



School Food Policy	
Date of review:	23/01/2026
Prepared by:	Denise Clements
Approved by Governing Board:	26/02/2026
Policy based on:	Good Practice Guidance
Date for next review:	23/01/2028

Purpose of Food Policy

This policy has been written to give clear guidance to staff, outside visitors, parent and carers, and students about the provision of food during the school day and our approach to the positive promotion of healthy eating. Good food provision in schools has been shown to lead not only to healthier children and young people, but to improved attainment.

Food Standards for Schools

As part of the School Food Plan, a new set of standards for all food served in schools was launched by the Department for Education. These standards are mandatory for all maintained schools. All academies and free schools are also expected to comply with these standards, and since 2014 is an explicit requirement within funding agreements. The standards also apply to sixth forms that are part of secondary schools, (even those in a separate building or on a different site) but do not apply to sixth form colleges or further education colleges.

The regulations set out the requirements for school lunches provided to registered students, whether on the school premises or not, and to any other person on the school premises. The regulations also set out the requirements for food and drink other than lunch, provided to students on and off school premises up to 6pm, including breakfast clubs, tuck shops, mid-morning break, vending and after school clubs.

These school food standards are intended to help children and young people develop healthy eating habits and ensure they obtain the energy and nutrition they need across the whole school day.

The standards do not apply to:

- Parties or celebrations to mark religious or cultural occasions
- Fund raising events
- Rewards for achievement, good behaviour or effort
- For use in teaching food preparation and cookery skills, including where the food prepared is served to pupils as part of a school lunch

- On an occasional basis by parents or pupils
- Food and drinks provided after 6pm, or during weekends or school holidays

For more information please refer to:

- The DFE Standards for School Food in England (updated 2021) <https://www.gov.uk/government/publications/standards-for-school-food-in-england>
- The DFE School Food Standards – Resources for schools including a practical guide, checklists , portion sizes and allergy information (updated 2021) <https://www.gov.uk/government/publications/school-food-standards-resources-for-schools>
- The School Food Plan – provides a range of resources including recipes ideas, portion sizes and learning from others <https://www.schoolfoodplan.com/>

Food Policy Co-ordinator

This school food policy is overseen by the Business Manager, Leader of Learning for Design and Technology and the school Catering Manager.

Food Policy Aims

1. To enable students to make healthy food choices through the provision of information and development of appropriate skills and attitudes
2. To ensure that all aspects of food and drink within school promote the health and well-being of students, staff and stakeholders of the school
3. To provide healthy food choices throughout the school day
4. To ensure allergens are clearly labelled

These aims will be addressed through the following areas:

Equal Opportunities

In healthy eating, as in all other areas of the curriculum we recognise the value of the individual and strive to provide equal access of opportunity for all.

Curriculum

The school follows the National Curriculum which states that healthy eating, nutrition and cooking must be taught in Science, Design and Technology (D&T), and Health Education.

For more information please refer to:

- Design & Technology - <https://www.gov.uk/government/publications/national-curriculum-in-england-design-and-technology-programmes-of-study/national-curriculum-in-england-design-and-technology-programmes-of-study>
- Science – <https://www.gov.uk/government/publications/national-curriculum-in-england-science-programmes-of-study/national-curriculum-in-england-science-programmes-of-study>

- Health Education - <https://www.gov.uk/government/publications/personal-social-health-and-economic-education-pshe/personal-social-health-and-economic-pshe-education>

Teaching students how to cook is an important part of our whole school approach to health and wellbeing. It captivates and stimulates pupil's interest and enjoyment of food as well as building self-confidence

All staff have a key role in influencing students' knowledge, skills and attitudes about food.

We expect staff to contribute to and support this food policy across the school day. Staff and visitors will be expected to model good practice behaviour around food and drink and in line with the policy, especially when in the company of students.

Special Dietary Requirements

We are aware of food allergies / intolerances and other dietary requirements of our school community and have procedures in place to identify and manage these, including

- Religious and ethnic groups
- Vegetarians and vegans
- People with food allergies and intolerances ([guidance here](#))
- People with medical conditions where dietary needs are impacted

Staff have completed the following training to enable them to manage food allergies, intolerances and dietary requirements:

- First Aid
- Adrenaline / anaphylactic shock training

Rewards

The school does not encourage the idea of food to be used as a reward for good behaviour or achievement and will seek other methods of positive reinforcement where possible. However, there are attendance and behaviour initiatives which do harness food and canteen privileges as incentives.

Feedback

Feedback from parents, students and staff is valued and we seek to provide regular engagement opportunities.

Sourcing Food

Quality and freshness will be valued above price. Local suppliers will be used, wherever possible, to reduce our carbon footprint and to promote freshness of produce. It is considered important to have a personal relationship with suppliers and knowledge of their operations. Certificates of conformity will be required from all meat producers.

Food and Drink Provision

Food will usually be available from the canteens before school (8:15-8:30), at break (10:55 – 11:20) and at lunchtime (1:20 – 1:55). It will be freshly produced on site each day and provide a balanced diet with of variety of choice. It is understood that there is no requirement that lunches must be hot meals. However, hot lunches, including a vegetarian option, will be provided wherever practicably possible to ensure that all students are able, if they wish, to eat at least one hot meal every day. At least one choice from each of the following groups will be on offer at lunchtime every day:

- Starchy foods (e.g. bread, potatoes, rice, pasta)
- Fruit
- Vegetables
- Milk and dairy foods
- Meat, fish and other non-dairy sources of protein (eggs, pulses, beans, etc.)

We are aware that our late lunchtime means that some students opt to take their main meal at break and a snack at lunchtime. To cater for this choice a variety of baguettes and hot snacks will be available at both break and lunchtime. Menus will be structured to provide enough energy for satisfactory growth and development and with an awareness of the important role of vitamins, iron, calcium and zinc in a healthy diet. Excess salt and sugar will be avoided, and condiments will not be available. Food is oven baked and all biscuits/ cake made using reduced fat recipes.

The monthly menu will be displayed around the school, on the website and on ParentPay to enable students and parents/ carers to make informed choices.

All staff engaged in food production have up to date training in Food Safety. They hold a minimum Level 2 food safety certificate, Allergen awareness training and COSSH

Drinking Water

Drinking water will be available every day, free of charge, from water coolers sited in both canteen areas, the Sixth Form common room and in each staff room. In addition, bottled water, milk and fruit juice will be available every day in the chill cabinet as a purchasing option.

Fizzy and energy drinks are banned from the school site and will be confiscated from students with a 'no-return' policy if they are found in possession of them.

Snacking

The school understands that snacks can be an important part of the diet of young people and can contribute positively towards a balanced diet. We discourage the consumption of snacks high in fat and sugar at break-time.

Cashless Catering

Students in KS3/4 are not allowed to leave the premises during the school day and, since the introduction of cashless catering in November 2011, do not bring money into school.

Parents top-up the student's lunch accounts via ParentPay or PayPoint and the students buy food through their student ID card.

Students eligible for Free School Meals have their daily allocation added automatically to their account to ensure anonymity at the till and to avoid any stigma. Any unused daily allocation is removed at day-end.

Packed Lunches

The school encourages parents and carers to provide students with packed lunches that complement these standards. The school recognises the benefits of a well-balanced hot school meal for students and would recommend this to parents as the best option. However, should parents decide to send in a packed lunch from home, the following guidelines (based on those from British Nutrition Foundation) are recommended.

Guidelines

Include:

- A portion of starchy food (e.g. wholegrain bap/ bread, plain crackers, pasta or rice salad)
- Fresh fruit and vegetables
- A portion of milk or dairy food (e.g. cheese, yoghurt)
- Small portion of lean meat, fish or alternative (e.g. Quorn)
- A drink

Do not include:

- Sweets
- Crisps or equivalent
- Fizzy/ sugary drinks
- Sweet cakes
- Anything including nuts

All litter from lunch boxes brought in from home must be either put in the bins provided or taken home at the end of the school day. Parents are advised to include an ice pack as food stored at ambient temperature can, after 2-4 hours, have increased levels of bacteria. The school cannot take legal responsibility for food prepared at home and then brought into school.

Food Allergy and Intolerance

Individual care plans are created for pupils with food allergies. These document symptoms and adverse reactions, actions to be taken in an emergency, and emergency contact details. All catering staff have received allergen training. All foods are clearly marked with content labels and warnings of food allergies come up on the cashless display to warn the catering staff to be aware of the items being sold to that student.

We promote allergen awareness and discourage the school community from consuming or storing products containing nuts on the school site due to nut allergies

Food Hygiene and Safety

Safe systems and processes are in place to manage the storing, handling and preparing food and drink in a way that minimises the risk of people becoming ill from food-borne diseases.

These include:

- **Cross-contamination prevention** – This includes avoiding allergenic, physical, chemical, and bacterial contamination, notably by using equipment such as colour-coded chopping boards, knives, and cleaning surfaces thoroughly.
- **Personal hygiene** – Including illness procedures, appropriate protective clothing, and adherence to regular hand washing guidelines.
- **Cleaning procedures** – Meticulous cleaning of all kitchen equipment, surfaces, and kitchenware
- **Allergen awareness and control** – awareness of the 14 different food allergens and how to avoid cross-contamination at all times.
- **Cooking temperatures** – Ensuring that all food is cooked and stored at appropriate temperatures to prevent the risk of bacteria growth and contamination.
- **Safe storage of food** – Appropriate labelling/dating of food items, temperature control, storage locations, and containers. Awareness of what food items can and cannot be stored close to one another to prevent food poisoning.

Any member of staff that works with food hold Food Safety and Hygiene certification consistent with the duties that their role entails and how much involvement they have in the process of food preparation.

The Food and Eating Environment

The dining environment will be as pleasant as possible to encourage more leisurely eating in a social atmosphere. Catering staff will be welcoming, and students are expected to be polite and to leave the area tidy.