



WHOLE SCHOOL FOOD POLICY

MISSION STATEMENT

Our mission is to care for every student's well-being. We intend to provide our students and their families with excellent food education which will impact their diet and enable them to adopt healthier eating habits and take responsibility for their relationship with food and healthy lifestyle choices.

Food Leadership

Aim

To ensure senior managers and governors facilitate the role the school plays, as part of the larger community, in promoting family health and sustainable food and farming practices.

Objectives

- To ensure the school and community are consulted on school food issues via a School Nutrition Action Group
- To work with the school and community to develop an agreed whole school food policy and action plan
- To ensure the school and community are kept informed of key changes in relation to food issues in school
- To build the confidence of parents in the school meal service and improve the take-up of school meals, including free school meals
- To support the provision of healthy packed lunches and snacks
- To ensure key staff and teachers have the necessary skills to educate the whole school on food and nutrition topics

Food Quality & Provenance

Aim

To ensure pupils and staff receive nutritious, fresh, local and where possible organic food for lunch and throughout the school day, and that this food is delicious, seasonal, affordable and safe.

Objectives

- To provide food of consistent nutritional quality throughout the school day, ensuring it meets the Government food-based and nutrient based standards
- To seek to achieve the Food for Life targets of 75% unprocessed, 50% local and 30% organic ingredients, and to address issues of seasonality, animal welfare and sustainable fishing
- To ensure that catering staff are involved in the life of the school and given opportunities for continuous professional development
- To ensure students have easy access throughout the day to drinking water and that this is separate from the toilet area

Food Education

Aim

To provide a well-planned national curriculum course of study that incorporates information about nutrition, food hygiene and sustainable and ethical food production, which is complemented and reinforced by practical hands-on food education like cooking and growing projects and farm links.

Objectives

- To help pupils develop an understanding of the relationship between a healthy diet and physical activity for their short and long-term wellbeing and health
- To give pupils and the wider community the opportunity to acquire basic skills in planning, preparing and cooking healthy meals and an understanding of basic food hygiene
- To provide pupils and members of the wider community with the opportunity to learn about the growing and farming of food and its impact on the environment
- To provide opportunities for pupils to eat and cook vegetables that they have grown themselves
- To create opportunities for pupils to connect with local producers and food businesses, to help them become intelligent and responsible food consumers

Food Culture & Community Involvement

Aim

To create an enjoyable and sociable dining experience for students in school and a lively food culture within the school and its wider community

Objectives

- To provide an enjoyable lunchtime experience and environment
 - To ensure parents and guardians are involved with developing a healthy approach to pack lunches and snacks in school
 - To ensure there is no collaboration with businesses that require endorsements of brands or products that are high in fat, sugar or salt
 - To promote a good understanding of the healthy and sustainable food in families and the wider community through the involvement of parents and community groups in growing and cooking projects and food events
 - To share the learning experience on food issues with other schools and community groups.
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