

HAVEN HIGH TECHNOLOGY COLLEGE

WHOLE SCHOOL FOOD POLICY

1.0 Background Information

Haven High is an 11-16 mixed secondary modern technology college in Boston Lincolnshire. Out of a total roll of 755, approximately 20% are entitled to Free School Meals, a significant number and the college has students from areas which are identified as being in an area of social deprivation.

The college has a kitchen which is run by college employees. It serves at breakfast, mid morning break and lunchtime. The kitchen team also provide refreshments for college meetings. There is a canteen, outside server and healthy vending machine providing food and drink to students and visitors.

2.0 Rationale

Haven High has a commitment to the National Healthy Schools Programme, exemplified in its College Development Plan and SEF. This commitment was recognised by Ofsted in January 2007, and by National Healthy Schools in June 2008.

In providing healthy food choices to the whole college community, Haven High is meeting the outcomes of Every Child Matters.

3.0 Member of Senior Leadership Board with Responsible for School Food

The senior teacher with responsibility for Healthy Schools, Mrs Kimberley Albelda, has overall responsibility for college food and line manages the Catering Supervisor.

4.0 People with Key Responsibilities for Food in School

- 4.1** Mrs Thompson, Catering Supervisor, has overall responsibility for providing the college community with nutritionally balanced meals throughout the college day. This includes meeting the needs of those with special dietary requirements.
- 4.2** Mrs Tracey Patience, Teacher of Food Technology, has responsibility for planning and overseeing the delivery of Food and Nutrition classes at KS3 and KS4.
- 4.3** Mrs Polly Champion Admin Manager, has responsibility for co-ordinating the maintenance of the dining hall and its furniture. She also agrees purchasing of new, and maintenance of, existing kitchen equipment.
- 4.4** Mrs Gale, Head of School, has responsibility for organising the length of break and lunch times and providing a staff duty rota.
- 4.6** Mrs Albelda is the named SLT staff member with responsibility for food.

5.0 Aim of the Whole School Food Policy

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.

6.0 Objectives of the Whole School Food Policy

6.1 Nutrition in the Curriculum

- To provide nutrition education through the KS3 PSHE/Citizenship (Social Studies) schemes of work.
- To provide opportunities for nutrition education as outlined in Department Development Plans.
- To ensure that information relating to food and nutrition in the curriculum is consistent and up to date.
- To provide training opportunities for teaching staff.
- To ensure Food and Nutrition Schemes of Work consistently promote healthy living and encourage healthy food choices.

This is all evidenced in our Healthy School Status.

6.2 The Eating Environment

- To provide a welcoming eating environment which encourages use by students and staff.
- To encourage good eating habits by providing china crockery and metal cutlery.
- To promote meal times as a social activity by providing appropriate tables and chairs and Flat Screen TVs showing digital television.
- To discourage loud and boisterous behaviour through mealtime supervision by teaching staff on duty.
- 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.

6.3 School Food and Drink Provision

- To ensure that meals provided meet standards set out by the DCSF.
- To make menus available to students and staff through Tutor, Staffroom and dining hall noticeboards and tv screens.
- To ensure that food provided offers value for money.
- To inform parents by providing sample menus in college newsletter.
- To encourage provision of healthy lunchbox contents through the college newsletter, website, and other information giving opportunities.
- To work towards monitoring lunchbox contents.
- To provide fresh drinking water at breakfast, break and lunchtimes.
- To ensure that refreshments provided at meetings, after college clubs, and college events promote a balanced nutritional diet.
- To ensure drinks or snacks provided by vending machines meet standards set out by the DCSF

6.4 Rewards and Special Occasions

- To ensure that all food and drinks provided at college events adhere to the government guidelines. These events include after and before college meetings, staff INSET, Governors' meetings, college productions and concerts, HHA events, and college visits.
- To ensure that no food items are used as rewards.
- To serve wine as hospitality at college productions and concerts to guests but to ensure that this takes place in an area out of sight of any students. Soft drinks and water will also be available at these events.
- To ensure that fundraising charity events organised by students, staff or the HHA that involve food or drink adhere to government guidelines on healthy eating.
- To allow traditional fayre at Christmas for students and employees.
- To encourage healthy eating at end of term events for employees but to allow alcohol to be consumed providing it is out of the students' sight. Soft drinks and water will be made available at such events.
- To encourage students to bring healthy packed lunches on college visits and to discourage purchases of fast food and confectionary.

Whenever alcohol is supplied on college premises, Mrs Kimberley Alkbelda, (designated premises supervisor) ensures the restrictions of our premises licence are adhered to.

6.5 Communication

- To ensure that parents are consulted throughout any change process, and that parents' comments are acted upon where appropriate.
- To ensure that students are regularly consulted about food provision and curriculum in college. Ideas will be channelled through and discussed by the College Council.

6.6 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 college towards healthy eating, at the time of booking.
- To ensure that the college seeks expert advice for matters outside of basic healthy eating. This will ensure an evidence based approach to nutrition within the college is adopted.

7.0 Monitoring and Evaluation

- To ensure that the Catering Supervisor monitors college food choices and this will form the basis for menu planning and reporting nutritional standards.
- To ensure that a wide range of food choice is available. This will be observed by catering staff, the College Finance Manager and the SLT staff member responsible for food.
- Catering staff, students, parents, governors and employees will have opportunities to discuss food issues.
- Audits, questionnaires, and consultations will take place annually.

- The college will co-operate with the PCT to measure students' height and weight.
- The college's Bio-Metric cashless system, allows the tracing of individual student purchasing. This information is available on request by parent/carer.

8.0 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.
- College catering will reflect the medical and cultural needs of the college population as necessary.
- At least one vegetarian dish will be provided daily.
- Catering staff and labelling will alert all consumers of foods that contain nuts.
- Faddy and fussy eaters will be encouraged by catering staff and lunchtime supervisors to try new foods and to eat "a bit more".
- The college's Bio-Metric cashless system allows restricted diets to be enforced.

9.0 Involvement of Parents and Carers

- Parents' views will be sought via the college newsletter and questionnaires annually.
- Parents who do not adhere to the Food Policy will be made aware of the breach by written communication in the first instance. Further non-compliance may result in an interview with the Headteacher.

10.0 Links to Other Policies

- PSHE Policy.
- Behaviour and Rewards Policy
- Physical Activity Policy
- Health and Safety Policy.

11.0 Definitions and Terminology

- Healthy Eating is defined by the balance of good health.
- Food allergy is defined as sensitivity towards specific food items.
- Vegetarian is defined as someone who will not eat meat or fish, or associated products for cultural, religious or moral reasons.

K.ALBELDA

