



St Faith's

Church of England
Infant and Nursery School

Whole School Food Policy

“Our Inclusive St Faith’s Family strives to enable all to achieve their full potential and inspire a community of hope and friendship. We seek excellence by ensuring a safe, respectful and flourishing learning community, where differences are celebrated and our genuine love and high expectations make a difference to all.”

Oscar Romero... “Aspire not to have more, but to be more.”

Introduction

As a Church School, the distinctive Christian values of respect, compassion, trust, justice, friendship and community are promoted through the experiences we offer to all our pupils, to give pupils the knowledge, skills and understanding that they require to lead confident, healthy and independent lives. We promote the teaching and understanding of fundamental British values in order to prepare pupils for life in modern Britain. We positively teach the values of democracy, the rule of law, individual liberty, mutual respect for and tolerance of those with different faiths and beliefs and for those without faith. Teaching the fundamental British values helps the children to become informed, active and responsible citizens.

This policy outlines the purpose, nature and management of **Food** in our school. It reflects the consensus of opinion of all members of staff. It is based on current practice and has the full agreement of the governing body. The implementation of this policy is the responsibility of the Head teacher, teaching staff and support staff. It is our collective responsibility to raise awareness and that all policies are known, understood and used in an appropriate way.

Our school is dedicated to providing an environment that promotes healthy eating and enables pupils to make informed food choices. This will be achieved by the whole school approach to food provision and food education documented in this policy. We give children many opportunities to grow and cook food through our school curriculum and we provide delicious hot school meals through our provider Good Lookin’ Cookin’.

The main aims of our school food policy are:

- To provide a range of healthy food choices throughout the school day and in line with the mandatory School Food Standards.
- To support pupils to make healthy food choices and be better prepared to learn and achieve their full potential.
- To ensure a consistent approach to healthy eating across the school community including pupils, staff and parents/carers.

Provision of Food

Cartons of lower fat milk (semi-skimmed) are available for pupils who are under 5 in Nursery and Reception and for pupils entitled to free school meals in Year 1 and 2. They are delivered every other day. The Caretaker puts them into the fridge in the family room and/or the fridge in Nursery or Reception. The milk cartons are then distributed as required. Dates are checked and any problems reported to the Administrator who contacts the Dairy. Cartons opened but not finished are tipped away if required.

Fresh fruit or vegetables are provided free of charge from the School Fruit and Vegetable Scheme administered by the Department for Health. The bags are stored appropriately and “fruit monitors” collect them from the family room each morning and take them to the classrooms.

Children bringing snacks into school are asked to only bring ‘healthy’ options including only fresh fruit and vegetables. Crackers, cheese, or yoghurts, crisps, raisins, sweets or chocolate are not permitted as snacks. This is monitored by class teachers. This is in line with the EYFS curriculum teaching about the importance of oral health.

Children who bring packed lunches from home are asked to bring 'healthy' options. A packed lunch could include: a sandwich; a yoghurt; some fruit; some vegetable sticks e.g. carrot, cucumber, peppers; cheese, crackers or mini cheddars or a small packet of crisps; a sweet treat such as 1 biscuit. We ask parents to ensure no packed lunch contain nuts. No fizzy drinks are permitted. Grapes and cherry tomatoes should be cut to prevent choking.

Our Hot School Meals and Cold Boxes at lunchtime are prepared, cooked and delivered by Good Lookin' Cookin'. Good Lookin' Cookin' meet twice a year with Lincolnshire County Council to make sure that their menus are food compliant and meet food safety standards. They are issued with a compliance certificate annually. They were last audited by an EHO (Environment Health Officer) in June 2025. The school regularly promotes the uptake of our nutritious hot school lunches or an alternative cold lunch through our newsletters, special days etc. and the administrator monitors and reports the uptake to Governors. All children have water and fresh fruit also available to them at lunchtime.

Due to having a proportion of children within our school who have nut allergies, we are a nut free school. In this instance we ask that nuts are not brought into school for packed lunches or snacks.

We are also fully inclusive of different dietary needs. Our catering company, Good Lookin Cookin always prepare these meals separately and they are then delivered to us in individual containers to avoid cross contamination. Our lunch staff ensure that these children are always served first so their meals are out of the servery before the main meal is plated up for other children, for example dairy free, vegan, vegetarian.

The Midday Controller and Midday Supervisory Assistants wear non slip footwear provided by the school, tabards and gloves as necessary, and hair longer than shoulder length is tied back (staff have 2 tabards each and are responsible for washing these). All lunchtime staff complete a Level 2 Food Hygiene course and this is renewed every 3 years. Their most recent training has been September 2025.

The lunchtime routine is shown on the attached flow chart.

- Lunchtime starts at 11.45am for the Nursery children.
- The next sitting is at 11.50am for the three Reception classes. They have until 12.20pm to eat their lunch.
- The next sitting, for the three Year 1 classes, starts at 12.30pm and they have until 1pm to finish their lunch.
- The final sitting is for the three Year 2 classes, who enter the hall at 1pm and leave at 1:30pm.

Meals for each year group are in stored in separate hot boxes which ensures that all meals remain at the correct temperature.

The school will follow a "clean as you go" policy, using the following cleaning materials: Re-usable cloths, Sanitizers, Sanitized mop and bucket and Hoover for carpet areas etc. A deep clean of the servery happens every month and at certain times of the year a more thorough cleaning schedule is adopted e.g. if there is a high rate of illness and infection.

Food Education

Children learn about growing and cooking food through a wide range of topics. They are encouraged to understand and apply the principles of nutrition and learn how to cook safely with healthy produce.

Children in Reception shall develop skills in both specific and prime areas in the Foundation Stage profile. We teach a range of gardening activities through the year, across the school.

Cookery in Class

Before starting any handling of food or ingredients, all children and adults wash their hands. Groups of children are supervised and assisted with all measuring, mixing, etc. This may be in classrooms or in the Family Room. The oven in the Family room is used when required. Once cooked, food is allowed to cool and then stored appropriately before being taken home or used, i.e. cakes made for a cake stall at Summer or Christmas Fair will be stored in airtight boxes. Items not requiring cooking will be stored as appropriate. ~~All teachers and teaching support staff will have had basic food hygiene training in order to ensure food standards are being met and to eliminate the risk of illness due to cookery in school.~~

Our Wraparound Care

We provide food for the Fireflies Breakfast Club and After School Provision. Breakfast club is a choice of cereals or toast and this is prepared by Fireflies staff. The children serve themselves, clear up and wash up after themselves. The After School food is prepared, cooked and delivered by Good Lookin' Cookin' and served by the Fireflies staff. All dietary requirements are catered for.

Food Allergies

The school has a separate policy relating to the management of food intolerances and allergies. Children with allergies wear a yellow lanyard into the hall for lunch and use yellow bowls and plates. This happens daily, even if the meal contains none of their allergens.

Food brought into school

Children may bring food items into school, to distribute to others, for example for birthdays. The food children bring in to share MUST be fresh fruit and vegetables (for example fruit kebabs), otherwise we have suggested to parents that instead of bringing a food treat to share that they send in a book for the class to read. If food is shared with members of the class, these are given out at the end of the day so that parental permission may be granted.

Reviewed and approved by the governing body on:-	September 2025
Signed (Chair of Governors)	<i>Emile Van Der Zee</i>
Signed (Headteacher)	<i>Lisa Wright</i>
Date for next review	September 2028

HOT MEALS FLOW CHART – PROCEDURE

Set out place setting for number of pupils/staff having a hot meal



Midday Controller collects hot food when it is delivered in hot boxes, etc



Midday Controller checks all hot food temperatures using clean probe thermometer – all hot food should be above 63°C – temperature to be recorded daily on sheet sent by Good Lookin Cookin – any problems to be reported to Good Lookin Cookin immediately



Children directed to tables by staff



Food served using appropriate utensils



Plates/cutlery/beakers are cleared by staff as children finish



Tables cleared and prepared for the next sitting



Fill and stack boxes for pick up by Good Lookin Cookin



Clean down eating area and serving surfaces and mop and clean floor area

* Use re-usable cloth and sanitizers for wiping down