



St. Mary's School Food Policy

Rationale

St. Mary's Catholic School is committed to the nutritional wellbeing of pupils. The need to eat responsibly is a feature of biblical texts as well as government regulations. This policy outlines the practical steps the school continues to take in this area of pupil wellbeing.

School Lunches and Packed Lunches:

All school meals and snacks are made in-house and are freshly prepared each day.

Fresh fruit, vegetables and freshly baked bread are offered every day, as well as a variety of hot and cold options, to promote a healthy balanced diet; all these are in accordance with government guidelines.

Meat and fish are of excellent quality using, wherever possible, local suppliers.

The salt and sugar content of the food is monitored and no deep fried dishes are served.

Drinks all contain less than 5% sugar and water is always available, bottled or in jugs, on the tables at lunch.

Packed lunches are allowed to be brought into the school but we discourage chocolate bars, sweets and fizzy drinks. Guidance is issued to parents via the school newsletter and at appropriate meetings.

Food, Health and Well-Being across the Curriculum:

D & T Food Technology aims to ensure that all aspects of food taught in school promote the health and well being of pupils and their families.

Objectives

- To ensure that we are giving consistent messages about food and health
- To give pupils information they need to make healthy choices related to diet
- To make pupils aware of things they can change in their lives
- To promote health awareness
- To encourage all children to take part in the '5 a day campaign'
- To ensure that lessons are set in the context of their lifestyle
- To make pupils aware of health and safety issues when handling food

Food in the Curriculum

In Key Stage 3 all pupils study Food Technology for a third of their time with textiles and resistant materials being taught for the rest of the time.

Pupils are taught about food hygiene and safety, basic nutrition and learn how to make fruit salad, pasta bake, pizza and healthy packed lunches.

They learn how to plan healthy meals. The topic for this year is Multicultural Foods and children are made aware of other peoples' cultures and food customs. They learn about staple foods and the



impact of modern technology on food production. Pupils use mince and chicken to produce healthy 'main' meals and then use the knowledge they have gained to design and make their own meals.

Pupils learn how to make healthy meals from scratch. They are encouraged to use foods from the store cupboard and fresh fruit and vegetables. They are taught how to utilise 'left-overs' safely and how to substitute ingredients to make existing recipes more healthy.

In addition at KS4 there are GCSE courses in Catering and Hospitality, which governors experience firsthand at the governors' dinner that Hospitality GCSE students host each year. These two courses may be superseded by the next generation of Food technology GCSE courses that is currently in preparation.

P.S.H.E.

PSHE also has various lessons that address food issues.

Sixth Form -

Pupils can develop their knowledge and understanding of health, including healthy eating patterns. The D & T department runs sessions to demonstrate how to prepare healthy and cost-effective meals once students have left home.

Other subjects which offer pupils a greater understanding of food in general are as follows:

Science lessons such as 'Twenty First Century Science – Food Matters – From Farm to Plate' make pupils consider the wider issues surrounding food and the food chain, as just one example, whilst **MFL** pupils not only learn about food in a foreign language but also about the possible outcomes of eating healthily or following a poor diet.

RE provides the opportunity to study the role of certain foods in the major religions of the world. Different foods associated with religious festivals are discussed. Pupils learn that Lamb is a vital component of the Seder celebration. In addition to this and as part of the Year 9 RE specification aspects of food and food customs in five major world faiths are taught for three weeks.

Role of the Governors

Governors monitor and check that the school policy is upheld. The Governors' Policy Statement entitled 'Be Healthy' not only lists strategies to accomplish this at St Mary's but also includes the main relevant indicators to enable monitoring of strategies and to ascertain whether or not the school is being successful in their efforts.

Partnership with Parents and Carers

The school makes every effort to include Parents and Carers as part of its team effort to ensure a healthy school.

Review

Governor Committee: Pastoral

Date of review: October 2015

Next Review Date: December 2018