

# Lindley CE Infant School

## Food Policy

### January 2017

Name of Policy Writer/Amendments	Date Written/Amended	Next Review Date
R Wilson	January 2017	January 2020

*At Lindley CE Infant School we embrace the ethos and beliefs of the United Nations Convention on the Rights of the Child.*

*This policy follows the principles of:*

*Article 3 -The best interests of children must be the primary concern in making decisions that may affect them.*

*Article 12 – Respect for the views of the child*

*Article 13 – Freedom of expression*

*Article 28 – Right to education*

## Learning Together: Achieving Together

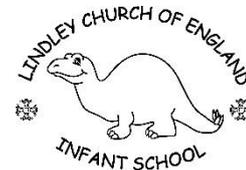


Respect  
Friendship  
Trust

Our school is an inclusive community.  
It is a place where everyone is valued and all achievements are praised, celebrated and encouraged. All children are inspired to develop their unique God given talents in a safe, happy and caring environment.

### Aims:

- *Through a strong set of Christian values, children and adults are encouraged to respect themselves. They are taught to respect the rights and needs of others, thereby equipping them with the skills and attitudes to become successful global citizens of the future.*
- *To support children in developing a reflective approach to life and sensitivity to all God's creation by providing an awareness and experience of the living Christian faith through our strong Christian ethos.*
- *To support all children in reaching their full potential by providing a personalised education.*
- *To treat everyone with equality and fairness*
- *To have high expectations in a secure, friendly and caring atmosphere that rejoices in effort and success but where it is safe to make mistakes.*
- *To provide children with excellent learning experiences ensuring that learning is fun and exciting.*
- *To promote the health and well-being of our pupils and staff through a well planned, creative curriculum in an environment that promotes healthy lifestyle choices.*
- *To encourage and value the contributions that adults make to the education and care of our children.*
- *Through our firm Christian foundation we encourage the school and wider community to work together in partnership, promoting community cohesion whilst strengthening and enriching the life of the school.*



## **INTRODUCTION**

Lindley CE Infant School is an educationally inclusive school where the learning and teaching, achievements, attitudes and well-being of every young person matter.

## **EQUAL OPPORTUNITIES**

The governors and staff are committed to providing the full range of opportunities for all pupils, regardless of gender, disability, ethnicity, social, cultural or religious background. All pupils have access to the curriculum, and the right to a learning environment which dispels ignorance, prejudice or stereotyping.

## **PURPOSE**

We will provide high quality food education and food in school to help ensure food messages are consistent during the school day.

We will work to improve the health of the whole school community by equipping pupils and their families with ways to establish healthy eating habits that benefit both themselves and the environment.

## **AIMS**

Proper nutrition is essential for good health and effective learning.

We aim to:

- provide a consistent programme of cross-curricular nutrition education that enables pupils to make informed choices.
- offer practical hands-on food education including cooking and growing projects.
- work in partnership with catering staff to ensure that nutritional standards are implemented by providing attractive, value for money meals that are appropriate to local needs.
- work in partnership to achieve a pleasant and sociable dining experience which enhances the social development of each pupil.
- Involve pupils and parents in all decision making.

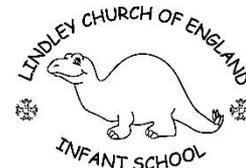
## **FOOD QUALITY**

### **Our Goal**

Ensure pupils and staff receive nutritious, fresh, local and organic food at lunchtime and throughout the school day, and that this food is delicious, seasonal, affordable and safe.

### **How we will achieve it**

- Continue to meet the Silver standards of the Food for Life Catering Mark, which means we take care that our food is healthy, ethical, and uses local ingredients. We use a minimum of 5% organic ingredients in our menus. We source ethical and environmentally friendly foods. We champion local food producers and we make healthy eating easier.
- Encourage children to make balanced and healthy choices during lunch times.
- Provide a 'Sugar Swap' table at lunchtime to encourage healthy pudding choices.
- Reduce food waste by supporting children to develop preferences and clearly state their choices to the catering staff at the hatch.



- Monitor what children are eating and liaise with parents if there is a concern.
- Keep all staff informed of any food allergies of staff/children in school and take appropriate steps to avoid contact with allergens.
- Work closely with the school catering service to ensure that the choice offered meets the needs of children on special diets.
- Provide parents with menus to enable them to make informed choices about lunch time provision of food for their children.
- Encourage children to choose fruit and vegetables as a snack by actively promoting the consumption of 5 A Day through the National School Fruit and Vegetable Scheme.
- Promote the drinking of water by providing every child with a water bottle which is always available to them.
- Provide a healthy packed lunch for children when they attend school trips.
- Not using sweets as rewards or treats in school.
- Liaise with breakfast and after school club to ensure that their provision is in line with school policy.

## **LEARNING**

### **Our goal**

Provide a well-planned curriculum that covers nutrition, food hygiene and sustainable and ethical food production including practical hands-on food education.

### **How we will achieve it**

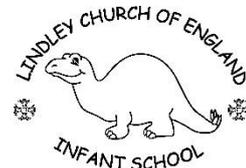
- Offer children the opportunity to prepare and taste different foods in food technology lessons and across the curriculum eg. Year 2 Cooking Club enrichment, food tasting in around the world week, food technology projects such as 'fruit kebabs' (Year 1)
- Help pupils understand the importance of a healthy diet. Pupils will be taught to recognise in simple terms the nutritional content of different foods so they begin to understand which foods they should eat a lot of and recognise those that they should have in moderation.
- Provide opportunities for growing food within school for example during Early Years outdoor provision and Year 1 enrichment activities.
- Continue to meet the curriculum criteria set out for the Food for Life Bronze Award.

## **SHARING THE MESSAGE**

### **Our goal**

Create an informed and lively food culture at school and in the wider community.

### **How we will achieve it**



- Provide positive adult role models e.g. parents helping to cook in school, staff eating fruit, teachers making healthy choices at lunchtime.
- Invite children in Year 1 to attend the 'Cooking Together Club' with their parents where they will be given the opportunity to develop basic food preparation skills and share healthy recipes.
- Share a 'Big Breakfast' three times a year and use this opportunity to reinforce the value of a healthy breakfast every day.
- Provide termly theme days, in partnership with our catering staff, linked to curriculum areas or calendar events.
- Help children to learn about ethical and environmental issues around food choices for example by maintaining our Fairtrade status and teaching about where food comes from.
- Provide nutritional information through recipes, leaflets and newspaper articles for families.
- Involve the children in the food policy through the school council.
- Regularly seek the views of pupils and parents on the lunch menus and the school dining experience.
- Provide information about school catering, including tasting samples, at the new parents evening.
- Strive to create a relaxed, sociable and attractive dining experience.
- Regularly invite parents and members of the wider community to come and dine with the children in the lunch hall.

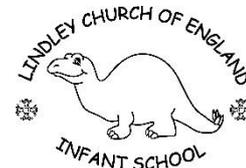
### **CURRICULUM MANAGEMENT**

The coordination and planning of food and growing in the curriculum is the joint responsibility of the food coordinator and the Science and DT coordinators, who will support colleagues in their teaching, by keeping informed about current developments in and providing a strategic lead and direction for this area.

The quality of teaching and learning in food technology is monitored and evaluated by the DT curriculum leader in different ways. End of unit assessment grids from each class are copied for the curriculum leader. Lesson observations, joint curriculum planning, pupil voice discussions and work scrutiny are all used. Curriculum developments or changes in assessments in order to improve standards will be included in the school self-evaluation and school improvement plan.

### **INCLUSION**

Cooking and growing is taught to all children, whatever their ability and individual needs. Food technology forms part of the school curriculum policy to provide a broad and balanced education to all children. Through our food technology teaching, we provide learning opportunities that enable all pupils to make good progress. We are committed to meeting the needs of those pupils with special educational needs, those with disabilities, those with special gifts and talents, and those learning English as an additional language, and we take all reasonable steps to achieve this. For further details, see the relevant individual whole-school policies.



We enable all pupils to have access to the full range of activities involved in learning about cooking and growing. Where children are to participate in activities outside the classroom (a trip to a farm, for example), we carry out a risk assessment prior to the activity, to ensure that the activity is safe and appropriate for all pupils.

### **RESOURCES**

There is an inventory of food resources in the DT co-ordinators file. The DT subject leader is responsible for identifying the resource needs in consultation with teaching colleagues.

### **HEALTH AND SAFETY**

It is the duty of all staff and volunteers to take reasonable care for the health and safety of themselves and others. Class teachers will take responsibility to plan safe cooking and growing activities. Teachers will explain the reasons for safety measures and discuss any implications with the children. Children should always be encouraged to consider safety for themselves, others, the environment and the resources they use when undertaking cooking and growing activities. The Food coordinator holds a copy of the 'Cook with Care' booklet from Focus on Food and the standards in here are a minimum requirement. Teachers should seek advice from the coordinator if they are unsure about any health and safety issues.

### **EQUALITY IMPACT ASSESSMENT**

This policy will be evaluated and monitored for its impact on pupils, staff, parents and carers from the different groups that make up our school. For any changes that affect equality for all, an impact assessment would be carried out. This policy has been assessed for Equality Impact Assessment and has a medium priority.

### **REVIEW AND EVALUATION**

This policy will be reviewed every 3 years by the Food Coordinator.

Policy to be reviewed in January 2020.

Policy agreed at the Governors' meeting on 11<sup>th</sup> January 2017