



CHEFS IN SCHOOLS

ANNUAL REPORT

For the year ending 31st August 2021

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12/05/2022

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COMPANIES HOUSE



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INTRODUCING

CHEFS IN SCHOOLS

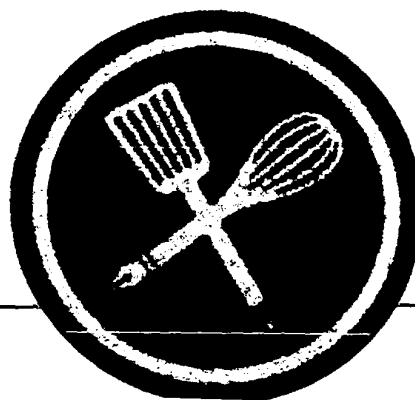
Chefs in Schools was established in 2018, growing from the seed of one bold, forward thinking school, who knew that investing in school food would improve the health, wellbeing, behaviour and attainment of their pupils. And if that wasn't enough, when the food is cooked from scratch, sourced ethically and sustainably, there are benefits to the environment too.

Our model of delivering school food and food education rips up the rulebook that says it isn't possible to do better for our school children, that budgets are too tight and that school chefs aren't really 'chefs'. We know that isn't true, that school chefs are a vital workforce worth investing in, that in school food, and we're proving it in the 41 schools we work with – reaching more than 16,000 pupils.

If you think the whole school meals thing was fixed ages ago, think again. 60% of secondary schools fail to meet the school food standards. We know, because we see it everyday, that many primary schools are falling short too. Change is needed, because more than ever, school food and food education has a vital role to play.

Our country is in the grip of a genuine food crisis, with malnutrition and diet-related disease so prevalent that one in three children in the poorest areas are leaving primary school obese. Meanwhile, more than 1.5m children miss out on the vital nutrition of a daily free school meal because unfair eligibility thresholds exclude them. We can't solve these problems with improved school meals and food education alone, but we do have a vital opportunity to provide immediate nutrition, food that fuels learning and guides lifelong eating habits.

Our goal is to ensure that every school in the country is delivering tasty, nutritious, inexpensive, generation-powering food and food education. In schools, we do this by working directly with them to help them implement our transformative philosophy, training up the school chefs who play such a crucial role in the relationship children develop with food. Outside of schools, we lobby for change; campaigning, advising and collaborating with industry and other NGOs.



EXECUTIVE'S UPDATE

Our second birthday as a charity coincided with the start of the pandemic, which exposed the cruel realities of social inequality, hunger, malnutrition and diet-related disease. It also reiterated to us how vitally important school food is – for some children it will be the only hot meal they eat each day.

The schools we work with have as many as 70% of pupils entitled to free school meals – when schools closed, they were at risk of going hungry. We reinvented ourselves as a food crisis response operation. Our networks of schools, suppliers and supporters enabled us to swiftly establish production hubs that delivered more than 600,000 meals to those families at home.

We went into September 2020 with a renewed belief – equipping the next generation with the skills and enthusiasm to feed themselves well had never been more relevant, important or as high in the public consciousness. When schools re-opened, we were able to focus again on our core mission of ensuring every child has equal opportunity to learn about and enjoy real food in schools. Too often this is still a postcode lottery, with processed & beige school meals in one school, while next door the food is freshly cooked and vibrant. And in all areas, too many children are missing out on a hot lunch due to a threshold for free school meal eligibility that does not reflect the true number of children living in food insecurity.

Our overriding aim going into the year was twofold:

- Continue to demonstrate that better is possible through our frontline work with schools.
- To share that possibility by creating meaningful resources that will help other schools to follow their lead.





With this in mind, we invested in our team, creating a new training department which is busy developing a bespoke qualification aimed specifically at school chefs, funded by Impact on Urban Health. We were also delighted to be awarded the Clarion Prize in 2021, enabling us to start work on a digital toolkit, to help others replicate the food education work delivered at the Hackney School of Food.

Alongside this we continued to work, boots on the ground, in schools. Our chef trainers worked with another 12 schools, bringing the total up to 41. This means 4500 more pupils able to choose vibrant, exciting and nutritious meals. Our covid hamper programme continued, with more than 12,000 hampers distributed to families across London – including nearly 3,000 Christmas hampers with treats and gifts for the festive period.

We also continued to work collaboratively with partners across the sector. At the 2021 Third Sector Awards we were jointly awarded the Big Impact and Charity Partnership of the Year awards. These awards recognised our food poverty support work in partnership with School Food Matters and Impact on Urban Health. Also recognised was our advocacy behind the scenes of the End Child Food Poverty coalition (headed up by Marcus Rashford) to secure vital food support for children during the most intensive phase of the pandemic.

Our sincere thanks goes to our funders, partners, supporters and volunteers. Most of all to our co-founders, our incredible team, patrons and trustees who made this all possible in another uniquely challenging year. We lateral flowed, forgot we were on mute, had our pets make impromptu appearances at every crucial juncture of meetings and, most importantly, kept each other sane in the most challenging times of the year.

We go into 2021-22 with a team of nine, a stable financial platform and a renewed vigour for our mission. We know it's possible for every child in the country to get a full education about food, from great food in the dining room to meaningful lessons in the classroom. And we won't stop until that is exactly what they have.

IMPACT

School by School

Our aims: Through School by School, to grow our portfolio of best practice examples of school food in another ten schools, utilising free school meal entitlement as an indicator of target schools with the greatest need. Using these, we aim to continue raising the profile of school food and the bar for what it is possible to achieve.

Our progress: Despite ongoing disruption from the covid pandemic, we managed to reach more schools than planned, working with a mix of schools including primary, all-through and special educational needs provision, demonstrating it is possible to implement our model across a broad range of settings.

12

new schools worked with

4574

pupils in those schools

40

number of schools reached cumulatively

16084

number of pupils reached cumulatively



36%

average entitlement
to free school meals

School by School continued

Our aims: To further develop a quantitative evidence base of the impact of our programmes, to strengthen our case for a national drive to improve school food and food education standards.

Our progress: In 2020–21 we conducted our first surveys of headteachers and school chefs in the schools that we had worked with. The results demonstrated the positive benefits of our programmes for both the schools and the chefs, with significant improvements for schools in the food provision and healthiness of food in particular. We are incorporating the lessons from this feedback to help us improve our future work with schools.



84%
of chefs felt their job satisfaction had increased since getting involved with Chefs in Schools



100%
of chefs we trained would recommend working in a school kitchen



90%
of headteachers were now satisfied with food quality (vs 23% under previous arrangements)



92%
of chefs experienced a positive shift in food culture



75%
of headteachers were now happy with the price of school meals (vs 44%)

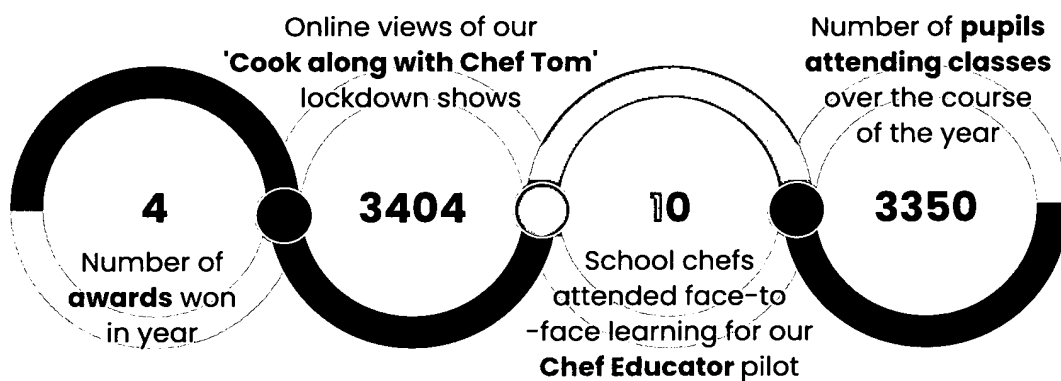


90%
of headteachers were now satisfied with healthiness of food available (vs 24%)

School of Food

Our aims: Through the Hackney School of Food to continue to run programmes for local school children, honing our understanding of What Works Well, introduce classes for adults, and share our learning freely.

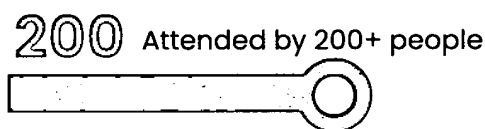
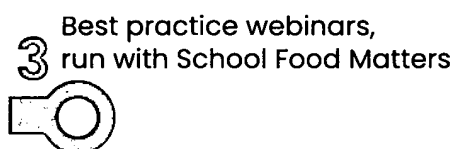
Our progress: Through our partnership with LEAP Federation, the Hackney School of Food was able to reach thousands more local school children, and their families, through a mix of in person and online lessons. In August 2021, with restrictions lifted, we also began teaching adults in the facility.



Better is Possible

Our aims: Through Better is Possible to share our knowledge freely, challenging myths and preconceptions that may be holding back progress on standards and gathering and sharing best practice examples from across the school food system.

Our progress: We gathered best practice examples of school food delivery from across the country and shared these case studies with school leaders, caterers and chefs at a series of well attended webinars. We partnered on delivering these with School Food Matters.



Our aims: To gather and share aspirational content through social and traditional media to inspire others to take action.

Our progress: Our work was covered across a broad range of traditional media throughout the year, leading to direct engagement with another 54 schools. We also significantly increased our following on social media across Twitter and Instagram, allowing us to engage with thousands more people, including school leaders, supporters and the general public, to help drive awareness.

26 National, local or regional media features
(inc Telegraph, The Food Programme, Sainsbury's Magazine, Delicious Magazine, BBC local radio, Hackney Gazette, Times Radio)



+3100 Followers on Instagram



3300 Followers on Twitter



Our aims: To continue our co-campaigning work with other charities to call for meaningful action to tackle child food poverty, using the vital safety net of free school meals.

Our progress: Our successful role in the End Child Food Poverty campaigning group, which led to significant additional support for children entitled to free school meals, was recognised in a joint Big Impact Third Sector award in August 2021.

4500+ Views of our #EndChildFoodPoverty video Tinned Pears



2 Third Sector Awards



Big Impact



Charity Partnership
of the Year

OUR APPROACH

Our philosophy is simple. We treat food education and school food as interlinked, vital opportunities that shape better eating habits for life. Research by the McKinsey Institute identified eighteen proposed interventions to tackle the western obesity crisis. A third of these were in schools.

Our aim is to change the food culture within a school; we want food to be at the heart of a school, part of the daily language and something that brings people together.

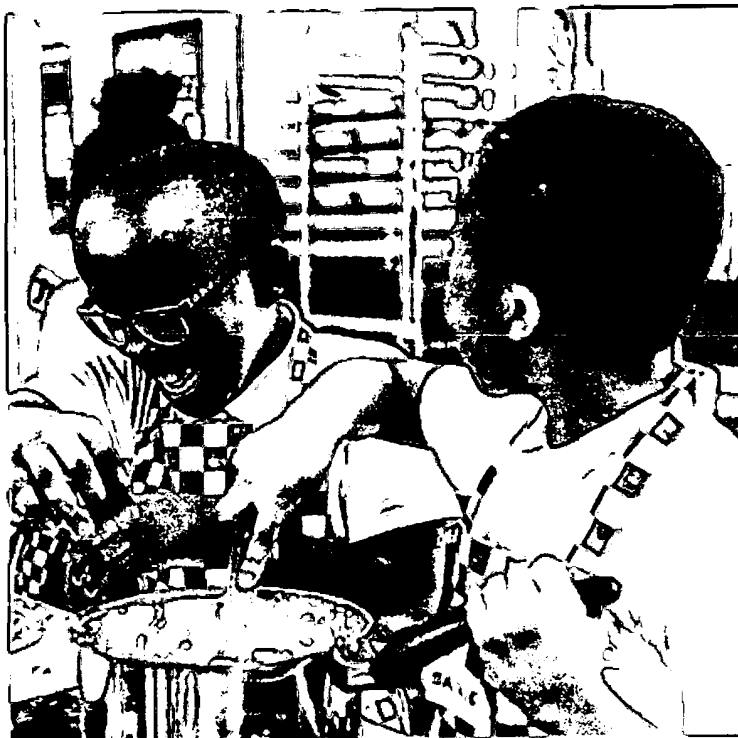
Empowering school chefs to serve great food is key to success. We train them to run their kitchens with a passion for food and the skill of top restaurants and restaurant chefs. We help schools to integrate food into their culture. We also campaign to showcase that better is possible and that serving nutritious food in schools is a priority.

To see long-term change, we need school chefs who are passionate about food, but we also need schools who value their kitchen teams and invest in their development and training – just as they would for teaching staff.

How we work to achieve change:

1. We continuously innovate and hone 'What Works Well' in school food and food education.
2. We work directly 'School by School' implementing our philosophy and transforming the standards of food and food education offered.
3. We showcase that Better is Possible to raise the profile of school food, developing resources and training to help all schools improve.





WHAT WORKS WELL

Our work is grounded in continuously learning, innovating and honing skills to help children develop a healthy relationship with food. In partnership with the LEAP Federation, we opened the Hackney School of Food in March 2020.

The school, a community garden and multi-function kitchen, is set in the grounds of a primary school. The kitchen is equipped with an outdoor pizza oven, productive vegetable gardens, beehives and its latest residents, chickens! Here, children and adults alike can learn about food, from soil to stove. Our experience indicates that people are more likely to try new foods when they have had a hand in producing them, so classes are split between the gardens and kitchen, giving a complete experience.

Despite ongoing disruption to planned lessons, due to rolling national lockdowns and social distancing requirements, we are proud that the school has been open throughout the pandemic, providing free online lessons available to all. The LEAP Federation delivered in-person lessons for local school children, utilising the grounds and kitchen. In 2021, we were awarded the Clarion Prize for Innovation, funding us to develop a digital toolkit to help other schools across the country create their own food education hubs. This will be released in 2022.

Beginning in August 2021, Chefs in Schools has launched in-person training sessions for school chefs at the Hackney School of Food.

Over the course of the coming year we intended to grow use of the space for the local community, firmly establishing the Hackney School of Food as the go-to food learning space in East London.

SCHOOL BY SCHOOL

Core to our approach is the belief that you have to inspire change from the ground up – you can't improve food and food education through legislation alone. We set out in 2018 with a goal to work directly with 100 schools over the course of 5 years, to set these up as examples of what it is possible to achieve.

Over the last 12 months, we've worked with another 12 schools, bringing the total to date to 41 schools, reaching 16,000 pupils across London. We also secured our first schools outside of London, which will start in September 2021.

In Spring 2021 we conducted our first annual impact survey of school chefs and headteachers. Headteachers in schools we worked with reported that:

- 90% are satisfied or very satisfied with food quality (23% before they started with us).
- 75% are satisfied or very satisfied with meal price (vs 44%).
- 90% are happy with the healthiness of food (vs 24%).
- 90% reported an increase in fruit and vegetable intake.



“

A huge thank you for helping the school improve the food offer at school in every area and continuing to support it in its journey. I also want to mention the passion and innovation during lockdown with food hampers and the fight to end child food poverty and how it has helped so many of the school's families,

– Headteacher



“

Chefs in Schools are passionate about what they do and so are we, so the partnership just felt right from the beginning. Yes there were some risks but that's how we progress and it's exciting learning together and having autonomy about what and when we feed our students and how we deliver food education so that it's meaningful to all of our young people,

– Headteacher

Our school by school programme involves working very closely with schools to help them put food back at the centre of a child's education. We help them to recruit and train chefs to run their kitchens, implement systems to manage their new food programmes, and reintroduce meaningful food education.

Our survey of school chefs we've placed or trained found that:

- 100% would recommend working in a school kitchen.
- 96% were satisfied or very satisfied in their jobs.
- 92% experienced a shift in food culture.
- 96% felt the job they signed up to met their expectations.
- Chefs are fuelled by the mission (and the sustainable working patterns).



WE'RE TEACHING SCHOOL LUNCHES A LESSON

CHEFS IN SCHOOLS
JOIN THE SCHOOL FOOD REVOLUTION



BETTER IS POSSIBLE

The third strand of our work seeks to use the learnings from our experience on the ground in schools, to bring about change necessary to ensure every child in the country gets a good education about food – both in the dining room and the classroom.

Our work in 2020-21 included:

- Running a series of best practices webinars, attended by 100+ caterers, school leaders and local authorities covering:
 - Tackling stigma and improving quality of free school meals.
 - Food education, life skills for a future generation.
 - Sustainable school kitchens.
- Contributing to working groups on school food and public sector procurement for the National Food Strategy.
- Feeding into the UN Food Systems summit via Omved Gardens.
- Contributing to the global Policies Against Hunger summit strands relating to school feeding programmes.

We also continued development of our School Chef Educator training programme. Delayed by the pandemic, the pilot will begin in September 2021 with the first cohort of 40 learners. Our goal with this programme is for every school in the country to have a professionally qualified school chef by 2030.

OUR WORK IN THEIR WORDS

“

Food quality has significantly improved. Previous to working with Chefs in Schools, I ate school dinners twice in three years - now I eat school dinners every week. Food is healthier and chefs are informative and talk with passion about what food is on offer and benefits of food types. Chefs discuss food options with school council (pupils), school leaders and parents (through our parent forum), discussions are informative and solution focussed, new ideas are trialled and all groups have a better understanding of the importance of food in learning and health,

- Headteacher



“

The webinar was a total joy. I have been a secondary school food teacher for 35 years and seen many great initiatives come and go. (It) was an inspiration; to see and hear about the amazing work in action gave me fresh hope that food can and should be placed right at the heart of the curriculum.

- via Instagram

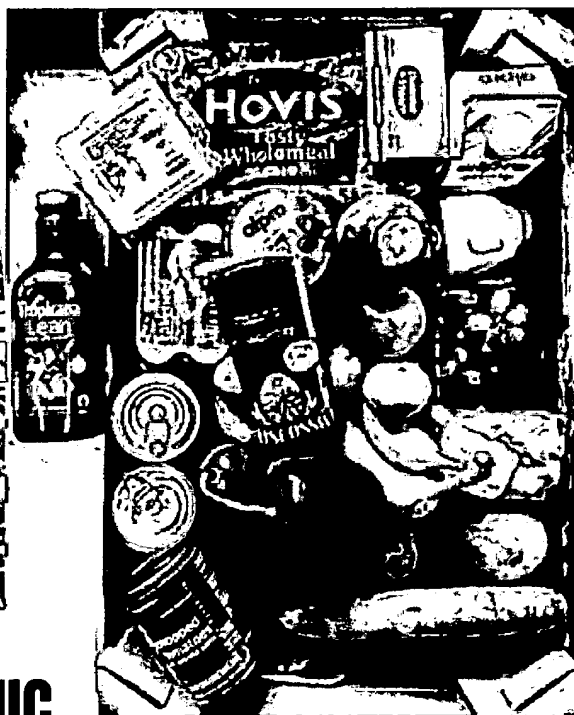


“

I was truly humbled by the visit and it was just mind blowing to see the impact of what great food and exceptional chefs can do in a school environment and especially a school environment like St Anne's.

I am thrilled that we are working with you and I look forward to building our working relationship between Belazu and Chefs in Schools,

- David Balmer, MD of Belazu (funder)



RESPONDING TO THE PANDEMIC

In 2020, when the pandemic first took hold in the UK, we immediately took action. Our work in schools is focused in areas with high levels of socioeconomic deprivation, therefore we see first-hand every day the reliance that some children have on a good quality free meal in schools.

We established an emergency food hamper relief programme and were original members of the campaigning group that went on to become the End Child Food Poverty coalition – headed up by the Food Foundation.

In 2020-21, with the pandemic still causing significant disruption to the country and food insecurity rising, we continued our involvement in both of these initiatives, alongside reinstating the remainder of our programmes.

Over the course of the pandemic, Chefs in Schools has distributed more than 600,000 meals to families across London. Our work:

- Targeted families who were at risk, those missing out on government support programmes, or for whom those programmes were insufficient.
- Prioritised nutrition, our hampers were created with the idea of supporting families access to fresh fruit and vegetables.
- Put dignity first, by ensuring our food products were high quality and responding to feedback from families.

We continued that work throughout the last twelve months in close collaboration with key funders including UBS Bank and Impact on Urban Health, and delivery partners School Food Matters.

Our work has seen us winning two Third Sector Awards, in the 'Big Impact' and 'Charity Partnership' categories, and finalists for a Lord Mayor's Dragon Award for Innovation During Covid-19.

Our campaigning work continues to make sure no child misses out on the vital nutrition, education and fuel of a quality school meal.



TRUSTEES' REPORT

Introduction

2020-21 has been another unprecedented year, with the ongoing Covid-19 pandemic providing a stark reminder of the need to tackle the underlying causes of obesity and our nation's unhealthy relationship with food.

We have strengthened and grown our core team and head into 2021-22 with a sustainable financial position and renewed drive to set the next generation up with the fuel and skills to live a healthier future.

Our mission, objects and how we deliver them

Our mission is to improve the health of children, through improving school food and food education. Specifically, our objectives are to:

1. Advance education through cookery & food preparation.
2. Advance health through (but not limited to) the improvement of food standards in schools.

We deliver these objectives through the provision of training, advice, guidance and resources, working directly with schools. We also campaign, lobby and advise on best practice, and devise and deliver food education programmes.

We fund our work through a mixture of fundraising activities, working primarily with Trusts & Foundations, in addition to a select group of corporate sponsors who align with our values. We also have an increasing focus on income generation through traded activities, to ensure a stable and sustainable financial basis as we grow.

Risk management

Our Trustee board meets four times a year; with a focus on strategic decision making, financial oversight and management of risk. In 2020, we strengthened our board, with the appointment of Jasbir Notay – a chartered accountant – as Treasurer. In 2021 we will review the development of subcommittees in line with our growing size.

With a risk register developed to monitor all ongoing risks and ensure appropriate mitigations, the board has identified the following key risks and outlined the mitigations in place:

Ongoing disruption caused by the pandemic

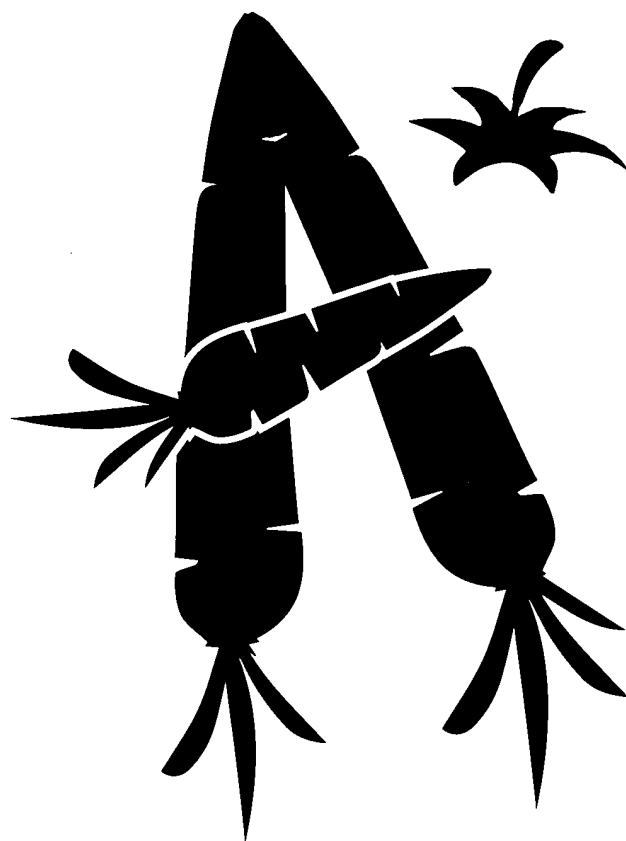
The risks of the pandemic to the charity include risks to the team of incapacitation or ill health, and risks to the operational and financial stability of the charity. We have and continue to mitigate those risks through (1) adhering to all government guidelines, rules and regulations, (2) maintaining sufficient reserves, (3) prudent budgeting and cost planning to account for potential loss of traded income, (4) clear and open communication with funders, staff and partners.

Reputational

Chefs in Schools is a new charity but has worked quickly to build a reputation of which we are proud. We ensure we protect our reputation through (1) compliance with legal & statutory requirements, (2) strengthening our team as we grow, with a Treasurer added to the Trustee Board and a plan to recruit a Finance Manager in 2021-22, (3) maintaining policies and training to deliver our responsibilities including safeguarding, employee management and food safety. We have also recruited additional communications support, to enable us to respond to any adverse PR or publicity should this arise.

Resourcing

As a new charity that has grown quickly, there is a risk that our resource could outstrip the demand for our services. We manage this risk through (1) financial prudence, (2) delegation of limited authority to the Chief Executive to manage resource in line with income, (3) seeking new, stable investment to allow us to reinforce our team as necessary to meet demand.

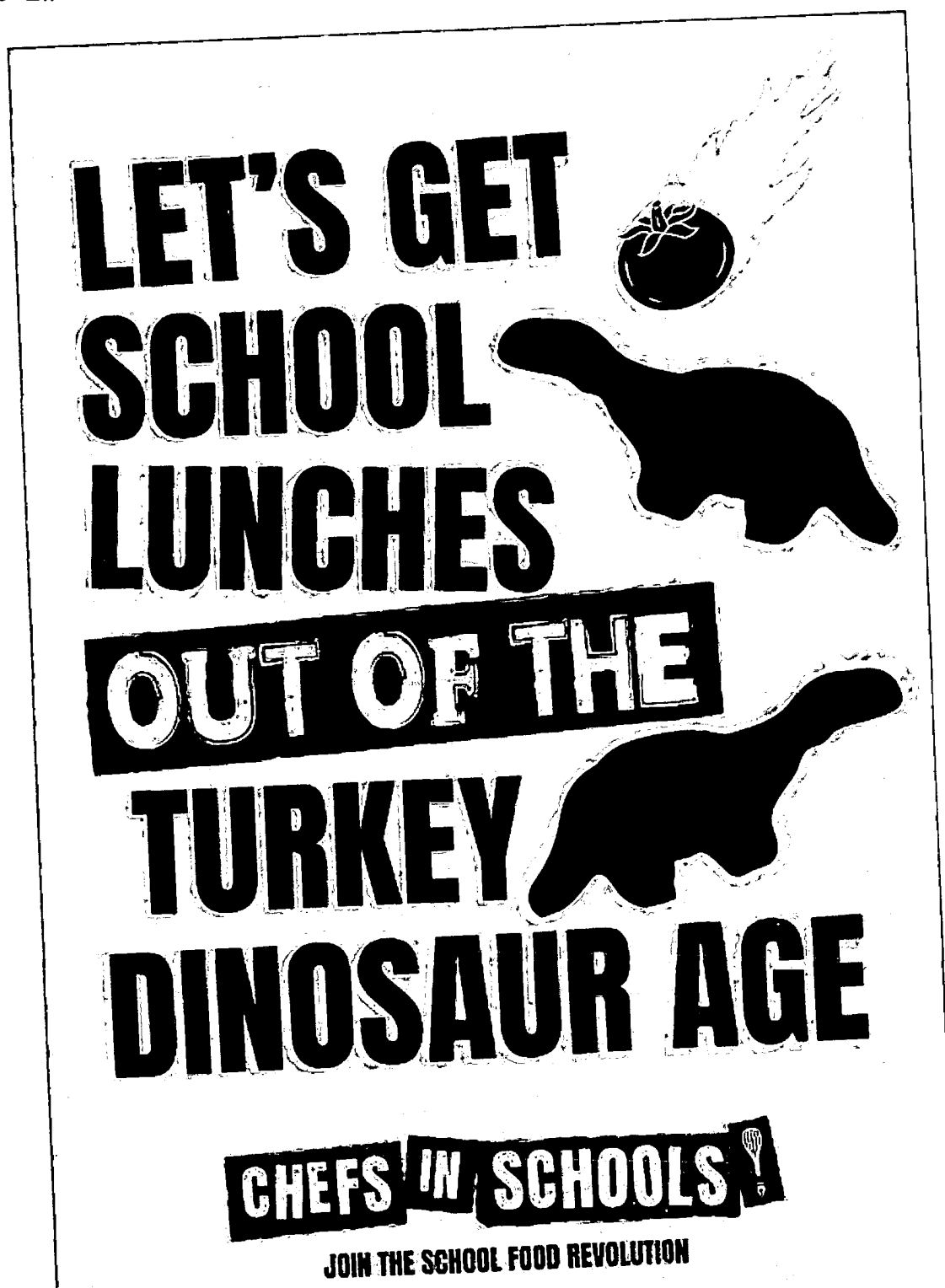


Governance

Chefs in Schools is a charitable company, limited by guarantee. The company was incorporated on 11th May 2018 and registered as a charity on 27th June 2018. We are governed by our Articles of Association.

Our Trustee board is made up of seven volunteers with experience across the private and public sector. Skills and knowledge on our board include legal, governmental, professional and accountancy, in addition to experience from the education sector.

No Trustees received any personal benefit, or claimed any expenses during the year 2020-21.





LOOK AHEAD TO 2021-22

In 2021-22 we will continue to build on our successful work to date by:

- Working with a further 25 schools to transform food and food education for another 10,000 pupils.
- Developing our work outside of London, including establishing a new hub outside of London.
- Complete the pilot for the School Chef Educator qualification and deliver the evaluation evidence along with a plan to roll this out nationwide.
- Establish the Hackney School of Food as the 'go to' food education space in East London.
- Launch a national campaign to get the country talking about the importance of school food.

In 2022 we will also set out a bold and ambitious five year plan to grow our impact further.

We believe that key to 'building back better' must be investing in our nation's young people, their health, academic attainment and wellbeing.

We know that school food and food education can play a crucial role in this and are determined to ensure that every child in the country has the same opportunity to access great school food.

Thank you

As ever, we could achieve nothing without the support of our incredible partners who provide us with funding, in-kind support and promote our work.

Bartle Bogle Hegarty
Belazu Foundation
Charlie Bighams
Clarion Housing Group
Esmée Fairbairn Foundation
Hawberry Trust
Hawksmoor
Impact on Urban Health
Indigo Eight
Issy Croker
James Helm
Leon Foundation
Libby Burke-Wilde
Mark Leonard Charitable Trust
Natoora
Ocado
Progress Films
Rude Health
Tastily Ltd
The Fishmongers' Company's Charitable Trust
The Food People
The Linbury Trust
The Worshipful Company of Cooks
Trail
UBS
Wahaca
Windmill Organics (Biona)
Woodward Charitable Trust



Patrons

Ailana Kamelmacher
Carmel McConnell
Joanna Weinberg
Lisa Markwell
Prue Leith
Rosie Boycott
Yotam Ottolenghi

Independent examiners

Project H Accountants
Beadle House, Bull Plain
Hertford
Hertfordshire, SG 1DT

Bankers

Coutts, The Strand, WC2R 1DT

Senior Management Team

Naomi Duncan, *Chief Executive*
Nicole Pisani, *Co-Founder & Executive Chef*
Danielle Glavin, *Head of Communications*
Polly Praill, *Head of Development*
Yenny Chong, *Head of Training*

Address of charity and registered office

Hackney School of Food, Oswald Street, E5 0BT

Email: hello@chefsinschools.org.uk
Website: www.chefsinschools.org.uk

Company registration no: 11356489

Charity registration no: England and Wales 1178964



INTRODUCTION TO FINANCIAL STATEMENTS

Despite ongoing significant disruption to our work, including the re-closure of schools in January 2021, Chefs in Schools has carefully managed its resources.

We have invested in our team to grow our reach and impact, whilst maintaining sufficient reserves to ensure our stability in periods of uncertainty. In 2020-21 we:

- Raised a further £277,000 to continue our emergency Covid-19 food hamper programme.
- Increased our income from traded activity by a further 17%, continuing on our path to minimising long term reliance on charitable donations.
- Invested further in our team, doubling our team to end the year with nine employees.
- Maintained reserves of 5 months forecast total expenses not otherwise covered by restricted funding, to ensure our financial security in uncertain times. Our reserves policy will be reviewed quarterly.

We remain very confident in our long-term ability to continue growing sustainably, despite the uncertain circumstances.

Company Registration: 11356489 (England & Wales)

Registered Charity Number: 1178964

CHEFS IN SCHOOLS

REPORT OF THE TRUSTEES AND FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

CHEFS IN SCHOOLS

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FOR YEAR ENDED 31ST AUGUST 2021

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CHEFS IN SCHOOLS

REFERENCE AND ADMINISTRATIVE DETAILS

Members	Henry Dimpleby Thomasina Miers Louise Nichols
Trustees	John Michael Lee Jane Amphlett Anna Cain Jasbir Kaur Notay (appointed 06.11.2020)
Company Name	Chefs In Schools
Registered Office	Hackney School Of Food C/O Mandeville Primary School Oswald Street London, E5 0BT
Registered Company Number	11356489 (England & Wales)
Registered Charity Number	1178964
Independent Examiners	Project H Accountants Beadle House, Bull Plain Hertford, Hertfordshire Hertfordshire, SG14 1DT
Bankers	Coutts 440 Strand London, WC2R 0QS

CHEFS IN SCHOOLS

REPORT OF THE TRUSTEES FOR THE YEAR ENDED 31ST AUGUST 2021

STATEMENT OF TRUSTEES' RESPONSIBILITIES

The trustees (who are directors of Chefs In Schools for the purpose of company law) are responsible for preparing the Report of the Trustees and financial statements in accordance with the applicable law and the United Kingdom Accounting Standards (United Kingdom Generally Accepted Accounting Practice).

Company law requires the trustees to prepare financial statements for each financial year which give a true and fair view of the state of affairs of the charitable company and the incoming resources and the application of resources, including the income and expenditure, of the charitable company for that period. In preparing those financial statements, the trustees are required to

- select suitable accounting policies and then apply them consistently;
- observe the methods and principles of Charity SORPs;
- make judgements and estimates that are reasonable and prudent;
- prepare the financial statements on the going concern basis unless it is inappropriate to presume that the company will continue in business;

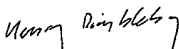
The trustees are responsible for keeping proper accounting records that disclose with reasonable accuracy at any time the financial position of the company and enable them to ensure that the financial statements comply with the Companies Act 2006. They are also responsible for safeguarding the assets of the company and hence for taking reasonable steps for the prevention and detection of fraud and other irregularities.

In so far as the trustees are aware:

- there is no relevant information of which the Independent Examiner is unaware; and
- the trustees have taken all steps that they ought to have taken to make themselves aware of any relevant independent examination information and to establish that the Independent Examiner is aware of that information.

Approved by the board of trustees.

Dated 19th April 2022

Signed 

Henry Dimpleby, Chair of the Trustees

CHEFS IN SCHOOLS

INDEPENDENT EXAMINER'S REPORT

I report to the trustees of Chefs In Schools (Charity No 1178964) on the accounts of the company for the year ended 31st August 2021 which are set out on pages 5 to 14.

Respective responsibilities of the trustees and examiner

The charity's trustees are responsible for the preparation of the accounts. The charity's trustees consider that an audit is not required for this year under section 144 of the Charities Act 2011 ("The Charities Act") and that an independent examination is needed.

It is my responsibility to:

- examine the accounts under section 145 of the Charities Act 2011,
- to follow the procedures laid down in the General Directions given by the Charity Commission (under section 145(5)(b) of the Charities Act 2011, and
- to state whether particular matters have come to my attention

Basis of independent examiner's statement

My examination was carried out in accordance with General Directions given by the Charity Commission. An examination includes a review of the accounting records kept by the charity and a comparison of the accounts presented with those records. It also includes consideration of any unusual items or disclosures in the accounts, and seeking explanations from the trustees concerning any such matters. The procedures undertaken do not provide all the evidence that would be required in an audit, and consequently no opinion is given as to whether the accounts present a 'true and fair' view and the report is limited to those matters set out in the statement below.

CHEFS IN SCHOOLS

INDEPENDENT EXAMINER'S REPORT *continued*

Independent examiner's statement

In connection with my examination, no material matters have come to my attention which gives me cause to believe that in, any material respect:

- the accounting records were not kept in accordance with section 130 of the Charities Act 2011; or
- the accounts did not accord with the accounting records; or
- the accounts did not comply with the applicable requirements concerning the form and content of accounts set out in the Charities (Accounts and Reports) Regulations 2008 other than any requirement that the accounts give a 'true and fair' view which is not a matter considered as part of an independent examination.

I have come across no other matters in connection with the examination to which attention should be drawn in this report in order to enable a proper understanding of the accounts to be reached.

Ray Harris
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R C Harris BA (Hons) FMAAT
AAT licensed & regulated accountant (No. 1001948)

Project H Limited
Accountants
Beadle House, Bull Plain
Hertford
Hertfordshire
SG14 1DT

CHEFS IN SCHOOLS

STATEMENT OF FINANCIAL ACTIVITIES

FOR YEAR ENDED 31ST AUGUST 2021

		Unrestricted Funds	Restricted Funds	Restricted Asset Funds	Total Funds 2021	2020
	Note	£	£	£	£	£
INCOME RESOURCES						
Donations and legacies	2	265,111	499,529	-	764,640	640,697
Charitable activities:						
Trading Income	3	94,506	-	-	94,506	80,762
Investment income		-	-	-	-	-
Other income	4	290	-	-	290	2,634
Total Income Resources		359,907	499,529	-	859,436	724,093
RESOURCES EXPENDED						
Charitable Expenditure:						
Charitable activities	5	274,511	473,423	-	747,934	464,599
Other		3,042	-	-	3,042	3,731
Total Resources Expended		277,553	473,423	-	750,976	468,330
NET INCOME / (EXPENDITURE)		82,354	26,106	-	108,460	255,763
Transfers between funds		-	-	-	-	-
Income / Expenditure for the year		82,354	26,106	-	108,460	255,763
Balance brought forward		253,663	120,756	-	374,419	118,656
Balance carried forward		336,017	146,862	-	482,879	374,419

CHEFS IN SCHOOLS

BALANCE SHEET AS AT 31ST AUGUST 2021

		Unrestricted Funds	Restricted Funds	Total Funds 2021	Total Funds 2020
	Notes	£	£	£	£
FIXED ASSETS					
Tangible assets	11	42,639	59,426	102,065	107,585
CURRENT ASSETS					
Debtors	12	24,523	16,081	40,604	77,234
Cash at bank and in hand		224,996	147,455	372,451	297,454
		249,519	163,536	413,055	374,688
CREDITORS: within 1 year	13	9,569	22,672	32,241	107,854
NET CURRENT ASSETS		239,950	140,864	380,814	266,833
TOTAL ASSETS LESS CURRENT LIABILITIES		282,589	200,290	482,879	374,419
NET ASSETS		282,589	200,290	482,879	374,419
FUNDS	14				
Unrestricted Funds					
General fund				336,017	253,663
Restricted Funds					
General fund				146,862	120,756
Fixed asset fund				-	-
TOTAL FUNDS				482,879	374,419

CHEFS IN SCHOOLS

**BALANCE SHEET continued
AS AT 31ST AUGUST 2021**

For the year ended 31 August 2021 the charitable company was entitled to exception from audit under section 477 of the Companies Act 2006 relating to small companies.

The trustees have not required the charitable company to obtain an audit in accordance with section 476 of the Companies Act 2006.

The trustees acknowledge their responsibility for complying with the requirements of Sections 386 & 387 of the Act with respect to keeping accounting records and Sections 395 & 395 for preparation of the accounts.

These accounts have been prepared in accordance with the provisions applicable to companies subject to the small companies' regime and in accordance with the provisions of FRS 102 Section 1A - Small Entities.

19th April 2022

The financial statements were approved by the trustees on and were signed on its behalf by:

Henry Dimbleby

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Henry Dimbleby, Chair of the Trustees

CHEFS IN SCHOOLS

NOTES TO THE FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

1. ACCOUNTING POLICIES

Basis of preparing the financial statements

The financial statements of the charitable company have been prepared in accordance with the Charities SORP (FRSSE) 'Accounting and Reporting' by Charities: Statement of Recommended Practice applicable to Charities preparing their accounts in accordance with the provisions of FRS 102 Section 1A Small Entities and the Companies Act 2006. The financial statements have been prepared under the historic cost convention.

Income

All income is recognised in the Statement of Financial Activities once the charity has entitlement to the funds, it is probable that the income will be received and the amount can be measured reliably.

Expenditure

Liabilities are recognised as expenditure as soon as there is legal or constructive obligation committing the charity to that expenditure, it is probable that a transfer of economic benefits will be required in settlement and the amount of the obligation can be measured reliably. Expenditure is accounted for on an accruals basis and has been classified under headings that aggregate all costs related to the category. Where costs cannot be directly attributed to particular headings they have been allocated to activities on a basis consistent with the use of resources.

Expenditure is measured at the fair value of the consideration paid or payable, excluding discounts, rebates and value added tax.

Tangible assets

Depreciation is provided at the following annual rates in order to write off each asset over its estimated useful life.

Computer equipment - 20% straight line

Fixtures & Fittings - 15% reducing balance

It is the charity's policy to capitalise fixed asset expenditure on costs exceeding £500.

CHEFS IN SCHOOLS

NOTES TO THE FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

1. ACCOUNTING POLICIES continued

Taxation

The charity is exempt from corporation tax on its charitable activities.

Fund Accounting

Unrestricted funds can be used in accordance with the charitable objectives at the discretion of the trustees.

Restricted funds can only be used for particular restricted purposes within the objects of the charity. Restrictions arise when specified by the donor or when the funds are raised for particular restricted purposes.

Further explanation of the nature and purposes of each fund is included in the notes to the financial statements.

2. DONATIONS AND LEGACIES

	2021 £	2020 £
Donations	760,056	640,697
Grants	<u>4,584</u>	<u>0</u>
	<u>764,640</u>	<u>640,697</u>

Grants received, included in the above are as follows;

Other grants: HMRC JRS funding	<u>4,584</u>	<u>0</u>
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CHEFS IN SCHOOLS

NOTES TO THE FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

3. INCOME FROM CHARITABLE ACTIVITIES

	2021 £	2020 £
Trading Income	<u>94,506</u>	<u>80,762</u>

4. OTHER INCOME

	2021 £	2020 £
Other Income	<u>290</u>	<u>2,634</u>

5. CHARITABLE ACTIVITIES COST

	Direct costs £	Support costs (note 6) £	Totals £
Charitable activities	<u>672,638</u>	<u>75,296</u>	<u>747,934</u>

6. SUPPORT COSTS

	Management £	Governance costs £	Totals £
Other resources expended		3,042	3,042
Charitable activities	<u>72,254</u>		<u>72,254</u>
	<u>72,254</u>	<u>3,042</u>	<u>75,296</u>

7. NET INCOME / (EXPENDITURE)

	2021 £	2020 £
Net income / (expenditure) is stated after charging / (crediting);		
Accountants fee	2,628	1,560
Depreciation	<u>17,443</u>	<u>7,333</u>
	<u>20,071</u>	<u>8,893</u>

CHEFS IN SCHOOLS

NOTES TO THE FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

8. TRUSTEES' REMUNERATION AND BENEFITS

There were no trustee's remuneration, benefits or expenses paid for the year ended 31st August 2021.

9. STAFF COSTS

	2021	2020
	£	£
Chief Executive & Senior Management	191,875	135,519
Other Staff	111,039	57,823
Social security costs	28,284	16,804
	<u>331,198</u>	<u>210,146</u>

The average number of employees during the period was as follows:

<u>8</u>	<u>6</u>
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The number of employees whose employee benefits (excluding pensions) exceeded £60,000 was

<u>0</u>	<u>0</u>
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10. COMPARATIVES FOR THE STATEMENT OF FINANCIAL ACTIVITIES

	Unrestricted Funds	Restricted Funds	Restricted Asset Funds	Total Funds
	£	£	£	£
INCOME AND ENDOWMENTS FROM				
Donations and legacies	141,351	473,513	24,958	639,822
Charitable activities				
Trading Income	84,128	-	-	84,128
Investment income	-	-	-	-
Other income	143	-	-	143
	<u>225,622</u>	<u>473,513</u>	<u>24,958</u>	<u>724,093</u>

CHEFS IN SCHOOLS

NOTES TO THE FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

10. COMPARATIVES FOR THE STATEMENT OF FINANCIAL ACTIVITIES continued

	Unrestricted Funds £	Restricted Funds £	Restricted Asset Funds £	Total Funds £
EXPENDITURE ON				
Charitable activities				
Charitable activities	86,884	352,756	24,958	464,598
Other	3,732			3,732
	90,616	352,756	24,958	468,330
NET INCOME / (EXPENDITURE)	135,006	120,757	-	255,763
RECONCILIATION OF FUNDS				
Total funds brought forward	50,000	-	(50,000)	-
Total funds carried forward	135,006	120,757	(50,000)	255,763

11. TANGIBLE FIXED ASSETS

	Computer Equipment £	F&F £	Totals £
Cost			
At 1st September 2020	1,565	113,370	114,935
Additions	541	11,382	11,923
At 31st August 2021	2,106	124,752	126,858
Depreciation			
At 1st September 2020	235	7,115	7,350
charge for the period	361	17,082	17,443
At 31st August 2021	596	24,197	24,793
Net Book Value			
At 31st August 2021	1,510	100,555	102,065
At 1st September 2020	1,330	106,255	107,585

CHEFS IN SCHOOLS

NOTES TO THE FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

12. DEBTORS	2021	2020
	£	£
Trade receivables	39,288	76,252
Prepayments	1,316	982
	<u>40,604</u>	<u>77,234</u>

13. CREDITORS	2021	2020
	£	£
Trade payables	-	29,553
Accruals	22,923	72,857
Taxation and social security	9,318	434
Other creditors	-	5,010
	<u>32,241</u>	<u>107,854</u>

14. MOVEMENT IN FUNDS

	At 01.09.2020	Movement in funds	At 31.08.2021
	£	£	£
Unrestricted funds			
General funds	253,663	82,354	336,017
Restricted funds			
General funds	120,756	26,106	146,862
Fixed asset funds	-	-	-
TOTAL FUNDS	<u>374,419</u>	<u>108,460</u>	<u>482,879</u>

CHEFS IN SCHOOLS

NOTES TO THE FINANCIAL STATEMENTS

FOR YEAR ENDED 31ST AUGUST 2021

14. MOVEMENT IN FUNDS continued

Net movement in funds, as included above are as follows:

	Incoming Resources £	Resources Expended £	Movement in funds £
Unrestricted funds			
General funds	359,907	(277,553)	82,354
Restricted funds			
General funds	499,529	(473,423)	26,106
Fixed asset funds	-	-	-
TOTAL FUNDS	859,436	(750,976)	108,460

15. RELATED PARTY DISCLOSURES

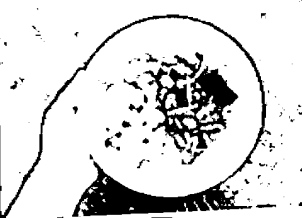
There were no related party transactions during the year ended 31st August 2021

16. COMPARATIVE REPORTING PERIOD

During the previous year ended August 2020, the company extended their accounting reference date from May to August and subsequently reported a 15 month period. The comparative figures within these financial statements reflect exclusively the 12 month period ended August 2020 so as to give a true and reflective, year on year comparative.

17. GOING CONCERN

The trustees assess whether the use of going concern is appropriate i.e. whether there are any material uncertainties related to events or conditions that may cast significant doubt on the ability of the company to continue as a going concern. The trustees make this assessment in respect of a period of at least one year from the date of authorisation for issue of the financial statements and have concluded that the charity has adequate resources to continue in operational existence for the foreseeable future and there are no material uncertainties about the charity's ability to continue as a going concern, thus they continue to adopt the going concern basis of accounting in preparing the financial statements.



Walking On West Green



WALKING ON WEST GREEN