



Traded Service & Programmes Team

Positive Activities &



MOPAC

Lettings & Hirers



The Holiday Activity Fund

Introduction to HAF/BACE



- The DfE is providing funding to every local authority to coordinate a programme that provides healthy food and enriching activities to children and young people who are in receipt of benefit-related Free School Meals (FSM) during the Holidays.
- Barnet Council has received funding to be able to offer a three HAF programme from the DfE to support Free school meal and vulnerable children that are eligible across the borough. As a team we also work in partnership with Young Barnet Foundation.
- Barnet Active Creative Engaging (BACE) Holidays are part of a national drive from the Department for Education (DfE).

Target Audience

The School holidays can be particular pressure points for some families because of increased costs (such as food and childcare) and reduced incomes, indeed COVID-19 has impacted some families severely.

Children and young people are much less likely to be able to access organised activities. Furthermore, some of these children can suffer food insecurity leading to an unhealthy holiday in terms of nutrition and physical health as well as the resulting isolation.

The funding is for school age children aged 5-16 years old.

The primary beneficiaries of the programme are intended to be Free School Meal eligible children, but the programme can include support for children and young people facing hardship and to target geographical hotspots showing high levels of economic disadvantage, obesity and deprivation.

Relieve pressure points for some families during school holidays as a result of increased costs and reduced incomes.

Support children who may be more likely to experience 'unhealthy holidays' in terms of nutrition and physical health.

Increase opportunities for children from lower-income families who may be less likely to access fun activities.

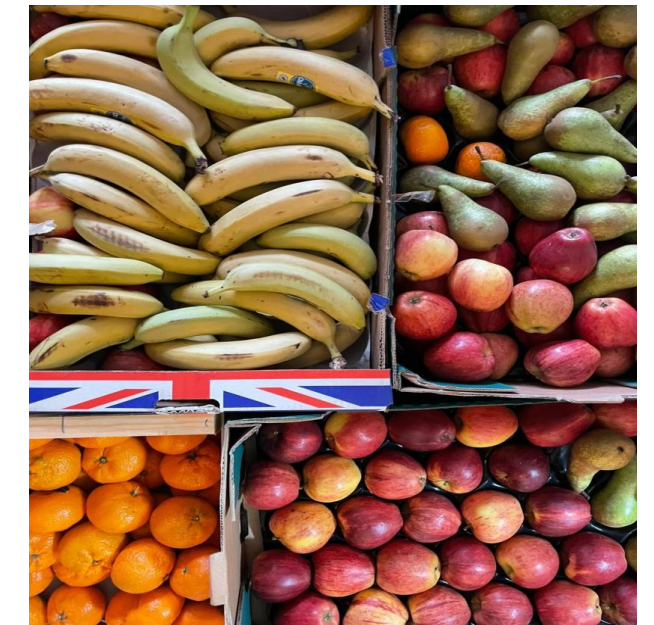
Provide consistent and easily accessible activities, for more than just breakfast or lunch through free holiday clubs.

Each day BACE will aim to offer 3,000 places per day to children aged 4-16 years old



Stats for BACE 2022

- We are aim to accommodate 3,000 FSM children a day over 24 days in the year
- A total of 72,000 hot healthy meals are to be served.
- A minimum of 288,000 hours worth of Activities
- The mobile library will tour the BACE Holiday provision and offer 4,000 Summer Reading Challenge packs to FSM.
- Chickenshed is hosting several Family Takeover days of up to 100 people at a time.
- And we have be supporting the Summer Reading Challenge.
- Hundreds of Free swim voucher will be available for under 15s
- Physical, enriching, healthy and nutritional activities
- RAF Museum will host takeover days
- Signposting for parents and carers and family and stay and play sessions



Models of Delivery

Specialist

Specialists – we commission specialist services to attend BACE venues to run activities. Examples of specialist provisions we have used previously are circus skills.



Satellite

Satellite model: enables providers to run independently and deliver BACE holidays camps. Providers are required to organise venues, staffing activities.



Spot buying

Spot buying: allows us to purchase space within existing provisions within the local community – this also enables FSM children to be integrated with non-FSM children.



Models of Food Delivery

INHOUSE

Provision which is delivered with a BACE Camp venue. These providers are required to cook and prepare hot meals for the children attending that venue on the day. They will often be school kitchens and therefore all arrangements to use and access these facilities' need to be agreed with the schools themselves.

OUTSOURCE

Outsourced provision is a food provision which is prepared and cooked off site and delivered in individual portions to our BACE activities across the borough whilst ensuring they remain hot during transition. Providers will only focus on a limited mile radius from their location to our venues. Most lunch time slots start at 12noon. Food will need to be delivered between 11.30am-12.30pm.

Within both these models need all meals must include a range and variety of the fruits, vegetables and meat options. We expect food to be both visually pleasing as well as nutritional, therefore each meal should include a main meal with a side of fresh vegetables.

We are expecting the food offer to be an experience as part of attending the HAF programme. Therefore, we expect children to be able to access meals that are not necessarily available at home, particularly with the rise of living cost crisis. Examples of other food offer across the HAF delivery: Chicken Fajitas, Roasted Thyme Chicken, Turkey Meatballs and Penne Pasta as well as puddings including

Where possible we would like to include a dessert, snack and drink as part of the food offer, which can be either hot or cold.

FOOD WASTE – We expect providers to be creative and think of ways to be sustainable and also support low food waste. For example offering extra food to families and/or donating to local food banks. Please when making your application you detail how you will be able mitigate food waste.

Food Provision

- **Food safety** Existing food providers must be registered with their local authority. Providers will need to have had a food hygiene inspection.
- **Food handlers** must be trained, instructed or supervised to an appropriate level commensurate to their duties. Food handlers that are preparing and handling open high-risk foods must be trained to at least a Level 2 Certificate in Food Safety.
- **Cultural Food Guidance** All food provided must take into account religious or cultural requirements. A record of this must be made at registration so that you know if any participants have any special requirements
- **Hot v. Cold Meals** Under guidance from the Department for Education, it is expected that most of the food served by providers will be hot. However, it is acknowledged that there will be occasions where this is not possible and a cold alternative will be used. Menu examples available
- **Nutritional content** Providers must provide at least one meal a day and all food provided (including snacks) must meet the [School Food Standards: Resources for schools.](#)



Food Provision Due Diligence

If you are to be successfully chosen to become a BACE approved food provider, you will need to be able to evidence each of the below immediately upon request.

Health & safety documents:

- Health & safety policies and risk assessments
- Complaints procedures, registers and disclaimers
- Fire risk assessments
- First Aid and accident policy
- Vehicle and equipment records
- Daily recording diary, where you record your fridge and freezer temperatures and cleaning duties every day
- Food safety risk assessment which pinpoints potential hazards and helps you put measures in place to minimise or prevent them
- Cleaning schedule, plan, flowchart and risk assessment to help you keep food safe through regular and appropriate cleaning
- Table for allergenic ingredients as you're legally required to be able to tell customers where any of the 14 major allergens are present in your dishes
- Food safety training requirements and register for you to record how highly your staff are qualified in food hygiene
- Pest control policy and register to help prevent infestation and food contamination

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Requirements for BACE Food Provider

Requirements

Essential

- A nutritional hot meal a day must be offered and all food (including any snacks) to meet the School food standards.
- Must comply with regulations on food preparation
- Must comply with allergies and dietary requirements (see the allergy guidance for schools).
- Take into account any religious or cultural requirements for food

Desirable

- An element of **nutritional awareness** raising should be offered daily to encourage healthy eating engagement.
- Activities such as children being involved in food preparation, cooking, growing food and/or other opportunities such as taste testing.
- **Weekly advice for parents/carers** which provide information on how to source, prepare and cook nutritious and low-cost food.



Benefits for BACE Food Provider

- Working in Partnership with the London Borough of Barnet and to help deliver a nationally recognised project funded by the Department of Education
- Identifying and advertise as BACE Caterer/Food provider
- Advertising your brand/business using logos, leafleting and through building your reputation across the community
- Access to free training opportunities including safeguarding training on the Barnet Council Learning POD.
- The opportunity to grow and develop your business through new potential avenues and working with young people and volunteers to upskill.
- An opportunity to give back to local community and build relationships



Department
for Education



How to apply?

- You will have to register as a provider on the Youth Website: [Barnet 0-19 Early Help Service -login \(barnetyouth.uk\)](https://barnetyouth.uk)
- Once you have registered you will receive a verification email – to allow you to access the site.
- Once you have a profile and you're logged in you will see: [Barnet 0-19 Early Help Service - Barnet Providers - Barnet Providers \(barnetyouth.uk\)](https://barnetyouth.uk) on the bottom of the page you will see your dashboard with the option of delivery application.
- If you click delivery application: this is where you will be able to access the application



Food Provider Application

This application is for catering organisations that can help cater for (HAF) BACE Holiday Activities, providing one of the following:

Provide a daily delivery of hot meals, drinks and snacks that meet School Food Standards

Provide and or deliver cold food parcels that meet the Food Standards for the child to take back to their family home.

ORGANISATION INFORMATION

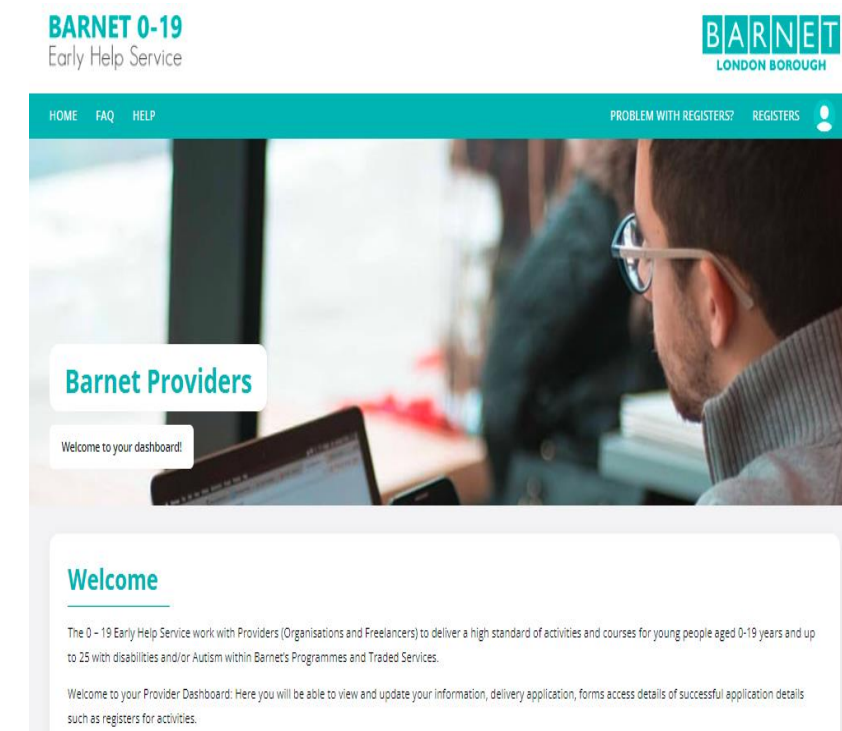
Organisation Name *

Lead contact Name *

Lead Contact Number *

Lead contact email *

Please tell us about your organisation and what you do *



Any questions – please contact baceholidays@barnet.gov.uk

