

SHIRLEY HIGH SCHOOL PERFORMING ARTS COLLEGE

WHOLE SCHOOL FOOD POLICY

Background Information

Shirley High School is an 11- 18 mixed comprehensive school served by many different feeder primary schools covering the London Borough of Croydon and parts of the neighbouring London boroughs.

There are approximately 988 students on roll, 21.5% are entitled to Free School Meals, 17.4% have special educational needs including statements, 63.9% of students are categorised as from minority ethnic groups, 31.8% of students' first language is not / believed not to be English.

The school has a kitchen which is run by school employees. It serves at breakfast, mid morning break and lunchtime to staff and students. The kitchen team also provides refreshments for school meetings and school events. The school has a dining hall in which the main service is provided. Students with packed lunches can use the main hall or the picnic tables around the school. There are no vending machines in the school and a cashless system is used for obtaining school meals.

Rationale

Shirley High School is committed to the Healthy Schools initiative and was re-designated as a Healthy School in October 2015. It is committed to providing healthy food choices and supporting the school in helping children achieve more.

Aim

To ensure that all aspects of food and nutrition in the school promote the health and well being of students, staff and visitors to the school.

Objectives

1. Nutrition in the Curriculum

- To provide nutrition education to all students at KS3 and to those students who undertake the Food Preparation and Nutrition GCSE at KS4 through the Food Technology Schemes of Work.
- To provide further opportunities for nutrition education in KS3 enrichment and PSHEE lessons, KS4 PSHE and KS5 progression periods.
- To include Healthy Eating Week in the Thought for the Day program each year.
- To ensure that information relating to food and nutrition in the curriculum is consistent and up to date and promotes healthy living and the importance of healthy food choices.
- To provide training in nutrition education for teaching staff.
- To provide opportunities for the school garden to be used by students in Food Technology, Enrichment, PSHEE and Progression lessons and through extra-curricular provision.

2. The Eating Environment

- To provide a welcoming eating environment that encourages use by students and staff.
- To promote meal times as a social activity by providing appropriate tables and chairs.
- To discourage loud and boisterous behaviour through mealtime supervision by teaching staff on duty and midday meal supervisors.

- To encourage citizenship and care for the environment by providing waste bins.
- To promote social responsibility by encouraging all dining hall and main hall users to clear tables and use waste bins as appropriate.

3. School Food and Drink Provision

- To ensure that meals provided meet the School Food Standards (as outlined in the School Food Plan - January 2015).
- To make menus available to students and staff through Tutor group register trays, Staffroom notice-boards and dining hall menu boards.
- To inform parents/carers of the food available by providing sample menus in the school newsletter.
- To encourage provision of healthy lunchbox contents through information in the school newsletter, website, and other information giving opportunities.
- To provide fresh drinking water at breakfast, break and lunchtimes.
- To ensure that all food and drinks provided at school events promote a balanced, nutritional diet. These events include before and after school meetings, staff INSET, Governors' meetings, school productions, concerts and school visits.
- To use fresh produce from the school garden wherever possible in food served at school.

4. Rewards and Special Occasions

- To serve wine as hospitality at school productions and concerts to guests but to ensure that this takes place responsibly. Soft drinks and water will also be available at these events.
- To ensure that fundraising charity events organised by students or staff that involve food or drink adhere to government guidelines on healthy eating.
- To allow traditional fare at traditional celebrations (e.g. Christmas) for staff and students.
- To encourage healthy eating at end of term events for staff but to allow alcohol to be consumed responsibly. Soft drinks and water will be made available at such events.
- To encourage students to bring healthy packed lunches on school visits and to discourage purchases of 'junk' food and confectionary.

5. Communication

- To ensure that parents/carers' opinions are sought through annual parent/carer questionnaires and acted upon where appropriate.
- To ensure that students are regularly consulted about food provision and curriculum in school. Ideas will be channelled through and discussed by the School Council.

6. Quality Assurance

- To ensure that staff who lead practical cookery skills sessions have basic food hygiene training.
- To ensure that staff teaching nutrition receive training to ensure a consistent approach and have baseline knowledge of healthy eating.
- To ensure that outside visitors, including those who rent the premises, are made aware of policy and ethos of the school towards healthy eating, at the time of booking.
- To ensure that the school seeks expert advice for matters outside of basic healthy eating. This will ensure that an evidence based approach to nutrition within the school is adopted.

7. Monitoring and Evaluation

- To ensure that the Catering Manager monitors school food choices and this will form the basis for menu planning.

- To ensure that a wide range of food choice is available. This will be observed and discussed by catering staff, the School Business Manager, the SLGT staff member responsible for food and the student council.
- School audits and parental questionnaires will take place annually.

8. Meeting the Needs of Students with Special Dietary Needs

- Student medical records will be updated with any known food allergies or medical conditions as they become known.
- School catering will reflect the medical and cultural needs of the school population as necessary.
- At least one vegetarian dish and one Halal dish will be provided daily.
- Catering staff and labelling will alert all consumers of foods that contain nuts and other allergens.
- In Food Technology lessons alternative dishes will be offered for ~~these~~ students either cooking for those with special dietary requirements, or with special dietary requirements themselves. E.g. coeliac, diabetic etc.

Responsibilities for Food in School

- The SLT member with responsibility for staffing will provide a staff duty rota for supervision at break times and will oversee lunchtime supervision in the dining hall and main Hall, including the queuing systems.
- The SLT member with responsibility for Healthy Schools has overall responsibility for school food
- The School Business Manager has overall responsibility for the catering staff as well as; coordinating the maintenance of the dining hall and its furniture; purchasing of new kitchen equipment; maintenance of existing kitchen equipment.
- The Catering Manager has overall responsibility for providing the school community with nutritionally balanced meals throughout the school day. This includes meeting the needs of those with special dietary requirements.
- The Head of Food Technology has responsibility for planning and overseeing the curricular delivery of Food Technology classes at KS3 and KS4 as well as any other extra curricular activity involving Food Technology.

Links to Other Policies

We develop and evaluate all school policies with a view to helping all children achieve more and in line with our Healthy Schools status. These policies are set out separately but have links to this policy:

- Teaching and Learning Policy
- SPD Policy (including PHSE policy).
- Behaviour Policy
- Healthy Schools Policies - Physical Activity Policy, Smoke Free School Policy
- Health and Safety Policy.