

WHOLE SCHOOL FOOD APPROACH

LOCAL OR NATIONAL OR EU POLICIES / RECOMMENDATIONS (e.g.,

- Schrijf van vijf
- EU scheme on fruit provision in schools
- Healthy and sustainable school canteen

- Does the school canteen and/or school vending machines use sustainable and healthy food? (e.g., organic foods, local products, seasonal products, minimisation of plastic and waste, minimisation of ultra processed foods (UPFs), etc.)
- Does the school have a school garden? How is it incorporated in the educational process? How is it used for food supply for the school?

- How are the students involved in investigating, understanding and recommending changes on school food issues?
- How does the school stimulate creativity, critical thinking, citizenship in the food learning process?
- How does the school incorporate experiential learning and project-based learning (PBL) in the learning process on food topics?
- How does the school involve its students in school food topics?



- How do students define Healthy Sustainable School Food (HSSF)?
- Is the topic of HSSF an important topic for the school?
- Is HSSF addressed in the curriculum? In which subjects and in what depth?
- Do the students contact research in the school on HSSF?
- What do the students want to learn about HSSF? Are they receiving enough knowledge on HSSF?

- What knowledge/skills/competencies/talents in relation to HSSF do teachers need?
- Is training needed and what kind?
- How can teachers communicate/collaborate with each other on HSSF?

- How is the school connected to food-related actors in its community?
- How does the school use community food stakeholders as a learning opportunity/learning environment?
- How does the school connect with local food producers in the area?