

Catering Policy

Incorporating the EYFS



Rationale

This policy is written to comply with the standards set out in the 'Education England: Requirements for school food regulations' (2014). The governing body and SLT have developed this whole school food policy to in line with the national school food plan in terms of leadership, provision, food education and wider well being. The governors receive regular reports on compliance and the SLT, together with the chef, regularly review this policy to adhere to new legislation.

The role of the chef

The chef will be responsible for:

- Leading and managing the catering department under the guidance of SLT.
- Devising menus that comply with school food standards.
- Ordering food and supplies.
- Complying with government buying standards for food and catering services in terms of salt, fat and sugar levels.
- Undertaking monthly stock takes and food consumption analysis and reporting this to SLT.
- Ensuring the safe and secure storage of food and supplies.
- Managing the catering budget in consultation with the headmistress.
- Ensuring that the environment is clean and tidy, meeting legal and statutory requirements for health and safety and food hygiene.
- Ensuring the safe use and maintenance of both gas and electrical appliances according to regulations.
- Conducting health and safety risk assessments in liaison with the site manager.
- Reporting any repairs or defects to the site manager.
- Keeping up to date with safeguarding training and policies.
- Contributing to the school's SEF.

Menus

Menus are devised by the chef to provide a variety of food that meets the nutritional needs of the children. Children will be encouraged to make healthy choices. The science and PHSE curriculum reflect the school's healthy eating ethos.

The menu will take into account the school food standards in terms of requirements for fruit and vegetables, milk and dairy, starchy foods, foods high in fat, sugar and salt, meat, fish, eggs and beans. Fresh water will be provided for each child at lunch time, with continued access throughout the day.

Food Hygiene

The chef will comply with the Food Standard Agency's guide and will keep up to date with changes in regulations and legislation. All catering staff will be aware of the department of Environment guidance in terms of food safety. Monitoring of food quality on delivery, storage temperature, serving temperature and expiration dates will be conducted daily. Additionally, daily checks of the environment will be done alongside monitoring of compliance of all catering staff by the chef. Children will learn about food hygiene through science and PSHCE lessons and good practice will be promoted daily.