

Name of your Organisation:	ProVeg UK
Name of the project TFN funded:	School Plates
Date Funded by TFN:	December 2022
Were you able to undertake your project as planned?	Yes
Can you describe and/or demonstrate the specific impact that TFN funding has had against your initial objectives?	<p>STRATEGY</p> <p>After gratefully raising £23,000 at the Festive Crowdfunder event in December 2022, we allocated the funds to expand our School Plates programme into Scotland and Northern Ireland. In February 2023, we hired a part-time Programme Coordinator (Scotland & NI).</p> <p>We saw big potential for school menu change in both countries, particularly in Scotland, where the nutritional guidelines for school food and the typical structure of school food provision make menu change easier to achieve than in England.</p> <p>Our plan was to draw upon all our experience and expertise from working in England, where we have now supported 64 major school catering partners, mostly local authorities, to make their menus healthier and more planet-friendly. We planned to offer our usual services of menu consultation and advice, recipe development, and chef training workshops - tailoring everything to the national nutrition guidelines for school food in each country.</p> <p>IMPACT</p> <p>We are now providing our services to seven of the 23 local authorities in Scotland: East Renfrewshire Council, Renfrewshire Council, Dumfries & Galloway Council, Shetland Council, and, though the private caterer Tayside Contracts, Dundee City Council, Perth and Kinross Council, and Angus Council. These caterers are responsible for the meals in around 340 primary schools, serving lunches to around 53,000 children daily.</p> <p>In addition, we are in discussions with the following 11 local authorities about working together on menu change: Glasgow City Council, City of Edinburgh Council (through the private caterer Amey), Argyll and Bute Council, South Ayrshire Council, Fife Council, Aberdeen City Council, Midlothian Council, Falkirk Council, Moray Council, North Lanarkshire Council, and Stirling Council. We expect to partner with them all next year.</p> <p>This year has been our most impactful to date, helping an estimated 12.4 million school meals become meat-free or plant-based across the UK, with around 500,000 of these taking place in Scotland. Since launching in 2018, our estimated overall impact is 24.9 million meals turning meat-free or plant-based,</p>

	<p>reducing CO2 emissions by approximately 15,500 tonnes, which could run over 3,400 petrol cars for one year.</p> <p>We also ran our first in-person Plant-based Cooking in Schools Workshop in Scotland. This was delivered to 14 of East Renfrewshire Council’s school catering staff, many of whom are development chefs, who train individual school cooks. This was to inspire them, and to give them the tools and techniques to work more confidently with plant-based ingredients and recipes. On the day, they prepared and tasted eight of our School Plates recipes. All attendees said their “understanding of the benefits of plant-based food” had increased and now “feel more confident” about preparing it. We also had attendees to our monthly online workshops from eight local authorities in Scotland.</p> <p>At the start of the year we launched our ProVeg School Plates Awards - our UK-wide accreditation scheme to recognise nutritious and climate-friendly school menus. We score menus against our checklist of evidence-based actions around meat reduction and the promotion of plant-based food and if menus score enough points they will receive a Bronze, Silver or Gold Award. Since then, we have awarded our first Award in Scotland, with Renfrewshire Council achieving Bronze. This means that they, among other things, have a meat-free day each week, and have changed their menu language to encourage more children to choose meat-free and plant-based options. They are also serving two plant-based main meal options each week.</p> <p>In Northern Ireland, we met with the Head of Catering at the Education Authority NI, the governmental organisation responsible for the catering of all schools in Northern Ireland in a very centralised structure. They cover 1,100 schools, serving 140,000 meals per day. The meeting was very positive and there was interest in us visiting and running an in-person workshop at their new training academy. We will be following up in early 2024.</p>
<p>What portion of the project did TFN fund?</p>	<p>1</p>
<p>How many direct beneficiaries did the TFN funded project reach?</p>	<p>18 local authority catering teams, and 25 caterers participating in our Plant-based Cooking in Schools Workshops (in-person or online)</p>
<p>How many indirect beneficiaries did the TFN funded project reach?</p>	<p>53,000 children eating school meals daily at the schools where we’ve influenced the menus</p>
<p>Were you able to leverage further funding as a result of TFN support?</p>	<p>Yes</p>
<p>If yes, how much were you able to raise?</p>	<p>£41,000 from the Ennismore Foundation to expand the programme into the education of children.</p>

TFN IMPACT REPORT



Did you receive any pro-bono support, volunteer offers or introductions as a result of the event?	No
How important was TFN funding in helping you achieve your objectives?	We would have found it difficult to achieve our objectives without TFN funding
Has the training you received from TFN better prepared you in pitching your organisation to potential funders?	Yes
Has TFN increased your capacity to raise further funds?	Yes
Can you tell us any personal stories to highlight the value of the project?	Not yet, but we may be able to soon.
Since presenting at TFN, has your organisation undergone any other significant changes?	It has grown considerably. We've expanded the team from 3.6 FTE to 5.8 FTE.
Do you have any other comments or feedback on the experience of the TFN process?	The whole process was a privilege and a joy. The support from the whole team, especially Eugenie in helping me prepare to pitch, was enormously helpful and really fun to be part of. I could hardly have enjoyed the experience any more. Thank you so much.