

Parkside Middle School Food Policy

School Name: Parkside Middle School

Date of policy implementation: 11th February 2009

Date of next review: February 2011

This document is freely available to the whole school community. It will be available on the web site.

Aim

To ensure that all aspects of food and nutrition in Parkside promote health and well-being of pupils, staff and visitors.

Objectives

What do we want to achieve?

- 1) Continue to review formal curriculum to ensure information relating to food and nutrition in different lesson areas is consistent and up to date.
- 2) Continue to work with BAM to ensure tuck shop and school dinners meet with and exceed new DFES regulations.
- 3) Encourage all children to bring a healthy lunchbox. Healthy lunchbox competition to be entered. New monitoring to be carried out during design and technology lessons involving food. Reward structure to be arranged for the healthiest lunchboxes.
- 4) Ensure that teacher with responsibility for food has basic food hygiene training. Recommend that all other teachers with responsibility for delivering the food curriculum are offered food hygiene training.
- 5) Set up a cooking club to promote healthy eating.

Guidelines

How are we going to meet our objectives?

- 1) Formal curriculum: set up cross-curricular working group to audit food based topics in years 5-8.
- 2) Liaisons to continue with BAM to ensure standards are met and exceeded where possible.
- 3) Meetings to be held between CIS and Head of DT to ensure monitoring of food choices is written into lesson planning.
- 4) Continued Professional Development: Check that teacher with responsibility for delivering the food curriculum has up-to-date food hygiene training. Offer food hygiene training to any staff member delivering food curriculum.
- 5) Enter a bid for funding from FLOSS in May 2009.

Monitoring and Evaluation

How do we know our objectives are being met?

- 1) Formal curriculum. Amend planning of food based topic for all heads of department.
- 2) Regular meetings to be arranged with DW, CIS and BAM
- 3) Lesson planning for DT will show monitoring of food choices.
- 4) CPD: teacher has up-to-date certificate. All food staff offered training.
- 5) A cookery club will be set up in September 2009.

Notes

This policy has been agreed by the school council and staff.