|  |
| --- |
| **Mixture of HAF and non HAF funded children** For providers who provide meals on-site, consider making the same healthy food available to all children, but with an additional charge for those non-HAF funded places.For providers who buy in meals, consider making the same healthy food available to all children, but with an additional charge for those non-HAF funded places.Some of the time making food on site i.e. Tuesday and Thursday * Non HAF Children bring packed lunch
* HAF Children make packed lunch on site (individual approximate cost £1.62 per child, per day)
* this would be a much lesser cost than buying in food
* meet the environmental factors of the programme
* making sure that providers and children are involved in the planning and preparation of food, effecting long-term change

Monday & Wednesday * Bought in hot meals for everyone (individual approximate cost £4.40 per child, per day)
* Providing a variety for children and meeting HAF aspiration that providers should, where possible, offer hot meals
* This would not increase any payment made by non-funded families (although a slight increase would be proportionate and reasonable)
* It is important that you look at your costings for your HAF and non HAF funded children breaking it down to an hourly rate

On approximately 50 children 50% HAF 50% non HAF total costing for food for 4 days would be**; £521**£440 hot food for all children £81 for packed lunches made on site for HAF Funded children  |
| **Fully funded HAF programme** Research has shown that the school holidays can be pressure points for some families. For some children that can lead to a holiday experience gap. Children from low-income households are:* less likely to access organised out-of-school activities
* more likely to experience ‘unhealthy holidays’ in terms of nutrition and physical health
* more likely to experience social isolation

The Local authority has made the decision that packed lunches from home will not be allowed because funding is provided for each child’s lunch. This is in line with the programmes main aim to ensure children are fed and have fun providing a positive impact on children and young people.It is recommended that children are involved in preparing food and able to put on their plate the food that they want. This avoids a child not eating the food that is provided. The exception is, if a child has severe allergies. Consideration needs to be given to:‘Providing food on site can provide an opportunity to engage children and families in food preparation and nutrition. Providers have reported that when children are involved in designing menus and the preparation of food, they are more engaged and more willing to try new and healthier food.’ |