KNOWLEDGE, **STAFF AND** PREMISES/POP-**FINANCE INPUTS EXPERTISE & VOLUNTEERS UP RESOURCES QUALIFICATIONS** WORKSHOPS/EVENTS IN FOOD EDUCATION IN SCHOOLS AND **COMMUNITY COOKERY CLASSES & COURSES** COMMUNITY GROUP'S SETTINGS CORPORATE/BUSINESS SETTINGS **ACTIVITIES &** GRANT FUNDED: GRANT/CONTRACT FUNDED: – extra-curricular food clubs - Jamie's Ministry of Food courses -N/A **OUTPUTS** – community group cookery courses (MoF, Food - Food Security courses and recipe kits Security courses or bespoke courses) (in partnership with food access support groups) TRADING - one-off cooking workshops in schools or - Public-access Masterclasses and Food experiences - Team Building Events community groups - Private cookery classes/courses - Cook&Eat Lunch Breaks - Pop-Up Food Days (live demo's, recipe shares, Bespoke cookery courses with Comm. Groups tasters, wellbeing promotion) INCREASED POSITIVE **IMPROVED** IMPROVED INCREASED INCREASED SKILLS **IMPROVED SHORT TERM** CONFIDENCE TO RELATIONSHIP PERCEPTION OF NUTRITIONAL KNOWLEDGE OF TO COOK FROM NUTRITION IN THE **COOK FROM** WITH FOOD FROM AFFORDABILITY OF BALANCE IN MEALS **OUTCOMES** FOOD TYPES SCRATCH WORKPLACE AN EARLY AGE FRESH FOOD SCRATCH ADDED VALUE ADDED VALUE OUTCOMES: OUTCOMES: INCREASED MOTIVATION TO TRY INCREASED MOTIVATION TO INCREASED CROSS-STRONGER AND IMPROVED FOOD ACCESS **NEW FOODS COOK FROM SCRATCH** GENERATIONAL FOOD MORE SKILLS SHARING COLLABORATIVE **TEAMS** REDUCED MENTAL HEALTH IMPROVED APPRECIATION **LONG TERM** REDUCED RELIANCE ON PEOPLE EXPERIENCE IMRPOVED PHYSICAL OF FOOD FOR GOOD ISSUES CAUSED BY TAKEAWAY AND READY-HEALTH FROM LESS FOOD HEALTH AS PART OF STRESS/ANXIETY AROUND **OUTCOMES** IMPROVED NUTRITION MADE FOODS INSECURITY LIFESTYLES FOOD **GOAL**

REDUCED LIKELIHOOD OF FOOD-RELATED ILLNESS

NOURISH FOOD SCHOOL Theory of Change

