



*Achieving excellence together*

# Whole School Food Policy

<b>Approved by:</b>	Trust Board		
<b>Responsible department:</b>	MAT Core Team		
<b>Last review date:</b>	July 2024	<b>Last reviewed by:</b>	COO
<b>Last updated:</b>	July 2024	<b>Last updated by:</b>	COO
<b>Next review due :</b>	July 2026		

## **Rationale**

To influence and improve the health of the whole school community by equipping children and their families with ways to establish and maintain lifelong healthy eating habits that benefit both themselves and the environment. This will be accomplished by providing high quality food education and school food and ensuring consistency in food messages throughout the school day.

## **FOOD LEADERSHIP**

### **Aim**

To ensure staff and governors facilitate the role school plays in promoting family health and healthy eating.

### **Objectives**

- To ensure key staff and teachers have the necessary skills to educate the whole school on food and nutrition topics.
- To ensure dietary requirements of all stakeholders are met including food allergies and intolerances, religious beliefs and cultures and vegetarians.
- To ensure the catering staff are involved in the life of the school and given opportunities for continuous professional development.
- To promote healthy packed lunches and snacks.
- To provide a high-quality school meals service to our consortium of local schools.
- To promote the school meal service to parents and improve the take-up of school meals, including free school meals.

## **FOOD QUALITY AND PROVENANCE**

### **Aim**

To ensure pupils and staff receive nutritious, fresh, local and organic food at lunch and that this food is delicious, seasonal, affordable and safe.

### **Objectives**

- To provide food which meets the nutrient-based standards.
- To seek to achieve targets of 75% unprocessed, 50% local and 30% organic ingredients, and to address issues of seasonality, animal welfare and sustainable fishing.
- To ensure compliance with the Requirements for School Food Regulations 2014 and actively seek to incorporate government recommendations on sustainability, seasonality, and ethical sourcing.

- To ensure pupils have easy access throughout the day to drinking water.

## **FOOD EDUCATION**

### **Aim**

To provide a well-planned curriculum course of study that incorporates messages about nutrition, food hygiene and sustainable and ethical food production and which is completed and reinforced by practical hands-on food education e.g. Cooking and growing projects and farm links.

### **Objectives**

- To help pupils develop an understanding of the relationship between a healthy diet and physical activity for their short and long-term wellbeing and health.
- To help pupils understand others' views and beliefs around food and understand that some people have strict dietary needs.
- To give pupils and the wide community the opportunity to acquire basic skills in planning, preparing and cooking healthy meals, and an understanding of basic food hygiene.
- To provide pupils and members of the wider community with the opportunity to learn about the growing and farming of food and its impact on the environment.
- To provide opportunities for pupils to eat and cook with vegetables they have grown themselves.
- To create opportunities for pupils to connect with local producers and food businesses, to help them become intelligent and responsible food consumers.
- To ensure that all students leaving secondary school can confidently prepare at least six healthy recipes.
- To integrate findings from the Ofsted research review into our cooking and nutrition curriculum.

## **FOOD CULTURE AND COMMUNITY INVOLVEMENT**

### **Aim**

To create an enjoyable and sociable dining experience for pupils in school and a lively food culture within the school and its wider community.

### **Objectives**

- To provide an enjoyable lunchtime experience and environment
- To educate pupils in table manners and etiquette.
- To ensure parents have a healthy approach to packed lunches and snacks in school

- To promote a good understanding of healthy and sustainable foods in families and the wider community through the involvement of growing and cooking projects and food events.
- To share the learning experience of food issues with other schools and community groups.

## **Allergen Regulations**

### **Aim**

To comply with allergen regulations and ensure the safety of all pupils and staff with dietary restrictions.

### **Objective**

- To ensure full compliance with Natasha's Law by clearly labelling all food repackaged for direct sale on the premises.