

St Peter's Catholic Primary School

Food Policy



Policy	Food Policy
Date	July 2024
Date of review	July 2026
Signed Chair of Governors	<i>Eugene McCarthy</i>
Signed Headteacher	<i>Clare Scott</i>

We the family of St Peter's, united by our faith in God, love, learn and grow together.

Introduction

St. Peter's School is dedicated to providing an environment that promotes healthy eating and enables 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 whole school food policy.

The policy was formulated through consultation between members of staff, governors, parents and pupils.

Food Policy Co-ordinator

This school food policy and healthy eating strategy is co-ordinated by Mrs Fiona Sapiano

Food Policy Aims

The main aims of our school food policy are:

- To enable pupils to make healthy food choices through the provision of information and development of appropriate skills and attitudes
- To provide healthy food choices throughout the school day
- To encourage parents and carers to play an active role in supporting the health and wellbeing of their children.

These aims will be addressed through the following areas:

1. Equal Opportunities

In healthy eating, as in all other areas of the curriculum we recognise the value of the individual and strive to provide equal access of opportunity for all.

2. Curriculum

Food and nutrition is taught at an appropriate level throughout each key stage. This is addressed through:

Teaching methods

Effective teaching requires pupils to develop their understanding of healthy eating issues and appropriate skills and attitudes to assist them in making informed decisions. Teaching methods adopted in the classroom offer a rich variety of opportunities for participatory learning and include debating issues, group discussions and role-play. These decisions are made at teachers' planning meetings.

Leading by example and staff training

Teachers and catering staff 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.

Resources

Resources for the teaching of healthy eating in Design and Technology, RHE and PSHE and have been selected to complement the delivery of the curriculum in other subject areas. The Eatwell model is used throughout the school(see appendix 1) as a model of understanding a balanced diet.

Cross curricular links

Physical Education (PE): Pupils to be made aware of the importance of a healthy diet and to recognise the links between healthy diet and physical activity for both their short term and long-term wellbeing.

Personal Social Health Education (PSHE): Encourages young people to take responsibility for their own health and wellbeing, teaches them how to develop a healthy lifestyle and addresses issues such as body image. Pupils are able to discuss issues of interest to young people.

Science: Pupils study a range of topics that provide an opportunity to learn about the types of food available, their nutritional composition, digestion and the function of different nutrients in contributing t term and long-term wellbeing

Design and technology (DT): Pupils are encouraged to discover new foods through curriculum based tasting sessions. The opportunity to learn about where food comes from is taught through practical work with food, including preparation and cooking. Much of the work covered links with their science topics.

Religious education (RE): Pupil's experience and learn about different foods through learning about a range of religious festivals and cultural events.

Extra-curricular activities

Pupils are involved in growing foods in the outdoor area, developing an understanding of where food comes from. From time to time, visits may be planned to local allotments or farms.

3. Food and Drink Provision throughout the School Day

Breakfast

Breakfast is an important meal that should provide 25% of a child's energy requirement and contribute significantly to their vitamin and mineral requirements. The school operates a breakfast club that provides a nutritious meal for pupils before the school day. The breakfast menu includes: low sugar cereals, fruit, toast, yoghurt, milk and water.

The school breakfast club meets the School Food Standards.

School Lunches

The school aims to provide pupils with the opportunity to eat a healthy, balance meal. The food is prepared by the catering team and meets the School Foods Standards for school lunches. Pupils are encouraged to have a school meal provided by the catering service and free school meals are provided to all pupils who are entitled to them. Healthy options are promoted at lunchtime.

School meals are planned on a 2-week cycle and always contain a meat, fish and vegetarian option. The school meals menu can be found on our school website.

Parents & Families

Our relationships with parents/carers is very important and we aim to support them with information and advice around food, so that they are best prepared to make healthy choices for their families.

Coffee mornings, events and food related workshops are delivered throughout the year for family members to attend

A sugar smart school

As a school we take the following steps to ensure that we are contributing to the reduction of sugar intake of pupils and their families:

- Packed lunch policy and regular audits
- A sugar themed day making use of Change4life resources for an assembly and lesson plans (<https://campaignresources.phe.gov.uk/resources/campaigns/41-sugar-smart-2016/resources>).
- Display boards highlighting the amounts of sugar in a range of drinks compared with maximum daily sugar intake.
- Newsletters with reducing sugar tips, low sugar recipe ideas etc
- Promoting oral health - for free resources you can visit the Oral Health Foundation's website: <https://www.dentalhealth.org/our-work/dental-buddy> or contact the Oral Health Team for support on ohp@clch.nhs.uk
- Encourage families to register with a dentist, have a record of those registered.
- Monitor absences due to oral health reasons to highlight need for intervention

Snacking

The school understands that snacks can be an important part of the diet of young people and can contribute positively towards a balanced diet.

Fruit is provided daily for our children in EYFS and KS1. Pupils are encouraged to make healthy snack choices.

Drinking water

The School Food Standard for Healthy School Lunches recommend that drinking water should be available to all pupils, every day, and free of charge.

The school agrees with this recommendation and provides a free supply of drinking water at lunch times to pupils. Drinking water is freely available all day to every pupil.

Packed lunches

The school encourages parents and carers to provide children with packed lunches that complement the School Food Standards. This is achieved by promoting healthy packed lunch options and letters home to parents/carers. What constitutes as a healthy packed lunch can be found on our 'Packed Lunch Policy'.

Special events & Celebrations

The school recognises the importance of celebrating birthdays and special occasions.

For birthday celebrations, all children are invited to wear non- uniform to mark the occasion and celebrate. We welcome any parents who would like to send in a small treat for their child to share with the class on their birthday. We discourage larger chocolates, sweets, crisps, party bags or cakes for birthdays.

Food provided for special events e.g., class celebrations are representative of a healthy diet and encourage pupils to make balanced choices. For celebration events, we welcome a variety of foods, from different cultures, for children to try. Class teachers will provide parents/carers with suggestion lists of celebration food to ensure that we have a wide variety of food choices available.

Occasional fund-raising events may include the sale of treat food such as cakes, but the inclusion of other foods will also be encouraged.

5. Special Dietary Requirements

The school does everything possible to accommodate pupils' specialist dietary requirements including allergies, intolerances, religious or cultural practices.

Individual care plans are created for pupils with food allergies and the lead member of staff for this is Miss S Doe. These document symptoms and adverse reactions, actions to be taken in an emergency, and emergency contact details. School catering staff are made aware of any food allergies/food intolerance and requests for special diets are submitted according to an agreed process. Pupil's food allergies are displayed in a sensitive way in relevant places around the school. With all relevant staff made aware.

The school expects staff to contribute to and support this food policy across the school day. Staff and visitors will be expected to model good practice behaviour around food and drink and in line with the policy, when in the company of pupils.

6. 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. We consult our local Environmental Health Department about legal requirements.

Monitoring and Evaluation

The school will evaluate the impact of the healthy eating policy by feedback received from parents and governors. This policy will be reviewed every 2 years.

Review

Date policy implemented: July 2024

Review Date: July 2026

The eatwell plate

Use the eatwell plate to help you get the balance right. It shows how much of what you eat should come from each food group.

