'Corpus Christi Catholic Primary School is committed to safeguarding and promoting the welfare of children and young people and expects all staff and volunteers to share this commitment.'



<u>Corpus Christi</u> Catholic Primary School

Healthy Eating and Drinking Policy

Designation	Name	Date Approved	Date of Renewal
Headteacher	Mrs Samantha Birchall	Sept 2021	Sept 2023
Chair of Governors	Mr Rob Reynolds	Sept 2021	Sept 2023



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Statement of intent

At Corpus Christi, it's important to us that pupils eat healthily and drink plenty of fluids while in school. We also aim to teach pupils to make healthy food and drink choices using the curriculum and to reflect these principles in the school's food menu and cooking provisions.

We acknowledge the important connection between a healthy diet and a pupil's ability to learn, concentrate, and achieve high standards in school. We are, therefore, committed to promoting a lasting healthy lifestyle for everyone.

As part of our healthy eating and living campaign, our catering will uphold the highest standards of quality, nutrition and cleanliness; adhering, without exception, to food standards and legal obligations. As such, this policy has been implemented to help staff and parents deliver consistent messages to pupils, enabling them to develop a positive and independent approach to a healthy lifestyle.

1. Legal framework

- 1.1. This policy has due regard to all relevant legislation and statutory guidance including, but not limited to, the following:
 - The Requirements for School Food Regulations 2014
 - Food Safety Act 1990
 - School Standards and Framework Act 1998
- 1.2. This policy operates in conjunction with the following non-statutory guidance:
 - DfE (2019) 'School food in England'
 - The School Food Plan (2015) 'School Food Standards: A practical guide for schools, their cooks and caterers'
- 1.3. This policy operates in conjunction with the following school policies:
 - Health and Safety Policy
 - Supporting Pupils with Medical Conditions Policy
 - Equality Policy

2. Our aims

- 2.1. To integrate a whole-school ethos towards healthy eating; therefore, helping both staff and pupils to perform well, concentrate better and improve general wellbeing.
- 2.2. To ensure all pupils to be well nourished and hydrated, and to ensure they have access to nutritious food and safe drinking water during the school day.
- 2.3. To encourage pupils to make informed food and drink choices in school and at home, contributing to life-long healthy eating habits.
- 2.4. To use the curriculum to teach pupils safe, hygienic methods of preparing, handling and storing food, and to inform them about the benefits of choosing healthy options.
- 2.5. To ensure there are consistent messages about healthy eating throughout the school.
- 2.6. To keep food, health, and nutrition aspects of the curriculum up-to-date.
- 2.7. To ensure the school reflects the ethical, medical, and religious dietary requirements of staff and pupils, and that suitable provisions are available.

- 2.8. To celebrate diversity with cuisines from different cultures and other individual choices (e.g. vegetarianism); therefore, encouraging pupils to learn about and try new foods.
- 2.9. To encourage fluid intake and help pupils keep hydrated, maintain concentration, reduce lethargy, and learn effectively.
- 2.10. To inform staff and parents which provisions are permitted in school and to ensure they can effectively monitor what pupils are eating.
- 2.11. To encourage staff to participate in our healthy eating ethos and act as role models to pupils.

3. Healthy eating statement

- 3.1. The Local Authority Catering Service, bought into by school, uses healthier cooking methods to contribute to healthy eating, such as the following:
 - Using less fat in cooking
 - Baking foods rather than frying them
 - Where fats are used, increasing the use of healthier varieties
 - Reducing the use of sugar in recipes
 - Avoiding using additional salt in cooking processes
 - Increasing the use of food items containing high amounts of fibre
- 3.2. All menus are developed in accordance with the nutritional standards set by The School Food Plan 2015 in 'School Food Standards: A practical guide for schools, their cooks and caterers'.
- 3.3. The school encourages pupils to adopt healthy lifestyles, both through a nutritional diet and regular exercise, and during assemblies, PE lessons and PSHE.
- 3.4. The school adopts a healthy eating strategy and embeds its principles throughout the curriculum.

4. Drinks

- 4.1. The school teaches pupils the importance of drinking plenty of fluids and how hydration helps contribute to effective learning, good health and improved physical performance.
- 4.2. The school provides safe drinking water throughout the school day. This is available via water stations around the school, in water available at home time, and from taps labelled 'drinking water'. Staff have access to drinking water via water stations around school and from taps labelled 'drinking water' in the staff room and other areas of the school.

- 4.3. Semi-skimmed and lactose-free milk is available to drink at break time for infant children and as a drink choice for those accessing school meals.
- 4.4. The school encourages pupils to consume extra fluids on hot days and during and after physical activity, e.g. PE and sports days.
- 4.5. Pupils are encouraged to bring bottled water with them to school. This can be consumed in the classroom, in the dining hall, and on the playground.
- 4.6. Pupils are permitted to refill water bottles via water stations during the school day.
- 4.7. Drinks with added sugar are not available with school meals.
- 4.8. The school does not permit fizzy drinks in bottles or cans on the premises at any time. These items will be confiscated by staff and returned to the pupil at the end of the school day.
- 4.9. The school understands the importance of healthy development for pupils under the age of five in an early years setting and milk will be offered once per day for all pupils.

5. Breaktime snacks

- 5.1. The school encourages pupils to eat a snack at breaktime. As part of our healthy eating ethos, a piece of fruit or vegetable without added sugar, fat or salt, will be provided for infant children, in line with the government's 'School Fruit and Vegetable Scheme'.
- 5.2. The school encourages any other snacks brought in from home, to be carefully considered for its nutritional value by parents and carers before sending them in. Staff reserve the right to remove inappropriate snacks or parts of snacks, that are not in line with our Healthy Eating and Drinking Policy and return them to the pupil at the end of the school day.

6. Lunch

- 6.1. All school meals meet the national guidelines for nutritional standards and food safety regulations. Our meals are supplied by St Helens Council and prepared by fully trained catering staff.
- 6.2. School meals include two portions of fruit, vegetables or salad per meal.
- 6.3. Portion sizes are in line with the School Food Standards to help provide pupils with a nutritionally balanced meal and prevent excessive calorie intake.
- 6.4. School meals include foods that are naturally rich in vitamins and minerals to support pupils' health and physical development.

- 6.5. The school provides pupils with drinking water, milk, or sugar-free fruit or vegetable juice with their meal. Additional water is available from water stations.
- 6.6. Dining staff monitor pupils' food intake during lunchtime by allowing them only to leave their table once they are finished eating. If a pupil is not eating well, the school will notify their parents via e-mail or face to face conversation at the end of the day.
- 6.7. Themed meals and meals served to celebrate festivals, holidays, or religious observances follow the same standards applied to regular school meals.
- 6.8. School meals do not include drinks with added sugar, crisps, chocolates or sweets.
- 6.9. School meals do not include more than two portions of deep fried, battered or breaded food a week.
- 6.10. Pupils are not permitted to bring excessive chocolate, sweets, and other confectionary as part of a packed lunch. Food items that are not in line with our Healthy Eating and Drinking Policy will be confiscated by dining staff and returned to the pupil at the end of the school day.
- 6.11. The school does not permit fizzy drinks in bottles or cans as part of a packed lunch. These items will be confiscated by dining staff and returned to the pupil at the end of the school day.
- 6.12. The school allows still drinks in cartons, plastic bottles and flasks as part of a pupil's packed lunch.
- 6.13. Pupils bringing in a packed lunch have access to additional water. This can be found at water stations and drinking water taps around school.
- 6.14. To allow parents and catering staff to monitor what has been eaten, pupils will put their litter in their lunchboxes and return them to the lunch trolley. If staff feel that a pupil is not eating well, we will notify their parents via e-mail.

7. Treats and prizes

- 7.1. Chocolate, sweets, and other confectionary may be used as rewards. The school encourages staff to award pupils with alternative treats such as extra break time, stickers, or stationery.
- 7.2. Pupils are permitted to bring in confectionary items as treats for their classmates these include birthdays and gifts brought back off holiday, however these are sent home to be consumed under parental guidance.

8. Exemptions

- 8.1. The school recognises the following exemptions to the Healthy Eating and Drinking Policy:
 - Food, drink and treats at parties or celebrations to mark religious or cultural occasions
 - Provisions at fund-raising events
 - Treats as rewards for achievement, good behaviour or effort
 - Provisions used when teaching food preparation and cookery skills, including where the food is served to pupils as part of a school lunch
 - Food and drinks provided on an occasional basis by parents or pupils
 - Where there is a dietary requirement due to SEND or Medical needs.

9. Curriculum

- 9.1. The school's Healthy Eating and Drinking Policy is integrated into our curriculum. This will be achieved through the following teaching areas:
 - PSHE
 - PE
 - Science
 - D&T
- 9.2. The school communicates how to lead a healthy lifestyle and make good food choices via the following:
 - School assembly
 - Guest speakers
 - Sending school menus home
 - Staff as role models

10. Allergies and dietary requirements

- 10.1. The school ensures the correct food safety measures are in place, in line with the Allergen and Anaphylaxis Needs of the pupils in our care and the Health and Safety Policy, to protect pupils with known allergies, intolerances, anaphylaxis, diabetes and other medical conditions associated with diet.
- 10.2. Parents provide the school with a written list of any foods their child may have an adverse reaction to, as well as the necessary actions to be taken in the event of an allergic reaction, such as any medication required.

- 10.3. The school's chosen catering service is responsible for ensuring that the school's policies are adhered to at all times, including those in relation to the preparation of food, taking into account any allergens.
- 10.4. Learning activities which involve the use of food, such as food technology lessons, are planned in accordance with pupils' IHP's, accounting for any known allergies of the pupils involved.
- 10.5. Treats for effort or good behaviour are awarded in accordance with pupils' IHP's, including known allergies.

11. Communication with parents

- 11.1. The school will communicate any changes and updates to this policy via letter.
- 11.2. The school will inform parents via e-mail or personal conversation in person or on the telephone if concerns are raised about their child not eating well.
- 11.3. The school will inform parents via letter which foods are not permitted as part of packed lunches, and how they will be returned once confiscated.
- 11.4. The school will involve parents in the healthy eating ethos, enabling them to provide consistent messaging about healthy choices at home.
- 11.5. Parents will keep the school updated with any changes to their child's dietary requirements, including allergies, and any cultural, religious, or ethical food requirements.
- 11.6. Parents will inform the class teachers or headteacher via e-mail if they are concerned their child is not eating well during the school day.

12. Monitoring and review

- 12.1. This policy will be reviewed every two years by the SLT, or in light of any changes to relevant legislation.
- 12.2. The next scheduled review date for this policy is September 2023.
- 12.3. Any changes made to this policy will be communicated to catering providers, kitchen staff, parents and other stakeholders, where necessary.