

The Boston Witham Academies Federation



Haven High Academy

WHOLE SCHOOL FOOD POLICY

Background Information

Haven High is an 11-18 mixed secondary modern academy in Boston Lincolnshire. Out of a total roll of 1150 16.6% are entitled to Free School Meals, a significant number and the academy has students from areas which are identified as being in an area of social deprivation.

The academy has a kitchen which is run by BWAF employees. It serves at mid morning break and lunchtime. The kitchen team also provide refreshments for academy meetings. There is a canteen and vending machines providing food and drink to students and visitors outside of break and lunch times.

Rationale

Haven High Academy maintains a commitment to provide healthy food and drinks to students and staff.

People with Key Responsibilities for Food in the Academy

Mr Darren Whitworth, Catering Manager, has overall responsibility for providing the academy community with nutritionally balanced meals throughout the academy day. This includes meeting the needs of those with special dietary requirements.

Mrs Lisa Ceaser, Teacher of Food Technology, has responsibility for planning and overseeing the delivery of Food and Nutrition classes at KS3 and KS4.

Mr Darren Whitworth, Catering Manager, has responsibility for co-ordinating the maintenance of the dining hall and its furniture. He also agrees purchasing of new, and maintenance of existing, kitchen equipment.

Mr Mathew Van Lier, Head of Academy, has responsibility for organising the length of break and lunch times and providing a staff duty rota.

Aim of the Whole Academy Food Policy

To ensure that all aspects of food and nutrition in the academy promote the health and well - being of students, staff and visitors to the academy.

Objectives of the Whole Academy Food Policy

Nutrition in the Curriculum

- To provide opportunities for nutrition education as outlined in relevant Faculty Action Plans.
- To ensure that information relating to food and nutrition in the curriculum is consistent and up to date.
- To provide training opportunities for teaching staff.
- To ensure Food and Nutrition Schemes of Work within the Technology Faculty consistently promote healthy living and encourage healthy food choices.

The Eating Environment

- To provide a welcoming eating environment which encourages use by students and staff.
- To promote meal times as a social activity by providing appropriate tables and chairs and Flat Screen TVs showing digital television.
- To discourage loud and boisterous behaviour through mealtime supervision by teaching staff on duty.
- To encourage citizenship and care for the environment by providing waste bins and recycling schemes.
- To promote social responsibility by encouraging all dining hall users to clear tables and use waste bins as appropriate.

Academy Food and Drink Provision

- To ensure that a hot and cold healthy options are provided daily
- To make menus available to students and staff through tutor and dining hall noticeboards and information screens.
- To ensure that food provided offers value for money.
- To inform parents/carers by providing sample menus in the academy newsletter and on the website and at parents' evenings
- To provide fresh drinking water at all times
- To ensure drinks or snacks provided by vending machines for use by students meet standards set out by the DfE

Rewards and Special Occasions

- To limit the use of food items used as rewards.
- To serve wine as hospitality at academy productions and concerts to guests but to ensure that this takes place in an area out of sight of any students. Soft drinks and water will also be available at these events.
- To allow traditional fayre at Christmas for students and employees.
- To encourage healthy eating at end of term events for employees but to allow alcohol to be consumed providing it is out of the students' sight. Soft drinks and water will be made available at such events.

- To encourage students to bring healthy packed lunches on academy visits and to discourage purchases of fast food and confectionery.

Whenever alcohol is supplied on academy premises, Mr Boyet Albelda, (designated premises supervisor) ensures the restrictions of our premises licence are adhered to.

Communication

- To ensure that parents/carers are consulted throughout any change process, and that parents'/carers' comments are acted upon where appropriate.
- To ensure that students are regularly consulted about food provision and curriculum in the academy. Ideas will be channelled through, and discussed by, the Student Council.

Quality Assurance

- To ensure that staff who lead practical cookery skills sessions have basic food hygiene training.
- To ensure that staff teaching nutrition receive training to ensure a consistent approach and have baseline knowledge of healthy eating.
- To ensure that outside visitors, including those who rent the premises, are made aware of policy and ethos of the academy towards healthy eating, at the time of booking.
- To ensure that the academy seeks expert advice for matters outside of basic healthy eating. This will ensure an evidence based approach to nutrition within the academy is adopted.

Monitoring and Evaluation

- To ensure that the Catering Supervisor monitors academy food choices and this will form the basis for menu planning and reporting nutritional standards.
- To ensure that a wide range of food choice is available. This will be observed by catering staff.
- Catering staff, students, parents/carers, governors and employees will have opportunities to discuss food issues.
- Audits, questionnaires, and consultations will take place annually.
- The academy will co-operate with the PCT to measure students' height and weight.
- The academy's cashless system, allows the tracing of individual student purchasing. This information is available on request by parent/carer.

Meeting the Needs of Students with Special Dietary Needs

- Student medical records will be updated with any known food allergies or medical conditions as they become known.
- Academy catering will reflect the medical and cultural needs of the academy population as necessary.
- At least one vegetarian dish and one Halal dish will be provided daily.
- Catering staff and labelling will alert all consumers of foods that contain nuts.
- Faddy and fussy eaters will be encouraged by catering staff and lunchtime supervisors to try new foods and to eat "a bit more".
- The academy's cashless system allows restricted diets to be enforced.

Involvement of Parents and Carers

- Parents'/carers' views will be sought via the academy newsletter and questionnaires annually.

Links to Other Policies

- Behaviour Policy
- Physical Activity Policy
- Health and Safety Policy.

Definitions and Terminology

- Healthy Eating is defined by the balance of good health.
- Food allergy is defined as sensitivity towards specific food items.
- Vegetarian is defined as someone who will not eat meat or fish, or associated products for cultural, religious or moral reasons.

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