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Mrs C Platts  
Headteacher  
Hendal Primary School  
Hendal Lane  
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WF2 7QW

Dear Mrs Platts

Ofsted survey inspection programme – Healthy eating in schools

Thank you for your hospitality and cooperation, and that of your staff, pupils and parents, during my visit with my colleague from the School Food Trust on 7 October 2009, to look at your work on healthier eating and school food provision.

The visit provided valuable information which will contribute to our evaluation and reporting. Any published report is likely to list the names of the institutions visited, but we would not identify individual institutions within the report itself.

The evidence base used to inform the judgements made included: interviews with parents, pupils and staff; scrutiny of school documentation, such as your school evaluation and school food policy; analysis of pupils' work, and observation of ten lessons, an assembly and school lunch.

I undertook to provide a brief written version of the main points made in our feedback at the end of the visit, to support development in healthier eating and school meals.

The quality of provision to promote healthy eating is good.

The quality of provision to promote healthy eating is good.

Compliance with the Department for Children Schools and Families' (DCSF) food-based and nutrient-based standards for school food

Compliance with the DCSF food-based and nutrient-based standards for school food is outstanding.

- The school meets all the food-based standards for school lunches and breakfasts. It complies with all the nutrient-based standards for school lunches.

### The quality of the dining experience

The quality of the dining experience is good.

- Pupils are actively involved in improving the dining experience. They suggested the brightly-coloured tablecloths which look really cheerful. Pupils like being able to choose where they sit.
- Queuing is kept to a minimum. Pupils have plenty of time to eat their meals and talk to their friends. Staff eat with pupils and this impacts positively on the quality of the dining experience. Behaviour is good.

### Helping pupils and parents to make healthier choices

Strategies for helping pupils and parents to make healthier choices are good.

- Parents spoke positively about the guidance the school provides for healthy eating. They were pleased their children eat more fruit and fewer sweets. They found the school's advice for packed lunches helpful.

### Development of pupils' knowledge and personal skills

Development of pupils' knowledge and personal skills is good.

- Pupils knew how to make healthy choices about the food they select. They enjoyed the many opportunities for cooking. They were appropriately reminded and encouraged to drink water. They understand how to choose a balanced diet and the need for the 'five a day' helpings of fruit and vegetables.

### Teaching about healthier eating

Teaching about healthier eating is good.

- Pupils have plenty of opportunities to handle fresh ingredients and make dishes from them. Good use is made of the new food technology room. A good range of food preparation activities were observed in the lessons seen. Pupils from the foundation stage made vegetable soup and fruit salad, older pupils made bread and Mediterranean roast vegetables. Pupils tasted a wide range of different and exotic fruit which they were also encouraged to draw and name.

- The new school garden provides pupils with an excellent insight into food production. Pupils are able to prepare, cook and eat the fruit and vegetables they have grown.

### Planning the curriculum

Planning the curriculum is good.

- Healthy-eating messages are consistent. Planning in staff teams ensures all teachers are confident about introducing food work. However, planning is not formally coordinated to ensure there is good progress across the key stages; so higher attaining pupils may not always be sufficiently challenged.

### Leadership and management

Leadership and management are outstanding.

- Your vision for the school is shared by all staff, including the school cook and her staff. Everyone values pupils as individuals. Pupils' opinions are frequently sought and, as much as possible, acted upon.

Areas for improvement, which we discussed, include the need to:

- further develop the planning to ensure continuity and the progression of knowledge about 'healthy eating' to ensure that higher attaining pupils are appropriately challenged.

I hope these observations are useful as you continue to develop healthier eating and provision for food in the school.

As I explained during the feedback, this letter will be copied to your local authority and will be published on the Ofsted website. It will also be available to the team for your next institutional inspection.

Yours sincerely

Michelle Parker  
Her Majesty's Inspector