

Policy: **School, Lunch & Nutrition**



Aims

To provide a hot and nutritionally balanced, two course meal and other food and drink items, in a cafeteria setting, which contributes to the health of students and staff, and which promotes the benefits of healthy eating in accordance with Government Nutritional Standards.

Achieved by

- Adopting a whole school approach linking with the Healthy Schools Agenda and supporting initiatives which secure the growth and overall viability of the service.
- Ensuring that fresh drinking water is readily available during the luncheon period and throughout the school day.
- Increasing students' knowledge of the benefits of healthy eating as part of a healthy lifestyle.
- Providing facilities which are safe for staff and promote positive social interaction, allowing meals to be eaten in pleasant and safe surroundings.
- Working with our Catering Contractor, Aspens Services Ltd, to:-
 - ❖ Set a pricing policy which recognises Devon County Council's guidelines and ensures the costs of the service are managed effectively;
 - ❖ Promote the use of fresh and wholesome ingredients secured locally wherever possible;
 - ❖ Ensure that the contractor's staff preparing, cooking and serving meals are suitably trained and understand the basic principles of nutrition;
 - ❖ Working with the contractor to ensure, wherever reasonably practicable:
 - Meet the special dietary requirements of all students and staff;
 - Make an equitable provision for those entitled to free school meals, which encourages maximum uptake.
 - Ensure that the 'Food-Based Standards for School Lunches' and 'Nutrient Based Standards' are adhered to.
- To ensure this Policy is understood and made readily available to all those involved in the safety and wellbeing of students.

For Further Information

More information on the new standards for school meals can be downloaded from the School Food Trust website: <http://www.childrensfoodtrust.org.uk/>

Approved: 20.01.14 (Learning & Standards)