

Great Bowden Academy

A Church of England Primary School



Food Policy

Academy Food Policy

This policy has been developed in order to contribute to the academy's vision:

Our vision is for each member of our school family to experience life in all its fullness both now and in the future. We are an inclusive welcoming community valuing everyone for who they are and enabling all to flourish.

"I have come that they may have life, and have it to the full."(John 10.10) " All humankind is made in the image of God " (Genesis 1: 26-27)

The policy is underpinned by the core values of the school:

Wisdom thankfulness peace service perseverance koinonia

And encapsulated by the statement

Inspire ~ Believe ~ Learn ~ Achieve

This policy should be read in conjunction with the following academy policies:

- Drugs Policy
- Equal Opportunities Policy
- SEN Policy
- Child Protection Policy
- Assessment Policy
- Teaching and Learning Policy
- PSHE

Introduction

Great Bowden Academy is dedicated to providing an environment that promotes healthy eating and enabling pupils to make informed choices about the food they eat. This will be achieved by the whole school approach to food and nutrition documented in this policy.

The policy was formulated through consultation between members of staff, governors, parents/carers, pupils, and our school nurse.

The nutritional principles of this policy are based on the School Food Standards and the NHS Eatwell Guide.

This school food policy and healthy eating strategy is co-ordinated by the curriculum leader for Design and Technology.

Aims of the School Food Policy

The main aims of our school food policy are:

1. To enable pupils to make healthy food choices through the provision of information and development of appropriate skills and attitudes
2. To provide healthy food choices throughout the school day
3. To ensure that all aspects of food and nutrition at Great Bowden promote the health and well-being of pupils, staff and visitors to the school.

These aims will be addressed through the following areas:

Curriculum

Food and Nutrition is taught within the context of the following primary curriculum areas of learning:

- Understanding Physical Health and Wellbeing
- Scientific and Technological Understanding

Leading by example and staff training

Teachers, caterers and school nurses have a key role in influencing pupils' knowledge, skills and attitudes about food, so it is important that they are familiar with healthy eating guidelines. To facilitate this the school maintains strong links with Ridgeway Primary Academy who manage its catering services and the LA Healthy Schools team, both of whom provide regular updates about current healthy eating and school food guidelines.

Visitors in the classroom

We value the contribution made by the school nurse in supporting class teachers and appreciate the valuable contribution of outside agencies. It is the responsibility of the school to ensure that the contributions made by visitors to the classroom reflect our own philosophy and approach to the subject. The status of visitors to the school is always checked ensuring that the content of the talk is suitable for the ages of the pupils.

Resources

Resources used to deliver healthy eating are current and up to date and all staff are consistent in the resources used throughout the curriculum. These reflect the 'eatwell plate' where appropriate. Resources for the teaching of healthy eating in PSHE have been selected to complement the delivery of the curriculum in other subject areas. These are stored in the PPA Room. Books are available for pupils in the library.

Provision of Food and Drink throughout the School Day

Food-based standards exist covering all aspects of school food. (Full details and the document relating to these are available on the government website)

Breakfast

Great Bowden Academy does not operate a breakfast club. New parents are provided with information about healthy eating which emphasises the importance of a healthy breakfast every morning.

Snacks in School

EYFS and KS1 pupils receive one piece of free fresh fruit daily. Any additional daily snacks provided by parents for KS1 or KS2 pupils must be fruit only. This can be fresh, dried pureed, or in the form of pure fruit juice and must not contain added sugar.

Lunch in School

Paid school lunches are available daily, provided locally by Ridgeway Primary Academy, according to School Food Standards. Provision is made for special diets. Parents are provided with guidelines about provision of healthy packed lunches.

Use of Food as a Reward

The school does not encourage the regular eating of sweets or other foods high in sugar or fat, especially as a reward for good behaviour or academic or other achievements. Other methods of positive reinforcement are used in school.

Drinking Water

The School Food Standards recommend that drinking water should be available to all pupils, everyday, and free of charge. The school agrees with this recommendation and provides a free supply of drinking water. Pupils are encouraged to bring their own water bottle to school daily and to replenish it at the school kitchen tap or the water fountains.

Food Safety

Appropriate food safety precautions are taken when food is prepared or stored. These vary depending on the food on offer and include: ensuring that adequate storage and washing facilities are available; that food handlers undergo appropriate food hygiene training; and that suitable equipment and protective clothing are available. Any food safety hazards are identified and controlled.

Food Environment

The school has three areas for food preparation:

The School Food Kitchen

The school food kitchen is situated at the back of the hall. This kitchen is used primarily for preparation for serving school lunches, which are cooked at Ridgeway Primary Academy and transported to our school daily.

The Curriculum Food Kitchen

A small kitchen area is situated off the main corridor and is used for the teaching of the food related curriculum through cooking with small groups of pupils.

The Staffroom

A small and limited kitchen area is available in the staffroom for members of staff to prepare simple meals and snacks.

Monitoring and Evaluation

Monitoring and evaluation of the effectiveness of the School Food Policy are carried out by the Teaching and Learning Committee and the Curriculum Leader responsible for Design and Technology.

Policy Agreed: Jan 2019

Date for Review: Jan 2022