

The Sandon School



FOOD AND NUTRITION POLICY

Last Adoption Date: March 2020

Next Review Date: Spring 2023

Principles

1. The Sandon School (School) is committed to following the current advice and guidance issued by the Department for Education relating to food standards. This will include compliance with all regulations in force or provided in future legislation. This policy is part of our support for the wellbeing of all members of our School Community. We have a culture of healthy eating.

Aims

2. The School aims to:
 - Offer all students, staff, governors and visitors fresh, healthy, tasty and nutritious food and drink at an affordable price
 - Provide free and easily available cool drinking water
 - Make lower fat milk or lactose reduced milk available (free of charge to students in receipt of free school meals)
 - Promote awareness of healthy eating
 - Ensure that all procedures and working practices follow this policy
 - Actively promote free school meals to those entitled
 - Make reasonable adjustments for staff and students with particular requirements, e.g., to reflect medical, dietary and cultural needs
 - To make information available on allergenic ingredients in food and drink served
 - Where possible, use local producers and suppliers. The majority of suppliers are nominated and checked by our consultants LB Associates.
 - To increase the take up of school meals
 - To ensure that the School Food Standards are incorporated into practical cookery lessons
 - Follow the Food School Standards as far as practically possible
 - Have an attractive, safe and efficient dining environment.
3. The School will also:
 - Provide a cashless payment system
 - Provide facilities and supervision for students eating both school meals and students' own packed lunch
 - Continue to monitor its food outlets and facilities to ensure meeting the needs of the students and staff
 - Seek student and staff views on the food offer and regularly review the food and drink provided
 - Follow the schemes of work provided by our consultants LB Associates to ensure the safe storage and production of foods
 - Monitor and evaluate our food and drink provision against the food standards, and produce evidence of compliance
 - Report to the governing board on compliance, take up and the financial aspects of food provision
 - Ensure that all appropriate staff receive training to support their knowledge of food and drink and its impact on health and wellbeing.

This policy will be well publicised. It will be reviewed at least every three years. It was adopted using Chair's powers on 26 March 2020 and will be ratified formally by the Governing Board at the next Full Governors meeting.