

RUSHTON C.E. (V.C.) PRIMARY SCHOOL

Whole School Food Policy

Policy Implemented: October 4th.2006

Agreed by Staff:

Next Review: October 2010

Agreed by Governors:

This document is freely available to the entire school community. It has also been made available in the school newsletter, website and prospectus.

Aim

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

Objectives:

What do we want to achieve?

- Review formal curriculum to ensure information relating to food and nutrition in different lesson areas is consistent and up-to-date.
- Work with the school caterer to trial a healthy eating breakfast club, serving a limited range of items.
- Establish a food week in school to promote healthy eating and drinking messages.
- Ensure that the vending machine has a variety of drinks available, e.g. water and fruit juice to promote healthier eating and drinking messages.
- Pilot an after school healthier cookery club.
- Ensure that the teacher with responsibility for food has basic hygiene training.

Guidelines:

How are we going to meet our objectives?

- Discuss at School Council. Set up a sub-group, a School Nutrition Action Group, to monitor change.
- Formal curriculum: Set up cross-curricular working group to audit food based topics at each key stage.
- Breakfast: Work with caterer on a menu of breakfast options and a reasonable cost. Publicise club in form time and school newsletter, plus through poster advertising in the corridors.
- Food week: Run the Sainsbury's Taste of Success Food Awards in school during D & T week in June.

- Vending: Inform supplier that a range of drink choices must be made available, or terminate contract.
- Extra-curricular: Establish an after school cookery club.
- CPD: Send teacher in charge of food on 1-day basic food hygiene course.

Monitoring and Evaluation:

How do we know our objectives are being met?

- SNAG: Report on progress to School Council and review policy annually in light of improvements and changes.
- Formal curriculum: Head of Year to receive summary and observe sample of lessons.
- Breakfast: School caterer to report on number of pupils using service. Ask pupils, parents and teachers their thoughts about the club and the range of food provided.
- Food week: Headteacher to present certificates in school assembly. Display of photographs for parents' evening.
- Vending: School secretary to review vending content once a month to ensure supplier is meeting with school wishes.
- Extra-curricular: Club recipe book is produced and reports (photographs) posted on school website.
- CPD: Teacher in charge of food disseminates materials for training day with other teachers.

Notes

- School awarded National Healthy School status.
- This policy document was produced in consultation with the entire school community, including pupils, parents, school staff, governors, LEA representatives, community dietician and local Healthy Schools representative.
- This school actively supports healthy eating and drinking throughout the school day.