

NUTRITIONAL STANDARDS POLICY

Version: 4.1
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 Co-ordinator: Kevin Douglas

Rationale

The Governing Body recognises its responsibility for setting a strategic framework for the school's food policy and for monitoring its implementation. Whilst academies are not required to comply with the school food standards, Sandwich Technology School is committed to promoting healthy eating and good nutrition to benefit the health and well-being of our students. The school follows both the food and drink based standards (2014).

Purpose

With effect from December 2014 and the introduction of the food allergies and intolerance legislation, the school is completely compliant in providing information about allergenic ingredients in the food served. This applies to both home-made and purchased items.

We aim to ensure that healthier food and drink is provided at all times of day with the support of the whole school, taking into account individual needs, such as cultural, ethical or medical issues and reflecting nutrition and healthy eating messages in the curriculum.

Implementing the Policy

The following issues, which underpin our whole-school approach to food policy, are considered as part of the School's strategic planning process, and, at least on an annual basis:

- the provision of information for parents;
- menus and food presentation;
- the atmosphere and seating arrangements in the Restaurant, including decoration, temperature, light, noise levels, safe and orderly queuing, student behaviour and bullying and time tabling to allow extra-curricular activities during lunch time;
- charging policies and regular reviewing of unit prices;
- whether or not to target particular groups of disadvantaged children for breakfast clubs;
- the disposal of litter and safety issues, such as those regarding glass bottles and tins;
- funding, staffing, insurance, health and safety, food hygiene and special dietary needs;
- with regard to students staying/leaving the site at lunchtime – the impact on attendance, behaviour and community relations as well as on lunchtime food choices.

School lunches

We aim to:

- maintain and/or increase levels of uptake of school lunches;
- ensure that the food provided is compliant with government standards for school lunch, is of a high quality and promotes health;
- ensure that the choices provided address cultural, religious and special dietary needs;
- ensure the school has the capacity to provide a meal for all those who require one.

The School has its own, in-house catering facility.

Packed lunches brought from home

The School cannot dictate the content of packed lunches brought from home, but aims to encourage parents to consider healthier options.

¹ References to breakfast/breakfast club updated to reflect current provision.

Breakfast clubs

We aim to:

- provide opportunities for a healthier breakfast for children who otherwise may go without;
- provide practical nutrition education;
- provide examples of healthier breakfasts to parents as requested;
- ensure that the provision is in line our whole-school food policy.

After school clubs

We aim to:

- ensure that any requested food and drink provision at after school clubs is in line with our whole-school food policy;
- provide activities that promote the healthy eating agenda such as cookery clubs and growing clubs.

Dining environment

We aim to ensure that our Restaurant is a desirable place where there is enough space to sit and eat a meal, promoting social and community cohesion.

Break time snacks and drinks

We aim to ensure:

- that break time snacks and drinks are in line with the whole-school food policy;
- that any snacks and drinks provided by the school take account of nutritional standards;
- that we encourage the support of parents for the School's policy regarding snacks and drinks.

Vending

We aim to:

- provide healthier refreshments, both during and outside school catering hours;
- ensure that vending is in line with the whole-school food policy;
- limit branding and advertising associated with vending machines;
- generate income for the school.

Curriculum

In Food and Health lessons we will ensure that we consistently promote a healthy approach to diet and nutrition.

Reducing plastic usage

We are committed to reducing the use of single-use plastic in all areas of catering over which the school has control.

How we assess the achievement of our objectives

- Through the self-review framework.

How we know our objectives are being met

- Curriculum: Through the outcomes of the self-evaluation which feeds into the school improvement plan.
- Take up: The Restaurant Manager reports on the number of students using the service.
- CPD: All relevant members of staff are trained to current standards and regulatory requirements.
- Provision of the service: Students and parents confirm that we provide an efficient service through surveys/feedback in other formats.

Links to other policies

- Curriculum Statement
- Financial Procedures Manual
- Health and Safety Policy
- Supporting Pupils with Medical Conditions