



# Katherine Warrington School

## Whole School Food Policy

**Reviewed: January 2023**

**(Resources Committee)**

### **Scope and availability**

This policy states the school's requirements and objectives regarding food and nutrition across the whole school, incorporating the former Nutritional Standards Policy. It is freely available to the entire school community and accordingly is available on the school's website.

### **School aims and values**

Katherine Warrington School is committed to promoting the health and welfare of all students, staff and visitors to the school. The school recognises that healthy eating is an important contribution to students leading active and healthy lives and to their ability to take full advantage of the educational opportunities that the school provides.

The school encourages healthy eating as an essential part of a healthy lifestyle through:

- Menus and ingredients are reviewed regularly to ensure pupils have good quality sourced local food
- The availability and presentation of food in the canteen encourages students to take school lunches and to select healthy options
- The formal curriculum relating to food being consistent and up to date across all relevant lesson areas
- All food-related lessons incorporating awareness of the importance of making healthy food and lifestyle choices
- Wherever else appropriate, providing advice and encouragement to students to adopt a healthy lifestyle and in particular to make healthy choices of food.

### **Statutory requirements**

It is a statutory requirement that:

All school lunches meet the minimum standards set out in the Education (Nutritional Standards for School Lunches) (England) Regulations 2007. The governing body has a duty to ensure that lunches provided meet these standards.

All catering staff and teachers with food responsibility have basic food hygiene training.

## **Roles and responsibilities**

### **The Headteacher will ensure that:**

All those involved in the provision of school lunches, including external providers, understand and adhere to the Education (Nutritional Standards for School Lunches) (England) Regulations 2007 and Education (Nutritional Standards for School Lunches) Amendment 2008 and 2011.

Guidance and training based on the regulations is made available to all appropriate staff.

Other relevant guidance and training is given to all staff involved in delivering lessons on food, nutrition and healthy lifestyles.

The content, cost, and provision of lunches are monitored, including the entitlement to free school meals.

The various special dietary needs of students are catered for as far as this is practical.

Food lessons and food related lessons incorporate awareness of healthy choices and lifestyle.

This policy is made freely available and appropriately publicised.

### **The Catering Contractor will ensure that:**

Monthly review meetings are held with the School Business Manager.

Environmental Health guidelines are met.

Kitchen Audits and monitoring is completed as required to comply with statutory requirements and documentation is available to the school on request.

All staff working in the kitchen are trained in Hygiene and are aware of Food Standards.

Menus are shared with the school, provided by the Food Development department in line with Nutritional Standards.

Regular feedback is obtained from Students and Parents regarding the options available and service delivery to maintain optimal service levels.

All dietary requirements are catered for.

### **The Governing Board will, through its Resources Committee.**

Request such information as is necessary to satisfy itself that the provision of school lunches meets at least the minimum standards set out in the Education (Nutritional Standards for School Lunches) (England) Regulations 2007.

Food-related lessons incorporate awareness of healthy choices and lifestyle and healthy choices of food and lifestyle are promoted across the school.

Monitor and review this policy on a bi-annual basis.