



School Food Policy

January 2019

Aims:

The health, behaviour and performance of children is improved through provision of healthy, good quality food by the school and through educating children about the benefits of a healthy lifestyle and diet. This school food policy stands on its own but has cross-linkages through to the wider Design and Technology Policy and Science curriculum.

Through successfully embedding a whole school food approach and recommendations in the School Food Plan (Henry Dimbleby & John Vincent, July 2013), children enjoy learning to cook, understand and appreciate where food comes from and are enthusiastic about healthy eating.

The school will aim to achieve a Children's Food Trust Award as part of our commitment to a healthy school food culture.

Catering and provision of food: The school and the catering provider will comply with national school food standards as set out in the Educational (Nutritional Standards and requirements for School Food) (England) Regulations 2007, including new revised food standards (January 2015), and in doing so will ensure that:

- Food provided to pupils both on and off the premises (including packed lunches provided for school trips, breakfast club, school lunches and after school club) is nutritious and of high quality and complies with Government Food and Nutritional-based requirements and hygiene standards;
- Catering and other relevant staff have the right training, knowledge, skills, equipment and facilities to achieve and comply with the above.
- Pricing of school meals is fair, and uptake of school lunches (including those entitled to Free School Meals as well as paid for lunches) is enhanced using effective promotion of the health benefits and value compared with packed lunch.
- Packed lunches are monitored by the lunchtime supervisor who will check that children have eaten their packed lunch.
- We will endeavour to provide a dining experience that is enjoyable and encourages and inspires healthy eating choices by the children.

Food as part of the school curriculum

There will be at least one member of staff per Key Stage trained to Level 2 in Food Hygiene and they will be responsible for ensure that Risk Assessments are completed and the precautions / routines and safe practices are followed and are in line with recommended guidelines for all cooking activities.

- By promoting a whole school food culture across the school curriculum, children have ample opportunities to experience and learn about different food types, cultures and healthy eating, food hygiene and active participation in growing and cooking food.
- Pupils will be taught how to cook and apply the principles of nutrition and healthy eating.
- By the end of Key Stage 1 pupils will
 - 1) use the basic principles of a healthy and varied diet to prepare dishes, and
 - 2) understand where food comes from.
- By the end of Key Stage 2 pupils will:
 - 1) Understand and apply the principles of a healthy and varied diet;

- 2) Prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques;
- 3) Understand seasonality, and know where and how a variety of ingredients are grown, reared, caught and processed.

- The school will actively engage with children and parents to encourage healthy eating lifestyle both at school and at home.

Forest School

There will always be a snack and drink for pupils at Forest School. This will comprise of at least marshmallows/biscuit and a hot chocolate/squash. Depending on the season, there may also be a snack or taster of apple pie / pizza / damper bread or such like. As such, the Forest School Leader leading the session will have a Level 2 Food Hygiene certificate.

Monitoring:

We will monitor the impact of our whole school food plan by collecting data on:

1. Take up of school meals (FSM in KS1 and school meals in KS2)
2. Compliance with hygiene, food-based (all school food provision) and nutritional-based standards (school lunches only) and School Food Trust Award criteria.
3. Surveys of pupil enjoyment and experience & parent views
4. How food is planned and integrated into the school curriculum activities and topics across each year group
5. Training and compliance with food hygiene procedures and standards

Responsibilities for implementing and reviewing this policy:

The Head teacher, with support from the School Business Manager, Catering Manager and School Food Governor will lead on implementing the aims and requirements of this policy, including adopting a whole school food approach where food is a vital element of school life.

The Governing Body will receive regular reports on compliance with school food standards as well as take-up of school lunches and financial aspects of school provision.

Inclusion

We ensure that the curriculum is available to all pupils, with equal appropriate access regardless of sex, race, religion or ability.

Staff Training

Staff will be encouraged to attend courses and review resources.

Dissemination

The Policy is available on the school web site and a paper copy is held in the main school admin office. A short summary will be included in the school prospectus. The policy and schemes of work will be available on request to parents, LA, OFSTED and others working for the school, through the Head teacher.

Reviewing the Policy

This policy will be reviewed annually by the Head teacher and monitored by the Link Governor changes made to ensure that the Policy is relevant and up to date.