



School Food Policy

Policy Originator: Healthy Schools/PSHE Leader

Review Period: 3 years

Next Review Date: Summer Term 2018

Introduction

This school actively supports healthy eating and drinking and is dedicated to providing an environment that enables pupils to make informed choices about the food they eat.

This policy document was produced in consultation with members of staff, governors, pupils and the school meal provider through the forum of the Healthy Schools Working Party.

Aim

The main aims of our school food policy are:

1. To enable pupils to make healthy food choices through the provision of relevant information and the development of appropriate skills and attitudes
2. To ensure that healthy food choices are provided throughout the school day

We aim to ensure this is achieved through:

1. Equal Opportunities

We recognise the value of the individual and will strive to provide equal access of opportunity for all, with regards to healthy eating and nutrition.

2. Curriculum

DT Cooking and nutrition is taught at an appropriate level in each year group through effective teaching to develop understanding of healthy eating and the ability to make informed food choices.

This will include:

- practical cooking opportunities to develop cooking and tasting skills
- knowledge of healthy food and drinks
- consideration of healthy eating issues
- Healthy Eating Week
- School visitors - We appreciate the valuable contribution outside agencies can make to the teaching of healthy eating

- Resource provision - The school is acquiring a range of resources to support both practical cookery teaching and healthy eating education
 - Evaluation of pupils learning
3. Food and Drink Provision at the school
- **Lunches** The school lunches are provided by Surrey Commercial Services which complies with all current Nutrition Standards
 - **Water fountains** are available to children in various parts of the school and are kept in good working order
 - **Snacks** The Tuck shop is run by the School Council and provides healthy snacks such as dried fruit, seeds, popcorn and vegetable crisps
Children are also able to bring **fresh fruit** into school for break time but no other foods are allowed at this time
 - **Food rewards/treats** The school does not encourage the regular eating of sweets, biscuits or other foods high in sugar or fat as a reward. Other methods of positive reinforcement are used such as gems and stickers/certificates
4. Food and Drink brought onto the premises
- **Packed lunches** The school encourages parents, carers and pupils to bring healthy packed lunches to school in line with the Healthy Eating Plate. Parents/carers are asked not to include chocolate bars or sweets in lunchboxes. Guidance as to healthy lunchbox items will be given out at the beginning of each school year
 - **Personal Celebrations** The school does not encourage the bringing of sweets/ cakes and other treats into school but recognises that some pupils may want to share birthday/religious occasions with their friends by providing such treats. These are to be given out at the end of the day and pupils are asked not to eat them until in they have left the school premises. If attending an after-school club, this still applies and sweets should be eaten only after the club has finished
 - **Cooking classes/clubs** Teachers plan healthy recipes for the provision of the DT in school and choose these according to the topic/ skills being taught
 - **School events** Food brought into school during events by the PTA or visitors will aim to follow the school healthy food policy as far as possible and will be provided with pupils food allergy risks in mind
5. Special Dietary requirements
- Surrey Commercial services provide food in accordance with pupils religious and cultural practices, a vegetarian option is available every day
 - Children with food allergies have individual care plans and Surrey Commercial Services is made aware of each child's individual dietary requirements
 - All teachers/staff in school are made aware of children's food intolerances/allergies and this information is also on display in the staff room
6. Food safety
- Surrey Commercial Services complies with all food safety standards in its provision of food
 - Appropriate food safety precautions are taken when food is prepared by staff/pupils in school
 - Staff involved with food preparation will undergo basic food hygiene training
 - Any food safety hazards are identified and controlled in a recipe risk assessment during planning
7. The eating environment
- Appropriate cleaning and hygiene is ensured in all areas where food is prepared or served
 - The hall environment encourages social eating and is a pleasant, light and colourful area
 - Lunchtime supervisors/staff encourage good manners, healthy eating and discourage food waste

Action Plan

- Provide basic food handling/safety training for staff involved with the teaching of cooking
- Distribute food policy to parents (with guidance for Healthy lunchboxes) and to PTA
- Review possibility of breakfast provision for the breakfast club

Monitoring and Evaluation

- Spot checks of lunchboxes – termly
- Staff evaluation of DT cooking –review skills required/being used

Summer 2015