



**The Castle Partnership Trust**  
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## **COURT FIELDS SCHOOL**

### **Whole School Food Policy**

**Executive Headteacher: Sarah Watson**  
**Headteacher at Court Fields School: Polly Matthews**

**Date: November 2020**

**Review date: November 2023**

**Lead person: Business Manager**

## **Purpose**

To ensure that lunches provided meet the standards prescribed in the statutory standards.

To ensure that all aspects of food and nutrition at the Trust promote the health and wellbeing of students, staff and visitors to the school.

To acknowledge the importance to the learning process of fitness, health & diet.

## **Key Points**

- The Whole School Food Policy and its implementation is reviewed by the Governing Body.
- The Trust actively supports healthy eating and drinking throughout the school day because there is an important connection between a balanced diet and a student's ability to learn effectively.
- To encourage an active link between food and drink provision and the appropriate curriculum areas.
- The Governing Body establishes the standards for free school meals and monitors this content, cost and provision.

## **Whole School Food Policy**

The objectives of having a whole school policy are to ensure that:

- Students have sufficient information about food and nutrition to allow them to make informed choices about what they eat and drink, both in and out of school.
- The in-house catering service in both schools provides safe, tasty, nutritious food in sufficient quantity.
- Each school ensures access to safe, easily available water supply during the school day.
- To ensure that food provision in each school reflects the ethical and medical requirements of students and staff (eg religious, ethnic, vegetarian, medical, allergenic).
- Students are able to contribute to discussions about the food which is sold, so long as requests comply with this policy.

## **The role of the Catering Manager**

The Catering Manager will oversee food standards and all aspects of statutory compliance at both The Castle School and Court Fields School, and the primary schools each production kitchen provides for. This will include a system for ensuring that individual student dietary needs are met through rigorous identification of allergies and intolerances.

He/she will involve students in determining food and drink options available and will aim to increase the take up of healthy food and drink options each year.

## **Governors**

The Governing Body will monitor the quality and value for money of the food service on an on-going basis.

## **The Trust**

The Trust's curriculum actively contributes to the Whole School Food policy by providing information about healthy eating, nutrition and exercise. Healthy lifestyles are an important element of the PHSE/PD, PE and Food curricula.

Both schools have agreed that students must stay on site during the lunchtime period unless prior approval has been obtained. This will encourage students to have access to healthy food.

Students will be encouraged to provide feedback about the service provided. The Catering Manager will be invited to attend student catering focus meetings.

Both schools will ensure that students have access to adequate supplies of water at all times and will encourage students to drink water on a regular basis.