

Hanson School Food Policy

As part of our commitment to the Every Child Matters Agenda, Hanson staff and governors are committed to the health and safety of all members of our school community.

We acknowledge that there are links between behaviour and diet and as a result fully support a healthy food programme.

This policy is available to the entire school community and is published on our web site as well as in the information sent home annually to parents.

Aim

To ensure that all aspects of food and nutrition in school promote the health and well being of students, staff and visitors to the school.

Objectives- What we want to achieve

1. Review the formal curriculum to ensure that information relating to food and nutrition is consistent and up to date and that students access this information.
2. To further develop the close working relationship with the catering manager to ensure new statutory regulations are in place.
3. To further extend the healthy food available at breaktimes and breakfast service.
4. To ensure that there is a variety of drinks available at break and lunchtime e.g. Fruit juices, milk and water. To promote healthy drinking.
5. To ensure that staff responsible for teaching Food Technology have basic hygiene training.
6. To engage parents and students in the healthy eating debate.
7. To improve the healthy food available to students in the 6th form.
8. To ensure that rewards for students should not include unhealthy snacks.

Guidelines- How we intend to meet our objectives

- The formal curriculum – audit areas covering food and nutrition at each Key Stage (*Objective 1*)
- SNAG (School Nutrition Action Group) to monitor change. (*Objectives 2 and 4*)
- Breakfast times- work with school catering manager to ensure healthy options are available. (*Objective 3*)
- Advertise healthy options on display near dining rooms. (*Objective 6*)
- Annually run a Healthy Lifestyles day for Year 8 students to include outside agencies as well as the Food Technology Department. (*Objective 1*)
- The catering staff to display the food available at Induction evening parents evening. (*Objective 6*)
- Parents of Year 7 to be given our 'Healthy Packed Lunches' leaflet every September. (*Objective 6*)
- Continued Staff Development- all staff teaching in Food Technology to have basic food hygiene certificate. (*Objective 5*)
- Head of 6th form and Catering Manager to phase out unhealthy options in vending machines in the 6th form. (*Objective 7*)
- Staff to be made aware that rewards should not include unhealthy snacks/chocolate. (*Objective 8*)

Monitoring and evaluation- how we know our objectives are being met.

- SNAG to report annually on progress to Student Council. (*Objectives 2 and 4*)
- The formal curriculum – Schemes of Work to be monitored by Head of Food Technology and PHSCE - annually (to check up to date, covers National Curriculum requirements) (*Objective 1*)
- School Catering Manager to report takes up of healthy breakfast and break time options to Leadership Group Link at least annually. (*Objective 3*)
- Healthy Lifestyles Day to be evaluated and fed back to Leadership Group. Photograph display around school. (*Objectives 1 and 6*)
- CPD for catering staff as required. (*Objective 2*)

- CPD FOR Food Technology staff to gain basic Hygiene Certificate. *(Objective 5)*
- Vending Machine contents to be monitored by Catering manager and Head of 6th form. *(Objective 7)*
- HOF/Achievement leaders to monitor. *(Objective 8)*

Background Information

Hanson has made changes over the last few years to promote Healthy Eating and Drinking. Below are some of the ways in which we have made progress.

- Close discussions with the Catering manager and the leadership Group re ways to improve the service.
- Training of catering staff.
- Survey of all KS3 students to see what they liked/disliked about the food on offer- information used in developing menus/ choices etc.
- SNAG group established and worked with the Catering Manager on proposals for the food to be offered.
- Much closer working relationship between the Catering Manager and parents.
- Vending Machines removed in KS3 & 4 dining rooms
- Vending Machine in the Sports Centre only available out of school hours and during Community Activities.
- The menus for the week published in the weekly Newsline.
- The parents were given our Healthy Packed Lunches leaflet (Years 7-11)
- Drinking water machines installed.
- Students encouraged to drink water throughout the day (reminders in our weekly Newsline).
- The meals served follow the statutory requirements.
- Healthier options were subsidised by unhealthy options in the transition to healthier meals.
- We moved from a total free choice cafeteria system to a more structured meal choice system to ensure wise choices were made.

- Students were encouraged by the Leadership Group to embrace the healthier choices during the transition from a cafeteria to more set meals.
- In 2006 students choice at breacktime was restricted (could only buy 1 packet of crisps or 1 small chocolate bar) this to be phased out 2007 so that no crisps or chocolate are available).
- A Milk Bar was installed in the KS3 dining room and milkshakes are available in KS4 dining room.
- A wider choice of healthier foods made available in the KS4 dining room.
- Improved chilled storage was installed in the dining rooms.
- A wider variety of sandwiches made available.
- Rewards in our Credit shop could not include sweets and chocolate.

Future Planned Outcomes

- Further promotion to students having access to drinking water throughout the day (more drinking water machines made available).
- Biometric system for payment in the dining rooms to promote speedier service and as a consequence encourage more students to eat a balanced healthy meal in the dining room.
- Long term - Under Building Schools for the Future programme the dining rooms to be made larger so that we can ensure all students can stay on site and not eat fast food in the local community.

Healthy School Standard gained 2008

Policy written	December 2006
Passed by the Governors	2007
Policy monitored	Annually
Policy review	Annually
Policy written by	C. Finch