



UK Government

School food standards: updating the legislative framework

**Government consultation response
supplementary annexes**

September 2026

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Introduction

This document provides supplementary annexes to accompany the government consultation response on updating the School Food Standards legislative framework.

The annexes contain additional information on the revised standards, the characteristics of respondents and levels of participation in the consultation, stakeholder engagement undertaken to inform policy development, and the key themes identified through the consultation analysis.

Annex A: Revised school food standards comparison with 2014 regulations

Following consideration of consultation responses, the government has agreed a series of updates to the School Food Standards, subject to Parliamentary approval. The tables below compare the current standards with the revised standards and reflect the outcomes of the consultation.

Breakfast standards

Introducing breakfast standards to ensure a healthy, balanced offer at breakfast in line with the rest of the school day.

A starchy carbohydrate (such as bread or cereal) must form the basis of the breakfast offer.

While the existing School Food Standards apply across the whole school day, including breakfast, there are no specific standards for breakfast provision.

Table 1: Breakfast standards

Food type	Revised standard - the only permitted items available at breakfast are:
Breakfast cereals	Cereals permitted at breakfast are: • cereals with a maximum of 5.5g/100g total sugar • no added sugar muesli • plain unflavoured porridge
Breads and bakery goods	All breads to be at least 4g fibre/100g (or at least 50% wholemeal flour), and no more than 5g fat/100g. On 2 days a week, one of the following bakery goods can be served: • teacakes • crumpets • unsweetened pancakes Crumpets, teacakes and unsweetened pancakes are excluded from meeting the fibre requirements of containing at least 4g fibre/100g or at least 50% wholemeal flour.

Breakfast standards continued

Food type	Revised standard - the only permitted items available at breakfast are:
Fruit and vegetables	A portion of fruit or vegetables must be available at breakfast. This can be fresh, dried, canned in juice (not in syrup), defrosted from frozen, or cooked. Fruit does not include fruit juice, smoothies and fruit purees. Vegetables do not include potatoes, canned pasta in tomato sauce or baked beans.
Dairy and plant-based versions	Plain unsweetened and unflavoured semi skimmed, skimmed, 1% or lactose free milk. Plain soya, pea and oat drinks. Must be unflavoured, unsweetened or no sugar and fortified with each of these micronutrients: calcium, iodine, vitamin D, riboflavin, vitamin B12. Dairy yoghurt to be less than 10g/100g total sugar and not contain non-sugar sweeteners. Plant based versions to be less than 7g/100g total sugar, not contain non-sugar sweeteners, and are fortified with each of these micronutrients: calcium, iodine, vitamin D, riboflavin, and vitamin B12. Cream cheese permitted at a maximum of twice a week.
Proteins	Eggs (not fried) Baked beans. Pulses. Meat alternative products, (such as vegetarian sausages) once a week Secondary schools: Processed meat from the specified products list can be served once a week. Processed meat may be served only once per week, either at breakfast or during the school day, but not both. Any processed meat served at breakfast counts towards the weekly maximum of one portion.

Breakfast standards continued

Food type	Revised standard - the only permitted items available at breakfast are:
Spreads	Reduced sugar jams and marmalades must be limited to sachets or portions of no more than 10g or one teaspoonful. Savoury spreads must be limited to sachets or portions of no more than 10g or one teaspoonful. Chocolate spreads are not permitted.
Sugar and no and low-calorie sweeteners	Sugar, honey, syrups and non-sugar sweeteners must not be available to add to food or drinks after cooking or preparation. Foods and drinks containing no and low-calorie sweeteners must not be served in primary school. Foods containing no and low-calorie sweeteners must not be served in secondary school. Sweeteners are detailed in the glossary.
Drinks	Free, fresh drinking water at all times and must be available where food is served The only drinks permitted are those listed in the school food standards for the whole school day.

Whole school day standards

Starchy food

These revisions have been proposed to contribute to increased fibre intake among pupils and encourage variety by maintaining the limit on starchy carbohydrates cooked or prepared with fat or oil.

Table 2: Starchy food

2014 standard	Revised standard
One or more portions daily;	One or more portions of food from this group every day across all main items whenever served.
3 or more different types per week;	3 or more different starchy foods each week.
one or more wholegrain varieties per week;	All pasta dishes served on at least one day each week must contain at least 50% wholewheat pasta.
starchy foods cooked in fat or oil no more than 2 days per week;	Bread must be available every day.
bread with no added fat must be available daily.	All breads to be at least 4g fibre/100g (or at least 50% wholemeal flour) and no more than 5g fat/100g. Crumpets, pizza bases and tea cakes are excluded from meeting the fibre requirement.
	Starchy foods that are cooked using fat or oil (including flash fried or coated in oil at manufacture) may be served on no more than 2 meal occasions per week, and only when they form part of a meal.
	When served simultaneously, meat and vegetarian dishes containing starchy carbohydrates cooked using fat or oil count once.

Fruit and vegetables

These revisions have been proposed to ensure that all menu items offered across the school day contribute to the overall fruit and vegetable provision and promote variety across the week.

Table 3: Fruit and vegetables

2014 standard	Revised standard
One or more portions of fruit daily; one or more portions of vegetables daily; at least 3 different fruits and 3 different vegetables per week; fruit and/or vegetables available in all food outlets.	All starters and desserts to be accompanied by, or contain, one or more portions of fruit or vegetables (this does not include fruit juice, smoothies and fruit purees. Canned fruit must not be in syrup). Fruit and/or vegetables must be available in all school food outlets. At least 3 different fruits or vegetables each week. One or more portions of vegetables or salad must be included as part of all main items every day whenever served. Vegetables do not include pureed vegetables, potatoes, canned pasta in tomato sauce, baked beans, pulses served as protein. Vegetables that are added to dishes can only count as a portion if the vegetables added amount to a full portion.

Dairy and plant-based versions

These revisions seek to limit the amount of free sugars and saturated fat provided by dairy products in schools. We are also seeking to recognise the prevalence of plant-based options and ensure only fortified varieties are offered. There will be a phased approach for secondary schools on the requirement to limit foods containing cheese.

Table 4: Dairy and plant-based versions

2014 standard	Revised standard
A portion daily; lower fat milk available for drinking at least once a day.	A portion of food from this group every day. Plain unsweetened and unflavoured semi-skimmed, skimmed, 1% or lactose-free milk must be available for drinking at least once a day during school hours (including an exemption for faith schools that are unable to comply). In addition, plain soya, oat and pea drinks can be served, provided they are unflavoured, unsweetened or contain no sugar, and are fortified with calcium, iodine, vitamin D, riboflavin and vitamin B12. Whole milk may be provided for pupils up to the end of the school year in which they attain the age of 5. Dairy yoghurt, fromage frais, custard and rice pudding must contain less than 10g total sugar per 100g and must not contain sweeteners. Plant-based versions must contain less than 7g total sugar per 100g, must not contain sweeteners, and must be fortified with calcium, iodine, vitamin D, riboflavin and vitamin B12. Primary schools: No more than 2 portions of food that includes cheese may be served each week. Secondary schools until September 2028: No more than 3 portions of food that includes cheese each week. From September 2028, the maximum serving of cheese will reduce to 2 portions a week. These limits apply to all main items whenever served and include plant-based versions (that must be fortified with calcium). This excludes cheese as an optional topping for jacket potato and pasta. Where meat and vegetarian dishes containing cheese are served at the same time, they count as one meal occasion.

Proteins: meat, fish, eggs, pulses, and other proteins

These revisions seek to encourage variety and ensure sufficient protein in main meal options, including grab and go, vegetarian, and vegan options.

Increased provision of pulses will also contribute to fibre and iron intakes, particularly across vegetarian and vegan menu options.

Table 5: Proteins: meat, fish, eggs, pulses, and other proteins

2014 standard	Revised standard
A portion daily; meat or poultry 3 or more days per week; oily fish at least once every 3 weeks.	A portion of food from this group every day, across all main items whenever served. A portion of meat, poultry, or pulses on 3 or more days each week (including beans, lentils, chickpeas. Does not include baked beans). At least 1 vegetarian main item must include a portion of pulses on 3 days a week. In meat/fish serving schools, oily fish to be served at least once every 3 weeks. No more than 2 portions a week of manufactured meat and fish alternative products. Excludes plain mycoprotein, tofu, soya and tempeh, in the form of mince, chunks, pieces. At least once a week a portion of pulses should be included within or alongside all main items (including beans, lentils, chickpeas. Does not include baked beans). Secondary schools until September 2028: At least once every 2 weeks a portion of pulses should be included within or alongside all main items (including beans, lentils, chickpeas. Does not include baked beans). From September 2028, this requirement will change to at least once a week for secondary schools. Cheese and baked beans added to the protein food group.

Foods higher in saturated fat, sugar and salt

To reduce the amount of saturated fat, free sugars and salt available across the school day.

Prohibiting no and low-calorie sweeteners from foods in both primary and secondary schools as there is some concern that long term intake may increase risk of weight gain and some health conditions such as type 2 diabetes. As a precaution, government recommends that intakes of sweeteners should be minimised.

The revision to the standard for sweetened desserts seeks to reduce the frequency of higher sugar items while ensuring that these provide a full portion of fruit or vegetables.

Table 6: Foods higher in saturated fat, sugar and salt

2014 standard	Revised standard
No more than 2 portions per week each of: deep-fried/ batter-coated or breadcrumb coated may be provided each week.	No more than a total of 2 portions of food from this group across the week. Includes all main items whenever served: • Batter-coated or breadcrumb-coated • Food including pastry (includes sweet/savoury pastry items) • Processed meat, meat and poultry products (a list is available in the glossary).
No more than 2 portions of food which include pastry may be provided each week.	Food from any one of these groups cannot be served more than once per week. Where meat and vegetarian versions are served at the same time, they count as one meal occasion.
Meat products may not be provided more than once each week in primary schools and twice each week in secondary schools.	Secondary schools: processed meat may be served only once per week, either at breakfast or during the school day, but not both. Any processed meat served at breakfast counts towards the weekly maximum of one portion.
No snacks except nuts, seeds, vegetables and fruit with no added salt, sugar or fat.	No deep-frying in preparation of the final dish.
No confectionery or chocolate.	No snacks in primary and secondary schools except: • plain fruit and vegetables (does not include juice, smoothies and purees, dried fruit and processed or extruded fruit products) • plain savoury crackers and breadsticks • yoghurt and plant-based versions that meet the requirements of the dairy and plant-based versions food group • houmous No confectionery, sweets, chocolate, chocolate coated products, chocolate containing products, chocolate spreads. Except for cocoa powder (includes cereal bars, processed or extruded fruit products).

Foods higher in saturated fat, sugar and salt continued

2014 standard	Revised standard
Salt not available to add after cooking. Condiments limited to sachets of no more than 10g. A fruit-based dessert with a fruit content of 50% must be provided at least twice a week at lunch with no confectionery.	Salt must not be available to add to food after it has been cooked. Any condiments and sauces must be limited to sachets or portions of no more than 10g or one teaspoonful. These must be reduced sugar, salt and/or fat and no sweeteners. Reduced sugar jams and marmalades must be limited to sachets or portions of no more than 10g or one teaspoonful. Savoury spreads must be limited to sachets or portions of no more than 10g or one teaspoonful. Chocolate spreads, honey, syrups and other sweet spreads not permitted. Foods and drinks containing no and low-calorie sweeteners must not be served in primary school (see glossary). Foods containing no and low-calorie sweeteners must not be served in secondary school (see glossary). Sugar, honey, syrups and sweeteners must not be available to add to food or drinks after cooking/preparation. Primary schools: No more than one portion of sweetened baked products and desserts (manufactured or homemade) can be served each week. Fruit or vegetables must be contained within the dessert and where this does not equate to a portion (40g), it should be accompanied with additional fruit or vegetables to make up the full portion. Secondary schools: No more than 2 portions of sweetened baked products and desserts (manufactured or homemade) can be served each week. Fruit or vegetables must be contained within the dessert and where this does not equate to a portion (80g), it should be accompanied with additional fruit or vegetables to make up the full portion. Sweetened baked products and dessert examples are listed in the glossary.

Meal deals

A new standard to improve the nutrition of meal deals and ensure meal deals provide the same fruit and vegetable content as items offered as part of the main menu.

Table 7: Meal deals

2014 standard	Revised standard
No previous standard	A meal deal must include at least 1 portion of vegetables/salad and at least 1 portion of fruit. Meal deals can include drinks from the permitted drinks list.

Drinks

These revisions have been made to reduce the contribution that drinks make to free sugars intakes, while allowing secondary school pupils greater choice in low-sugar drink options.

These changes also prohibit no and low-calorie sweeteners in drinks for primary school pupils, as there is some concern that long-term intake may increase risk of weight gain and some health conditions such as type 2 diabetes. As a precaution, government recommends that intakes of sweeteners should be minimised.

Table 8: Primary school - drinks

2014 standard	Revised standard
Water freely available; permitted drinks included fruit/vegetable juice (up to 150ml), lower fat milk, soya/rice/oat drinks with calcium, flavoured milks, tea, coffee, hot chocolate, combination drinks up to 330ml.	Free, fresh drinking water at all times and must be available in the dining room/where food is served. For primary schools, the only drinks permitted are: • Plain unsweetened and unflavoured water (still or carbonated) • Plain unsweetened and unflavoured semi skimmed, skimmed, 1% or lactose free milk • Plain unsweetened and unflavoured fermented milk (such as yoghurt) drinks • Plain soya, oat and pea drinks. Must be unflavoured and unsweetened or no sugar and fortified with each of these micronutrients: calcium, iodine, vitamin D, riboflavin, vitamin B12

Drinks continued

Table 9: Secondary school - drinks

2014 standard	Revised standard
Water freely available; permitted drinks included fruit/vegetable juice (up to 150ml), lower fat milk, soya/rice/oat drinks with calcium, flavoured milks, tea, coffee, hot chocolate, combination drinks up to 330ml.	Free, fresh drinking water at all times and must be available in the dining room/where food is served For secondary schools, from September 2028* the only drinks permitted are: • Plain unsweetened and unflavoured water (still or carbonated) • Flavoured water that is sugar free (still only) • Fruit-flavoured still drinks with no added sugar and a maximum of 0.5g total sugar per 100ml as diluted (can include sweeteners) • Plain unsweetened and unflavoured semi skimmed, skimmed, 1% or lactose free milk • Plain unsweetened and unflavoured fermented milk (such as yoghurt) drinks • Plain soya, oat and pea drinks. Must be unflavoured, unsweetened or no sugar and fortified with each of these micronutrients: calcium, iodine vitamin D, riboflavin, vitamin B12 • Tea, coffee, without additions such as syrups, sprinkles and cream. This change will be phased in for secondary schools, which may continue to follow the 2014 drinks standards until September 2028.

Glossary

Desserts

Such as ice cream, mousse/whips, cheesecake, frozen yoghurt, trifle, jelly, meringues, waffles, pancakes. Excludes yoghurt, custard, rice pudding. These must be less than 10g/100g total sugar and contain no sweeteners.

Food outlet

Any location in the school where food or drinks are provided, sold or served.

Fortified

A food or drink with vitamins or minerals added during manufacture.

Main item

A food item offered as a meal option, including hot and cold meal options such as main meal dishes, jacket potatoes, pizzas, sandwiches, baguettes and wraps.

Meal occasion

A serving occasion where a food standard applies. Where meat and vegetarian versions of the same dish are served at the same time, they count as one meal occasion.

Portion

An amount of food served to a pupil in line with the school food standards portion size guide.

Second course

Means a dish served after a main item

Specified processed meat products

This includes:

- (a) bacon
- (b) burger consisting of a mixture of meat and other ingredients
- (c) canned or tinned meat
- (d) chorizo
- (e) corned meat

- (f) gammon
- (g) ham
- (h) meatballs
- (i) pastrami
- (j) pâté containing meat or liver of any mammalian or bird species
- (k) salami, including pepperoni
- (l) sausage consisting of a mixture of meat and other ingredients
- (m) a food that contains one of the following as an ingredient whether or not the food also contains any other ingredient
 - (i) mechanically separated meat
 - (ii) the carpus, the heart, the muscles of the head (other than masseters), the tarsus, the tail or the tongue of any mammalian or bird species recognised as fit for human consumption
- (n) any other shaped or formed meat product consisting of a mixture of meat and other ingredients and not falling within references (a) to (m)

Sweetened baked products

Such as cakes, buns, muffins, tray bakes, doughnuts, brownies, biscuits and cookies, flapjack, sweet pastries and products containing pastry, crumbles, tarts, pies, sponge puddings, scones. Excludes teacakes.

Sweeteners: no and low-calorie sweeteners

Sweetening ingredients that are not sugars and are used to provide sweetness with little or no energy. No- and Low-Calorie sweeteners are not classified as sugars. They can be synthetic or naturally occurring or made by chemically modifying a natural ingredient.

Vegetarian or plant-based products marketed as meat or fish alternatives

Means non-meat and non-fish food products that are designed or marketed to substitute for meat or fish products, including products such as vegetarian or plant-based sausages, burgers, meatballs, nuggets, fillets or similar products, but does not include unprocessed or plain mycoprotein, tofu, soya or tempeh.

Annex B: Respondent information

Consultation responses: total number of analysed responses: 5,216

A total of 7,700 responses were received to the consultation. Of these, 212 responses were excluded from the analysis because respondents did not provide consent for their information to be held and processed in accordance with UK GDPR requirements - the consultation included a question seeking consent for personal data to be processed for consultation purposes. The remaining responses were taken forward for analysis.

As part of the consultation, 2,273 responses were identified as being generated through a campaign organised by Plant-Based Schools. The campaign encouraged supporters to respond to the consultation and provided pre-prepared suggested answers. Following due diligence checks, responses associated with this campaign were identified through duplicate and near-identical narrative responses. To ensure that analysis reflected the breadth of views received while avoiding disproportionate weighting from duplicate campaign responses, these submissions were analysed collectively as a single campaign response.

Responses were received from across all regions of England, with the largest proportions coming from the South East (21.2%) and London (16.2%). The East Midlands also accounted for a significant share of responses (13.3%), while all other regions contributed between 5% and 11% of the total, indicating broad national representation.

The majority of responses were submitted by individuals, who accounted for 83.8% of all respondents, while organisations represented 16.2% of responses.

Parents represented the largest respondent group, accounting for 67.8% of individual responses. Smaller but notable proportions were received from those working in academia, charities, policy and research (5.5%), chefs and catering providers (5.1%), primary and secondary schools (9.6% combined), and nutritionists or clinicians (3.1%), providing a range of perspectives from families, education professionals and food sector stakeholders.

Organisational responses were received from a broad range of stakeholders, with schools representing the majority of responses (51.3%). Primary schools (29.0% combined), school food and charitable organisations (11.9%), multi-academy trusts (9.6%) and local authorities (8.1%). Responses were also received from catering companies (7.9%), food and drink manufacturers or suppliers (6.5%), academic institutions (3.9%) and public health or nutrition organisations (3.5%), providing a diverse range of perspectives from organisations involved in school food provision, policy and delivery.

Easy Read consultation responses: 250 responses

The consultation received 299 responses, of which 250 respondents consented to the retention of their data. The Easy Read consultation presented the same proposals but in a more accessible format to enable a wider range of people to engage and respond, such as accessibility needs. Overall, 62% of respondents were classified as individual respondents and 38% as organisational respondents. Responses were received from all 9 regions of England. The largest proportions came from the South East (22%), the North West (19%), and London (14%). The fewest responses were received from the West Midlands (3%) and the East Midlands (6%). Respondents were predominantly aged 18 or over, accounting for 97% of responses. A small proportion of respondents (3%) were under the age of 18.

Annex C: Stakeholder engagement

Alongside the public consultation, we undertook targeted engagement with key stakeholders across the education, health, catering, faith, farming and food sectors to gather a broad range of views on the proposed changes. In addition, we established 3 formal groups to advise government on particular elements of the update.

School Food Standards advisory board

An advisory board was established in 2025 to provide professional advice to the Department for Education (DfE) and the Office for Health Improvement and Disparities (OHID) on bringing the School Food Standards up to date with the latest recommendations from Scientific Advisory Committee on Nutrition (SACN) and to consider further changes to improve the food served in schools.

The advisory board was jointly chaired by the Department for Education and the Office for Health Improvement and Disparities. The intention of the board is to:

- expose the full range of stakeholder views and advise on matters relating to the School Food Standards
- appraise approaches and proposals developed to update the standards
- ensure the updated standards are practical and suitable for the needs of pupils and caterers
- identify practical advice and support as required for successful implementation
- advise on timescales for implementation

Members

- Professor Ashley Adamson, Professor of Public Health Nutrition and NIHR Senior Investigator, Newcastle University
- Myles Bremner, CEO, Bremner & Co
- Hannah Brinsden, Head of Policy and Advocacy, The Food Foundation,
- Professor Maria Bryant, Professor of Public Health Nutrition, University of York,
- Barbara Crowther, Children's Food Campaign Manager, Sustain
- Naomi Duncan, Chief Executive, Chefs in Schools
- Representative from Paradise Bakeries
- Judith Gregory, former chair of The School Food People
- Zoe Griffiths, Public Health Nutritionist, ZG Nutrition and representative of the National School Food Nutrition Network
- Elaine Hindal, Chief Executive, British Nutrition Foundation
- Meg Hughes, Director of Nutrition and Sustainability, Chartwells
- Professor Susan Jebb, Professor of Diet and Population Health, University of Oxford; Chair of Food Standards Agency

- Representative from Govinda's Catering
- Brian Lygate, Chief Operating Officer, Impact Food; School Food People Vice-Chair
- Rosalie Mead, National School Breakfast Programme Manager, Family Action
- Patricia Mucavele OBE, Public Health Nutritionist
- Dr Jason O'Rourke, Headteacher, Washingborough Academy
- Jan Parnell, Director of Education, Natasha Allergy Research Foundation
- Brad Pearce, CATERed Managing Director; Chair of The School Food People
- Rob Percival, Head of Policy (Food & Health), Soil Association
- Dr Sarah Rappaport, Campaign Manager, Jamie Oliver Group
- Stephanie Slater, Chief Executive, School Food Matters
- Dr Suzanne Spence, Lecturer, Newcastle University
- Chief Science Advisor, Department for Education
- D'Arcy Williams, Chief Executive, Bite Back
- Dominic Gilchrist, Head of Behaviour, Exclusions and School Food (joint chair), DfE
- Dr Tazeem Bhatia, Chief Nutritionist and Deputy Director (joint chair), OHID
- Officials, School Food and Breakfast Club Policy Teams, DfE
- Officials, Nutrition Advice Team, OHID

Caterers working group

The Caterers Working Group was established by the Department for Education (DfE) in March 2026 to provide strategic insight, operational intelligence and expert advice on working to solve the current and emerging challenges within school and early years catering. The group supports government in understanding provider perspectives, shaping policy, and strengthening the resilience, quality and sustainability of school food provision across England. It is a consultative forum and will not replace formal consultation mechanisms or statutory requirements.

Members

- Alex Collins, Director, Forerunner Catering
- Justin Fairhall, Director, Lunchtime Company
- Alex Hall, Food Director, Impact Food Group
- Representative from Enquire Learning Trust
- Meg Hughes, Director of Nutrition and Sustainability, Chartwells/Compass Group
- Richard Hunt, Head of Catering, Hospitality and Country Parks, Leicestershire County Council
- Jonathan Keitch, Business Director, Alliance in Partnership, Sodexo
- Bryan Lygate, Vice-Chair, The School Food People

- Caroline Morgan, Chief Executive, Local Food Links
- Brad Pearce, Chair, The School Food People
- Susan Vulli, General Manager, Shire Services (Shropshire Council)
- Officials, School Food Policy Teams, DfE
- Officials, Commercial Team, DfE

School Food Project Working Group

This working group was established by Department for Education (DfE) in March 2026 to provide advice, opportunities and resources to enhance the government's communications on school food reform.

Members

- Hannah Brinsden, Head of Policy and Advocacy, The Food Foundation
- Matt Collins, Senior Responsible Owner for School Food, DfE
- Naomi Duncan, Chief Executive, Chefs in Schools
- Dominic Gilchrist, Head of Behaviour, Exclusions and School Food, DfE
- Adiba Osmani, Chief Operating Officer, Chefs in Schools
- Dr Sarah Rappaport, Campaigns Manager, Jamie Oliver Group
- Jo Ralling, Head of Campaigns, The Food Foundation
- Stephanie Slater MBE, Chief Executive, School Food Matters
- Dame Anna Taylor OBE, Executive Director, The Food Foundation
- D'Arcy Williams, Chief Executive, Bite Back
- Charlotte Woodworth, Director of Public Affairs and Advocacy, Bite Back
- Officials, Prime Minister's Partnerships Unit
- Officials, School Food Policy Teams, DfE
- Officials, Communications and Media team, DfE

Annex D: Total number of responses received for each consultation question

These tables summarise the number of responses received for each question in the School Food Standards: updating the legislative framework consultation. Some questions included a follow-up prompt asking respondents to explain their answer. Respondents were able to answer the initial question without providing further explanation. The thematic analysis presented alongside the response figures reflects only those responses where additional comments or explanations were provided.

Question 10 – Breakfast standards

To what extent do you agree with the new rules about which foods and drinks can be offered at breakfast clubs before the school day begins?

Table 10: Question 10 overall response

Response	Count	Percent
Strongly agree	1,974	37.8%
Agree	1,820	34.9%
Neither agree nor disagree	409	7.8%
Disagree	499	9.6%
Strongly disagree	246	4.7%
Don't know	0	0.0%
Not Answered	268	5.1%

Total number of responses: **5,216** / thematic responses: **3,402**

Question 11 – Processed meat at breakfast

Do you think processed meat should be permitted to be served at breakfast?

There were no quantitative results for this question, and findings are based on qualitative analysis.

Total number of thematic responses: **4,794**

Question 12 – Honey

To what extent do you agree that honey should not be permitted?

Table 11: Question 12 overall response

Response	Count	Percent
Strongly agree	673	12.9%
Agree	810	15.5%
Neither agree nor disagree	1,231	23.6%
Disagree	1,539	29.5%
Strongly disagree	702	13.5%
Don't know	0	0.0%
Not Answered	261	5.0%

Total number of responses: **5,216** / thematic responses: **3,775**

Question 13 – Whole school day standards

To what extent do you agree with the proposed change to the structure of the standards with separate standards for the whole of the school day?

Table 12: Question 13 overall response

Response	Count	Percent
Strongly agree	999	19.2%
Agree	1,739	33.3%
Neither agree nor disagree	1,444	27.7%
Disagree	428	8.2%
Strongly disagree	241	4.6%
Don't know	0	0.0%
Not Answered	365	7.0%

Total number of responses: **5,216** / thematic responses: **2,252**

Question 14 – Starchy food

To what extent do you agree with the proposed changes to fibre requirements for starchy foods?

Table 13: Question 14 overall response

Response	Count	Percent
Strongly agree	1,899	36.4%
Agree	2,074	39.8%
Neither agree nor disagree	428	8.2%
Disagree	391	7.5%
Strongly disagree	163	3.1%
Don't know	0	0.0%
Not Answered	261	5.0%

Total number of responses: **5,216** / thematic responses: **2,994**

Question 15 – Grab and go meals

To what extent do you agree with the requirement to serve a portion of vegetables and/or salad with all grab and go main meals?

Table 14: Question 15 overall response

Response	Count	Percent
Strongly agree	2,771	53.1%
Agree	1,458	28.0%
Neither agree nor disagree	339	6.5%
Disagree	296	5.7%
Strongly disagree	126	2.4%
Don't know	0	0.0%
Not Answered	226	4.3%

Total number of responses: **5,216** / thematic responses: **3,012**

Question 16 – Primary school fruit dessert day

To what extent do you agree to the changes so that primary schools should have at least one day a week where fruit is the only dessert option?

Table 15: Question 16 overall response

Response	Count	Percent
Strongly agree	2,414	46.3%
Agree	1,197	22.9%
Neither agree nor disagree	451	8.6%
Disagree	619	11.9%
Strongly disagree	305	5.8%
Don't know	0	0.0%
Not Answered	230	4.4%

Total number of responses: **5,216** / thematic responses: **3,153**

Question 17 – Primary school drinks

To what extent do you agree to the proposed list of permitted drinks in primary schools?

Table 16: Question 17 overall response

Response	Count	Percent
Strongly agree	2,510	48.1%
Agree	1,428	27.4%
Neither agree nor disagree	368	7.1%
Disagree	415	8.0%
Strongly disagree	235	4.5%
Don't know	0	0.0%
Not Answered	260	5.0%

Total number of responses: **5,216** / thematic responses: **2,741**

Question 18 – Secondary school drinks

To what extent do you agree to the proposed list of permitted drinks in secondary schools?

Table 17: Question 18 overall response

Response	Count	Percent
Strongly agree	1,607	30.8%
Agree	1,693	32.5%
Neither agree nor disagree	679	13.0%
Disagree	654	12.5%
Strongly disagree	304	5.8%
Don't know	0	0.0%
Not Answered	279	5.3%

Total number of responses: **5,216** / thematic responses: **2,530**

Question 19 – Secondary school drinks in stages

To what extent do you agree with the approach to introduce healthier drinks in secondary schools in stages?

Table 18: Question 19 overall response

Response	Count	Percent
Strongly agree	1,474	28.3%
Agree	1,593	30.5%
Neither agree nor disagree	859	16.5%
Disagree	710	13.6%
Strongly disagree	284	5.4%
Don't know	0	0.0%
Not Answered	296	5.7%

Total number of responses: **5,216** / thematic responses: **2,178**

Question 20 – Secondary school drinks to be the same as primary school

Do you have any views on whether drinks standards for secondary schools should be the same as, or different from, those for primary schools?

There were no quantitative results for this question, so findings are based on qualitative analysis.

Total number of thematic responses: **3,229**

Question 21 – Dairy and plant-based requirements

To what extent do you agree with the proposed changes to the dairy and plant-based requirements?

Table 19: Question 21 overall response

Response	Count	Percent
Strongly agree	1,495	28.7%
Agree	1,834	35.2%
Neither agree nor disagree	743	14.2%
Disagree	595	11.4%
Strongly disagree	266	5.1%
Don't know	0	0.0%
Not Answered	283	5.4%

Total number of responses: **5,216** / thematic responses: **2,577**

Question 22 – Foods high in fat, sugar and salt

To what extent do you agree with the new rules restricting foods high in fat, sugar and salt?

Table 20: Question 22 overall response

Response	Count	Percent
Strongly agree	2,090	40.1%
Agree	1,629	31.2%
Neither agree nor disagree	415	8.0%
Disagree	492	9.4%
Strongly disagree	323	6.2%
Don't know	0	0.0%
Not Answered	267	5.1%

Total number of responses: **5,216** / thematic responses: **2,556**

Question 23 - Cheese

To what extent do you agree with the new rules restricting the serving of cheese?

Table 21: Question 23 overall response

Response	Count	Percent
Strongly agree	959	18.4%
Agree	1,370	26.3%
Neither agree nor disagree	961	18.4%
Disagree	1,109	21.3%
Strongly disagree	504	9.7%
Don't know	0	0.0%
Not Answered	313	6.0%

Total number of responses: **5,216** / thematic responses: **2,456**

Question 24 – Secondary school cheese restrictions in stages

To what extent do you agree with the plan to restrict the serving of cheese as a main protein option in secondary schools, in stages?

Table 22: Question 24 overall response

Response	Count	Percent
Strongly agree	864	16.6%
Agree	1,289	24.7%
Neither agree nor disagree	1,253	24.0%
Disagree	1,029	19.7%
Strongly disagree	444	8.5%
Don't know	0	0.0%
Not Answered	337	6.5%

Total number of responses: **5,216** / thematic responses: **2,004**

Question 25 – Primary school desserts

To what extent do you agree with the plan to reduce desserts in primary schools?

Table 23: Question 25 overall response

Response	Count	Percent
Strongly agree	1,778	34.1%
Agree	1,305	25.0%
Neither agree nor disagree	570	10.9%
Disagree	796	15.3%
Strongly disagree	463	8.9%
Don't know	0	0.0%
Not Answered	304	5.8%

Total number of responses: **5,216** / thematic responses: **2,340**

Question 26 – Secondary school desserts

To what extent do you agree with the plan to reduce desserts in secondary schools?

Table 24: Table: Question 26 overall response

Response	Count	Percent
Strongly agree	1,583	30.3%
Agree	1,383	26.5%
Neither agree nor disagree	752	14.4%
Disagree	716	13.7%
Strongly disagree	446	8.6%
Don't know	0	0.0%
Not Answered	336	6.4%

Total number of responses: **5,216** / thematic responses **1,928**

Question 27 – Secondary school desserts reduced in stages

To what extent do you agree with the plan to reduce desserts in secondary schools in stages?

Table 25: Question 27 overall response

Response	Count	Percent
Strongly agree	855	16.4%
Agree	1,363	26.1%
Neither agree nor disagree	1,287	24.7%
Disagree	845	16.2%
Strongly disagree	490	9.4%
Don't know	0	0.0%
Not Answered	376	7.2%

Total number of responses: **5,216** / thematic responses: **1,713**

Question 28 – Meal deals

To what extent do you agree with the plan to set what can and can't be included in a school meal deal?

Table 26: Question 28 overall response

Response	Count	Percent
Strongly agree	1,544	29.6%
Agree	1,677	32.2%
Neither agree nor disagree	779	14.9%
Disagree	493	9.5%
Strongly disagree	358	6.9%
Don't know	0	0.0%
Not Answered	365	7.0%

Total number of responses: **5,216** / thematic responses: **1,800**

Question 29 - Pulses

To what extent do you agree with the changes being suggested for pulses being included alongside main menu items at least once every week?

Table 27: Question 29 overall response

Response	Count	Percent
Strongly agree	2,363	45.3%
Agree	1,591	30.5%
Neither agree nor disagree	521	10.0%
Disagree	349	6.7%
Strongly disagree	272	5.2%
Don't know	0	0.0%
Not Answered	120	2.3%

Total number of responses: **5,216** / thematic responses: **2,655**

Question 30 – Pulses in secondary schools, in stages

To what extent do you agree with the plan to increase pulses in secondary schools in stages?

Table 28: Question 30 overall response

Response	Count	Percent
Strongly agree	1,680	32.2%
Agree	1,526	29.3%
Neither agree nor disagree	1,018	19.5%
Disagree	566	10.9%
Strongly disagree	271	5.2%
Don't know	0	0.0%
Not Answered	155	3.0%

Total number of responses: **5,216**

Question 31 - Protein

To what extent do you agree with the changes being suggested for protein in school menus?

Table 29: Question 31 overall response

Response	Count	Percent
Strongly agree	1,863	35.7%
Agree	1,950	37.4%
Neither agree nor disagree	646	12.4%
Disagree	368	7.1%
Strongly disagree	226	4.3%
Don't know	0	0.0%
Not Answered	163	3.1%

Total number of responses: **5,216** / thematic responses **1,988**

Question 32 – Maintained nursery schools and nursery units within primary schools

To what extent do you agree with maintained nursery schools and nursery units within primary schools having to comply with the EYFS nutrition guidance only?

Table 30: Question 32 overall response

Response	Count	Percent
Strongly agree	1,593	30.5%
Agree	1,487	28.5%
Neither agree nor disagree	1,320	25.3%
Disagree	266	5.1%
Strongly disagree	135	2.6%
Don't know	0	0.0%
Not Answered	415	8.0%

Total number of responses: **5,216**

Question 33 – Nutritional quality of school meals

To what extent do you think the proposed changes will improve the nutritional quality of school meals?

Table 31: Question 33 overall response

Response	Count	Percent
To a great extent	1,972	37.8%
To some extent	1,807	34.6%
To a limited extent	698	13.4%
Not at all	394	7.6%
I'm not sure	95	1.8%
Not Answered	250	4.8%

Total number of responses: **5,216**

Question 34 – Practical challenges

What practical challenges, if any, do you think schools might encounter when implementing the new School Food Standards?

Total number of thematic responses: **3,842**

Question 35 – Lead school governor responsible for school food

To what extent do you agree that schools having a governor with responsibility for school food would help ensure schools follow the School Food Standards?

Table 32: Question 35 overall response

Response	Count	Percent
Strongly agree	1,940	37.2%
Agree	1,454	27.9%
Neither agree nor disagree	768	14.7%
Disagree	418	8.0%
Strongly disagree	279	5.3%
Don't know	0	0.0%
Not Answered	357	6.8%

Total number of responses: **5,216**

Question 36 – Schools publishing their school food policies

To what extent do you agree that schools publishing their school food policy on their website would help ensure they meet the School Food Standards?

Table 33: Question 36 overall response

Response	Count	Percent
Strongly agree	2,011	38.6%
Agree	1,511	29.0%
Neither agree nor disagree	806	15.5%
Disagree	351	6.7%
Strongly disagree	194	3.7%
Don't know	0	0.0%
Not Answered	343	6.6%

Total number of responses: **5,216**

Question 37 – Practical methods that could help schools meet the school food standards

What practical methods do you think schools could take to help ensure they meet the School Food Standards?

Total number of thematic responses: **2,599**

Question 38 – Practical methods where government could help schools

What practical methods do you think government could take to help ensure schools meet the School Food Standards?

Number of thematic responses: **2,823**

Question 39 – Protected characteristics impacts

What concerns, if any, do you have about the potential impact of these proposals on all individuals with protected characteristics?

Table 34: Table: Question 39 overall response

Response	Count	Percent
Positive	1,393	26.7%
Negative	811	15.5%
Don't know	2,417	46.3%
Not Answered	595	11.4%

Total number of responses: **5,216** / thematic responses: **2,032**

Question 40 – Environmental impacts

Do you think the new School Food Standards could have any positive and/or negative effects on the environment?

Total number of thematic responses: **3,418**

Question 41 – Any further comments

Do you have any further comments you would like to share with us?

Total number of thematic responses: **2,446**

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