

*Sonning Common
Primary School*

**POLICY
STATEMENT
FOR
FOOD
TECHNOLOGY**

Policy 28 Version 2

POLICY FOR FOOD TECHNOLOGY

AIM

Using food creatively as a material for designing and making good quality food products. Food Technology is part of the wider subject 'Design Technology'. This policy deals solely with the aspects related to the use of food in the curriculum.

CARE AND STORAGE OF FOOD EQUIPMENT

Storage of food equipment

Food equipment is stored in the community room.

The storage cupboard is clearly labeled. On the inside of the door is a list detailing the equipment.

Cleaning of food equipment

It is essential that hot water, washing-up liquid and clean J-cloths are used when washing up. Drying up will be done with either paper towels or freshly laundered tea towels. Tea towels are kept in the cooking area. The teacher in charge of the activity is responsible for laundering them. Once dry all equipment will be returned to the correct cupboard.

The storage of cleaning equipment

'Dettox', washing-up liquid, J-cloths and tea towels will be stored in the same area as the food technology equipment.

EQUAL OPPORTUNITIES

All children will be given an equal access to food technology.

It is realised that some children may not be able to taste certain foods due to;

- food allergies
- food disorders that limit the types of food eaten
- religious or other reasons
- being vegetarian

A food tasting permission letter will be completed by all parents to cover these eventualities.

HEALTHY WORKING PRACTICES

Cleaning procedures before and after food activities

All tables must be washed down using clean J-cloths and 'Dettox' both before and after food activities.

Hands need to be washed before the activity commences with warm water and hand wash crème. Particular attention must be paid to the cleaning of fingernails.

The FOOD ACTIVITY DRESS CODE will be observed:

- Long hair must be tied back.
- Watches and rings should be removed.
- Food preparation aprons should be worn.

A reminder list of cleaning routines before and after food technology sessions will be displayed in the equipment area.

Preparation for food activities

All persons involved will adhere to the dress code, wash their hands thoroughly and clean the surfaces to be used with 'Dettox' and a clean J-cloth.

Hygiene and cleanliness

During food preparation sessions;

- there will be no licking of fingers or spoons
- there will be no wandering around
- coughing and sneezing are to be avoided if possible
- if a person leaves the food preparation area, hands will be washed on their return
- a separate chopping board will be used for the preparation of raw meat.

All staff must ensure that food equipment is only used;

- when children are closely supervised
- for food purposes

Dealing with food waste

Food waste can be deposited in the waste bin in the community room.

Cleaning of cookers and refrigerators

Cookers -an LSA will be given the responsibility of cleaning these at the end of each term using suitable cleaning materials provided by the caretaker.

Fridges -an LSA will be given the responsibility of cleaning these at the end of each term with warm water and sodium bicarbonate.

(The LSA to be appointed by the Design Technology Coordinator)

THE PURCHASE AND STORAGE OF INGREDIENTS

Food production will be planned in advance and not on an ad hoc basis. (see curriculum plan)

Ingredients will be paid for from the school budget. Teaching staff are responsible for purchasing them as required, the cost of which can be reimbursed on the production of a receipt.

When in school, dairy products will be stored in the fridge. Meat products will be stored separately, wrapped securely, on the lower shelves of the fridge.

Staff are responsible for making sure that ingredients are kept in the correct conditions and that 'use by' dates are strictly adhered to.

FOOD TECHNOLOGY IN THE NATIONAL CURRICULUM

Food technology is an aspect of Design Technology and its coverage in the curriculum is referred to in the Design Technology programmes of study.

Programme of Study

Food Technology in Sonning Common Curriculum Plan

Year 1. Making fruit salad. Hygiene: food preparation and healthy eating.

Key Stage I

Programme of Study, 1a, 1b, 1c, 2a, 2b, 2c, 3d, 3e, 4a, 4b, 5e, 5f, 5g.

Key Stage 2

Year 3. Sandwich snacks. Healthy diet and evaluating food products.

Programme of Study, 1a, 1b, 1c, 2a, 2b, 3f, 3g, 4a, 4b, 5b.

Year 5. Biscuits. Functions of ingredients and evaluating food products.

Programme of Study, 1abc, 2abc, 3ab, 4be, 5b.

