



Food Policy		
	Name	Date
Head Teacher	Andrew Boyes	01/09/2017
Governing Body	Curriculum Committee	
Next review date	September 2019	

As a Healthy School we want to ensure that we promote the health and well-being of the whole school community through all aspects of food and nutrition and provide consistent messages to pupils, parents and staff.

### Whole school community

#### Pupils

- Pupils are involved in decision making related to food provision and education; pupils are encouraged to comment on the food provided.
- Pupils run the family service in the dining room at lunchtime and support each other to make healthy choices and create a pleasant dining room environment

#### Staff

- All staff should be aware of the policy and understand their role within it ensuring that teaching across the curriculum is consistent with the aims of the food policy. Staff are aware of their role in promoting healthy eating and are consistent in role modelling and their behaviour.
- Teachers are being supported in introducing a cooking lesson per term as part of the IPC curriculum. There will be an inset to develop a cooking curriculum across the years. Oral health is taught in the curriculum and planning and budgeting is included in maths.
- The school makes sure that appropriate teaching staff hold Level 2 food safety certification.
- Staff and pupils have received training in pastoral care, hygiene and healthy eating to run the family service in the dining room at lunchtime.

#### Parents

- Parents are informed and aware of what is expected on the food brought in from home and the information about lunches is shared with them.
- Parents are invited to International evening and the Happening.

### Food provided by school

All food served at the school on a regular basis between 8am and 6pm meets the mandatory school food standards and there is a process in place to ensure that the provision is coordinated across all food and drink outlets. All school food is provided by Caterlink, breakfast, lunch and at after school clubs. Caterlink ensures the food is compliant. Caterlink has high standards of food quality and provenance and Caterlink menus has achieved the Food for Life Silver Catering Award.



The school has a daily breakfast club with free places available for families who don't have the means to pay.

Pupils in KS1 receive free fruit as part of National School Fruit and Vegetable Scheme. Pupils in KS2 can bring in an appropriate snack such as fruit, and a drink such as water, juice or low sugar juice drink.

All pupils can benefit from free school meals. School meal menus are sent home and the menu is also published in the school newsletter. The meal service is family style with year 5 and 6 pupils serving younger pupils at their table.

Every classroom has a water fountain and pupils are encouraged to drink and learn about the importance of drinking water.

The school does not use food as a reward or for prizes as this would give these items a special value.

### **Food brought from home**

The school works in partnership with parents to encourage healthier options being included in packed lunches.

Children are not allowed to have unhealthy snacks on the school premises. Pupils are discouraged from bringing in food 'treats' for birthdays but when pupils do bring in unhealthy food items for birthdays, children will be asked to consume the food outside of school premises.

Once a year, the school will sell a range of foods from salads to cupcakes at stalls as part of the Happening.

### **Primary food and cooking skills education**

Teaching pupils how to cook is an important part of our whole school approach to health and wellbeing. It is a perfect tool to captivate and stimulate pupil's interest and enjoyment of food as well as building self-confidence. Every child in each year group has a termly cooking class and this will be based on progressive cooking skills. Cooking skill lessons will be based appropriately for the age of the children (whole class for the older children, groups for the middle school and small numbers for the younger children). The school provides the ingredients for the cooking skills lessons.

### **Supporting more vulnerable pupils**

#### **Supporting pupils who are entitled to free school meals**

- We are working towards all pupils who are entitled to a free school meal based on their family situation, to taking up that entitlement and pupils choosing a balanced meal.
- Legal advice and support is available free. The School Home Support liaison officer forms the link between families and communities and she makes sure that any



vulnerable pupils are catered for and the school raises any concerns with her, including pupils who don't eat.

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### **Other aspects of school life**

#### **Extra-curricular activities**

- The school has a cooking club and would like to introduce opportunities for parents to learn about healthy eating and cooking skills.
- Prior Weston holds two fairs a year: Harvest Festival and 'The Happening' which both includes food stalls selling a variety of food.

#### **Breastfeeding**

- Prior Weston Campus is part of the Breastfeeding welcome scheme.

#### **Sponsorship and fundraising**

- The school does not use nutrition education materials with corporate logos or advertising.
- The school will only accept sponsorship or fundraising or other reward schemes if the company involved promotes healthy lifestyle in line with the school's food policy.