

Queen Elizabeth's Grammar, Alford

A Selective Academy



School Food Policy

At Queen Elizabeth's Grammar, Alford the named persons with responsibility for this policy are:

Author	Mr G Thompson & Mrs D Lear
Governor	Mr P Rigarlsford

Last reviewed: June 2022
Next date due to be reviewed by the Governors – June 2026





AIMS

- 1) To ensure that there is a continuing, cross-curricular approach and depth to the teaching of healthy eating and nutrition as guided by [The Requirements for School Food Regulations 2014](#).
- 2) To promote healthy eating messages and the development of practical cookery skills in line with Government recommendations, as identified by the School Food Trust.
- 3) To ensure that canteen food provision at both break and lunch-times is in line with the latest Government food and nutrition legislation.

WHAT DO WE WANT TO ACHIEVE?

- Further review of the formal curriculum to ensure information and advice given to pupils relating to food and nutrition in different subject areas is consistent and up-to-date.
- Maintain the provision of healthy food choices at break and lunchtimes, including regular themed lunches.
- Ensure that teachers with responsibility for food have appropriate training to equip them with the necessary skills and knowledge to provide a sustainable food education programme.
- Increase awareness of sustainable local food production through the use of seasonal produce from the academy's food growing garden in the Key Stage 3 curriculum.
- Increase the sustainability of food sourcing for the canteen.

HOW ARE WE GOING TO MEET OUR OBJECTIVES?

- Discuss issues, as appropriate, at school council, focus groups and task group meetings.
- Update cross-curricular Food Audit to identify the range and depth of teaching taking place regarding healthy eating and nutrition.
- Increase opportunities for pupils to be involved in food-related activities, lunch/after-school / special Healthy Schools sessions.
- Include a minimum of 2 themed days, per term, increasing variety in pupils' healthy food choices.
- Maintain a record of crops and quantities used, for planning the next year's planting schedule.
- Continue to use and highlight /promote a number of in-season fruit and vegetables in the school canteen menu choices.



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HOW DO WE KNOW OUR OBJECTIVES ARE BEING MET?

- Formal curriculum: A review of the cross-curricular audit undertaken, to be completed by the Assistant Headteacher (Pastoral) with appropriate Subject Leaders
- Canteen food provision to be monitored by the Governor responsible for food provision, with the Headteacher, Facilities Administrator and the Catering Manager.
- The Canteen Manager has access to SAFRON, which monitors the nutritional value of food served.
- Monitor progress at task group meetings.

NOTES

- This academy actively supports healthy eating and drinking throughout the academy. The Government's 'New Food-based Standards' and Requirements for School Food Regulations have been fully integrated into both break and lunch-time.
- Drinking water is available to pupils and staff throughout the day. The use of water bottles is encouraged during lessons, particularly in hot weather and during PE lessons.
- We are recognised as a 'Healthy School', having achieved Healthy School status in June 2007 and updated in 2012, with Enhanced Status achieved in 2014 and 2015.
- As a school we are aware of allergens and from October 2021 exact all elements of Natasha's Law with all pre-packed food being clearly labelled and the main meal of the day identifying any possible allergens. Examples of food that requires labelling are:
 - Packaged sandwiches or salad boxes
 - Packaged burgers

The package, or label attached to the package, includes:

- Name of the food
- List of ingredients
- The 14 allergens required to be declared by law, emphasised within it

