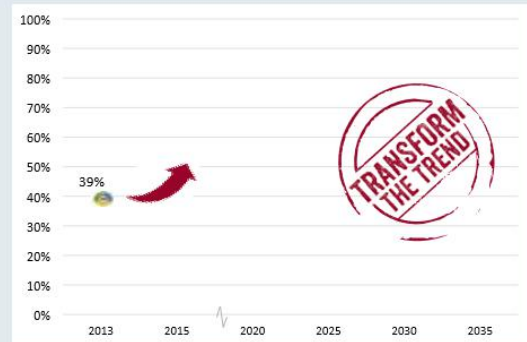
There are currently 561 vacancies on the gov.je website, 183 of which are in hospitality.

We need to reverse the skills shortage here, and get our children passionate about food and cross industry roles.



Working with government on some of these issues

Volunteering



Data source: States Statistics Unit

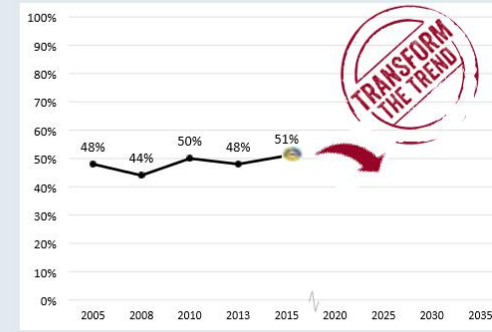
Measures: % of adults who have volunteered in the previous 12 months.

The facts: in 2013, it stood at 39%, with 23% doing some volunteering at least monthly. The equivalent figures in the UK in 2014/15 were 42% and 27%. No trend is currently available but other data suggests fewer people may be volunteering these days. In 2006, 53% said they never volunteered compared with 61% in 2013.

Long-term ambition: TRANSFORM

An increase in volunteering could support a range of community and environmental outcomes, and an ageing population offers an expanding pool of potential volunteers.

Obesity



Data source: States Statistics Unit

Measures: % of adults in Jersey who are overweight or obese.

The facts: overall, over half of Jersey's adults are overweight (37%) or obese (14%). The obesity rate hasn't changed significantly since 2008 but the proportion of overweight Islanders has grown from 32% to 37%. Worryingly, 20% of 4-5-year-olds are obese, increasing to a third of 10-11-year-olds.

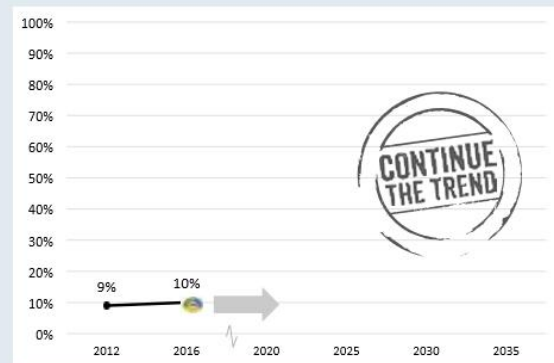
Long-term ambition: TRANSFORM

This is proposed because obesity is a known risk factor for numerous chronic illnesses and a worsening trend will drive increasing health care costs. It will negatively impact on healthy life expectancy, financial independence, economic participation and productivity, and increase the risk of social exclusion.

We believe that by working on a co-investment model across public, private and third sector, we will see the greatest benefits.

We align and work towards 6 of the 15 objectives of the Future Jersey strategy launched earlier this year.

Social contact



Data source: States Statistics Unit

Measures: % of adults who rarely or never socialise with people outside their household.

The facts: of the 10% of Islanders who reported 'rarely' or 'never' socialising outside their household in 2016, a third of these people were also 'not very' or 'not at all' satisfied with their lives.

Long-term ambition: CONTINUE

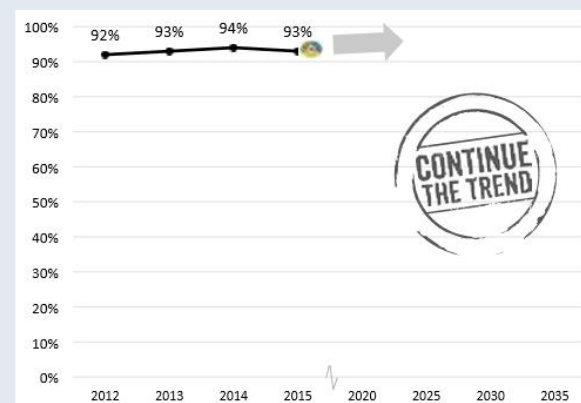
As our society ages, it is important to guard against increasing loneliness. Finding opportunities to improve (eg 32% of those who are unable to work due to sickness or disability 'rarely' or 'never' socialise outside their household) will also benefit health and life satisfaction indicators.

Healthy life expectancy



Under development: will measure the average number of years a person can expect to live in good health. Ensuring longer life expectancy is accompanied by good health is essential if we are to contain rising health and social care costs. Progress will benefit personal and community wellbeing, economic participation and productivity, and more households would be able to sustain financial independence.

Healthy birth weight



Data source: Health and Social Services Department

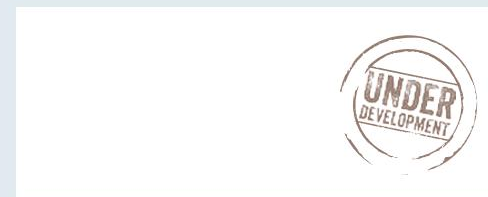
Measures: % of new born babies with a weight appropriate for their gestational age (usually based on an ultrasound scan).

The facts: in 2015, 93% of Jersey babies were a healthy birth weight, 2% were low and 5% were high birth weight.

Long-term ambition: CONTINUE

This is proposed because birth weight that is not within normal ranges has a strong association with poor health outcomes in infancy, childhood and across the whole life course. It also provides a robust proxy measure for maternal health behaviours and progress in reducing the health impact of socio-economic inequalities.

Ready to learn

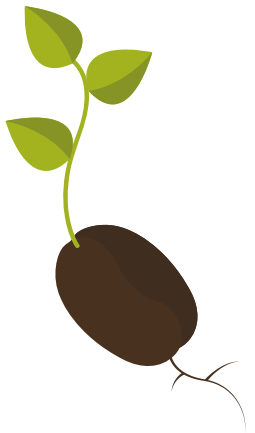


Under development: will measure children's progress in their early years. Positive results would ultimately benefit educational achievement and, in turn, skills, earnings and personal wellbeing.



How Caring Cooks are addressing the problems

Generational culture change



Grow



Cook



Eat



We know that by teaching children to grow, cook and eat nutritious food in childhood and beyond, we can address the problems.

Over the past 4 years we have -

Supported over 100 families experiencing challenges or crisis through our Weekly Meal Service



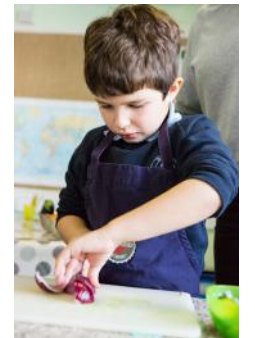
Inspired over 150 people to build the confidence and skills to prepare home-made nutritious meals through our Community Cooking Programme



Provided over 1,000 children with the opportunity to learn how to plant and grow food from seed through the Kitchen Garden Project



Enrolled 552 children on to the pioneering Let's Get Cooking Programme, arming them with essential life skills for the future



How we give children the healthiest start in life



kitchen garden project

An outdoor learning programme connecting children with the environment and teaching them how to plant food from seed and grow it to cook with

**COST TO CARING COOKS-
£4,000 PER SCHOOL**

**COST TO SCHOOL -
£0**



let's get cooking programme

A progressive skills based programme for Key Stage 1 and 2 children in Jersey's primary schools

**COST TO CARING COOKS -
£84 PER CHILD
PER YEAR**

**COST TO PARENTS -
£5 PER CHILD PER YEAR**



weekly meal service

A nutritious 2 course meal delivered to vulnerable families on a Saturday for 6 or 12 weeks -

**COST TO CARING COOKS -
£20 PER FAMILY OF 4 PER
WEEK**

**COST TO FAMILY -
£0**



flourish

A healthy and tasty hot 2 course school lunch each day (Launching September 2019)

**COST TO CARING COOKS-
£5 PER CHILD
PER DAY**

**COST TO PARENTS -
£2.50 PER CHILD PER DAY**

OUR TOTAL ANNUAL RUNNING COSTS FOR 2019 ARE £264,000, ENABLING US TO SUPPORT 000'S OF CHILDREN AND FAMILIES IN JERSEY. WE TRY AND BUILD CO-INVESTMENT MODELS ACROSS ALL OF OUR PROGRAMMES, SO THAT A VALUE ON OUR SERVICES IS FELT BY ALL PARTIES.



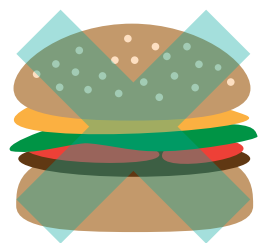
The impact



Better physical health



Improved mental health and body image



More positive attitudes towards food



Social skills development



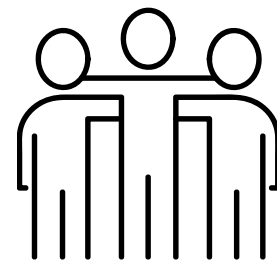
Conversation opportunities they may not otherwise get



Better attainment at school and better outcomes for the future



Less environmental impact



Healthier workforce of the future and healthier Island population

Financial



Cancer is the most common cause of death in Jersey and obesity is the biggest preventable form of cancer.

It costs the Jersey taxpayer £42 million per year in obesity related socio economic costs, which is due to rise to £57 million by 2025.

We can bring this down!



We know it works


Charlton Manor Primary School

We work with evidence based and outcome focussed partners who are already delivering programmes successfully, like Charlton Manor Primary School to develop our programmes for Jersey.

THE CHILDREN'S RESPONSE

At the end of 2016 we asked our pupils to tell us what they thought about healthy eating and what they learn at school. Here are 5 key results from our survey.

100% 
STRONGLY AGREE
I know which foods are good for me

92% 
STRONGLY AGREE
I have learned Maths skills such as symmetry, fractions & percentages, weighing and converting between metric units through cooking

94% 
STRONGLY AGREE
I have learned skills for English, such as writing instructional text, diary entries and descriptive writing through cooking

94% 
STRONGLY AGREE
I have learned scientific principles through gardening and cooking

100% 
STRONGLY AGREE
Charlton Manor helps me to live a healthier life

WHAT CONCLUSIONS CAN WE DRAW?

The data for our pupils' achievements speaks for itself.

- **Pupil premium children** that have a school lunch perform better than those that have a packed lunch.
- In **early years** **86%** of pupils achieve a good level of development compared to **66%** nationally.
- In **Reading** **70%** of pupils who were identified as being from disadvantaged backgrounds were at or above what was expected, compared to **53%** nationally.
- In **Writing** **73%** of pupils who were identified as being from disadvantaged backgrounds were at or above what was expected, compared to **64%** nationally.
- At **KS1 Maths** **98%** of children reached the expected level or above, compared to **73%** nationally.
- At **KS2** **60%** of pupils reached the expected standard in **Reading, Writing and Maths** combined, compared to **53%** nationally.

CHARLTON MANOR CURRICULUM

Our curriculum is all about learning through doing. This approach encourages our pupils to become enthusiastic learners and enables them to meet their full potential.


'I hear and I forget. I see and I remember. I do and I understand.'


These words were the starting point when developing our curriculum. From our Secret Garden and allotment to the teaching kitchen and school trips, our children learn the **English, Maths and Science** curriculum in diverse environments. They also learn about the importance of healthy eating and exercise.

SERVING UP HEALTHY FOOD AND ENCOURAGEMENT

We foster pride in our school's healthy produce and lunch menu by encouraging our **pupils to take turns as waiters**. They clean and set tables, provide water and help with the serving of salad and fruit. Importantly, they also promote healthy eating and encourage the other children to try new foods.

 **65%** of our waiters said they volunteered to help younger children.

 **77%** strongly agreed with the statement: 'I have made a positive difference to some of the children's food choices.'

 **98%** said: 'I make sure I eat healthily as a good role model to others.'



