ST. ANNE'S C.E.(VC) PRIMARY SCHOOL

FOOD POLICY

'Together With God, Making Learning a Life Long Friend'

Approved:	02.10.2026
Review Date:	31.12.2028

We are a Church of England School and our policies are written with a commitment to our Christian Character, which is rooted in the Bible.

Start children off on the way they should go and even when they are old they will not turn from it (Proverbs 22:6)

Background:

Legislation applies to food provided in schools in England as follows:

- The Education Act 1996
- The School Standards and Framework Act 1998
- The Requirements for School Food Regulations 2014.
- Statutory Guidance: Allergy Safety in Schools (DfE, July 2026).
- Supporting Pupils with Medical Conditions at School.
- Food allergen management responsibilities.
- Benedict's Law

Statutory school food standards apply to local authority-maintained schools, including nurseries. The school food standards are to ensure that food provided to pupils in schools is nutritious and of high quality; to promote good nutritional health in all pupils; protect those who are nutritionally vulnerable and to promote good eating behaviour. The revised standards came into force on 1 January 2015. The regulations set out the requirements for school lunches provided to registered pupils, whether on school premises or not, and to any other person on the school premises.
The requirements also set out the requirements for food and drink other than lunch, provided to pupils before 6pm. This policy should be read alongside the school's Allergy Safety Policy and Medical Conditions Policy. The school will comply with the Department for Education's statutory guidance *Allergy Safety in Schools* (2026), ensuring appropriate arrangements are in place to support pupils with allergies and reduce the risk of allergic reactions.

Aims:

At St Anne's Primary School, we have always prided ourselves in providing the best education possible to our children and we work hard to ensure that we promote health awareness in all members of our school community.

Our aim is:

- To ensure that all aspects of food and drink in school promote the health and well-being of pupils, staff and visitors to our school;
- The school and its caterer meet the nutritional standards for school meals and 'non-school meal' food provided in school.
- To improve the health of pupils, staff and the whole school community by helping to influence eating habits through increasing knowledge and awareness of food issues including what constitutes a healthy diet.
- 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.
- To ensure food provision recognises and safely manages the medical, dietary, cultural, religious and allergy-related needs of all pupils and staff through effective risk assessment, communication and reasonable adjustments.
- To introduce and promote practices within the school to reinforce these aims and to remove or discourage practices that negate them.

Organisation-Curriculum

We regard healthy eating education as a whole-school issue, and we believe that opportunities to teach about the importance of living a healthy lifestyle occur throughout the curriculum.

Healthy eating and healthy lifestyle education forms an important part of our school's curriculum. The importance of balanced nutrition, exercise and healthy food choices is explicitly taught through the P.E., Science, D.T. and PHSE and can be included in our topics.

We have a gardening club, who grow their own fruit and vegetables.

All pupils have the opportunity to learn about safe food preparation and to learn about where food has come from. Pupils learn about the requirements for plant growth, the food chain and the components of a healthy diet through the Science curriculum. Pupils will also learn about food allergies, food safety, hygiene and the importance of respecting the dietary and medical needs of others.

Organisation- Foundation Stage and Key Stage 1

Pupils in EY and KS1 benefit from the free Fruit and Vegetables Scheme. Four- to six-year-old children in state funded primary schools throughout England are eligible to receive a free piece of fruit or vegetable every school day outside of their school lunch through the 'School Fruit and Vegetable Scheme (SFVS) administered by the Department of Health. These pupils are encouraged to eat their piece of fruit as part of their daily break time.

Organisation- Whole school

All children are encouraged to bring in a water bottle so they can have access to water throughout the day. Water fountains are also provided in the school for additional access to drinking water. Children are encouraged to drink water during the day: cordial is also permitted.

Chocolate, sweets, biscuits, crisps, and cakes are actively discouraged as everyday snacks in school or as part of lunch boxes. Chewing gum and fizzy drinks are not permitted on the school premises at any time or while the children are representing the school.

School staff encourage healthy packed lunches through guidance and communication with families. Where concerns arise, supportive discussions with parents/carers will be undertaken.

Parents are advised if their child is not eating well.

Birthdays, fundraisers and special events such a Christmas parties in class are times where food contributes to a sense of celebration and sharing. On these occasions foods other than fruit or vegetables may be offered or brought in to school, but the staff will remind the children that this is an "occasional" treat and not "every day food".

The school community is aware of the possibility of food allergies within the school population, particularly nut allergies. Parents or carers of children who are on special diets for medical or religious reasons, or who have allergies, meet with our First Aider/ Medical Conditions manager and are asked to provide as much information as possible about which foods are suitable or foods which must be avoided. This information is displayed in the staff room, classrooms and in the school kitchen and is shared with all staff.

Pupils are taught not to share packed lunches and parents are reminded about the need to avoid sending in packed lunches containing nuts. This is communicated through the newsletter.

Portion – no child is made to finish all the food that they are offered because we know that appetites vary from person to person. However, we do actively encourage the children to "try a little bit more" if they can to ensure that they are not hungry later on in the day.

Allergies

St Anne's Primary School is committed to providing a safe environment for pupils with food allergies. The school will maintain an Allergy Safety Policy in accordance with Department for Education statutory guidance. Individual Healthcare Plans will be implemented where required, staff will receive appropriate training, emergency

medication arrangements will be maintained, and allergy incidents and near misses will be reviewed to improve practice. The school will work closely with parents, healthcare professionals and the school catering provider to ensure pupils with allergies can access education safely and inclusively.

St Anne's has a designated senior member of staff responsible for oversight of allergy safety arrangements who is Mrs Tracey Brown.
Pupils identified as requiring allergy support will have an Individual Healthcare Plan developed in partnership with parents/carers and relevant healthcare professionals. These plans will be reviewed annually and whenever needs change.
All staff, including teaching staff, lunchtime supervisors, office staff, support staff and educational visit leaders, will receive appropriate allergy awareness and emergency response training.
Any allergy-related incident or near miss will be recorded, reviewed and used to improve future practice
The school and catering provider maintain systems for identifying, communicating and managing allergen risks associated with school meals.

School Meals Service

School meals at St Anne's are provided through a Service level Agreement with the Glen Group and the school works very closely with the cook and the kitchen staff on a daily basis. The catering provider will provide allergen information for menu items and work with school staff to support pupils with medically prescribed dietary requirements.

Every child in Reception, Year 1 and Year 2 in state-funded schools receive a free school lunch, an initiative which was started by the government in September 2014. However, children can still bring their own packed lunch to school if they wish.

School provides meal free of charge if the pupils and/or parents meets eligibility criteria set out within the Education Act 1996 and a request is received for free meals to be provided.

There are strict guide lines determining the meals that are available through the course of the week and these are in accordance with the School Food Standards (as currently amended and applicable). These standards aim to ensure that the food provided to pupils in school is nutritious and of high quality.

The weekly school lunch menu is emailed to parents each time a new one is produced and the menu is also displayed by the doors for Early Years and Key Stage 1 as their parents are more prevalent on the playground.

Children are encouraged to eat their main meal before eating any dessert so that they get a balanced diet.

Younger children ask permission before clearing away their tray, so that Lunchtime Supervisors can ensure that they are eating an appropriate amount of food.

No child is made to finish all the food that they are offered because we know that appetites vary from person to person. However, we do actively encourage the children to "try a little bit more" if they can to ensure that they are not hungry later on in the day.

School recycles its waste food.

Water for All

Water is freely available throughout the school day to all members of the school community. Every child has been encouraged to bring in a water bottle to store their water in. Children may drink their water at any time except during the 15-minute assembly. FS and KS1 children are also reminded to drink water at their snack time. There are several water coolers available in the school.

Forest Schools

Any food consumed within Forest School will be stored using correct hygiene procedures and children will be encouraged to practice good hygiene practice by ensuring their hands are clean before touching any food.

When food is to be cooked, the Forest School fire safety procedure will be followed at all times, this shall be done by the forest school practitioner. Children will only cook under close supervision with a ratio of 1:2. Children will learn safe practice around the fire with a recommended ratio of 1:4 at the fire pit. (This may increase for certain activities, such as toasting marshmallows.

It is important to maintain good hand hygiene; as such, the children will wash hands thoroughly before touching or consuming food. Wipes and antibacterial gel will be available in locations with no handwashing facilities.

All equipment used for eating will be washed after use and stored in a clean, sealed container.
Relevant Individual Healthcare Plans, allergy action plans and emergency medication arrangements will be available to staff leading Forest School sessions and educational visits- all this will be held on file in Forest school leader's bag. Epi pens, inhalers and any other medicines requires will be kept in the Forest school leader's bag.

When boiling water, the Kelly kettle will ONLY be handled by the forest school leader. There will be a no-go zone around the fire pit or Kelly kettle which only the forest school leader and up to 2 children may enter when invited.

Unused food will be disposed of appropriately at the end of the session and all utensils cleaned.

Roles and Responsibilities:

Headteacher/Deputy Headteacher: Responsible for implementation and monitoring of policy.

Governors: Monitor compliance with school food standards and allergy safety arrangements.

Allergy Lead: Oversees allergy procedures, training and incident review.

Catering Provider: Provides meals in accordance with School Food Standards and allergen management requirements.

Staff: Follow food safety and allergy procedures.

Parents: Provide accurate medical and dietary information.

Equal Opportunities:

A school lunch is provided for every child where requested, at charge to parents, unless meeting criteria for free school meals.
St Anne's Primary School is committed to equality of access to healthy food for all pupils. Reasonable adjustments will be made to meet medical, allergy-related, cultural, religious and dietary requirements.

Monitoring and evaluation:

Governors will monitor compliance with this policy through regular review of school food provision, pupil and parent feedback, allergy safety arrangements, training records and any food-related incidents. The policy will be reviewed annually or sooner where changes in legislation or guidance require this.