

Stockport School Food Policy

School Name Outwood Primary School

Date of Policy 20 / 6 / 2017 **Review date** 20 / 6 / 2019 **Lead Person:** J Maude

Our school recognises the importance of a healthy diet and the significant connection between a healthy diet and a pupil's ability to learn effectively in school. We will consider the role good food and drink can play across the whole school environment ensuring that awareness of healthy eating is promoted to all members of the school and wider community.

This policy will support and contribute to the Ofsted framework and has been implemented following consultation with pupils and staff to develop healthy eating and drinking activities that benefit the whole school community. Future developments and amendments to the policy and associated action plan will be communicated clearly and consistently to pupils, staff and parents.

Full implementation of this policy should be achieved by 1 / 9 / 2017 and it should be reviewed every two years or following any Government policy changes. From September 2017, as part of the Childhood Obesity Plan for Action 2016, HM Government, there will be a Schools Healthy Rating Scheme linked to physical activity and healthy eating. The work the school has done to support this agenda will be taken into account during your Ofsted inspection.

Healthy lifestyles are promoted through effective leadership, school ethos and a broad and balanced curriculum. We aim:

- To ensure that all food and drink served is **in line with the Government's mandatory standards¹**, is varied, is served in appropriate portion sizes, looks good and tastes good. We will ensure this as a school leadership team, working in partnership with our food provider that these requirements are fulfilled across the school day (i.e. 8am – 6pm) and that the infrastructure, contractual provision and resourcing reflects this aim.
- To ensure that all aspects of food and nutrition in school promote the health and wellbeing of the whole school community i.e. they are able to make informed food choices and are aware of the importance of sustainable healthy food.
- To make every reasonable effort to ensure that food provision in the school reflects the ethical and medical requirements of staff and pupils e.g. religious, ethnic, vegetarian and medical needs and that all relevant staff members (including non-teaching staff e.g. midday assistants) are aware of these.
- To ensure that all regulatory requirements are fulfilled, specifically in relation to food safety and food labeling (e.g. provision of allergen information, Food Information Regulations). This should be reviewed across all provision whether internally or externally managed, ensuring all staff and volunteers involved in food preparation, school lunches, breakfast clubs, after school clubs, fund raising events and cooking in the classroom follow adequate procedures necessary to fulfill statutory requirements.
- To involve the school community in all aspects of food in schools, pupils should be consulted and engaged in the development of a robust school food offer, making healthier sustainable food the default choice.
- To take a whole school approach to healthy eating to ensure that messages taught in the curriculum are reflected throughout the school day.
- To raise awareness and promote the eligibility criteria in relation to free school meals for parents and carers, as well as increasing the uptake of school meals.
- The food environment facilitates a positive eating environment, breaktimes are sufficient to allow children to consume food and drink of an adequate nutrition in a relaxed social setting, the dining area allows children to eat together regardless of whether the food is a school meal or packed lunch, the design and infrastructure of the dining environment enables the throughput of all children in a timely manner and is a welcoming environment. All pupils have adequate choice across the lunch period regardless as to whether they are first or last meal recipient. Systems should be adequate to ensure this occurs without excess waste.

- The school works in partnership with the catering provider on the food offer to ensure it is appealing, appetizing, healthy, sustainable and is viable. Roles and responsibilities should be clear. The lunch service is regularly monitored to check that the offer is to specification, staff and the facilities are adequately resourced and management and operations systems are sufficient.
 - Menus/dishes are appealing, descriptive and the information reflects the food on offer.
 - The food offer should promote local provenance, seasonality and healthy food choices.
- Food brought from home such as packed lunches are stored safely and we work with the whole school community to ensure that foods brought from home do not seek to undermine the healthiness of the food available across the school, we have guidance for parents, curriculum content and use positive messaging to encourage healthier lunch choices.
- We encourage pupils and staff to stay hydrated through drinking water frequently, we only promote water and milk as the safe drinks for teeth. We have several water points available through the school and ensure pupils and staff have their own bottles/cups which they refill.
- As a school we promote food and drink content in the curriculum to foster a strong food culture both within the school and beyond. We enable our pupils and staff to make healthy and informed choices by increasing knowledge, changing attitudes and enhancing skills. We educate pupils to understand the importance of a balanced diet, appropriate portion sizes, where food comes from, how it is produced and the relationship between food, physical activity, health and the environment. All schemes of work for all key stages will reflect the whole-school approach to healthy eating. To ensure opportunities within the school curriculum promote and raise awareness of healthy weight, breastfeeding, oral health and lifestyle. Where possible the school will utilise practical opportunities for developing food growing, handling, preparation and cooking.
- The national School Food Standards do not apply at parties, celebrations to mark religious or cultural occasions, or at fund-raising events. However consideration should be given as to how the food and prizes supplied at school events is consistent with the school ethos with regard to food.
- Our school community has or are developing growing clubs and/or cooking clubs where we seek to close the gap between nature and the food available on the high street. We believe our pupils and staff should learn and practice practical food skills and as appropriate engage parents in activities.
- We seek to develop innovative and creative ways of celebrating achievements and fostering a positive culture where rewards are not unhealthy food but events and activities.
- Whilst we look at creative ways to finance sporting events and other promotions, we operate an ethical policy on sponsorship by confectionary and fast food companies.

The school governing body is responsible for ensuring that the national school food standards are met. All food and drink provided in the school meets the national school food standards. Where food is provided by the local authority or a private caterer, compliance with the school food standards is specified within the catering contract or service level agreement and the caterer will provide the governing body with evidence of compliance with the standards. If the school provides food it should evaluate the food and drink provision against the standards, and produce evidence of compliance.

There is a process in place to ensure that catering services are coordinated across all school food and drink outlets to ensure that compliance with the school food standards is maintained.

The governing body ensures that it receives regular reports on compliance with the school food standards as well as take-up of school lunches and financial aspects of school food provision. The Chair of Governors has overall responsibility for ensuring that the school policy is adopted by the whole school community and reviewed bi-annually.

Signed: *J Maude* (Headteacher) *J Williams* (Governor)

There are a number of resources available on the school food plan website which will assist the school, see version on learning lead website for hyperlinks which link key resources.

<http://www.schoolfoodplan.com/actions/school-food-standards/>

¹ http://www.legislation.gov.uk/uksi/2014/1603/pdfs/uksi_20141603_en.pdf

Appendix

Frequently asked questions – School food

1. Are school food standards mandatory?

- Yes these are government standards set out in the School Food Regulations 2014 and detailed in the School Food Standards www.schoolfoodplan.com/standards
- They become mandatory in all maintained schools, and new academies and free schools from January 2015.
- Academies and Free Schools founded between September 2010 and June 2014 can voluntarily sign up to the standards at www.schoolfoodplan.com/school-food-standards/
- They relate to all food provided across the school day including morning and after school clubs, mid-morning snacks and vending between 8am and 6pm.

2. What powers are there for repercussions if the school does comply with the standards?

- The food standards are mandatory, which means schools have to comply legally. If they do not, anyone will be free to complain to the Secretary of State who can issue a direction to the school if necessary.
- In addition, since September 2015 Ofsted are monitoring a school's approach to healthier eating as part of their regular inspections of schools. (See www.schoolfoodplan.com/wp-content/uploads/2015/02/APPG-School-Food-Letter.pdf)
- Parents also will be a key player in monitoring the quality of food at their children's school.

3. Who is responsible for school food

- The responsibility for School food sits with the individual schools and therefore the Governors and Headteacher.

4. Can cooks deviate from the menus

- Cooks should routinely not deviate from the menus as this will have repercussions for the information provided to customer. It could affect the ingredients in a dish and potentially cause the provision to fall foul of contractual obligations or fail to meet statutory standards, pose food safety risks (allergens) and ultimately undermine the integrity of the food service.
- Should there be ad hoc issues where produce hasn't arrived on the delivery or other operational issues which causes an alternative meal or ingredient to be used a clear reporting structure should be in place to handle this to ensure the integrity and safety of the food offer is achievable at all times.

5. How do we know if school meals are of sufficient quality?

- Use key performance indicators produced by your food provider or catering manager. Use these in combination with specifications and recipes for each dish to be confident that you can define what good quality looks like.
- Dishes should be appetising, well described on menus and be fresh and consistent. Corrective action should be taken if food fails to meet the agreed standard.

6. Should portion sizes change by age group?

- Yes, clear guidance is issued in the School Food Standards, this is set out at primary and secondary age groups and a range is illustrated.

7. Food standards don't just apply to the lunch?

- The new food-group standards will apply across the school day to breakfast clubs, lunches, tuck shops and vending machines, as well as after-school clubs until 6pm

8. Do school food standards apply to packed lunches?

- Any free, or paid for school lunches will need to meet the standards, regardless of whether the lunch takes the form of a packed lunch.
- The Government has no plans to introduce standards for packed lunches that are brought from home. However, the School Food Trust (SFT) and Food Standards Agency have produced advice for parents.

- c. Schools can also have a role in determining what a packed lunch should and should not contain if they choose to do so. Some schools for example already have school food policies that ban certain products from being brought into school in packed lunches. This can assist with school meal uptake.

9. How do we ensure that our school caterers procure foods in line with the standards?

- a. When considering procurement arrangements, schools and caterers should ensure that suppliers of all products can demonstrate that they can meet the standards. The required standards should form part of the contractual agreement. If there is any reasonable doubt as to whether any products being supplied against the contract comply with those standards, they should not be accepted. In such circumstances, the procurement department should be notified and an alternative means of meeting the requirements should be considered, bearing in mind any contractual restrictions limiting use of a different supplier.

10. Is the school allowed to provide chips, crisps and chocolate?

- a. There are various restrictions and some banned products now in the standards which cannot be served during the school day.
 - i. Chips or deep-fried products (either in the kitchen or manufacturing process) are only allowed twice a week.
 - ii. Chocolate, chocolate coating and confectionary is now banned across the school day with the exception of cocoa in cooking and drinks.
 - iii. Crisps and other savoury snacks are also not permitted, the only savoury snacks which are permitted are nuts and seeds without added salt or fat (above 0.5%)

11. What about unhealthy food at school events or brought from home does this have to be healthy?

- a. There are currently no stipulated standards for food provision outside of the school day e.g. fund raising and fairs or for food brought from home, however, care should be taken to not undermine the integrity of your school food policy using consistent messaging to both staff, parents and pupils.
- b. There is some good practice available on Learning Leads and across the internet on healthy packed lunches, rewarding achievements and engaging with parents.

12. When parents look to provide more interesting food options there can be some challenges with managing the health and food safety of these products for example hot soup and keeping lunch boxes cool.

- a. Hot soup should not be encouraged due to the risk of scolding.
- b. Lunch boxes should be brought in insulated bags containing a cool pack and kept in a cool space, out of direct sunlight.

13. Our breakfast club is currently sponsored by a local business who offers free sausages and bacon?

- a. Irrespective of the offer of sponsorship or provision, the food must be compliant with the standards. Bacon is permitted as a meat, whereas sausages are considered to be a processed meat and therefore restricted. There is a restriction on the frequency of processed food during the week, across the school day and care should be taken to coordinate with the lunch caterer to ensure this standard is complied with. Should this product form part of a themed activity then there may be an exemption.

14. Do we have to provide Halal meat?

- a. Schools are expected to take reasonable steps to cater for allergies and special diets as part of your school meals service. It is recommend that schools develop a policy and follow a clear procedure to make sure all requests for a special diet are handled efficiently and appropriately. It is good practice for these requirements to be written into any contracts that are developed with caterers. Catering providers and local authorities may already have policies and procedures in place. There is information on the Childrens Food Trust website about catering for special diets available here: <http://www.childrensfoodtrust.org.uk/childrens-food-trust/schools/school-food-standards/standards-for-your-school-food/allergies-special-diets/>
- b. More specifically
 - i. The caterer uses Halal meat from a recognised, certified supplier of Halal meats



The School Food Standards

Eating in school should be a pleasurable experience: time spent sharing good food with peers and teachers.

These school food standards are intended to help children develop healthy eating habits and ensure that they get the energy and nutrition they need across the whole school day. It is just as important to cook food that looks good and tastes delicious; to talk to children about what is on offer and recommend dishes; to reduce queuing; and to serve the food in a pleasant environment where they can eat with their friends.

As a general principle, it is important to provide a wide range of foods across the week. Variety is key – whether it is different fruits, vegetables, grains, pulses or types of meat and fish. Children love to hear the stories behind their food. Use fresh, sustainable and locally-sourced ingredients (best of all, from the school vegetable garden), and talk to them about what they are eating. Go to www.schoolfoodplan.com to find examples of what other schools are doing to encourage children to eat well.

Remember to use Government Buying Standards for Food and Catering Services alongside these standards to help reduce salt, saturated fat and sugar in children's diets.

* This Standard applies across the whole school day, including breakfasts, morning breaks, tuck shops, and after school clubs



Fruit and vegetables

- One or more portions of vegetables or salad as an accompaniment every day
- One or more portions of fruit every day
- A dessert containing at least 50% fruit two or more times each week
- At least three different fruits and three different vegetables each week



Foods high in fat, sugar and salt

- No more than two portions of food that has been deep-fried, batter-coated, or breadcrumb-coated, each week*
- No more than two portions of food which include pastry each week*
- No snacks, except nuts, seeds, vegetables and fruit with no added salt, sugar or fat*
- Savoury crackers or breadsticks can be served at lunch with fruit or vegetables or dairy food
- No confectionery, chocolate or chocolate-coated products*
- Desserts, cakes and biscuits are allowed at lunchtime. They must not contain any confectionery
- Salt must not be available to add to food after it has been cooked*
- Any condiments must be limited to sachets or portions of no more than 10g or one teaspoonful*



Milk and dairy

- A portion of food from this group every day
- Lower fat milk must be available for drinking at least once a day during school hours



Meat, fish, eggs, beans and other non-dairy sources of protein

- A portion of food from this group every day
- A portion of meat or poultry on three or more days each week
- Oily fish once or more every three weeks
- For vegetarians, a portion of non-dairy protein on three or more days each week
- A meat or poultry product (manufactured or homemade, and meeting the legal requirements) no more than once each week in primary schools and twice each week in secondary schools*

Food provided outside lunch

- Fruit and/or vegetables available in all school food outlets
- No savoury crackers and breadsticks
- No cakes, biscuits, pastries or desserts (except yoghurt or fruit-based desserts containing at least 50% fruit)



Starchy food

- One or more wholegrain varieties of starchy food each week
- One or more portions of food from this group every day
- Three or more different starchy foods each week
- Starchy food cooked in fat or oil no more than two days each week*
- Bread - with no added fat or oil - must be available every day



Healthier drinks*

- Free, fresh drinking water at all times
- The only drinks permitted are:
 - Plain water (still or carbonated)
 - Lower fat milk or lactose reduced milk
 - Fruit or vegetable juice (max 150 mls)
 - Plain soya, rice or oat drinks enriched with calcium; plain fermented milk (e.g. yoghurt) drinks
 - Combinations of fruit or vegetable juice with plain water (still or carbonated, with no added sugars or honey)
 - Combinations of fruit juice and lower fat milk or plain yoghurt, plain soya, rice or oat drinks enriched with calcium; cocoa and lower fat milk; flavoured lower fat milk, all with less than 5% added sugars or honey
- Tea, coffee, hot chocolate
- Combination drinks are limited to a portion size of 330ml. They may contain added vitamins or minerals, and no more than 150mls fruit or vegetable juice. Fruit or vegetable juice combination drinks must be at least 45% fruit or vegetable juice

