



Kirkbie Kendal School Academy Trust

Policy Title:	Whole School Food Policy
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Member of Staff Responsible for review:	Business Manager
Governors' Committee/SLT Responsible:	SLT (F&P)
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Change Record		
Version	Date	Description
1.1	SLT (9 Nov 17) (Noted: F&P 30 Nov 17)	Amendments to all sections
1.2	SLT (28 Oct 19) (Noted: F&P 26 Nov 19)	Addition to Food across the curriculum
1.3		
1.4		

**“Kirkbie Kendal School promotes the safeguarding and welfare of children in its care;
all policies support the Child Protection Policy.”**

WHOLE SCHOOL FOOD POLICY

Introduction

In our School, we are committed to giving all our students consistent messages about all aspects of health to help them understand the impact of particular behaviours, and to encourage them to take responsibility for the choices they make.

The School has a kitchen which is run by school employees. It serves at breakfast, mid-morning break and lunchtime to staff and students. The kitchen team also provides refreshments for School meetings and School events. The School has a dining hall in which the main service is provided. Students with packed lunches can use the main hall or the picnic tables around the School. There are no vending machines in the School and a cashless system is used for obtaining School meals.

Aim

We want to ensure that all aspects of food and nutrition in School promote health and well-being of pupils, staff and visitors to Kirkbie Kendal School.

At Kirkbie Kendal School, we feel that it is important to continually identify what areas we can develop to therefore, encourage a healthy approach to the issue of food in our School.

Responsibilities for Food in School

- The SLT member with responsibility for staffing will provide a staff duty rota for supervision at break times and will oversee lunchtime supervision in the dining hall and main Hall, including the queuing systems.
- The School Business Manager has overall responsibility for the catering staff as well as coordinating the maintenance of the dining hall and its furniture, purchasing of new kitchen equipment and maintenance of existing kitchen equipment.
- The Catering Manager has overall responsibility for providing the school community with nutritionally balanced meals throughout the School day. This includes meeting the needs of those with special dietary requirements.
- The Head of Technology has responsibility for planning and overseeing the curricular delivery of Food Technology classes at KS3 and KS4, as well as any other extra-curricular activity involving Food Technology.

Rationale

It is important that we promote healthy awareness in all members of the School community including students, parents, staff and other stakeholders. Our policy does the following:

- Establishes effective working partnerships e.g. school-caterer, staff and students.
- Communicates our shared vision, ethos and values to students, staff, parents and other stakeholders.
- Gives a co-ordinated approach to managing food and drink so there is an increase in healthier options.
- Reinforces positive messages for all involved.
- Ensures quality and access for all.

Objectives

- To ensure that consistent messages are given about food and health.
- To give students the information they need to be able to make informed choices about the food and drink they consume.
- To promote healthy awareness and lifestyles.

Water

The school has a number of drink fountains that all staff and students can have access to. We promote water bottles on desks so that fresh, cool drinking water is available to all. The bottle, should not contain any other drink apart from water. Fizzy drinks are not permitted in lesson time and students are encouraged not to bring these drinks into School. The School Canteen sells drinks which are compliant with Schools' Food Standards.

The Dining Experience

KKS recognise that the government wishes schools to have a separate dining area but, at the present time, this is not possible for KKS. The Hall is used for exams, assemblies and off timetable events but these are limited and, for the majority of the year, the hall is used to dine. However, other alternative rooms are used when the larger hall is not available. At KKS, we encourage a pleasant, social dining experience that promotes healthy choices.

Dining Hall Experience

- Staff are encouraged to eat in the dining hall with students.
- The School aims to provide sufficient time for students to eat their lunch without rushing.
- The School encourages students to keep the dining room clean.
- Breakfast is served each morning when cereals, toast and drinks are available.

Displays

The displays around the canteen clearly show the menus of the week and emphasise healthy eating and choices.

Food across the curriculum

Information about healthy nutrition, diet and healthy lifestyles is included where appropriate across different subjects through Key Stage 3 and 4. Where appropriate Heads of Department have responsibility for their own departmental food curriculum. For example:

- 1) Food Technology – Key Stage 3 Schemes of Work include information about healthy nutrition and diet. At GCSE, there are a number of units that are clearly related to the subject.
- 2) Science – contains information around healthy lifestyles.
- 3) Life Skills – the Key Stage 3 curriculum in Life Skills makes numerous links to healthy lifestyles and nutrition in Years 7 and 9.
- 4) MFL – During Key Stage 4, units on healthy choices and diet and discussed. There is a Key Stage 3 Scheme of Work looking at healthy food choices and culture.

- 5) Physical Activity – Allows students to explore diet and sport during Key Stage 3 and 4. It allows them to understand the positive impact on health and development by exercise and diet.

The school employs a Food Technician to support the delivery and work with students.

Parents'/Carers' involvement

Parents and carers are regularly updated about our water and packed lunch policies through our newsletter and Headteacher's half termly letter home. They are reminded that their son/daughter should avoid bringing fizzy drinks to school and that water should be drunk in the School day. Display boards in and around the dining area, encourage healthy options and choices.

Monitoring and Evaluation

The above policy will be updated in the light of new developments and changes to the School as necessary.

- We will regularly monitor the views of parents and students about the Policy via questionnaires, School and Year Councils.
- We will improve the Policy when it is possible.

THIS DOCUMENT IS AVAILABLE IN THE FOLLOWING FORMATS:

PAPER
ENLARGED PRINT
EMAIL
WEBSITE