



WHOLE SCHOOL FOOD POLICY

Policy Conceived	- September 2006
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Consultation Parties	- Student Council, RPJ3 Group

1. Responsibilities

1.1 The Governing Body recognizes the important connection between a healthy diet and a student's ability to learn effectively and achieve high standards in school. They also recognize the role a school can play, as part of the larger community, to promote family health, and sustainable food and farming practices.

1.2 The Governing Body recognizes that sharing food is a fundamental experience for all people; a primary way to nurture and celebrate our cultural diversity; and an excellent bridge for building friendships, and inter-generational bonds.

2. Rationale and Approach

2.1 St John Bosco Arts College is a healthy school. The educational mission is to improve the health of the entire community by teaching students and families' ways to establish and maintain life-long healthy eating habits. The mission shall be accomplished through a student centred food service that takes account of all legislative and practical needs.

All stakeholders will play a major part in the overall success of our foodservice through an absolute focus on fresh appetising and popular food, served by a motivated and well-supported catering team working in harmony with students and staff. Our decision to transfer services to 'In-House' status in 2005 was geared to give the School greater control of policy and through this to improve food standards. In doing so, we recognised our obligations to adhere to current, pending and planned guidelines relating to school meals and recognised that, in their adoption and introduction, due account and consultation will take place with all stakeholders to understand the consequence of any change.

Since 2005 our food offer and service strategy has surpassed legislative requirements and has 'maximum consumption of healthy food' at its core. Into the future we will protect this custom as a priority and all means at our disposal will be used to dissuade students from eating off site or bringing in unhealthy foods.

To this end we will adhere to and embrace all legislation geared to improving the healthy status of foods consumed. Where blanket legislation results in outlawing the service we will find means of achieving the aims of the legislation whilst adhering to the spirit. For example popular items such as sausages will be made on site using prime meat, natural starch and seasoning. As a result they will be limited but not be restricted in sale. This may not match the letter of current legislation but it more than meets the intent behind the legislation. A portfolio and evidence record will be maintained to demonstrate achievement of the legislative aims and turnover levels. These will be monitored on a monthly basis.



3. Aims of our Policy
 - 3.1 To improve the health of students, staff and their families by helping to influence their eating habits through increasing their knowledge and awareness of food issues, including what constitutes a healthy and environmentally sustainable diet, and hygienic food preparation and storage methods.
 - 3.2 To increase students' knowledge of food production, manufacturing, distribution and marketing practices, and their impact on both health and the environment.
 - 3.3 To ensure students are well nourished at school, and that every student has access to safe, tasty, nutritious and popular food, and a safe, easily available water supply during the school day.
 - 3.4 To ensure that food provision in the school reflects the ethical and medical requirements of staff and pupils e.g. religious, ethnic, vegetarian, medical, and allergenic needs.
 - 3.5 To make the provision and consumption of food an enjoyable and safe experience.
 - 3.6 To introduce and promote practices within the school to reinforce these aims, and to remove or discourage practices that negate them.
4. Objectives of our Policy
 - 4.1 To work towards ensuring that this policy is both accepted and embraced by all members of the school community
 - 4.2 To ensure that the food and drinks service meets or surpasses government food regulations in line with our comments under rationale and approach
 - 4.3 To ensure that the catering team and all associated support staff are well trained and understand the background to and importance of our school's approach to healthy eating.
 - 4.4 To engage and involve all stakeholders including parents/carers and staff in activities which promote balanced eating and enjoyment of fresh local food.
 - 4.5 To integrate these aims into all aspects of school life, in particular
 - Food provision within the school
 - The Curriculum
 - Pastoral and social activities
5. Methods that we will adopt will include
 - 5.1 Establishing an effective structure to oversee the development, implementation, and monitoring of this policy, and to encourage a participatory approach to meeting the objectives.
 - 5.2 Continuing to develop the catering and production facilities on a phased basis and as earlier noted, taking into account compliance with legislation, financial dictates and ongoing ability to provide the level of food choice required.
 - 5.3 Ensuring maximum usage levels by continually developing the service alongside student groups.
 - 5.4 Develop an understanding and ethos within the school of safe, tasty, nutritious, environmentally sustainable food, through both education and example.
 - 5.5 Create an environment, both physical and social, conducive to the enjoyment of safe, tasty, nutritious, environmentally sustainable food.
 - 5.6 Help to promote and raise awareness of environmentally sustainable food production methods and socially responsible food marketing practices.

SUMMARY



This policy is part of a programme of positive change first started in 2002 when we moved from a substandard council catering service to a professional catering contractor via a fully managed competitive tender process. This yielded significant qualitative benefits and the overall quality of food and service was improved. In early 2005 the time came when we had the necessary infrastructure and personnel, to take our services in - house. This was our chance to fulfil our strategy which has always been 'to provide the best and most nourishing foodservice possible for our students'.

Impetus and focus driven by government regulations is welcomed as it has given us further tools and support to move further down the healthy path we started along over 15 years ago.