

Queen Elizabeth's Grammar, Alford

A Selective Academy



School Food Policy

Aims

- 1) To ensure that there is a continuing, cross-curricular approach and depth to the teaching of healthy eating and nutrition.
- 2) To promote healthy eating messages and the development of practical cookery skills in line with Government recommendations, as identified by the School Food Trust.
- 3) To ensure that canteen food provision at both break and lunch-times is in line with the latest Government food and nutrition legislation.

What do we want to achieve?

- Further review of the formal curriculum to ensure information and advice given to pupils relating to food and nutrition in different subject areas is consistent and up-to-date
- Maintain the provision of healthy food choices at break and lunchtimes, including regular themed lunches
- Ensure that teachers with responsibility for food have appropriate training to equip them with the necessary skills and knowledge to provide a sustainable food education programme
- Increase awareness of sustainable local food production through the use of seasonal produce from the academy's food growing garden in the Key Stage 3 curriculum
- Increase the sustainability of food sourcing for the canteen.

How are we going to meet our objectives?

- Discuss issues, as appropriate, at school council, focus groups and task group meetings
- Update cross-curricular Food Audit to identify the range and depth of teaching taking place regarding healthy eating and nutrition
- Increase opportunities for pupils to be involved in food-related activities, lunch/after-school / special Healthy Schools sessions
- Include a minimum of 2 themed days, per term, increasing variety in pupils' healthy food choices
- Maintain a record of crops and quantities used, for planning the next year's planting schedule
- Continue to use and highlight /promote a number of in-season fruit and vegetables in the school canteen menu choices.

How do we know our objectives are being met?

- Formal curriculum: A review of the cross-curricular audit undertaken, to be completed by the healthy schools co-ordinator with appropriate subject leaders
- Canteen food provision to be monitored by the Healthy Schools Co-ordinator, with the Headteacher and the Catering Manager.
- The Canteen Manager has access to SAFRON which monitors the nutritional value of food served.
- Monitor progress at task group meetings.



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Notes

- This academy actively supports healthy eating and drinking throughout the academy. The Government's 'New Food-based Standards' have been fully integrated into both break and lunch-time provision since September 2006.
- Drinking water is available to pupils and staff throughout the day. The use of water bottles is encouraged during lessons, particularly in hot weather and during PE lessons.
- We are recognised as a 'Healthy School', having achieved Healthy School status in June 2007 and updated in 2012, with Enhanced Status achieved in 2014 and 2015.

