

HILL VIEW SCHOOL
FOOD & DRINK POLICY

Adopted June 2010, Reviewed Nov 2014, updated Feb 2017

At Hill View School, snack and meal times are regarded as an important part of the school day and the promotion of healthy eating is incorporated throughout our curriculum (in particular in PSHE, DT and Science). At all snack and mealtimes, children are encouraged to make healthy choices.

PROCEDURES

At Hill View School:

- every parent completes a medical form for each child on entry to the school. This includes details of any food allergies or intolerances;
- every parent reviews this medical form annually;
- information is displayed, for all staff to see, throughout the school about any child who has any serious allergies;
- children with food allergies are provided with ID cards which include a photo and details of their allergy. These are worn on a green lanyard when eating or working with food.
- individual teachers are provided with information about all children in their class;
- teaching about healthy lifestyles and diets is incorporated into assemblies, the PE, PSHE, SMSC Science and DT curriculums through FS, KSI and KS2;
- we take every opportunity to promote the benefits of a healthy lifestyle and nutritious diet;
- children are encouraged to develop independence through making choices and feeding themselves;
- children have at least one opportunity each year to prepare food or drink and learn practically about healthy food and nutrition choices as well as the importance of food hygiene;
- there is a trained Food Hygiene Technician who ensures standards of food hygiene are maintained in all activities undertaken with the children, disseminates training to staff and maintains the school kitchen area, used by the children;
- Food for Thought provide food for children are in FSR or KSI and qualify for a free dinner or those who qualify for funded Free School Meals or who pay to have a meal at school;
- Food for Thought plan menus in advance and display these for children and parents to see;
- Food for Thought avoid producing food/meals which contain large quantities of fat, sugar, salt, artificial additives, preservatives and colourings;
- Food For Thought provide children with a menu each day which enables them to choose their own meal and encourages them to try new foods;
- Food for Thought ensure each child's cultural backgrounds are catered for, ensuring that there is always an available food choice for them;

- parents are encouraged to provide snacks and packed lunches in accordance with guidelines produced by the Healthy Schools Award committee - for example, no crisps or chocolate bars;
- we operate a no nut approach across the school to protect children with known and unknown nut allergies;
- the children are encouraged to bring a water bottle to and from school daily to allow free access to fresh water;
- there are fresh water coolers throughout the school which are used to fill children's water bottles as and when required;
- no child is discriminated against due to any food allergy and any planned activities will be adjusted accordingly to ensure access by all individuals;
- meal and snack times are social times for both staff and children;
- there are strict rules about children not sharing or swapping food with each other to protect children with known and unknown allergies;
- children who are 4 years old are provided with milk daily; and
- FS and KSI children are offered a piece fruit or veg and a hot meal daily.

FOOD HYGIENE

At Hill View School we have very thorough Health and Safety processes and procedures in place and adhere to all current government and Oxfordshire legislation. This is also relevant to Food Hygiene legislation and procedures. As a standard minimum, everyone who handles food will:

- regularly and thoroughly wash their hands before, during and after handling food;
- refrain from undertaking any food preparation or working with food if suffering from any infectious/contagious illness or trouble;
- never cough or sneeze near food;
- use designated cleaning equipment for maintaining a safe environment during food preparation;
- always prepare raw and cooked food in separate areas with designated, clean equipment;
- keep all food covered;
- ensure relevant foods are refrigerated;
- ensure all waste is disposed of safely;
- wash all fruit and vegetables thoroughly before use; and
- not reheat any food that has been prepared at school.

This policy supports and complements Hill View's Safeguarding policy to ensure the school takes all necessary steps to protect the welfare of all children in our care.

This policy is reviewed bi-annually.

A copy of this policy is included in Hill View School's Safeguarding Portfolio which is held in the staff room, a hard copy is available on request from the school office and it can be viewed at any time through the school website. www.hillview-school.com