

PRESS RELEASE: For immediate release
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Local pupils to celebrate National Roast Dinner Day on Wednesday 2 November

On Wednesday 2nd November, pupils from Kemball Special School, Stoke-on-Trent and The Willows Primary School, Penkhull will be taking part in the Soil Association's Food for Life's annual Roast Dinner Day. This day will celebrate Stoke-on-Trent's local ceramics heritage, whilst learning about the importance of healthy eating in a workshop entitled 'Food on My Plate'. In the workshop led by the British Ceramics Biennial (BCB), children at The Willows will make ceramic platters with BCB artist Jo Ayre from 9am-10.30am, followed by pupils at Kemball Special School from 1pm-3pm. All the students will get to learn more about healthy eating, the origins of their food and enjoy a freshly prepared roast dinner.

Food for Life's Roast Dinner Day recognises the dedicated and talented school cooks who work in schools across the country, producing fresh, well-sourced and nutritious meals. As part of the celebrations, pupils will enjoy a roast chicken or nut roast main course, with all produce sourced locally.

The national programme, commissioned by the Stoke-on-Trent Public Health team and available to all Stoke schools, is led by Local Programme Manager, Martin Harrison,

'One of our school award criteria asks for schools to commit to phasing out 'flight trays'. By using separate plates and bowls for the main meal and dessert, pupils enjoy a more sociable lunchtime experience, taking care over the food being eaten. This project is not only celebrating our local heritage, but helping schools progress through our awards programme.'



Jeanette Orrey, co-founder of Food for Life and former dinner lady said:

‘Roast Dinner Day is a great opportunity for schools and caterers to showcase the amazing work they do in schools every single day to feed and educate our children. Year on year, more and more schools are getting involved, and for the first time, we have a Swedish school taking part, who will be serving a roast dinner to 1,000 pupils!’

Katie Leonard, Education Programme Manager, British Ceramics Biennial said:

‘This is the second year BCB has worked with the Soil Association and we’re delighted to have more schools interested in joining the mission. Eating and sharing food from ceramic tableware enhances the school dining experience. Understanding about food and making healthy choices will enable students to have a positive dining experience. Eating from real plates and platters made by their own hand gives a sense of creative achievement and pride and a deeper understanding of the local industry - pottery.’

-Ends-

For more press information, please contact:

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Notes to editors

British Ceramics Biennial:

The British Ceramics Biennial is a prestigious cultural event taking place in Stoke-on-Trent every 2-years. The next festival will take place between the 23 September and 12 November 2017. This six-week long festival will present work from the UK’s leading contemporary ceramic artists in a series of new exhibitions and special events in the city, embracing the heritage of Stoke-on-Trent as the home of British ceramics, and celebrating the city’s creative edge as an international centre for excellence in contemporary ceramics.

The British Ceramics Biennial launched in 2009 as a five-year initiative of residencies, fellowships, commissions, education and enterprise projects from 2009 to 2015 with a major festival every two years. BCB is intended to be a catalyst for regeneration in the region and to create a platform for innovation and excellence celebrating the best in current ceramic design, both nationally and internationally.



The Biennial draws on the historical strengths of the past in championing new future directions for the city.

The Biennial works in partnership with organisations and individuals in the museums, cultural, industry, business, education, community and voluntary sectors across the city in the development and delivery of projects with a particular focus on public engagement.

The festival and supporting Engaged programme not only highlights and raises the profile of the many ceramics industries still working in Stoke-on-Trent, but also creates commissioning and exhibition opportunities for local ceramic artists as well as national and international artists.

Soil Association Food for Life

The Soil Association Food for Life Schools Programme is an awards framework, which was developed as a partnership of nationally recognised experts (Soil Association, Focus on Food, Garden Organic, Health Education Trust and Royal Society for Public Health) with grants from the Big Lottery Fund. It now offers a range of packages, including expert resources, which support schools to provide fresh, well-sourced and nutritious meals and improve their overall lunchtime experience. The evidence-based programme helps children, adults and teachers understand the importance of good nutrition and where their food comes from through practical cooking and growing activities and farm visits. <http://foodforlife.org.uk/schools> Martin Harrison can be contacted on mharrison@soilassociation.org or 07468 693560.

The Soil Association Food for Life initiative aims to make Britain healthier through food by making good food the easy choice for everyone, wherever and whenever they are. Through their work with schools, nurseries, hospitals and care homes they aim to support the provision of nutritious, well-sourced meals as well as practical knowledge and skills. They are a leading voice in the campaign for positive change in all areas of food and health. To find out more visit www.foodforlife.org.uk <<http://www.foodforlife.org.uk>>

National Roast Dinner Day: now in its sixth year, Food for Life Roast Dinner Day celebrates the school cooks and caterers who daily serve up nutritious lunches, using seasonal, locally sourced and organic produce. Schools are encouraged to invite parents, staff and special guests to join them for a roast dinner, incorporating organically grown school vegetables and locally sourced ingredients in the menu where possible. #RoastDinnerDay. <http://foodforlife.org.uk/whats-happening/roast-dinner-day>

Prizes have been kindly donated by VegTrugs <http://www.vegtrug.com/> <<http://www.vegtrug.com/>> and Nisbets <http://www.nisbets.co.uk/> <<http://www.nisbets.co.uk/>>.



For enquiries about the Food for Life, school case studies, quotations or images, contact
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www.foodforlife.org.uk/roastdinnerday
<<http://www.foodforlife.org.uk/roastdinnerday>> @SAFoodforlife

British Ceramics Biennial funders:

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