Health Impacts of Eating in or out of School at Lunchtime

Research Findings

Wednesday 13th June 2012 St. Andrew's in the Square

Fiona Crawford, Glasgow Centre for Population Health Dionne Mackison, University of Stirling











Presentation

 (Very) brief synopsis of previous research findings

Follow-up research on stay-on-site policies

 Pilot study exploring nutritional quality of popular 'out of school' foods



Previous Research (2007)

- Healthy school food policy was a success story (particularly in primary schools)
- The physical and social environment were crucial
- Snacks, pack lunches, and eating out problematic
- Secondary schools were the real challenge

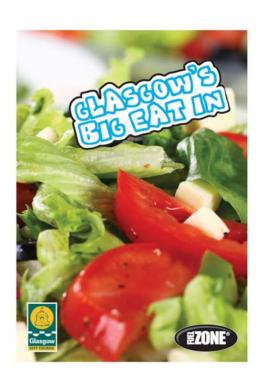




The Big Eat In

- One year pilot during 2009/2010 academic year
- First year pupils 'encouraged' to stay on the school premises at lunch-time in 8 secondary schools

 Evaluation of impacts - GCPH and ScotCen Social Research













School lunches 'reduce truancy', pilot project finds

Keeping children in school at lunchtime encourages them to eat more healthily and reduces accidents and truancy, according to the findings of a pilot project.

Pupils at eight Glasgow schools were kept in the grounds and offered activities alongside healthy food.

As a result, more children ate school meals and staff reported less truancy and improved safety.



Pupils were offered activities alongside healthy food

The pilot has now been rolled out to a further seven schools.

The pilot scheme, organised by Glasgow City Council, the Scottish Centre for Social Research and the Glasgow Centre for Population Health, was carried out among S1 pupils between August 2009 and June last year.

It was also found that pupils enjoyed the lunchtime activities and said there was less pressure to go out even if they did not want to.

The study found there was also less bullying and teasing and staff reported reduced lateness for class.

Related stories

School meals 'help fussy eaters'

School meals get 'deli' makeover

More pupils taking school dinners

Impacts

- Stay on site policies sustained and extended
- Commitment by GCC Leader to revisit primary school lunchtime policies
- Alternatives to school canteen food explored by Cordia
- More research to explore sustainability of stay on site policies and external commercial food environment

Big Eat In Follow Up Study

- Commissioned research during spring/summer 2011 (ScotCen Social Research)
- Focus groups and interviews in 4 schools
- Research explored...
 - Practical implementation of stay-on-site policies
 - Junior secondary pupils' views and their nutritional attitudes and behaviour
 - Staff views
 - Staff and pupil views regarding future stay-on-site policies

Findings

- School stay on site policies offer multiple benefits
- Staff, parents/carers and many pupils very supportive of continuation
- Encouragement rather than enforcement
- Managing pupil expectations and parental involvement
- Lunchtime activities
- External environment of great concern to staff and parents/carers

Food Outlet Study

How does the quality of food purchased by secondary pupils from outlets near Glasgow secondary schools compare with nutrient standards set for food and drinks provided by schools in Scotland?











Research Objectives

- Description of numbers and type of commercial outlets near five Glasgow secondary schools
- 2. Identification of popular outlets and observation of purchases by pupils
- 3. Purchase and analysis of a sample of popular savoury foods items to compare nutritional quality against Scottish nutrient standards for school lunches



Methods

- GIS mapping of outlets in each study area
- Assessment of characteristics of outlets located near pilot schools
- Observational research to identify foods popular with secondary pupils
- Purchase of sample of popular foods and nutritional analysis to compare quality with national standards



Findings

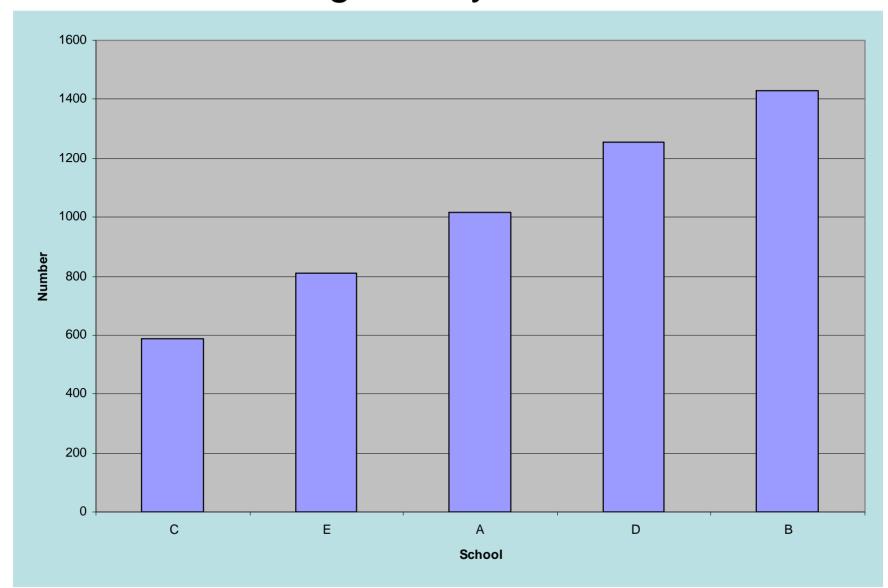


Pilot Schools

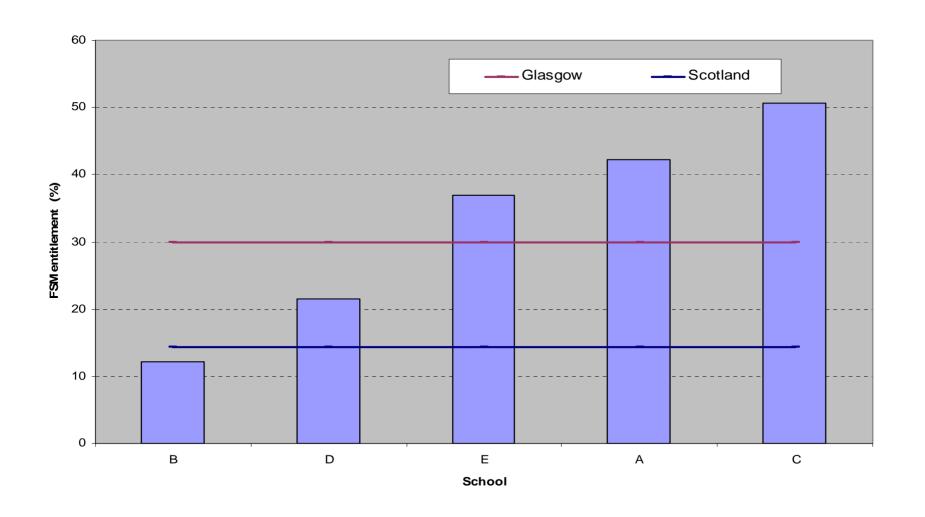


School Roll

Source: Glasgow City Council, 2010

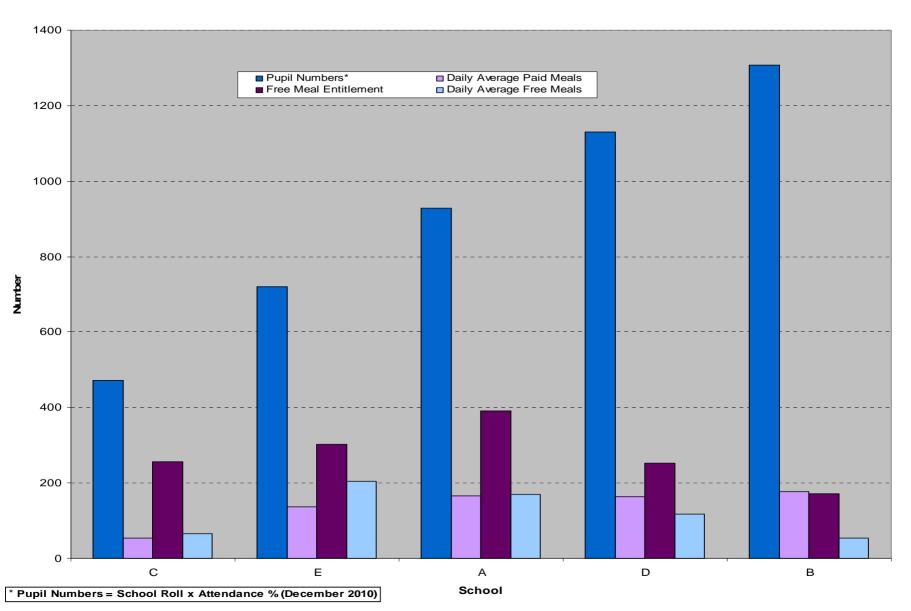


Free School Meal Entitlement Source: School Meals in Scotland, 2010



School Meal Uptake

Source: Cordia, October 2011



Characteristics of Outlets

- Clusters near schools often on busy roads
- Marked heterogeneity
- Chip shops, convenience stores, bakeries, vans, cafés, pizzerias, sandwich shops and supermarkets
- Diversity of internal environments and items on sale
- Lunchtime offers, meal deals, price promotions etc.









The Canteen

COME AND GET YOUR LOYALTY CARD FOR A FREE LUNCH.

DELICIOUS NEW MENU FOR SCHOOLKIDS

BBQ Beef Burgers, Cajun Chicken Burgers, Hot Dogs, Chicken Curry, Filled Pitta Breads, Pizzas, Chips & much more..... WE DO HALAL!

THE BEST VALUE FOR MONEY IN





ANY ROLL ROAST BEEF **ROAST PORK** CHEDDAR CHEESE **ROAST TURKEY** STEAK LOAF **LUNCH TONGUE** CHICKEN ROLL JELLIED VEAL CHOPPED PORK HONEY HAM CORNED BEEF BOILED GAMMON **GARLIC SAUSAGE • TUNA MAYONNAISE** TURKEY SADDLE • TUNA STEAK



Pupils' Purchasing Behaviour

- Brisk exodus out of school (40 minute lunch break)
- Long queues at most popular outlets some evidence of particular age groups/sex favouring certain outlets
- Rapid turnover
- Chips, chips and more chips (with rolls, curry sauce, gravy, cheese, fish etc) most popular....
- Followed closely by sausage rolls, pizza, pot noodles, beef burger/cheese burger, rolls and sausage, donner kebabs...
- Followed by sugary drinks, chocolate, crisps, sweets ...



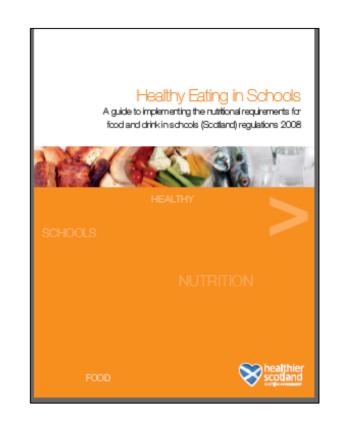
Nutrient Analysis

- Key findings
- 45 savoury food items
- Main focus is energy, fat, saturated fat and salt
- Comparison with the Nutrient Standards for School



Nutrient Standards for Schools

- Designed to ensure a third of daily nutritional requirements are provided by school meal
- Represent amount of energy and nutrients to be provided for an average day's school lunch



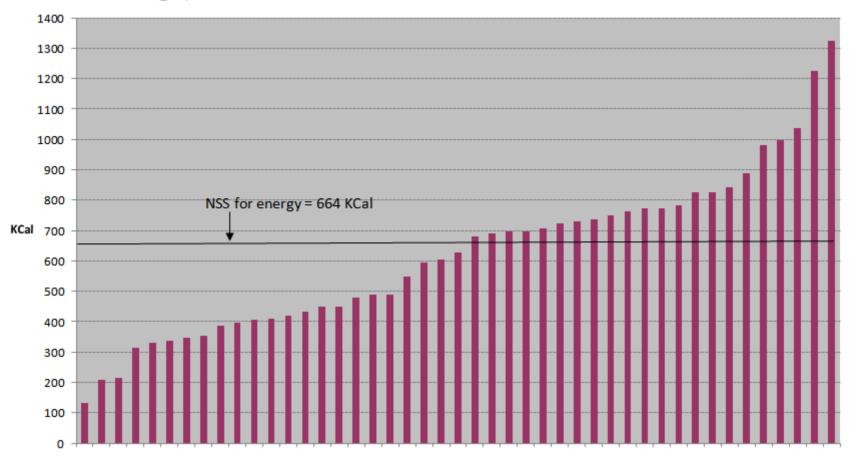


Nutrient Standards for Schools

	An average day's	An average day's
	primary school lunch	secondary school lunch
Energy	557 kcals	664 kcals
(calories/kilojoules)	2328 kJ	2776 kJ
Total fat	Not more than 21.7 g	Not more than 25.8 g
Saturated fat	Not more than 6.8 g	Not more than 8.1 g
Total carbohydrate	Not less than 74.3 g	Not less than 88.5 g
Non-milk extrinsic sugars	Not more than 16.3 g	Not more than 19.5 g
Fibre (NSP*)	Not less than 4.5 g	Not less than 5.3 g
Protein	Not less than 8.5 g	Not less than 13.6 g
Iron	Not less than 3 mg	Not less than 4.4 mg
Calcium	Not less than 165 mg	Not less than 300 mg
Vitamin A	Not less than 150 µg	Not less than 187 µg
Vitamin C	Not less than 9 mg	Not less than 11 mg
Folate	Not less than 45 µg	Not less than 60 µg
Sodium‡	Not more than 745 mg (not more than 686 mg by 2010)	Not more than 894 mg (not more than 824mg by 2010)
Zinc	Not less than 2.1 mg	Not less than 2.8 mg

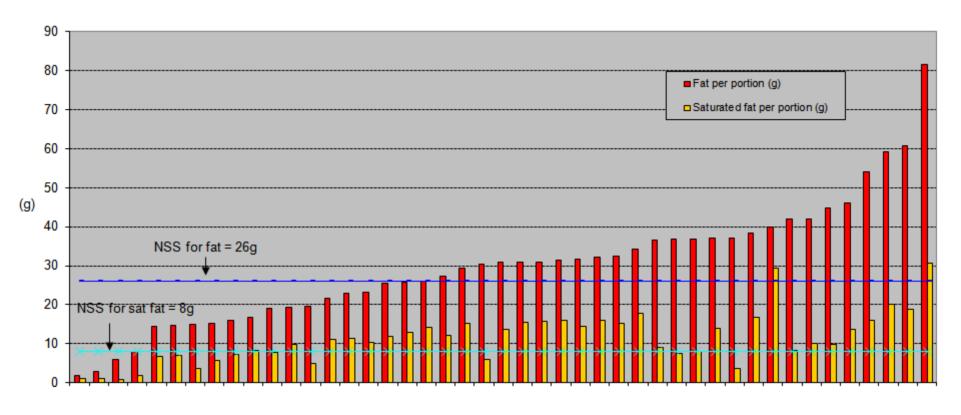


Energy



- Variation in energy content across purchases
- Also seen the impact of portion size on the overall energy content of items purchased

Fat & Saturated Fat



- Variation in fat and saturated fat content
- Majority of samples exceeded the level of fat & saturated fat outlined in the NSS
 - Excluding other purchases!

Salt

- Ranged from 0.4 -4.5g "per portion" salt
- > Analysis did not incorporate:
 - >added table salt
 - > salt included in condiments
 - >additional items purchased

Summary

- > With regards to the nutrient standards:
 - > Half the samples exceeded recommended energy levels
 - Over half exceeded recommended fat and saturated fat levels
 - Over a third exceeded recommended salt levels

- > Analysis presented excludes:
 - Other purchases
 - Any meal "add ons" or condiments



Overall Conclusions

- Primary and secondary school stay-on-site policies offer multiple benefits
- Eating out at lunchtime is very popular
- Nutritional quality of 'out of school' food is very poor
- School staff and parents/carer are right to be concerned about pupils leaving school at lunchtime

