

*Green Lane
Church of England*



Primary School

Food Policy

Policy Title:	Food Policy
Policy Author:	AER
Date Approved by Governing Body:	June 2018
Review Due:	Summer 2021
<u>Date of Review</u>	<u>Description of amendments (if applicable)</u>

The Ethos and Values of Our School

Green Lane Church of England Primary is a rural school in the heart of Teesdale and at the centre of our local community. We offer a fantastic education based around achievement and success in a nurturing, holistic environment. At Green Lane we see the ultimate purpose of education as the promotion of “life in all its fullness” (St John’s Gospel, chapter 10, verse 10).

Here education is about more than just academic achievement; it is about developing young people who can flourish in all areas of their lives developing the intellectual, spiritual, moral and physical attributes, becoming proud and respectful members of our community. Our deeply Christian ethos and values are central to the experiences our children have each day as part of ‘Team GL.’

RESPONSIBILITIES

At Green Lane CE Primary School we recognise the important connection between healthy eating and a pupil’s ability to learn effectively and achieve high standards in school. We also recognise the role the school can play, as part of the larger community, to promote family health.

We recognise that sharing food is a fundamental experience for all people; a primary way to nurture and celebrate our cultural diversity; and an excellent bridge for building friendships, and inter-generational bonds.

SCOPE

This document applies to all irrespective of their gender, ethnicity, disability, religious beliefs/faith tradition, sexual orientation, age or any other of the protected characteristics (Single Equalities Act 2010). The school respects the rights of children and values the UN Convention on the Rights of the Child (CRC). In particular, this policy supports Articles 3, 6, 19 & 24.

MISSION

Our educational mission is to contribute towards improving the health of the entire community by teaching pupils and families ways to establish and maintain life-long healthy eating habits. This shall be accomplished through a whole school approach centred on food education and skills (such as cooking and growing food), the food served in schools and core content in the classroom through subjects such as science, DT and PSHCE.

AIMS

- To improve the health of pupils, staff and their families by helping to influence their eating habits through increasing their knowledge and awareness of food issues, including what constitutes healthy eating.
- To provide an opportunity for pupils to plan recipes, budget, prepare and cook food.
- To increase pupils' knowledge of food production, manufacturing, distribution and marketing practices, and their impact on both health and the environment.
- To ensure pupils are well nourished at school, and that every pupil has access to safe, tasty, and nutritious food, and a safe, easily available water supply during the school day.
- To ensure school meal provision meets the School Food Standards under the Requirement for School Food Regulation 2014
- To ensure that food provision in the school reflects the ethical and medical requirements of staff and pupils e.g. religious, ethnic, vegetarian, medical, and allergenic needs.
- To make the provision and consumption of food an enjoyable and safe experience in a pleasurable and dedicated environment.
- To introduce and promote practices within the school to reinforce these aims, and to remove or discourage practices that do not support them.
- To monitor menus and food choices to inform policy development and provision.

OBJECTIVES

To work towards ensuring that this policy is both accepted and embraced by:

- School management
- Governors
- Teachers and support staff
- Pupils
- Parents
- Food provider (currently Taylor Shaw)
- The school's wider community

To integrate these aims into all aspects of school life, in particular:

- All food provision within the school
- The curriculum
- Pastoral and social activities

METHODS

1.1. To establish an effective structure to oversee the development, implementation, and monitoring of this policy, and to encourage a participatory approach to meeting the objectives. Consultation should be

**ensured throughout the process with priority given to the views of pupils.
This will be achieved by:**

- The Senior Leadership team taking lead responsibility in ensuring the implementation and monitoring of this policy, including facilitating consultation with all interested parties.
- Taking a whole school approach to ensuring full implementation, including discussion within lesson time, working together with the food service provider (currently Taylor Shaw), and ensuring consistent messages permeate through all aspects of the pastoral and social care within school.
- Reports to governors and information to parents will have clear updates

1.2. To develop an understanding and ethos within the school of safe, tasty, nutritious, environmentally sustainable food, through both education and example.

Our creative curriculum approach ensures a wide variety of activities to support this.

1.3. Create an environment, both physical and social, conducive to the enjoyment of safe, tasty, nutritious and affordable food. In order to do this we will regularly consider and review:

Staff

- Our current on-site food provision and whether it needs to change.
- The way the services provided meet the religious, ethnic, vegetarian, medical and allergenic needs of pupils and staff.
- Staff training needs for basic nutrition and food hygiene.

Environment

- The dining area to ensure it is always safe, pleasant, comfortable, attractive and clean.
- The training of new lunchtime supervisors
- The organisation of lunchtimes in order to ensure pupils have as much choice as possible and have sufficient time to eat and that systems facilitate a calm and settled environment, but with opportunities for pupils to be sociable.
- The way good manners and respect for staff and fellow pupils are encouraged
- Arrangements for recycling of waste.

School lunch choices

- Meeting the requirements of the national food standards.

- The quality and availability of the meals throughout the serving period.
- Communication with the school meals provider (Taylor Shaw).
- Guidelines on healthy packed lunches (including discouraging fizzy drinks, full fat crisps, chocolate and sweets).
- Ensuring maximum uptake of meals and that all pupils entitled to a free meal receive one, through parental information / communication, meals promotions and procedures to protect identity of free meal claimants.

Other food provision

- The way we promote and organise the Cool Milk Scheme, including the provision of free milk for children eligible for free school meals
- The way we promote and organise the National Fruit and Vegetable Scheme.
- The food choices we offer at after school clubs/school events.
- Inviting parents to join pupils at meal times.
- The opportunities there are for people involved in the school food policy to share their experiences and good practice.

Water issues

- The number and safety of water coolers.
- The regular testing of the water.
- Our pupil access policy (to ensure accessibility throughout the school day).
- Ensuring water breaks during sport/exercise activities.
- The hygiene of water bottles (ensuring pupils take them home regularly to be properly cleaned).

FOOD HYGIENE

We also consider all aspects of food hygiene in school. The Headteacher is responsible for ensuring compliance with the following requirements:

Requirement on all providers:

The providers of food services must meet the following requirements:

- All the staff employed in food preparation hold a basic food hygiene certificate.
- Staff are supervised by someone holding an advanced food hygiene certificate or equivalent.
- A documented food safety management system is in operation and observed at all times and a copy of this is available for inspection.
- All regulations appertaining to food hygiene are complied with.

Additional requirements on school meal providers:

- A full independent food hygiene inspection is carried out of the food storage, meal preparation and food serving areas. A copy of the inspector's report is provided to the school.
- They have a cleaning and disinfectant schedule that can be inspected.

Pupils and staff requirements:

- Pupils / staff reminded to wash their hands every time they go to the toilet.
- Pupils / staff wash their hands before they eat food.
- Pupils / staff follow guidelines for classroom food handling and preparation.

Food Poisoning:

- We follow the Durham County Council procedure in the event of an outbreak