Chefs in Schools – support available during Covid-19 closures

Chefs in Schools is a small charity that works to transform school food and food education. We train and support chefs and kitchen teams to run school kitchens with the efficiency and passion of a top restaurant. Our approach radically transforms the quality of food all children enjoy each day. During the Covid-19 crisis, we are building on this work and using our networks of schools, chefs and restaurants to ensure that vulnerable children and families in our school communities do not go hungry.

Support during Covid-19
During Covid-19, we’ve developed a lunch box scheme, to help ensure that no child in need of food goes without. Mindful of increasing levels of hunger during the crisis, we have extended the food available through our scheme, to allow up to three others in the household to benefit.

Thanks to generous funding from Guys & St Thomas Charity, we’re able to offer the following provision, in a weekly meal hamper:

- Staples, such as rice, pasta, potato and bread
- Salad items, such cucumber and tomato
- Freshly made sauces, soups and curries

Hampers contain enough food for five meals, for four people. Up to 100 hampers are available for your school, to be allocated by you where you identify need. This does not have to be restricted to those entitled to free school meals, so can be extended to any family you identify as being in a food insecure household.

How does it work?
You order your weekly hampers through your contact at School Food Matters, no later than Monday 12pm. Orders are then prepared and delivered to the school on a Thursday by 1pm, in two deliveries, one of the basic hamper, one of the freshly made sauces.

Your school staff assemble the hampers, along with any additional items you may want to include (eg breakfast items).

Important notes
If you aren’t planning on assembling the hampers as soon as you receive your delivery of freshly made items, these items will need to be put in the fridge until assembly time; you will need to ensure you have sufficient fridge space. The basic hamper can be stored ambient.

Freshly made items will arrive labelled with allergen contents (where applicable) and we will also provide a leaflet to go in each hamper with safe storage and reheating instructions.