

FALKNER HOUSE CATERING POLICY

Active, growing children and young people require plenty of wholesome food and regular meals. At Falkner House School, we believe that we can offer something that will satisfy everyone. We use as much fresh food as possible, with our menus linked to seasonal produce and our Catering Manager makes as much use as appropriate of organic, natural food products and fair trade produce. We ensure that our suppliers, local and national are committed to providing best quality and value, with the highest standards of accredited health and safety. We expect them to have procedures covering full traceability of source through the supply chain, with comprehensive food labelling, supplying information on both allergens and nutritional data.

LUNCH

Lunch is the main meal of the day, and is served by the Catering Manager, however Reception are served by their teacher in the classroom. The lunch break is approximately 45 minutes in length to allow sufficient time in the middle of the day for pupils to eat and unwind. Lunch is compulsory and is included in the fee, as we believe it is important to encourage the ethos of community eating

We offer a choice hot and cold food and a vegetarian option, with plenty of fresh fruit and vegetables and salads. We offer our pupils a widely varied and healthy and tasty diet and attempt to cater for all tastes and preferences. However, our cuisine is mainly European, and we do not operate either Kosher or Halal kitchens.

Whilst we have no doubt that our lunches are of the highest standards, any parent who is worried about the quality of the food is always welcome to come and sample lunch. Requests to do so should be submitted to Miss Boyd in the School office

Special Diets

Parents of children who have allergies to any food product, or who have special dietary requirements, are asked to make this clear in the medical questionnaire which they complete when their child enters the school. They should inform the school at once if their daughter subsequently develops an intolerance of any food. The Headteacher and Catering Manager are happy to see any parent who has concerns about their daughter's medical condition, to discuss the most suitable way forward. Details of children with special dietary requirements are given red plates to use at lunch and their details are on display in the dining hall.

DRINKING WATER

Drinking water is widely available throughout the school.

COOKERY CLUB

We now run a successful after school cookery club at where children prepare simple recipes under the guidance of adults.

LEARNING ABOUT FOOD

We devote time in both PSHE and Biology lessons to ensuring that pupils understand why a healthy diet is so important.