

Appendix 3: Creative Chefs CIC

=Document Control:

Version	Issue Date	Changes
1.0	NA	First Draft (BE)

Reference	6069			
Name of Organisation	Creative Chefs CIC			
Organisation Type	Registered charity			
Ward	Royston			
Project Type	Teaching children the importance of making healthy food choices through fun cooking sessions.			
Green option considered?	/			
NHC Councillor involvement that may constitute a conflict of interest	None known.			
Previous financial support within six years	£1,951 received from Letchworth Forum in June 2024			
Documentation reviewed and approved*	Safeguarding	Yes	Accounts	Yes
	Demonstrates clear governance	Yes		
Total applied for	£1,612	Total project cost	£1,612	

Officer Summary

Creative Chefs CIC provide fun cooking sessions for children. During the sessions children create a healthy recipe (main meal) to take home.

Each child will receive educational information on the importance of making healthy food choices and they will have the opportunity to try seasonal vegetables in the session. The programme invites children to taste, touch and smell the ingredients as the session progresses. This instils a sense of interest in the food they eat and mindfulness while eating. The children will have fun creating a main meal alongside their peers. Each child will receive a recipe booklet to take home with more family friendly recipes for them to try at home with their family. The children will learn skills they can take into adulthood encouraging them to make healthy food choices and reducing health inequalities within the local population.

The service does not finish with the delivery of sessions. They can support families if they have any questions on budget recipes for all the family.

The group have been delivering these sessions throughout North Herts through the Household Support Fund via the North Herts Council and have managed these sessions independently arranging them with schools and reached more than 550 “chefs”. Without exception they have had positive feedback with many requests to return. Using seasonal affordable ingredients is both environmentally and economically more sustainable.

The following schools have expressed interest in and been identified for sessions.

- Ickneid Walk First School
- Roman Way Academy
- Tannery Drift First School

Four sessions will be held at each school, reaching a total of 180 children going into year 1 (ages 5 to 6).

*Funding will only be released on receipt and approval of all supporting documentation

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Below is a breakdown of the funding they are applying for from another Community Forum.

- Baldock Community Forum - £1,940