



# Cutnall Green First School Food Policy

## Purpose/Mission

The School Governors recognize the important connection between a healthy diet and a student's ability to learn effectively and achieve high standards in school. They also recognize the role a school can play, as part of the larger community, to promote family health, and sustainable food and farming practices.

We use the School Food Standards (2014) as a basis for school dinners and work in partnership with Shire Services to ensure that these are met.

The Governors recognize that sharing food is 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 educational mission is to improve the health of the entire community by teaching students and families ways to establish and maintain life-long healthy and environmentally sustainable eating habits.

The mission shall be accomplished through food education and skills (such as cooking and growing food), the food served in schools, and core academic content in the classroom.

## Objectives

To improve the health of pupils, staff and their families by helping to influence their eating habits through increasing their knowledge and awareness of food issues, including what constitutes a healthy and environmentally sustainable diet, and hygienic food preparation and storage methods.

To increase pupils' knowledge of food production, manufacturing, distribution and marketing practices, and their impact on both health and the environment.

To ensure pupils are well nourished at school, and that every pupil has access to safe, tasty, and nutritious food and a safe, easily available water supply during the school day.

To ensure that food provision in the school reflects the ethical and medical requirements of staff and pupils e.g. religious, ethnic, vegetarian, medical, and allergenic needs.

To make the provision and consumption of food an enjoyable and safe experience.

To introduce and promote practices within the school to reinforce these aims, and to remove or discourage practices that negate them.

To work towards ensuring that this policy is both accepted and embraced by:

- Governors
- School management
- Teachers and support staff
- Pupils

- Parents
- Food providers
- The school's wider community

To integrate these aims into all aspects of school life, in particular:

- Food provision within the school
- The curriculum
- Pastoral and social activities

To establish an effective structure to oversee the development, implementation, and monitoring of this policy, and to encourage a participatory approach to meeting the objectives.

To develop an understanding and ethos within the school of safe, tasty, nutritious, environmentally sustainable food, through both education and example.

To create an environment, both physical and social, conducive to the enjoyment of safe, tasty, nutritious, environmentally sustainable food.

To help to promote and raise awareness of environmentally sustainable food production methods and socially responsible food marketing practices.

### **Treats**

Sometimes children may bring in sweets etc to share with members of their class (e.g. on their birthday). These are distributed to class members and then it is up to parents whether they allow their children to eat these.

As part of promoting healthy eating, we recognize that occasional treats are appropriate and children are occasionally given them by staff as end of term gifts.

### **Nut allergies**

We are a nut free school but we cannot guarantee that food products are totally nut free. Parents are asked to refrain from providing food products, which may contain nuts, in packed lunches or any other food brought into the school and children with a nut and/or peanut allergy have an individual management plan. Staff are trained to recognise and manage allergic reactions.

### **Other food allergies/intolerances**

The Head of School is responsible for ensuring that adequate training and refresher training is given to school staff in regards to food allergies and intolerances.

Parents and school staff have a shared responsibility for talking to children about food allergies and intolerances. This includes reminders about the importance of not sharing their food.

Parents are responsible for ensuring that the school is made fully aware of any food allergies or food intolerances that their child is known to have and the extent of these allergies/intolerances.

Parents are responsible for notifying the school in writing of any changes to their child's food allergies/intolerances or general health.

School staff and catering staff are made aware of any child's food allergies or intolerances or special dietary requirements through the sharing of school records, staff meetings, discussions and clearly displayed notices in the staffroom.

School staff are reminded to respect confidentiality about a child's individual needs as appropriate. Where food is provided during the school day as part of the curriculum it is the class teacher's responsibility to ensure that any child with food allergies/intolerances or special dietary requirements is appropriately catered for and that actions are taken to minimise cross contamination (e.g. separate utensils for meat and vegetarian options.)

Where the school are in any doubt about whether a food is appropriate for a child, school staff will consult with the child's parents prior to the activity taking place.

The school staff will fully support children in the management of any food allergies/intolerances and liaise with their parents.

School staff will also conduct any risk assessments as appropriate.

While we aim to ensure a safe environment for all our children it is impossible to provide an absolute guarantee that Cutnall Green is completely free of foods that may trigger an allergic reaction.

Signed: C Atkinson

Approved by Governors 9.7.15

Review date September July 2017