

Frank Barnes School for Deaf Children

Food Policy



Frank Barnes
School for Deaf Children

Introduction

We have been recognised as a Camden healthy school and our food policy meets the Camden Healthy School standards.

This policy covers all food provided and consumed in school including before, during school and on school trips and in extra-curricular activities.

1. Why a policy is needed?

In Camden, 1 in 5 Reception aged pupils and more than 1 in 3 Year 6 pupils are overweight or obese and we are committed to helping to reduce and prevent obesity in childhood.

As a school we believe that by working in partnership with parents and carers we can play an important role in preventing and reducing obesity through ensuring pupils eat a healthy, balanced diet while at school and learn about healthy eating and cooking and making healthy food choices

We also recognise the important part a healthy diet plays for a child's wellbeing and their ability to concentrate and learn effectively and achieve.

The School Food Plan was published in 2013 by the Department of Education and sets out seventeen actions to transform what children eat in schools and how they learn about food. 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. They became mandatory in all maintained schools, academies and free schools from January 2015.

The Eat Well Guide was developed in 2016 and shows the proportions in which different groups of foods are needed in order to have a well-balanced and healthy diet.

As a Healthy School we support the School Food Plan and ensure we provide food and drinks that meet the School Food Standards and reflects the Eat Well Guide.

This policy explains

- How we promote healthy eating
- What we do to provide healthy balanced food throughout the school day
- How we help pupils eat healthily
- What we teach so that pupils know how to make healthy food choices

2. Our approach to improving pupils' health through healthy eating

We aim to

- Increase knowledge and awareness of a healthy diet
- Provide safe, tasty, and nutritious food that promotes health
- Enable all pupils to have a healthy school meal
- Make healthy eating enjoyable and the norm
- Provide safe, easily accessible water during the school day
- Promote healthy eating/healthy food choices and discourage unhealthy eating/unhealthy food choices

- Be a role model for healthy eating
- Monitor healthy choices, including packed lunches
- Use a range of opportunities to promote healthy eating
- Ensure consistent messages regarding healthy eating are reinforced throughout the school day including at special events and celebrations

3. Responsibility

It is the responsibility of all staff including teaching, support staff and catering staff to implement the food policy and to act as role models, demonstrating positive attitudes to healthy eating and developing pupils' awareness and understanding of how to make healthy food choices.

Senior Members of staff lead on the development and monitoring of the Whole School Food Policy and liaise with the lunchtime meal supervisor, cooks and kitchen staff. Senior Members of staff liaise with the caterer and food contractor (where relevant) to ensure that the food and drinks served, consistently comply with the National School Food Standards (SFS); at breakfast clubs, afterschool clubs, break, lunch and special events ([see here](#)).

The PSHE lead in liaison with the Science Lead, is responsible for what is taught about healthy eating and the DT Lead is responsible for the Cooking and Nutrition curriculum.

The lead governor on health and wellbeing ensures the policy is implemented.

Caterers and kitchen staff are responsible for providing high quality food, promoting healthy eating and contributing to a welcoming and positive eating environment.

Key contacts:

PSHE and Citizenship Lead: Katherine O'Grady-Bray

DT/Cooking and Nutrition: Katherine O'Grady-Bray

Science Lead: Katherine O'Grady-Bray

Healthy School Lead: Katherine O'Grady-Bray

Senior Leadership Team Member with responsibility for food in schools: Katherine O'Grady

Catering contact: Angela Scheffer (on behalf of catering manager)

4. This policy will contribute towards other policies in the following way

Behaviour	We use non-food related rewards for positive behaviour
PSHE	Healthy food and making healthy choices is included in the curriculum
Science	Healthy eating and nutrition education is part of the science curriculum
Design and Technology (including Cooking and Nutrition)	We teach the statutory Cooking and Nutrition curriculum to Key Stage 1 and 2 which includes practical cooking opportunities

Equality	We take account of the needs of all our children, including those with disabilities, dietary needs and allergies
----------	--

5. Development of the policy

This policy was drafted by the Headteacher, following advice from Camden's Health and Wellbeing Team and discussed at a staff INSET, which included all the teaching and support staff.

We have taken account of national guidance produced by the Children's Food Trust, Change4life, information from the Department of Health and NHS and the National School Food Standards.

6. Teaching about healthy eating and cooking in the curriculum

The statutory Cooking and Nutrition curriculum encompasses the teaching of food and its production, preparation and nutritional value. It is a statutory part of the curriculum for pupils at Key Stages 1 and 2. The main subjects which incorporate the teaching of Cooking and Nutrition include PSHE, science and Design and Technology.

We ensure that pupils are taught cooking every year up to Year 6. Every Year has at least 3 opportunities to prepare and cook healthy food, in line with the national curriculum and with an emphasis on hygiene and safety issues. We link teaching about healthy food choices with the school lunch menus and celebrations.

Pupils' learning about healthy eating is monitored and assessed in line with the school's assessment policy through science, PSHE and Cooking and Nutrition. A review of what is taught includes feedback from staff and pupils. Information about what we teach is on the school website.

7. Training staff to deliver practical cooking lessons

Staff routinely involved in food preparation and cookery lessons attend training to update their skills, knowledge and understanding in food related issues including food hygiene. Practical cooking lessons are based upon healthy and predominantly savoury recipes. Staff teaching aspects of food with no formal training are supported by those who have.

Food is handled and stored safely in line with the Food Standard Agency guidance. The Cooking and Nutrition Lead has level 2 Food Safety qualification and as best practice, all members of staff hold a basic food hygiene certificate.

Staff serving food (e.g. lunchtimes) also have Level 2 Food Safety.

8. Nurturing healthy eaters

There are times when some children may appear to be a '*fussy eater*' and can be selective about what they eat, or how they eat. In order to encourage healthy eating, it is important that the approach towards fussy eating behaviour is consistent and essential that all those involved at mealtimes agree and follow the same strategies.

For this reason we ensure we discuss all issues with parents/carers and come up with joint solutions, to ensure that there is a consistent approach at home and in school.

We follow the strategies recommended by Camden which include *sitting “fussy” eaters with “good” eaters, using praise and non-food rewards for good eating behaviour and not commenting on fussy eating behaviours, allowing children to serve themselves where possible, staff sitting and eating with children at lunch times.*

9. School lunches

All our school meals are provided by a contracted caterer, who acts in accordance with the National School Food Standards (SFS) and has achieved the Silver Food for Life Partnership award.

In light of the fact taste buds and food preferences change over time and research which shows it can take up to 15 times for a child to decide if they like or dislike a food, we support and promote new recipes and foods being included in school menus. If any changes are requested and made to menus, the school and caterer ensure menus continue to comply with the National SFS.

We encourage parents and carers and pupils to choose school meals, rather than packed lunches, where possible, which ensure pupils receive a nutritious, well-balanced hot meal every day.

School lunches are promoted to pupils and parents and carers at the start of the school year and on an ongoing basis and we use feedback from pupils on how to make lunch times and the dining hall a positive environment to eat in. Parents and carers are invited in to the school to view the dining hall and sample the school food. Where possible, staff sit and eat their meals with pupils and use this to monitor and encourage healthy eating.

A copy of the weekly menu is displayed in the dining hall and communicated to parents and carers and discussed with pupils. A copy is also on display in the reception area and staff room.

We ensure that the menus are visually appealing, enabling pupils to easily choose a healthy lunch and for this reason, staff consistently encourage pupils to eat foods that they have rejected in the past.

The dining area has a calm and positive atmosphere where pupils can socialise and enjoy the dining experience. School staff and some older children help younger children make healthy choices and encourage them to eat fruit, vegetables and salad.

Staff monitor food choices and encourage pupils to try new foods. The school council/Mini Health Champions regularly gather the views of pupils and give feedback to the cook. Any proposed changes are always in line with the School Food Standards.

Parents and Governors are invited to sample the school lunches and provide the school with feedback on their experience which informs this policy.

We work with families who are eligible for free school meals to encourage them to take this up.

Staff on duty sit and eat their meals with pupils and use this to monitor and encourage healthy eating.

10. Food other than Lunch

All food other than lunch provided by the school or by an external provider (including at breakfast club, break times, tuck shops and afterschool club) is in line with the School Food Plan guidelines for [“food other than lunches”](#) and reflects the healthy eating principles as promoted in the Eatwell Guide (see page 10).

We also use further guidance supplied by the Camden Health and Wellbeing Team on appropriate foods to provide at these times and base our provision on this guidance.

11. Breakfast club

We provide a breakfast club every morning from 8.40am to 8.55am provided by ‘Magic Breakfast’ that is free for pupils, parents and staff.

We provide food and drinks that meet the National School Food Standards for “food other than school lunches” and that reflects the Eatwell Guide, including

- 100% fruit juice (no more than 150ml per child)
- Wheat biscuits, popped rice cereal, low sugar muesli or cornflakes
- Bagels
- Semi-skimmed milk
- Water
- Reduced-fat spreads, such as olive oil or sunflower spreads
- Natural honey

12. Break time

Pupils are permitted to bring only healthy snacks low in fat, sugar and salt to school and on school trips including:

- Fruit
- Vegetables
- Plain, low fat yoghurt
- Plain popcorn
- Rice cakes

All children in the Early Years and Key Stage 1 and those eligible for free school meals receive a free morning break time snack of fruit and vegetables. As part of promoting healthy eating children encourage each other to eat the fruit and vegetables. Children are given responsibility for passing the fruit to others and for helping to clear it away. We share any fruit left over with Key Stage 2.

13. Water for all

We want to reduce consumption of sugary drinks and so we are proud to be a water only school. This means water and milk are the only drinks allowed to be consumed outside of meal times (lunch and break times). In compliance with the National School Food Standards, we provide water and milk for all pupils during school meals.

If pupils bring in a sugary drink, they will be asked to take it home and we talk to parents and carers to remind them of the food policy.

We have water fountains at various locations throughout the school grounds and pupils are encouraged to drink water regularly throughout the day and have water bottles in class. Tap water is available to staff and visitors in the staff room.

14. Healthy events, birthdays, cake sales and rewards

We use guidance provided by the Camden Health and Wellbeing Team to support the celebration of birthdays and other events in a healthy way and find healthy alternatives to traditional cake sales.

We want to give pupils the opportunity to celebrate their birthdays and other special occasions. However, in order to reduce the amount of foods high fat, sugar and salt that children eat, we ask that parents and carers do not send in birthday cakes or foods that do not comply with our food policy. If parents and carers want to bring something in to celebrate birthdays and other special occasions would prefer that healthy foods such as fruit or non-food items (stickers, a special book for the class or colouring pencils) are provided as alternative options to cakes and sweets. We celebrate birthdays with special cards, favourite songs, games and stories and other activities to help make children feel special on their birthday. However, an exception will be made for our classes that if parents do bring cake into school for a class party, this will be allowed as long as cake/biscuits are eaten as part of the main school meal that day.

We have a number of fundraising opportunities throughout the year and limit cake sales to no more than one per half term. A healthy alternative is provided at all cake sales.

We believe it is important for pupils to learn about cultural celebrations and food often forms an important part of these celebrations. When we hold celebrations, we predominantly serve healthy foods which are low in fat and sugar and include fruit and vegetables. If parents and carers would like to prepare food for a celebration we ask that healthier cooking methods such as baking, boiling and grilling are used instead of frying and that mostly savoury foods are provided.

15. Rewards

We do not reward children with food, instead we use praise and non-food rewards such as stickers.

16. Health week

We have an annual health week to raise the profile of healthy eating and reinforce the work we do throughout the year.

17. Food Allergies

As part of our duty of care to all pupils we use guidance from Anaphylaxis Campaign (<https://www.anaphylaxis.org.uk/>) to take a whole school approach to allergy management. Further support and information can be found from Allergy UK (www.allergyuk.co.uk) and Food Standards Agency (<https://www.food.gov.uk/>).

In order to minimise the risk of an allergic reaction it is important a shared responsibility between the child (if age-appropriate), family of the child, school, school caterer, GP and school nurse is taken. As part of this we have procedures in place to minimise the risk of a reaction occurring in a food-allergic child and these procedures are reviewed following the event of a reaction occurring. These include:

Communication

- Firstly and most importantly we ask that parents of a child diagnosed with a food-allergy by a health professional e.g. a GP or dietician, make the school aware of the diagnosis in the first instance and this will be communicated to the school nurse and school caterer. It is essential that the school has full details of pupils' allergies and parents are expected to provide updates when there are changes.
- Where we know there is a risk of an allergic reaction to foods amongst the children we will seek advice and may consider asking parents not to put food products which may contain those substances in to packed lunches or any food that is brought in to school

Individual management plan development

- We work with parents to develop an individual management plan that accommodates the child's needs throughout the school day. The plan is communicated to all school staff and staff are aware of and look to minimise any potential triggers.
- The child's management plan is reviewed annually or following the event of a reaction occurring (whichever occurs first).
- All medication is clearly labelled with drug name, the child's name, date of birth and the expiry date.

Training and education

- All staff are appropriately trained on minimising triggers and on the management of allergies, including the use of epi-pens.
- We make pupils aware that some children suffer from allergies and educate on the health effects and impacts of allergies and how pupils can minimise triggers. This includes not allowing children to share or swap foods.

18. Partnership with parents and carers

We inform and involve parents and carers about healthy eating, including the food policy and packed lunch policy, through coffee mornings, the school website and newsletters. The partnership of home and school is critical in shaping how children behave, particularly where health is concerned. Each helps to reinforce the other. As a school we always aim to lead by example and thereby provide a consistent message around healthy eating and we encourage parents and carers to do so as well.

We ask that parents and carers follow the school's packed lunch policy both for school lunches and for school trips

Parents and carers are also informed of the school meals on offer through the weekly menu being displayed on the parent's noticeboard. Don't think this is needed as already covered in the school lunch section

Parents and carers are given information about and encouraged to participate in the annual National Child Measurement Programme (NCMP) that measures the weight of children in Reception and Year 6. Where needed we give information to parents and carers about where they can get advice and support for achieving and maintaining a healthy weight and we make referrals to external support services in line with our referral system when necessary.

We offer Camden's Families for Life Programme - family learning workshops for children aged 2-11 years on healthy eating, physical activity and cooking. We also promote healthy eating workshops for parents and carers with children under 5, through the Children's Centres and nurseries.

Parents and carers are made aware that we are a healthy school through the prospectus, school website and regular newsletters and how our approach to healthy eating is in keeping with this.

19. Monitoring food provision

Camden Council is responsible for the quality of the food provided for school meals in schools that use the Camden's school meals contractor. In addition the school gathers feedback from pupils, parents and carers and staff about healthy eating and food provided as part of an annual review. The results are used to evaluate the impact of the food policy and to further improve the school meals and food provided throughout the school day. We monitor food waste when appropriate and take relevant measures to reduce food waste.

20. Disseminating the policy

A full copy of this policy is freely available to parents and carers on request and is on the school website. Copies are supplied to other professionals whose work relates to healthy eating or who may be involved in supporting the curriculum. Aspects of the policy are included in the prospectus.

The policy, or reference to the policy, is included in the

- Staff Handbook
- Governor Handbook
- School Website

21. Document Control

Date approved:	June 2021
-----------------------	-----------

Appendices:

Appendix 1: Packed lunch policy

Appendix 2: Eatwell Guide

Appendix 3: Guidance for Healthy events, birthdays, cake sales, rewards

Appendix 1: Packed Lunch Policy

Aim

To ensure that all packed lunches brought from home and consumed in school hours (or on school trips) provide pupils with healthy and nutritious food that is in line with The School Food Standards.

Why was this policy produced?

- To make a positive contribution to pupils' health and reflect a Healthy School
- To promote consistency between packed lunches and food provided by the school which complies with the National Food Standards set by the government.

Packed lunches should include:

- At least one portion of fruit and one portion of vegetables every day.
- Meat or other source of non-dairy protein (e.g. lentils, kidney beans, chickpeas, hummus or falafel) every day.
- Fish at least once a week and oily fish, such as salmon, trout, mackerel and sardines, at least once every three weeks.
- A portion of starchy food such as any type of bread, pasta, rice, couscous, noodles, potatoes or other type of cereals every day (we encourage wholegrain varieties)
- A portion of dairy such as semi-skimmed milk, low fat cheese, low fat and sugar yoghurt, fromage frais, soya products every day.
- Only water, semi-skimmed or skimmed milk, smoothies, yoghurt or milk drinks are permitted.
- If a pudding is included we ask that it is fruit based, this is in line with the fruit based pudding that children with school meals receive, examples are fruit salads or tinned fruit with yoghurt or custard, fruity rice puddings, fruit smoothies and fruit based crumbles.

Packed lunches should not include:

- Salted snacks such as crisps.
- Confectionery such as chocolate bars, chocolate-coated biscuits, chocolate spread, sweets and chewing gum.
- Meat products such as sausage rolls, individual pies, corned meat and sausage/chipolatas should be included only occasionally (no more than twice a week)
- Fizzy or sugary drinks*

*22.5g sugar per 100g is high (5g /100g is low)

Special diets and allergies

The school recognises that some pupils may require special diets that do not allow for the National School Food Standards to be fully met. In this case parents and carers are asked to be responsible for ensuring that packed lunches are as healthy as possible. For these reasons pupils are also not permitted to swap food items.

Packed Lunch Containers

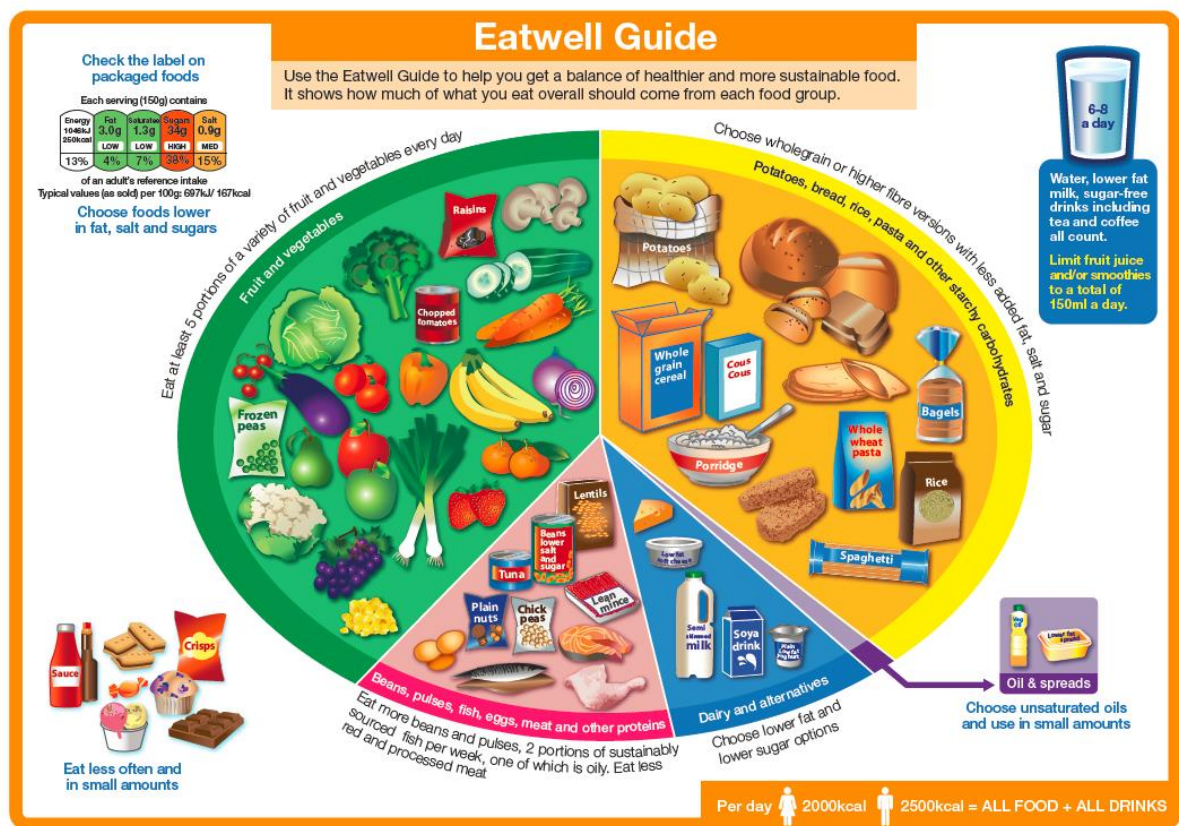
Pupils and parents and carers are responsible for providing a packed lunch container where food items can be stored securely and appropriately until the lunchtime period. Pupils and parents and carers are encouraged to bring packed lunches in reusable plastic containers, rather than disposable plastic bags and bottles.

Foods are at risk of harmful bacteria if they are prepared and stored in warm temperature, so it is advised that an ice pack is included in the food container.

Monitoring packed lunches

To promote healthy eating we will regularly monitor the content of packed lunches and involve pupils and staff. We will talk to parents and carers where necessary and offer advice and guidance on providing healthy packed lunches. If pupils consistently bring packed lunches that do not meet these guidelines a letter will be sent home along with a copy of this policy.

Appendix 2: Eatwell Guide



Source: Public Health England in association with the Welsh Government, Food Standards Scotland and the Food Standards Agency in Northern Ireland

© Crown copyright 2016

Appendix 3: Guidance for healthy events, birthdays, cake sales, rewards.

Introduction

This guidance has been developed to support staff to provide healthier food at school events, birthday celebrations, cake sales and as rewards to reflect our commitment to healthy eating and to comply with the National School Food Standards www.schoolfoodplan.com

Making Frank Barnes events healthier

When food is provided at events there are ways to make sure they meet the requirements of the new school food standards for “food served other than lunch” and promote good oral health. If parents/carers are going to be supplying food for celebrations, we will provide ideas of healthy food options they can provide (see below).

- If the event takes place during the day but is not part of a meal, offer savoury foods only which are based on starchy foods that are low in fat, sugar and salt.
- Offer fruit, vegetables or salad that makes up at least one third of the total food offered
- If sweet foods such as cakes and biscuits are offered, they can be healthier if they
 - contain no additional confectionary (i.e. chocolates or sweets)
 - are low in sugar and contain 50% fruit or vegetables
- Ensure water is always available
- Only offer drinks low in sugar such as water and milk rather than squashes and fizzy drinks that are high in sugar.
- If juice is provided mix with 50% water and serve as part of a main meal

A range of healthy options such as the following could be offered:

Cold finger foods

- Fruit platter, cut up fresh fruit pieces such as pineapple, melon, berries, apples and pears – served with plain yoghurt dip or on their own.
- Fruit Kebabs, fun to make with children, try making mini kebabs on tooth picks
- Vegetable platters
- Pitta crisps
- Rice cakes
- Homemade plain popcorn
- Oat cakes
- Savoury scones
- Cheese cubes

- Cottage cheese, add fresh herbs and spice/garlic for flavour
- Guacamole
- Hummus
- Tzakziki
- Fish dip

Hot finger foods

- Falafel balls
- Home made pizza muffins or slices
- Fishcakes
- Spinach and cheese parcels
- Vegetable frittata
- Mini Quiches
- Potato skins, wedges

Offer alternatives to “party food”

Popular party food	Healthier alternatives
Crisps and hot chips	<ul style="list-style-type: none">• Pitta crisps• Popcorn• Plain mini rice cakes• Homemade oven baked wedges
Hot dogs and burgers	<ul style="list-style-type: none">• Roasted chicken thighs or drumsticks with herbs and spices• Vegetable skewers• Vegetable and meat kebabs• Burgers made with lean meat with salad• Bean or lentil burgers• Large mushrooms filled with cheese or cous cous
Cakes, pastries and sweets	<ul style="list-style-type: none">• Fresh fruit with plain yoghurt or ricotta dip• Fruit kebabs• Fruit based scones/muffins/bread• Crumpets
Ice lollies	<ul style="list-style-type: none">• Frozen fresh fruit on a kebab stick or a tooth pick such as grapes, pineapple, watermelon or melon• Frozen homemade smoothies

Alternative ways to celebrate birthdays without cake

Consider the following alternatives ways to celebrate birthdays:

- Sing happy birthday or favourite songs
- Make and give birthday cards
- Blow out candles on a class imitation cake that the class have made
- Give out non-food related treats from the child e.g. pencils, stickers or stamps
- Give something special for the day e.g. a birthday badge or hat, special seat in the classroom
- The birthday girl or boy gets to select a game/song the whole class will play at the end of the day
- The birthday girl or boy has special privileges

Making cake sales healthier

Some ideas to ensure cake sales are as healthy as possible and reflect our commitment to promoting health and providing consistent healthy eating messages include:

- Hold cake sales for special events only, and not more than once per half term
- Hold cake sales after school and not during the school day
- Provide healthy options including fruit and vegetables
- Provide fruit or vegetable based cakes which contain no confectionary and are low in fat, salt and sugar
- Encourage food to be school or home prepared rather than shop bought

Alternative ways to raise money we will consider are:

Consider alternative fundraising events, such as:

- A smoothie making event
- Selling healthier foods such as fruit kebabs and plain popcorn
- Toy sales
- Sponsored walks or runs
- Own clothes day

Making rewards healthier

At Frank Barnes sweets are not used as a reward and we encourage non-food items to be used as rewards. Some non-food reward ideas include:

- Stickers
- Extra free time or extended break time
- Stationery e.g. gell pens or rubbers
- Playing a favourite game
- Water bottles