



Vision and values

This policy supports our agreed school vision and values:



Christ Church School, Hampstead

A village school in London inspiring *life in all its fullness*

Jesus, The Good Shepherd, promises 'life in all its fullness'. (JOHN 10:10)

At Christ Church we believe every child and adult in our school should be able both to experience life in all its fullness now and to aspire to life in all its fullness in the future.

We all seek to inspire life in all its fullness for all in the school through:

- ensuring a **safe, welcoming and inclusive environment** for children and adults, where everyone is valued and has the opportunity to contribute and flourish;
- the pursuit of **academic excellence** in all areas, with a determined desire for each child to make the best possible progress as a result of high aspirations, hard work and the development of a personal love for learning alongside the highest-quality teaching and support;
- offering the widest possible **breadth of curriculum** both within school and through extra-curricular activities, enriched by the vast range of opportunities locally and across London;
- **creativity and positivity** in all we do, mixing innovation with tradition;
- planned and spontaneous opportunities for **spiritual development** through reflection, discussion and harnessing curiosity, as well as the provision, at the heart of our school life, of daily opportunities for prayer and worship;
- the development and modelling of **strong, positive and loving relationships**, with peers, amongst the school community and in the wider community;
- the promotion of **respect and compassion for ourselves and for all others**, by cultivating positive emotional and physical well-being, by celebrating the diversity within and outside our school and by encouraging all of us to be empowered global citizens, guided at all times by the example of Christ's compassion alongside the UN Convention on the Rights of the Child;
- engendering a **sense of community and responsibility** for others and for our local and global environment and enjoying working together towards our common goals and expecting and valuing contributions from all.

Our vision is brought to life through the school's five shared Christian values of **compassion, creativity, courage, simplicity and community**.

This Food Policy aims to support our vision for *life in all its fullness* for all by, in particular,

- supporting all children's ability to learn, develop and flourish through the provision of healthy and nutritious food for all
- ensuring we have an inclusive and respectful environment for all, in relation to food needs and traditions
- supporting the development of physical well-being for all through teaching and learning about healthy food choices and safe food preparation
- engendering a sense of community and responsibility, through both community and charitable events involving food
- setting out how the food provided in school supports the school's aims for sustainability and taking responsibility for the local and global environment, through its sourcing and menu choices

Aims and objectives:

- to improve the health of pupils, staff and their families by helping to influence their eating habits through increasing their knowledge and awareness of food issues, including what constitutes a healthy diet and hygienic food preparation.
- to ensure pupils are well-nourished at school, and that every pupil has access to safe, tasty, and nutritious food and a safe, easily-available water supply during the school day and as part of our extended school provision.
- to ensure that food provision in the school is sensitive to the ethical and medical requirements of pupils, staff and visitors e.g. religious, ethnic, vegetarian, medical and allergenic needs.
- to make the provision and consumption of food in school an enjoyable and safe experience.

- to promote and complement the school's wider work on sustainability by taking into consideration the environmental impact of food choices made by the school as well as increasing pupils' understanding of the links between food and the impact on the environment.

Responsibilities and consultation

Governors have specific responsibilities related to food provision in school as set out in School Food in England (DfE Guidance, June 2023)

<https://www.gov.uk/government/publications/standards-for-school-food-in-england/school-food-in-england>

This guidance incorporates the School Food Standards (February 2023, practical guide):

<https://www.gov.uk/government/publications/school-food-standards-resources-for-schools/school-food-standards-practical-guide>

The head teacher has overall responsibility for developing, implementing and monitoring the whole school food policy. This is carried out in consultation with all staff including those who supervise at lunchtimes, kitchen staff, catering contractor and governors. We use formal and informal feedback from pupils and parents to inform our policies and practices in this area.

Food in school

School lunches

All our school meals are provided by a contracted caterer who provides and implements both a healthy food policy and a sustainable food policy as part of their tender and who acts in accordance with the School Food Standards.

The Governing Body's decision on appointing a food contractor for school meals will take into consideration

- the overall quality of food and service on offer, including staffing arrangements
- the nutritional standards on offer
- the sustainability credentials of the contractor
- the reliability of the service on offer and guarantees related to this
- value for money

As part of the contract, all the menus and individual meals are nutritionally analysed by experts before they are cooked in schools. The contract is monitored by Camden council who send staff for announced and unannounced monitoring visits with feedback shared with the head teacher. The kitchen is also monitored by the 'scores on the doors' food hygiene scheme.

The menu is available for all families linked from our school website, displayed in the hall and explained to children each day. This includes the use of fresh fruit and vegetables each day as a choice for the children. A whole plate approach is encouraged at the school and children are provided with choices to make up a balanced meal including each food group. Children are actively encouraged to try the different foods provided. The hot options include a vegetarian option each day. Mondays are 'meat free Mondays' where there are two vegetarian options served. A salad bar is promoted to all children each day.

We use feedback from pupils, parents and staff to make lunchtimes and the dining hall a positive environment to eat in and to provide feedback on food to the catering company. Staff members can also choose to take school lunches each day and provide feedback about the food provided.

We work with families who are eligible for benefits-led Free School Meals to encourage them to take up the offer to school lunches.

Packed lunches

Some children bring a packed lunch to school. We periodically include newsletter items about the contents of these to promote nutritious, balanced lunches, for example:

- Packed lunch guidelines: appendix A;
- NHS tips for healthy packed lunches: <https://www.nhs.uk/healthier-families/recipes/healthier-lunchboxes/>

Parents are reminded that packed lunches are stored in ambient temperatures and refrigerated storage is not available in school.

Monitoring of lunches – school meals and packed lunches

Staff who supervise at lunch time informally monitor children's lunches (both school lunches and packed lunches), encouraging children to eat a healthy, balanced meal and an appropriate amount of food. These staff members provide feedback to class teachers who in turn inform parents of any concerns.

Snacks – break time and after school

All children in all classes are provided with fresh fruit or vegetables each day to eat in morning break time. The provision of fruit or vegetables for infant classes is funded by a Government initiative and the provision for junior classes is funded via a grant fundraised by the Friends Association. The fruit or vegetable provided is seasonal and varies each day. A teaching assistant has responsibility for organising the fruit each day in each class. Fruit is often also available for afternoon break for the infant classes.

Since we provide fruit for all children for break times, no other break time snacks should be provided by parents.

Children attending any after school club are encouraged to bring a healthy snack to enjoy between the end of school and the beginning of the club they are attending. These snacks are informally monitored by the adults who lead the clubs.

Food waste

We actively discourage food waste and work with the school lunches contractor to do this, including by agreeing adjustments to menu choices where appropriate. Children are encouraged to try new foods and also to take/ask for an appropriate portion size to limit waste, whilst also providing a balanced and healthy meal.

Food scraps and leftovers from the kitchen and dining hall are sent for composting through Camden's recycling services. There are also fruit bins in both playgrounds for fruit waste which is also sent for composting.

When children bring packed lunches, either regularly or as a one-off for trips, we encourage the use of reusable packaging and discourage single-use plastic.

Food allergies and intolerances and dietary requirements

Individual care plans are asked for and adhered to for pupils with food allergies. These plans document symptoms and adverse reactions, actions to be taken in an emergency, and emergency contact details. (More detail can be found in our Policy for Supporting Pupils with Medical Conditions.) School caterers and staff members providing food for or handling food with classes are made aware of any food allergies/food intolerance and requests for special diets are submitted to caterers according to an agreed process.

Class teachers prepare a class Medical Record sheet each year and update this regularly. This clearly shows a photo of the children and the different foods they have allergies to or any children with specific dietary requirements (including vegetarians). This is displayed in the kitchen, classroom and staffroom so all members of staff are aware.

Nut allergies

As much as possible we are a nut free school. Parents are asked to refrain from providing food products which may contain nuts, e.g. in packed lunches or after school snacks. If parents send in products containing nuts we will keep the food safely during the day and then hand the product back to the parents to take home.

School Journey and trips

We endeavour to ensure that the food provided on residential or day trips conforms to the ethical, religious and medical choices of the children and that the meals are nutritious and have appropriate portion sizes.

Packed lunches are provided by parents for their children for many educational visits and informally monitored by members of staff accompanying the trip.

Food for celebration/special events

We recognise that the health and well-being of the children at Christ Church is not only dependent on healthy eating practices but also on engendering a feeling of community within the school and its families and within each class. We recognise that the provision of a wide range of foods for specific celebration events makes for a positive, enjoyable experience for all.

For class/school parties (which take place infrequently to celebrate special events, e.g. whole school Coronation party) we provide a range of options for parents to contribute and/or for children to choose at the time. We ensure that foods are shared equally and that no child eats an inappropriate amount.

A range of events are run by our Friends Association and the organising committee ensure that there is a range of food on offer at these events.

Cookery clubs

After school cookery clubs are run periodically for both KS1 and KS2 groups. These clubs teach children about hygienic and safe food preparation skills and encourage a healthy, balanced diet. Finished dishes are sent home for children to share as well as recipes to encourage children to cook with family members at home.

Water for all

The School Food in England guidance sets out that drinking water should be available to all pupils, everyday. We recognise that drinking water throughout the day aids concentration and helps both teaching and learning.

Water fountains are located in both the infant and junior playgrounds and children are encouraged to have a drink during break and lunch times before returning to class. Mains drinking water is available in or close to all classrooms. All children are encouraged to bring in a named water bottle (with sports cap top) to keep with them in the classroom and these are accessible to them throughout the day. All children are provided with a school water bottle for this purpose at the beginning of each school year. Class monitors or adults are responsible for cleaning and refilling children's individual water bottles at specific times.

Teachers (and other members of staff) are encouraged to drink water throughout the day and to have a water bottle with them in the classroom both for health reasons and to help look after their voices.

Food in the curriculum

Food, its production and preparation and its link to a healthy lifestyle, sustainability issues and food inequality issues are an important part of the curriculum for all children. Please see our Curriculum Statements and Curriculum Packs for more details. Examples are included below.

Promotion of healthy eating and healthy lifestyles

- The Science topics taught in the school cover a wide range of learning related to food and healthy eating. These include topics on healthy bodies, teeth and eating, ourselves, health and growth and keeping healthy. Within these topics children learn about nutrition, balanced diets, digestion and the links between food and health.
- Our Design and Technology (DT) curriculum teaches children about the safe, hygienic preparation and cooking of a range of dishes as well as the origins and seasonality of food products. DT also provides the opportunity for children to taste-test recipes and then make food products for specific purposes, e.g. to sell at our Christmas Fair or give as a gift.
- Our RE syllabus provides opportunities to explore the role of certain foods in the major religions of the world. Children learn about different foods through learning about a range of religious festivals.
- PSHE encourages young people to take responsibility for their own health and well-being, teaches them how to develop a healthy lifestyle and addresses issues such as body image
- Physical Education encourages children to understand the practical impact of sport, exercise and other physical activity such as dance and walking in combination with a balanced diet and the importance of staying hydrated.

Developing an understanding of the links between food and sustainability issues

Our curriculum also provides a wide range of opportunities for children to learn about the links between food and sustainability issues and the impact which food choices can have on the environment locally and globally. This is in line with the school's wider work on sustainability and the Camden Climate Charter.

- In the food and nutrition element of DT, there are opportunities to explore where our food comes from and consider the environmental impact of food miles and food transportation.
- In Geography, Science and PSHE, pupils will have opportunities to explore the impact of different types of farming and food production on the environment locally and globally.

- In work across the curriculum, children will learn about the impact of food waste, how this can be reduced at all stages of the food production and preparation process, and how food waste can be recycled/composted. Children will also learn about the impact of food packaging and single-use plastic and how to reduce this.

Learning about food inequality issues and ways to make a difference

Pupils are able to discuss a wide range of food issues of interest to young people, such as Fair Trade and inequitable access to food and water, making links to the rights in the UN Convention on the Rights of the Child and how we can make a difference to children around the world.

Our school takes part in a range of regular and one-off charitable events and campaigns, including as part of our UNICEF Rights Respecting Schools work. These events include teaching children about food inequality and food poverty issues and supporting local and international causes which support these issues, e.g. annual harvest food collection for Muswell Hill Baptist Church soup kitchen.

Monitoring and evaluating

The Local Authority (LA) is responsible for ensuring the consistent high quality of the food offered as part of the lunch time contract with the caterer. The school provides feedback to the LA and to the catering contractor through regular review meetings.

The headteacher has overall responsibility for monitoring the implementation and impact of this policy and for reporting back to governors.

This policy will be reviewed at least every three years to take account of new developments and to ensure it is an accurate reflection of our current practice. This policy will be shared on the school website and publicised to parents.

MAKING A HEALTHY PACKED LUNCH

TOP TIPS: KEEP YOUR LUNCH COOL! Use a cool bag, pop in a frozen drink or ice pack. **TRY TO VARY YOUR PACKED LUNCH EVERY DAY!**

BREADS AND OTHER STARCHES GIVE YOU ENERGY!

CHOOSE FROM:

- Sliced bread try different types
- Pita bread and wraps
- Chapattis and roti
- Bread rolls and bagels
- Soda bread
- Pasta, bean, couscous or rice salad



TOP TIP: Try to choose wholemeal and wholegrain varieties and only use a scraping of spread!



FRUIT AND VEGETABLES ARE PACKED FULL OF VITAMINS TO HELP YOU GROW!

WHY NOT TRY?

- Fresh fruit such as apples, bananas, pears, melon pieces
- Small box of dried fruit (raisins, apricots, etc)
- Fruit salad (tinned in juice or fresh)
- Children enjoy finger foods so why not include cherry tomatoes, grapes, corn on the cob, carrot and cucumber sticks, slices of pepper or celery

TOP TIP: Keep fresh fruit and vegetables seasonal to help the environment and enjoy variety!



CHOOSE HEALTHY SANDWICH FILLINGS e.g. LEAN MEATS AND FISH.

LEAN MEATS:

- Chicken, turkey or ham
- FISH (can be tinned):
- Tuna, pilchards, sardines, mackerel

VEGETARIAN

- Cheese such as cottage cheese, edam, mozzarella, reduced fat cheddar
- Egg
- Hummus
- Dahl



AND ADD SALAD:

- Tomato
 - Cress
 - Beetroot
 - Shredded lettuce
 - Grated carrot
 - Cucumber
 - Sweetcorn
 - Celery
 - Peppers
 - Avocado
- TOP TIP:** only use low fat salad dressing or mayonnaise

DAIRY PRODUCTS CONTAIN CALCIUM, VITAL FOR GROWING BONES AND TEETH!

WHY NOT TRY?

- Milk
 - Yoghurts and yoghurt drinks
 - Lassi
 - Fromage frais
 - Low fat rice pudding
- TOP TIP:** Semi-skimmed milk and low fat yoghurts are best!

SOME FOODS ARE HIGH IN FAT, SUGAR AND SALT (SO SWAP THEM FOR HEALTHIER OPTIONS)

HIGH IN FAT/ SUGAR/SALT:

- Chocolate biscuits
 - Cakes
 - Crisps
 - Sugary drinks
- ### HEALTHIER OPTION
- Plain biscuits, dried fruit, Small bunch of grapes
 - Currant buns, scones, fruit breads, malt loaf
 - Rice cakes, popcorn (unsalted and unsweetened)
 - Water, pure fruit juice

REMEMBER IT'S IMPORTANT TO DRINK PLENTY OF FLUIDS, ESPECIALLY WATER!