



**RETHINK
FOOD**

RETHINK FOOD EDUCATION

CASE STUDY

**BECKFOOT
HAZELBECK**



Here at Rethink Food, we are working to deliver 10,000,000 hours of food education by 2030 in support of improved food security. The Rethink Food Education programme was founded on the basis of creating food secure futures for children. Each week, partner schools receive 7 crates of surplus food that is used as an educational tool and distributed by young people to their community. Children create their own social enterprise with individual branding, marketing and job roles then distribute it to the community, alongside an education programme that specialises in positive climate actions. It removes the stigma of taking surplus food, and provides children with the autonomy to teach their community about the climate and empower them to live food secure lives.

Beckfoot Hazelbeck Academy is an Outstanding Secondary School that is for children with severe learning difficulties, and specialist educational needs. Based in Bradford, the school has 156 students and approximately 80 members of staff. Since 2020 Hazelbeck has received 7 crates of surplus food a week that is actively used as an educational tool and distributed to the school community. Parent Liaison Officers ensure that families get the care and support they need. Each week food parcels are sent to 8 families who have been flagged as needing extra support, as well as additional parcels that are provided over the school holidays after a delivery.



At Hazelbeck, the Rethink Food Education programme is adapted to the needs of the educational environment and provides an insightful and proactive approach to incorporating Life Skills into the daily lives of Hazelbeck students. Sixth Form students have created 'Beckfoot Bites', their own social enterprise that is a pillar in the school community. Beckfoot Bites has been adapted as a working shop and 'bag in service'. Students use a working till and real tender, stack shelves and rotate stock, as well as creating their own online shopping service where they email out the available stock to the school community and deliver it to staff and students.

"I have helped out on the till, restocked the shelves and done deliveries to other classes.

I like helping in the shop, its fun and its a good experience."

6th Form Student at Hazelbeck

Hazelbeck utilises surplus food to its maximum capacity and has created a positive food culture that brings the school community together.

This means that any food that is close to waste is frozen and used in other ways. One method is through Ready, Steady, Cook classes based on the famous TV show, pupils create a meal based on the ingredients they have in front of them.

This might be frozen, or surplus stock that is in abundance (for example, at one point Hazelbeck had plenty of tins of tomato soup).



The Community Cafe offers surplus food to the community with the students at the centre of the experience. Each week students will invite family members or other classes to experience the cafe where they will serve them surplus food and learn food hygiene and hospitality skills.



Additionally, excess surplus food is used for food exploration and sensory learning for children with complex learning needs, including children who are visually and hearing impaired. This has included surplus food with interesting texture or smell such as fruit that is close to waste, and food that can be made into a paste like lentils and explored in a sensory environment. Extra curricular activities such as Duke of Edinburgh are subsidised with the cost of food minimised through Beckfoot bites.

"I thought Beckfoot Bites was really worthwhile. It promoted Student leadership- helping to run the scheme, sending emails etc. It also teaches our students about budgeting and food waste. It promoted the concepts of saving money and resources for both staff and students. It has certainly made Red base think about making meals out of what we have. We have saved money too."

Teacher at Hazelbeck



Hazelbeck has adapted the Rethink Food Education programme to suit the needs of the children in their school community. The surplus food is maximised to ensure as much food as possible is prevented from waste and that lifelong learning skills are consistently integrated into the curriculum, with food at the centre.