

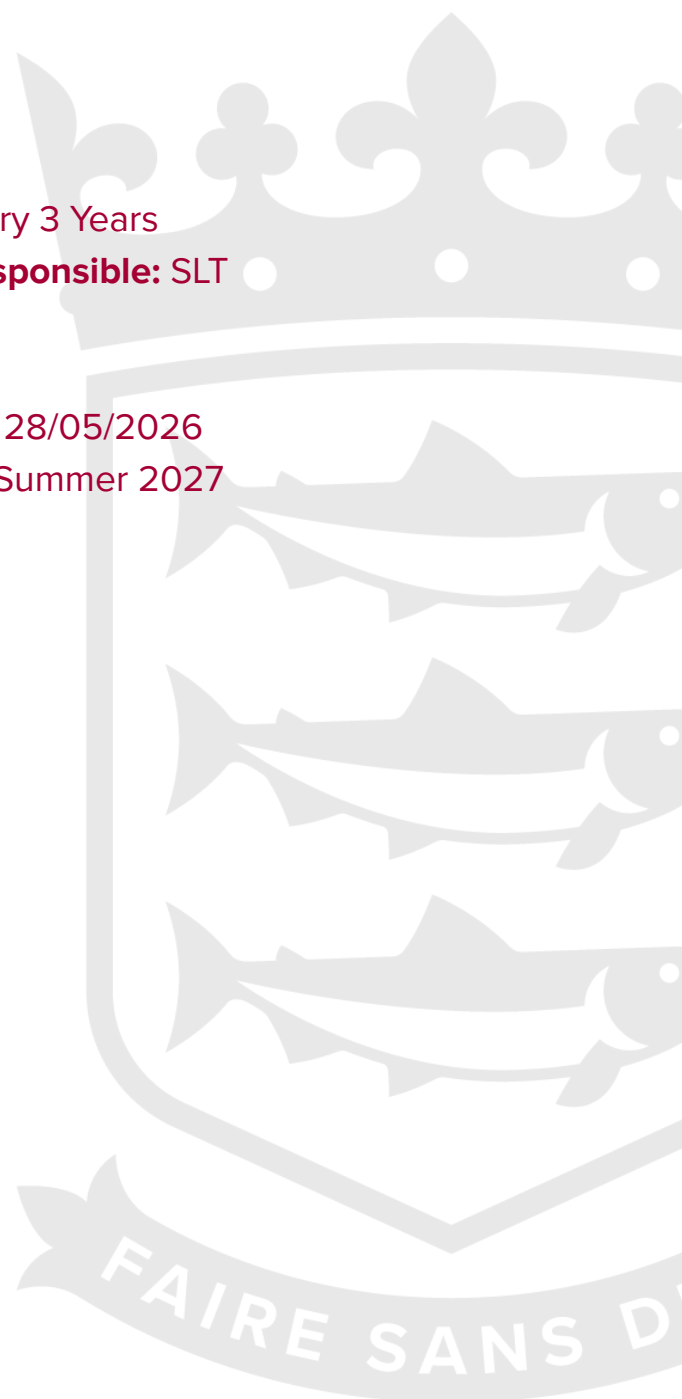


School Food Policy 2026/27

STATUS: NON-STATUTORY

Review Cycle: Every 3 Years
School Committee Responsible: SLT

Date of Last Review: 28/05/2026
Date of Next Review: Summer 2027



1. Introduction

This School Food Policy outlines the approach to food provision, nutrition education, and healthy eating practices within the school. It applies to all students, staff, parents, and external providers. The school has approximately 1,500 pupils aged 11–18 and aims to promote a culture of healthy, balanced eating that supports learning, wellbeing, and long-term health.

This policy is aligned with the UK Government School Food Standards

<https://www.gov.uk/government/publications/school-food-standards-resources-for-schools/school-food-standards-practical-guide>

It supports the school's duty to promote pupils' physical health, mental wellbeing, and readiness to learn.

2. Aims and Objectives

The policy aims to:

- Promote healthy eating habits among students.
- Ensure all food and drink provided meets national nutritional standards.
- Support students in making informed food choices.
- Provide a safe, inclusive, and enjoyable dining environment.
- Address dietary, cultural, and medical needs.
- Contribute to pupils' personal development, including understanding of healthy lifestyles.
- Support positive behaviour and attitudes through structured, calm dining experiences.
- Demonstrate effective leadership and management through high-quality food provision and compliance with statutory guidance.

3. Food Provision

3.1 School Meals

- The school provides a range of hot and cold meals at lunchtime.
- Menus are planned on a rotating cycle and comply with national school food standards.
- Meals include appropriate portions of fruit, vegetables, protein, carbohydrates, and dairy.
- Vegetarian and vegan options are available daily.

3.2 Breakfast Provision

- A breakfast service is available before school begins.
- Options include whole grains, toast, fruit, and low-sugar items.

3.3 Break-Time Food

- Healthy snacks such as fruit, yoghurt, and whole-grain products are available.
- Confectionery, high-sugar, and high-fat items are excluded.

4. Nutritional Standards

- Food provision aligns with government school food standards.
- Deep-fried foods are very limited in frequency.
- Sugary drinks are not permitted; water, milk, and low-sugar drinks are promoted.
- Salt and sugar content in meals is carefully controlled.

5. Special Dietary Requirements

- The school accommodates medical, religious, and ethical dietary needs.
- Parents/carers must inform the school of allergies or specific requirements.
- Catering staff are trained in allergen awareness and food safety.

6. Dining Environment

- Dining areas are clean, safe, and well-supervised, promoting positive behaviour and respect.
- Adequate time is provided for students to eat lunch without undue pressure.
- Queuing systems are managed to minimise waiting times and ensure equitable access.
- The environment supports social development and encourages good manners and respectful interaction.
- Staff presence reinforces expectations for behaviour and contributes to a calm, orderly atmosphere in line with Ofsted expectations for behaviour and attitudes.

7. Food Safety and Hygiene

- All food preparation complies with food safety legislation.
- Regular inspections and audits are conducted.
- Staff receive appropriate training in hygiene and food handling.

8. Education and Curriculum

- Healthy eating is integrated into relevant curriculum areas such as science, PSHE, and food technology.
- The curriculum supports pupils' understanding of nutrition, healthy lifestyles, and informed decision-making.
- Opportunities are provided for pupils to develop practical cooking skills and knowledge of food preparation.
- The school promotes awareness of the link between diet, physical health, mental wellbeing, and academic performance.
- This provision contributes to the personal development judgement under the Ofsted framework.

9. Packed Lunches

- Students bringing packed lunches are encouraged to follow healthy eating guidelines.
- The school does not sell energy drinks, and discourages sugary snacks, and highly processed foods.

10. Free School Meals

- Eligible students are encouraged to apply for free school meals.
- The school ensures confidentiality and equal access to meals.

11. Monitoring and Evaluation

- The policy is reviewed regularly in line with statutory guidance.
- Senior leaders monitor the quality of food provision as part of wider school self-evaluation.
- Feedback is gathered from students, staff, and parents to inform continuous improvement.
- Catering provision is regularly assessed for quality, compliance, and impact on pupil wellbeing.
- Evidence of impact (e.g. student voice, participation rates, behaviour in dining areas) is used to demonstrate effectiveness during inspection.

12. Roles and Responsibilities

- **Headteacher:** Provides strategic oversight and ensures alignment with statutory requirements.
- **Senior Leadership Team:** Monitors implementation and evaluates impact as part of school improvement.
- **Catering Manager:** Ensures compliance with school food standards and manages high-quality provision.
- **Staff:** Promote healthy eating, model positive behaviour, and supervise dining areas effectively.
- **Students:** Engage positively with healthy food choices and demonstrate appropriate behaviour in dining settings.
- **Governors:** Hold leaders to account for the effectiveness of the policy and its contribution to pupil outcomes.