



St. Mary's Catholic High School

An 11 to 18 Specialist Mathematics and Computing College

FOOD IN SCHOOL POLICY

Approved by Full Governing Body:

Signature:

Next Review Date: October 2011

Staff Responsible: Denise Brahms

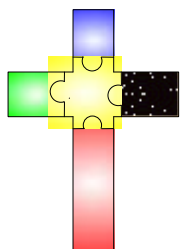
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The School's Mission Statement;



Sharing God's love, hope and dreams
Together working as a team
Making celebration essential
Always achieving our potential
Respecting our family community
Youth gathering in unity
Seeking a better future for all

Introduction

St. Mary's High school is a mixed voluntary aided comprehensive school with over 1600 children on roll including 300 in the Sixth Form. Our intake covers a wide geographical area and all socio-economic groups

Staff at St. Mary's are committed to the philosophy of Every Child Matters and work towards its central aim – that every child will:-

- Be healthy
- Enjoy and achieve
- Stay safe
- Make a positive contribution
- Achieve economic well-being

Every child deserves a healthy start in life. At St. Mary's we are aware of the evidence that poor diet can contribute to jeopardising our children from leading long and active lives. At St. Mary's we encourage children to make informed choices by offering healthy food and drink options and a consistent whole school approach to healthy eating.

Process of Consultation

The new National Healthy School Status is to be reviewed in 2010 and this policy will be adopted accordingly.

Aims:

1. To ensure that all aspects of food and nutrition in school promote the health and well-being of all pupils, staff and visitors.
2. To have a coordinated approach to food
3. To give parents information about all aspects of food in school
4. To work with our catering providers to ensure there is a healthy range of affordable food.
5. To provide free drinking water and allow its consumption in lesson.

Specific Issues

The Provision of Food at School

School Meals

- All school meals follow DfES guidelines and include reduction of salt, less fat/sugar, more fresh fruit and vegetables and reduced confectionary and snacks.
- A breakfast club has been established. This follows food guidelines.
- Healthy options are promoted.

Packed Lunches

- Children are encouraged to bring in healthy lunches.

Vending Machines

- All vending machines in school are in line with Food Standards.
- Students are encouraged to buy healthier snacks from the dining rooms at break and lunchtimes.

Tuck Shops

- There is currently no tuck shop provision.

Marketing and Promotion of Food and Drink

- Posters in and around the dining areas promote healthy options.
- Promotions by contracted caterers are linked to healthy food options.

Commercial Food Vans

- No commercial food vans are allowed on site.

Extra curricular activities

- Food provided at extra-curricular activities follow food guidelines.

Consumption of Food at School

- A new dining room has been built – an investment of over £1million. Students can now dine in a bright uplifting environment with improved facilities and service.
- This will vastly improve the dining experience, service style and time.

Pupils bringing food into school

- Pupils are encouraged to choose healthy options.
- Any students found selling food in school grounds will be subject to action according to the whole school behaviour policy and items confiscated.

Rewards and Treats

- Teachers are advised against using food as rewards and encouraged to use other methods, for example, queue jump passes.

Access to clean drinking water

- There are currently 8 points of access to clean drinking water.
- Each student is expected to provide their own drinking bottles.
- Students are allowed to fill their bottles during break and lunchtimes only.
- Students will be allowed to consume water in lessons.
- Any abuse of this system will be dealt with through the behaviour and rewards policy.

Food Hygiene

- All aspects of food hygiene are observed and are regularly checked by our catering providers.
- All teachers involved in teaching Food Technology are trained in food hygiene. It is also taught in Food Tech lessons.
- Food Hygiene certificates are available to students in Year 10.

Events and Lettings

- At school run events, where refreshments and food are available, a healthy option will be provided.
- We encourage all external providers to provide healthy options if they provide food for events.

Monitoring and evaluation

D. Brahms will monitor and evaluate the implementation of this policy every 2 years

Links to Other Policies

- Nurture
- Behaviour and rewards
- PSHE
- Confidentiality

Diversity Impact Assessment

- Through regular meetings with our providers we will endeavour to ensure food provided in school is affordable to all.
- We will ensure choice is available to all.
- We will ensure students are aware of choices through publication of menus and on the website and plasma screens.
- Children with dietary, religious or cultural requirements will not be discriminated against.

This policy will be made available in the following ways:-

- Hard copy in central office
- Electronic copy on global drive
- On website link
- Referenced in the school prospectus