



1. RESPONSIBILITIES

The Governing Body recognises the important connection between a healthy diet and a student's ability to learn effectively and achieve high standards in school. The Governing Body will ensure that the school achieves the current nutritional standards for schools' meals.

The Governing Body recognises that mealtimes are 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.

The Governing Body also recognises the role a school can play, as part of the larger community, to promote family health, and sustainable food and farming practices.

2. AIM

To set the highest example and encourage a responsible and healthy attitude to diet, food purchase and preparation.

3. OBJECTIVES

To ensure that all aspects of food and drink in school promote the health and wellbeing of the pupils, staff and visitors to our school.

- Promote and encourage healthy eating practices by increasing knowledge and awareness of food issues, including what constitutes a healthy and environmentally sustainable diet.
- To increase pupils' knowledge of food production, manufacturing, distribution and marketing practices and their impact on both health and environment.
- To ensure all food preparation whether by the school kitchen, or by the pupils within the curriculum, is completed to the highest possible Health and Safety and hygiene standards.



Food Policy

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- To source where possible food ingredients from local suppliers.
- To ensure pupils who take school meals are well nourished at school and that every pupil has access to safe, tasty and nutritious food and easily available water supply during the school day.
- To make the provision and consumption of food an enjoyable and safe experience.

- To encourage a high take up of the school meals by virtue of the fact that the meals are healthy, nutritious and good value.
- To only offer healthy food, well balanced meals to our pupils at school.

4. METHODS

- The school meals will only provide a healthy menu every day.
- There will be a wide choice, self-serve salad bar every day with wraps.
- Pupils can self-serve their own vegetables every day from a range of four.
- Jacket Potatoes are available daily with a selection of toppings.
- Mixed vegetables will not be offered.
- Fried food will be limited.
- Parents/Carers and Grandparents are welcome to pre-book a school dinner and take lunch with the pupils.
- Children from Year 4 and above can request larger portions at the servery.
- Pupils can return to the salad bar and the vegetables for an extra portion.
- Free Fruit is available for Infants every day.
- There is a cooked/prepared dessert offered every day.
- Yogurts and fruit salad are offered as a dessert every day and this is self-service.
- Children can have extra portions and additional portions of fruit salad.
- According to season fresh and/or dried fruit, semi frozen fruit kebabs, vegetable soup, or milk are available for purchase every morning break.
- Sweets and sugar drinks are not allowed to be brought into school by pupils for breaks or snacks nor will they be sold to pupils.
- The school doesn't facilitate the distribution of cakes or other sweet treats brought from home to celebrate birthdays.



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- The contents of lunchboxes are however the private matter of parents unless they break Health and Safety regulations.
- Every child will have a water bottle in the classroom and only water or a diluted sugar free juice drink allowed with it. These bottles are provided by the school, one free per year and only these bottles are allowed in the classroom.
- Chilled water cabinets are available for the children to use to refill their bottles.
- Pupils have free access to water all day.
- Through the sustainable/Eco school agenda and the use of the Conservation Area pupils will learn about.
 - Growing of fruit and vegetables
 - Sustainable agriculture
 - Fair Trade
- Through the Science and PSHCE curriculum understanding is promoted of the effects of a healthy/unhealthy diet and to promote key ideas such as “five a day”.
- Introduce foods from different cultures and countries through themed weeks and special menus marking international events.
- To use food as a means of developing cross-curricular links and for purposes of marking events and celebrations.
- Pupils are not allowed off site to purchase food.
- The contents of packed lunches are up to Parent/Carers. However, it is hoped to persuade Parent/Carers to switch to school meals because of the quality of the school’s package. No canned drinks or glass bottles are permitted.
- The hall is maintained in an attractive manner to encourage children to enjoy their meals.
- The use of Dinner Dynamos to act as ‘runners’ ensures an appropriate queuing time for school dinner.
- All children are given enough time to eat their meals.
- To open on summer days the Friends Garden of Remembrance for Alfresco Dining.
- The hot meal on Mondays is meat free.



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- To encourage the take up of the school meals the meals are offered on a "5 days for the price of 4" offer.
- All the children are involved in the growing, nurturing and harvesting of food crops in the school allotment.
- All the children experience Food Technology lessons in a planned programme over seven years. These lessons are delivered in the pupils' kitchen. These lessons include:
 - Recipe design
 - Safe food preparation
 - Clean practices