



SIR THOMAS BOTELER

CHURCH OF ENGLAND HIGH SCHOOL

THROUGH GOD, WE CARE

WHOLE SCHOOL FOOD AND DRINK POLICY

Author: Mr M Frodsham, Business Manager
Committee: Finance, HR and Operations
Audience: Staff, Governors, Students and Parents/Carers
Date written: 22 September 2021
Review Date: As Required

This policy is available on our website or hard copies are available from the school office.



PART OF THE CHALLENGE ACADEMY TRUST | SERVE | CHALLENGE | EMPOWER

THE CHALLENGE ACADEMY TRUST C/O BRIDGEWATER HIGH SCHOOL, BROOMFIELDS ROAD, WARRINGTON, WA4 3AE • COMPANY#: 10689247 • VAT#: 296154966



A CHURCH OF ENGLAND ACADEMY SERVING THE DIOCESES OF CHESTER AND LIVERPOOL • HIGH EXPECTATIONS | HIGH ASPIRATIONS | HIGH STANDARDS | YOU WILL SUCCEED

SIR THOMAS BOTELER CHURCH OF ENGLAND HIGH SCHOOL

WHOLE SCHOOL FOOD AND DRINK POLICY

This policy has been produced through consultation with all stakeholders. It promotes the school's mission statement of 'Through God, We Care' and the key outcomes of 'Every Child Matters'. This document is freely available to the entire school community. It has been made available on the school website.

Aims

1. To ensure that all aspects of food and nutrition in school promote health and wellbeing of learners, staff and visitors to our school.
2. To provide a consistent and up to date programme of cross curricular nutrition education that enables learners to make informed choices.
3. To work in partnership with the catering staff to ensure that nutritional standards are implemented by providing a choice of meals daily that are appropriate to local needs by involving learners and parents in all decision making.
4. To contribute to family and community health and wellbeing.
5. To ensure that the School Food Policy contributes to the school achieving the National Healthy Food Standard.

Objectives

1. To identify a member of SLT to oversee all aspects of food/drink in school.
2. To provide age appropriate nutritional advice through the taught curriculum and to ensure the information in different subject areas is consistent and up to date.
3. To ensure food/drink provision in school reflects the ethical, cultural and medical needs of staff and learners and meets the food based standards.
4. To promote a welcoming eating environment.
5. To provide easy access to free, clean and palatable drinking water throughout the day for staff, learners and visitors.
6. To work with caterers on a menu of reasonably priced breakfast options and reinforce the importance of having a healthy breakfast and its effects on concentration and behaviour.
7. To provide consistent messages in school about food/drink both within and outside the taught curriculum to allow informed choices and develop healthy lifestyles, e.g. discourage the use of sweets as a reward.
8. To provide appropriate training for staff on healthy eating and food standards, curriculum development and food hygiene.

9. To recognise that some learners require special diets and ensure that information is requested regularly and is provided for caterers, teachers and other staff.

10. To work with partner agencies e.g. school health advisor, to promote healthier eating and drinking

11. If possible, include an after school cookery club in the extra-curricular activities where healthier options are prepared and sampled and if feasible consume produce from the Horticulture course.

Monitoring and evaluation

1. The school will monitor performance against the objectives through:

- Healthy School Action Team
- Healthy School Pupil Action team

2. The Healthy School Co-ordinator will submit a summary report on progress towards achieving the objectives annually to the autumn meeting of the Governors Curriculum and Pupil welfare Committee.