



Falkner House Catering Policy and Food Hygiene Policy

Nursery – Year 6 including EYFS

Active, growing children require plenty of wholesome food and regular meals. Good quality nutritious and healthy food is a crucial part of the Falkner House school day. Food is prepared on the premises in the school kitchen by trained staff. We use as much fresh food as possible, with our menus linked to seasonal produce and our chefs make 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; Years 1-6 are served by the teachers and catering team, while Reception are served by their teacher (who is Paediatric First Aid trained) in the classroom. The lunch break is approximately 45 minutes in length allowing sufficient time in the middle of the day for pupils to eat and unwind. Lunch is compulsory as we believe it is important to encourage the ethos of community eating.

We offer a choice of 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. All children are encouraged to eat a balanced diet and to have a “sensible” attitude to food – we are well aware of the dangers of an obsessive approach to food types. The School promotes healthy eating, positive attitudes towards food and respect for individual dietary needs. Staff encourage balanced food choices while supporting pupils’ wellbeing and nutritional requirements

For the occasional child who is a very very picky eater, there is always something on offer to assuage hunger and ensure that the afternoon is enjoyable. 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 made to the School office.



Much thought goes into the menus- the following would be typical of what is available:

- Carrot and coriander soup
- Chargrilled chicken thighs
- Ratatouille
- Mushroom pastry bakes
- Pasta with an optional sauce
- Red meat (lamb/beef) is served no more than once / twice a week
- Puddings / fruit

Special Diets

Please see the First Aid and Allergy Policy, Health and Safety Policy, and Early Years Policy

Snacks

Nursery

fresh fruit and water or milk

Reception- Year 6

fresh and dried fruit, cheese, biscuits, corn and rice cakes, water

Drinking Water

Drinking water is widely available and accessible to children throughout the school and all children are encouraged to drink plenty of water throughout the day.



Management of Food Safety

The School recognises that effective food safety management is fundamental to the wellbeing of pupils, staff and visitors. The School will comply with all relevant UK food safety, food hygiene, allergen and health and safety legislation and will maintain registration as a food business with the local authority. The catering operation will be subject to inspection by Environmental Health Officers (EHOs) and any recommendations will be implemented promptly.

The School operates a documented Food Safety Management System based upon Hazard Analysis and Critical Control Point (HACCP) principles and maintains appropriate records relating to food safety, cleaning, temperature monitoring, training and allergen management. In managing food safety, the School will:

Staff Training

- Ensure the catering Manager holds a Level 3 Food Safety qualification.
- Ensure that food handlers possess a Level 2 Food safety qualification..
- Ensure EYFS children have a member of staff trained in paediatric first aid present when eating.
- Ensure that all catering staff have clearly allocated responsibilities, which they understand.
- Train all staff in allergy awareness and management, including understanding risk reduction and the importance of inclusion, as well as first aid response to allergic reaction.
- Train all staff in emergency procedures and shut-off of gas/electricity.
- Maintain records of training.
- Conduct annual refresher training for any staff that assist with serving food in classrooms

Staff Uniforms and Personal Hygiene

- Ensure that all staff always wear appropriate and protective clothing when they are in areas where food is prepared and served.
- Ensure compliance with the hand-washing or hand cleansing regime at all times.

Monitoring Compliance with Procedures

- Monitor the staff in order to ensure that food safety and management procedures e.g with regard to allergies, are always followed.
- Ensure compliance with a daily cleaning and disinfection regime.

Pupils with Medical Conditions

- Liaise with the School Secretary / parents about special diets and cater accordingly

Monitoring incoming supplies



- Inspect (or ensure that an authorised member of staff inspects), temperature checks, where appropriate, and signs for all incoming supplies and stores before acceptance.
- Reject any non-compliant items
- Arrange for the safe transit and proper storage of food supplies.

Food Preparation, Serving and Consumption

- Inspect all areas where food is prepared, served and consumed for cleanliness and hygiene at both the start and end of every meal.
- Monitor the dining room, counters, trolleys for dirty plates, cutlery etc, together with the bins for waste food throughout the lunch service.
- Ensure that all spills are dealt with promptly and safely. If necessary, cordon off areas of the floor that have become slippery.

Purchasing and Checking Stock

- Ensure that food supplies are only purchased from a reliable and authorised source.
- Check that all supplies used are in date and undamaged.
- Check that stock is properly stored as soon as it arrives.

Professional Audit/ Assistance

- Keep abreast of professional advice from dieticians on healthier food, menu planning and special diets.
- Arrange via the Bursar a professional deep cleaning of all equipment, high level cleaning of all cooking, food preparation and storage surfaces, areas etc twice a year.
- Ensure via the Bursar that an appropriate pest control regime is in place.

Equipment Failure

- Report all equipment failure to the Bursar as soon as it is discovered.

First Aid

- Ensure that the kitchen first aid box is kept fully stocked in accordance with professional recommendations.

Waste Disposal

- Arrange the hygienic disposal of waste in accordance with recommended practice.