

South View Community Primary School

Whole School Food Policy



Date Agreed: April 2026

Date for Review: April 2028

Introduction

Statutory School Food Standards apply to all schools and responsibility to ensure this lies with governors and senior leaders. The purpose of the standards is to ensure that children have access to a wide variety of healthy and nutritious foods, to protect those who are nutritionally vulnerable and promote good eating behaviour.

The School Food Standards came into force on 1st January 2015 and are set out in the School Food Regulations 2014. These regulations set out the requirements for school lunches (provided to registered pupils on and off site and to any other person on the school premises). They also apply to food and drink other than lunch and up until 6.00pm (including breakfast clubs, tuck shops, mid-morning break and after school clubs). The governing body is responsible for ensuring that the School Food Standards are met.

Nut Allergies



Due to potential allergies, we strongly encourage parents not to send their children in with any food items containing nuts. Parents will be reminded of this regularly in school correspondence i.e.. Emails, Social Media and Newsletter.

Note: It is not possible to GUARANTEE and enforce a nut free zone, as staff cannot monitor all lunches and snacks brought in from home.

Whole School Food Policy

The governors and staff of this school actively support healthy eating and drinking and food education throughout the school day and extra-curricular activities. We are committed to demonstrating consistent messages about healthy eating as we believe that a healthy lifestyle should be encouraged at all times.

Our Whole School Food Policy was produced in consultation with our school community. The policy is overseen by the Head Teacher, Senior Leadership Team and the appointed Food in Schools governor. Implementation of the policy is the responsibility of all members of school staff and is incorporated into curriculum planning.

Our aim is to ensure that all aspects of food provision, food education and nutrition contribute to the health, educational benefits and wellbeing of our pupils, their families and the whole school community across the school day (until 6.00pm). We will achieve this via our school meals service, food education, cooking lessons and growing activities.

Our objectives are to:

- Be valuable role models to pupils and their families, in order to contribute to the improvement of children's health and wellbeing, behaviour, concentration and learning outcomes, by promoting a whole school approach to food education and healthy eating.
- Enable pupils to make healthier choices by increasing knowledge, challenging attitudes and developing and promoting healthy eating.
- Provide accurate information about nutrition in relation to personal health and help enable pupils to understand that a balanced diet is beneficial.
- Make parents aware that lunch is part of the education process and that learning to enjoy a balanced diet is treated in the same way as any other lesson.
- Create and sustain a whole school approach to our lunchtimes, healthy eating and food education within our school community;
- Monitor school meals to ensure they are healthy, nutritious and tasty;
- Ensure that all food served in school before 6.00pm is fully compliant with the School Food Standards in line with government legislation;
(www.schoolfoodplan.com/standards)
- Increase the uptake of universal, free and paid hot school meals in line with national targets
- Promote hot school meals and their nutritional benefits to children's health, wellbeing, behaviour and education;
- Actively encourage healthy packed lunches, governors and staff will provide information for parents on healthy packed lunches;
- Promote the importance of hydration to children's health and education, recommend water as the drink of choice for all children (including those bringing packed lunches from home), and ensure all children have access to free drinking water throughout the school day;
- Monitor and review our meals and dining service at least once a term, with a focus on the child's perspective, provide the best possible dining experience for all of our children;
- Encourage staff to lead by example and eat and drink healthily throughout school. In doing so staff will model good behaviour and social skills at mealtimes;
- Deliver effective cooking in the curriculum activities (including nutritional information) to all children, in line with legal requirements;
- Maximise free school meal uptake and Pupil Premium funding by encouraging all parents to register and supporting parents with registration for free school meals;
- Ensure Governors hold the school to account and support leadership to embed best practise in food education and provision.

We will meet our objectives by:

- Including school food across the whole day
- Discouraging the use of food as a reward within school and pointing parents towards different forms of treat (for example whole class birthday/Christmas treats) such as stickers, rather than sweets and cakes;

- Ensuring children taking up free school meals or with special dietary requirements are not stigmatised in any way, for example by separating packed lunches from school meals;
- Educating pupils, school staff, governors and parents on the links between healthy eating and the educational benefits, health and wellbeing of children;
- Setting up a school food group (e.g. School Food Buddies) to focus on school food and report directly to the senior leadership team, caterer, governors and school council;
- Holding termly meetings with our caterer/catering staff to review meal provision and ensure they are providing food compliant with the School Food Standards;
- Holding termly meetings for the Senior leadership team and lunchtime staff to review dining provision and agree improvements where necessary;
- Providing support, appraisals and regular training opportunities for the catering and lunch time staff;
- Ensuring that all children have the opportunity to learn about food, nutrition and age appropriate practical cooking skills in accordance with legislation (www.schoolfoodplan/actions/cookinginthecurriculum);
- Ensuring that food based topics across general learning areas are audited regularly by a staff subject team and that predominantly savoury dishes are prepared;
- Establishing a co-ordinated approach to ensure that breakfast clubs, after school clubs and snacks provide food that is compliant with the School Food Standards for the whole school day up to 6pm. (www.schoolfoodplan.com/standards);
- Continually marketing school meals and the benefits of healthy eating via newsletters, school prospectus, website, social media, assemblies, parents evenings, transition meetings, school events, staff and governors meetings.
- Linking with health promoting national events, such as National Smile Week for Oral Health
- Ensuring all staff in school receive relevant training opportunities e.g. lunchtime staff training for midday supervisors, basic food hygiene training for all staff involved with food, training on adopting a 'whole school approach' to food including at lunch times and providing allergen training;
- Establishing food based extra-curricular provision such as cooking and growing clubs;
- Encouraging children to try new foods and ensuring that all food items are served at lunchtime, as they are much more likely to taste foods once they are on the plate;
- Encouraging healthy packed lunches and providing guidance for parents as required;
- Encouraging hot meals where possible to ensure pupils have at least one hot meal a day;
- Including school food in the remit of one of the governing body's committees and take up figures, evidence for compliance to School Food Standards and Financial Information is shared regularly;
- Ensuring compliance with School Food Standards is specified in catering contracts.

We will monitor and evaluate our progress through:

- School Food Buddies (appointing pupil and adult Food Buddies) reporting on progress and reviewing policy with the senior leadership team annually (incorporating changes and legislation in accordance with updates);

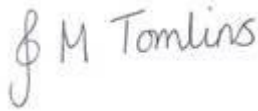
- Formal curriculum: teachers having the training and skills to deliver cooking lessons in line with the DfE/PHE framework;
- Governor committee having an agenda item to look at uptake information, review evidence that each new menu and other food provision across the school day ensures all food served up until 6.00pm complies with the Food Standards and consider financial information around food provision;
- Senior leadership team and governors consulting with pupils, parents and school staff to ensure pupils are experiencing a calm, happy, healthy lunch time;
- Holding regular consultations with pupils, parents, school staff and governors to ensure the best possible food service across the school day;
- Asking pupils, parents and staff for feedback via surveys;
- Monitoring meal uptake throughout the year and promoting school meals to help children get the best start.

Policy implementation date: April 2026

Governor Responsible for monitoring of this policy: Paul Quinnell

Date of next review: April 2028

Signed:

A handwritten signature in blue ink that reads "M Tomlins". The signature is written in a cursive style with a large initial 'M'.

Signed: