

# CHEFS IN SCHOOLS



**AN INTRODUCTION**

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**“It’s more than just the food on the plate.  
It’s the education that comes along with it.  
By the time the pupils leave at 18 you want  
to make sure they know how food can help  
keep themselves healthy, but also keep  
their brain engaged.”**

**Samantha Palin,  
Headteacher at  
Woodmansterne  
School**

**THE FUTURE  
IS BRIGHT.  
IF WE STOP  
FEEDING  
THEM BEIGE**

**CHEFS IN SCHOOLS** 

**JOIN THE SCHOOL FOOD REVOLUTION**

# WHO WE ARE

'The restaurant chefs transforming school meals'  
**Observer Food Monthly**

'Hackney cooking school plants seeds of healthy eating'  
**Financial Times**

'[The] cooks are not only cooking, but they are transforming the schools. They are teaching children to cook, and training their kitchen staff.'  
**Daily Telegraph**

'Chefs in Schools is a great and badly needed initiative'  
**Prue Leith in The Guardian**

'Ensuring that every child eats well in school, develops a healthy relationship with food and learns to cook savoury dishes from scratch.'  
**Huffington Post**



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# OUR TEAM



**Nicole Pisani**  
Executive Chef

Nicole is the culinary visionary at the heart of Chefs in Schools. She co-founded the charity with Henry and headteacher Louise Nichols.

Formerly Head Chef at leading London restaurant NOPI, Nicole took on the challenge of school food in 2015, and now personally oversees spreading the revolution to schools across London and beyond.



**Henry Dimbleby**  
Chair

Henry co-founded Chefs in Schools and chairs our Trustee board. He was co-author of the 2014 School Food Plan, commissioned by the Department for Education.

He is co-founder of Leon Restaurants and a founding director of the Sustainable Restaurant Association.

Henry was commissioned by government to write the National Food Strategy, released in 2021.



**Naomi Duncan**  
Chief Executive

Naomi spent her early career running restaurants, cafes and bars in commercial, business and education settings.

Inspired by the release of the School Food Plan in 2014, she quit her job and went to work directly with schools to help them implement the philosophy.

Along with Nicole, Naomi leads the Chefs in Schools team to deliver their mission

# WHAT WE DO

One in three kids leaves primary school obese in the most deprived areas. Investing in kids' health through school food and food education can help shape lifelong healthy eating habits, improve educational attainment and behaviour.

We're kicking off a **ground up revolution** to bring great school food and food education into every school in the country, by **working with schools directly to bring catering back in-house**, integrating it with food education and proving that you can both feed kids well, *and* teach them to make and enjoy real food

We have also developed the **School Chef Educator** training programme. This can be delivered where a school has a contract catering partner who is willing to put catering staff forward. The course teaches child nutrition, the school food standards, and the importance of school chefs in educating kids about food.

**We work in schools where Headteachers and Senior Leadership invite us in because they want to see change**, and be part of the revolution.





# WE'RE TEACHING

# SCHOOL

# LUNCHES

# A LESSON

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## CASE STUDY

In 2019, we started working with Woodmansterne School, an all-through school in south-west London. Their contracted food provision was very poor; serving frozen, beige food, food waste levels were high and children were not respected like a customer. Children were unhappy and parents were complaining.

After a few teething problems –the first chef recruited was the wrong fit –we helped the school to find Chef Jacob and Chef Sam. They had previously run a street food business and were looking for a more meaningful career. We provided support and training to help Sam and Jacob make the transition to the school setting. They have skilled up their team and encouraged them to contribute their own recipes to the menu, for example Naomi whose jollof rice is a huge hit with the kids.

Jacob and Sam have transformed the food at Woodmansterne and are involved in delivering the food education. They have set up food innovations including a food smoker and a kojilab and have aspirations to open the first Michelin starred restaurant in a school. Watch this space!

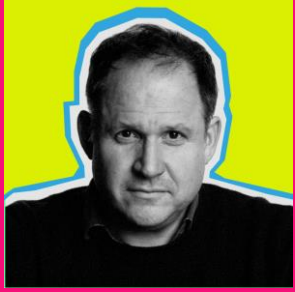


**“Before the food was kind of bland, pizza and paninis. Now it’s much more exotic and diverse, and the food has much more flavour. The presentation has improved, too.”**

**Adem, Year 10**



# TRUSTEES



**Henry Dimbleby**  
Chair and  
author of the  
National Food  
Strategy



**Louise Nichols**  
Executive Head  
teacher of the  
Leap  
Federation of  
Schools in  
Hackney



**John Lee**  
Executive  
Director, very  
active in the  
charitable  
sector



**Thomasina Miers**  
Director of  
Wahaca and  
writer, The  
Guardian



**Jaz Notay**  
Treasurer, Jaz  
is Managing  
Director of  
Ellora



**Jane Amphlett**  
Head of  
Employment,  
Howard  
Kennedy



# PATRONS



**Prue Leith**  
Founder of  
Leiths Cookery  
School and  
former Chair of  
The School  
Food Trust



**Carmel  
McConnell**  
Founder of  
Magic Breakfast



**Yotam  
Ottolenghi**  
Co-owner of  
Ottolenghi and  
Nopi, food writer,  
The Guardian



**Ailana  
Kamelmacher**  
Founder Story PR



**Rosie Boycott**  
Former London  
Food Chair



**Lisa Markwell**  
Former Food  
Editor of The  
Sunday Times  
and Code



**Joanna  
Weinberg**  
Food writer,  
author,  
journalist

# JOIN THE REVOLUTION

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