Reassuring Families About the New 2027 School Food Standards

Important Update from Your School Catering Team

Dear Parents and Carers,

You may have recently seen news coverage regarding the Department for Education's upcoming changes to the GOV.UK School Food Standards, which are set to become mandatory in September 2027.



At Accent, our heritage is built on serving food that is as delicious and exciting as it is wholesome. We have always cooked our meals from scratch using fresh, seasonal, and locally sourced ingredients, so **we are incredibly proud to say that our lunchtime menus are already aligned with these new guidelines.**

We know that changes to school routines can raise practical questions. We want to reassure you that **our core priority remains keeping lunchtime varied, delicious, and nutritious for your children**. These national updates are not about taking away the joy of school lunches — they are simply bringing the rest of the country up to the high standards we already hold ourselves to.

What is changing nationally (and how we already compare)

The updated guidelines represent the first major refresh of school food in over a decade. The primary focus is on boosting fibre from wholegrains and pulses while easing back on added sugar. Here is how we are managing this transition smoothly:

1. 

Fresh, Wholesome Ingredients: The new rules call for increased fruits, vegetables, pulses and whole grains. This is already our approach and you will see subtle changes to menus that add more nutritious pulses (like lentils or chickpeas) into our popular dishes and sauces to pack a nutritional punch, especially in to our vegetarian / vegan dishes.

2. 

Healthier Cooking Methods: We rarely, if ever, deep-fry items so removing deep fat fryers from school kitchens entirely is nothing new for us; our talented chefs already bake, roast, or grill our foods to keep them incredibly tasty and satisfying.

3. 

Balanced Treats: Sweetened baked goods and cakes will be limited across secondary schools. Our pastry chefs are already experts at this, crafting wonderful fruit-based desserts and reducing added sugars across our baking long before these guidelines were introduced.

4. 

Total Transparency: Schools will be required to publish full menus online and appoint a dedicated school food governor. We welcome this transparency and will continue to make our full menus and allergen information readily available to our schools and parents / carers via school websites and at appropriate school events.

Rest Assured: The school favourites are here to stay

We understand that some children can be hesitant around dietary changes. Please be reassured that **your child's favourite meals are not disappearing**. Staples like pasta and pasta bakes, curries, jacket potatoes, and classic roast dinners will remain firmly on the menu. Our culinary development teams and on site catering team are now doing what they do best: refining our recipes behind the scenes to make sure these meals remain on the menu, meeting both the pupils' requirements and the new criteria.

Our Next Steps

These rules do not officially come into effect until September 2027, we have a brilliant window of time to refine our offerings even further. Over the coming terms, we will continue trialling small, innovative recipe updates and gathering direct feedback from the pupils both in the dining room and also via our student panels to ensure they love every single bite. We are fully committed to making lunchtime a relaxed, positive, and tasty experience for every child. If you have any specific concerns regarding your child's dietary requirements or allergies, please feel free to contact us directly or via the school office.

Thank you for trusting us to feed your children every day.

Ian Crabtree
Managing Director, Accent Catering