



**DAVISON CE HIGH SCHOOL FOR GIRLS
(TECHNOLOGY COLLEGE)**

POLICY AND MANAGEMENT DOCUMENT

Davison Whole School Food Policy



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Davison Whole School Food Policy

1. Policy Statement

At Davison High School we are committed to giving all our pupils consistent messages about all aspects of health and well-being, for them to develop their understanding of particular behaviours and encouraging the taking of responsibility. This policy should be read alongside the school's policies for: Health & Safety, Global Citizenship, and Curriculum.

2. Context

The scope of this policy encompasses all food and drink consumed on the school site and as part of a school activity. It aims to promote "The eatwell plate" (see Fig 1) and to promote sustainability through reduced packaging, responsible recycling and disposal of the waste produced by food and drink.

(Fig 1)



diet is defined as one where there is a balance of food and drink which provides the nutrients required in the right amounts.



3.1 Policy Stakeholders

- Head : Della West
- Link-governor : Cindy Grange-Glen
- AST - Food Technology : Kath Callaghan
- Health Coordinator : Alex Holmes

3.2 Policy Users

- School Meals Service
- JGB
- Teaching staff
- Support staff

4. Aims and Objectives

Our aim is for all aspects of school life to promote the health and well-being of all members of the school community, including food and nutrition, as part of our commitment to being a Healthy School.

Objectives:

- To set out a consistent approach to food and drink provision throughout the school day
- That all our pupils learn about food and drink as part of a curriculum that supports health and well-being
- To provide high quality school meals to our pupils, within the resources available
- To provide suitable social settings for pupils and staff to consume food and drink
- To work in partnership with parents and carers.

5. Guidelines to implement policy

5.1 The Curriculum

Teaching about food and drink forms part of the curriculum in: Science, Design and technology, Citizenship, MFL, PE, Literacy and RE. The curriculum framework for healthy eating (see: appendix 1) sets out the curriculum coverage and continuity and progression through key stages 3 & 4.

Wherever possible, practical and active teaching and learning opportunities will be provided for pupils, in particular to develop skills in the preparation of food, in the analysis of food and in maintaining personal health. Lessons which use the creative learning opportunities of food and drink will also be developed across the curriculum.



5.2 Food and drink provision

- School meals

School meals are provided by Sodexo and follow the nutritional guidelines set out by the DCF&S' and Caroline Walker Trust. The implementation of national nutritional standards and information about the style of service and menu content are identified in the catering contract. This contract specification forms part of this food policy (see appendix 2).

Monitoring is carried out by WSCC.

Steps will be taken to excite and motivate pupils to try new foods, and also to involve and consult with pupils and parents / carers about school meals. These might include theme days, and tasting sessions and menus will be displayed prominently.

We are committed to non-discriminatory procedures to ensure all pupils who are eligible for free school meals take up their entitlement.

The importance of pupils and staff having enough time to eat and digest lunch will be taken into account when planning the school day. Pupils will be encouraged to eat on the school site.

- Special dietary needs

Parents / carers are expected to inform schools of allergies and other diet related medical conditions. Pupils carrying epipens for these reasons should have their photographs clearly displayed both in the school kitchen and in the medical room. The school will support pupils with special dietary needs during the school day for example, fasting during Ramadan.

- Packed lunches

The school is committed to informing pupils and parents / carers about approaches to the preparation of a packed lunch that is balanced and healthy. The school will identify areas for the eating of packed lunches where pupils can have easy access to drinking water and facilities to dispose / recycle waste.

- Snacks / vending

Pupils will be encouraged to eat snacks and have drinks that are low in saturated fat, sugar and salt. DfES guidelines regarding food vending will be followed and only snacks and drinks that are low in saturated fat, salt and sugar will be available.(see: appendix 5)

- Celebrations, treats and rewards

The school recognises that food is often an important element of celebrations in school and will ensure that healthy options are available, or healthier choices are actively encouraged. The school will use non-food based rewards wherever it is practical to do so, and healthier choices are desirable.



- Drinks

The school recognises the contribution that the consumption of sufficient water makes to learning, positive behaviour and health. The school will meet its legal requirement to make clean, palatable water available to all pupils and staff throughout the school day. Parents / carers will be encouraged to provide an appropriate container for drinking water and ensure that containers are kept clean. Parents / carers will be provided with information about the value of drinking sufficient water.

- Dining environment

The school aims that all eating environments are welcoming and encourage the positive social interaction of pupils and staff. The school will specify areas for eating meals and will ensure all such areas have easy access to drinking water and facilities to dispose of / recycle waste.

6. Extended school and social activities

The school will endeavour to ensure that all school social events and school clubs operate consistently within the objectives of this policy.

- Breakfast club and after school clubs

After school clubs and breakfast club will provide healthy and tasty foods in accordance with national nutritional standards and ensure food is prepared in healthy and safe conditions by trained staff.

- Extended school situations (including Youth University) will actively promote the principles of healthy eating within their courses.

- Partnership with parents

The school will work actively with parents / carers around food and diet. This will include:

Menu consultation and tasting of school dinners;

Information about a balanced and healthy packed lunch;

Involvement in the healthy school group;

- School events

All events will aim to take place consistently with this policy.

7. Professional development

All school staff and governors will have access to opportunities for CPD to support the implementation of this policy. Groups of staff will have particular CPD needs, which will be addressed, for example for staff new to the school, to encourage consistent implementation at lunchtime, and teachers of D&T around food technology.

8. Health and safety

All food preparation will adhere to the school, and county, health and safety policy and be carried out according to good food hygiene and preparation standards. Health and safety remains the responsibility of all staff. Wherever possible, food preparation will be carried out in designated



areas in the school. Risk assessments will be carried out in the Food Technology area and monitored by staff holding Food Safety qualifications. (see appendix 3)

The school's risk assessment procedures will include consideration of food hygiene. Parents/ carers should notify the school in writing of any special medical dietary needs and the school will work in the best interests of the child.

9. Implementation

The implementation of the Food Policy is the responsibility of the school's healthy school group, which will consider aspects of healthy eating as part of developments in the school. Mrs Kath Callaghan is responsible for the coordination of the curriculum in relation to food, drink and nutrition.

The action plan for healthy schools can be found in appendix 4.

Steps will be taken to consult with pupils, including via JGB, about food and drink provision at school.

There is a named governor for monitoring the food policy, including the provision of school meals. This governor will include consideration of the food and drink available as part of their visits to school. Opportunities will be taken to inform parents / carers about the policy, and to respond to comments.

10. Monitoring and Review

The monitoring of this policy will be the responsibility of the Head. There will be an annual report to the governing body about aspects of food and drink at school. Progress with healthy eating part of healthy school developments will be monitored as part of school improvement planning. Individual subject curriculum policies will set out the learning elements which relate to food and drink and these will be monitored as part of regular subject monitoring.

This policy will be subject to a formal review every three years or sooner if significant changes occur.



Appendices:

- Appendix 1 The curriculum framework for Healthy Eating.
- Appendix 2 Sodexo contract specification
- Appendix 3 Food Technology risk assessments / food safety qualifications.
- Appendix 4 National Healthy Schools Programme & School Food Trust criteria
- Appendix 5 DfES guidelines re food vending.
- Appendix 6 Audit materials and action plan.
- Appendix 7 Non-lunch food guidance.