



Christ the King Catholic Primary School



Policy

Issue

05

Food

Date

20/03/17

Introduction

At Christ the King Catholic Primary School we aim to play a part in improving the health of the whole school community by teaching pupils and families ways of establishing and maintaining life-long healthy and environmentally sustainable eating habits. We will help our pupils acquire the skills and knowledge to make healthy choices, and set a good example by offering healthy food and drink across the whole school day, as outlined in the National Healthy School Programme.

Aims and Objectives

Our aims shall be accomplished through food education and skills such as cooking and growing food, the food served in school and core academic content in the classroom. We will ensure that all aspects of food and nutrition in school promote the health and well-being of pupils, staff and visitors. Our aims will be integrated into all aspects of school life, including food provision within the school, the curriculum and pastoral and social activities.

Our objectives are:

- 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 the food provision in school reflects the cultural and medical requirements of all pupils and staff e.g. religious, ethnic, vegetarian, and medical and allergy needs.
- To encourage parents/carers who provide food and drink for consumption at school (packed lunches, snacks, etc) to meet the same standards as food provided by the school.
- To ensure that food and drink available before and after school meets the same standards as that provided by the school.
- To make the provision and consumption of food an enjoyable, social and safe experience for all.
- To encourage children to develop appropriate skills for choosing and preparing healthy meals.
- To ensure adequate provision for children who have specific dietary requirements in relation to a medical condition
- To introduce and promote practices within the school to reinforce these aims, and to remove or discourage practices which negate them.

Management and Co-ordination

An identified member of the senior management team oversees all aspects of food within the school, with a role to:

- Establish an effective structure to oversee the development, implementation, monitoring and review of this policy and to encourage a participatory approach to achieving the objectives.
- Provide an environment that is both physically and socially conducive to the enjoyment of safe, tasty, nutritious, environmentally sustainable food and drink.
- Establish a process for reviewing the formal curriculum to ensure information relating to food and nutrition in different lesson areas is consistent and up to date.
- Ensure the school complies with current National Nutritional Standards.
- Ensure that outcomes of the Policy contribute to the completion of the self evaluation process and National Healthy School Status

Staffing and Staff Development

All staff, including support and catering staff, need access to professional development and support relating to food and basic food hygiene. A range of provision will need to be identified that meets staff needs across a range of roles and responsibilities.

Areas of staff expertise and individual staff development needs will be identified through existing staff development systems. This will be ascertained through; (e.g. staff audit, performance management etc)

Curriculum Organization, Planning and Delivery

We will ensure that the taught curriculum and food provision throughout the school day present a consistent message. There are opportunities to explore issues around food in many subject areas but we will retain the following objectives:

- Curriculum links and projects will bring the subject 'alive' and provide ongoing contact with food professionals.
- Develop an understanding of the role food plays in cultural diversity and knowledge of food in other cultures.
- Help to promote and raise awareness of environmentally sustainable food production methods and socially responsible food marketing practices.

Both curricular and extra-curricular activities will help pupils develop an understanding of food issues, growing food, hygiene, food preparation, nutrition, healthy lifestyles and the food industries.

Partnerships

The school values working in partnership with parents/carers and with the wider school community, and sees it as an essential part of promoting healthy lifestyles. Partnership working will be promoted through e.g. policy development, home-school contracts, school councils, working with food and drink suppliers, health professionals, Healthy Schools Consultants, the school's contribution to the local community, work with parents, health weeks, enterprise schemes, School Nutrition Action Group - SNAG etc.

Equality of Opportunity

In accordance with school and Local Authority policy, a commitment to Equal Opportunities and Inclusion will be built into all aspects of food and drink provision.

Assessment, Recording and Reporting

Assessment, recording and reporting will take place in accordance with the whole school assessment policy.

Monitoring, Evaluation and Review

Consistent messages to support healthy eating and drinking (within the curriculum, extra-curricular provision etc) will be monitored, evaluated and reviewed by senior management and Governors, Design and Technology co-coordinator, PSHE co-coordinator, Healthy School co-coordinator, SNAG, school council, pupils etc by e.g. consultation with staff, pupils, parents and governors, Healthy School Status etc.

Review

This policy will be reviewed periodically according to the School's policy review cycle. Review will include participation by school staff, pupils, parents, catering staff and other stake holders.

Review history

Issue 01	Policy approved by Governors	04/03/13
Issue 02	Reviewed	19/03/14
Issue 03	Reviewed	19/03/15
Issue 04	Reviewed	19/03/16
Issue 05	Reviewed	20/03/17