

	The Brakenhale School Policy	
---	---	---

Policy Title	Whole School Food Policy	Version No	1.00
Status	Non-statutory	Approved	16.12.08

Rationale	<p>This document is available to our entire school community via our web-site and it has also been made available in the school newsletter.</p> <p>To ensure that all aspects of food and nutrition at The Brakenhale School promote the health and wellbeing of students, staff and visitors to our school.</p> <p>This policy document was produced in consultation with the school community and this school actively supports healthy eating throughout the school day.</p>
Policy Statement	<p>Objectives (What Do We Want To Achieve?)</p> <p>A. Implement healthy reward and hospitality options</p> <p>B. Work with the school’s caterers to ensure that Government food standards are met</p> <p>C. Continue to drive healthy food awareness</p> <p>D. Encourage staff and students to drink healthy fluids by providing water coolers and a vending machine offering water and fruit juices; and supply water to students when taking GCSE and A level exams</p> <p>E. Continue to run an extra-curricular cookery club</p> <p>F. Ensure that all staff with responsibility for food have Basic Food Hygiene training</p> <p>Guidelines (How Are We Going To Meet Our Objectives?)</p> <p>A. Healthy Reward & Hospitality:</p> <ul style="list-style-type: none"> • Enrol the support of the school governors and school leadership team • Educate staff and students • Change our finance procedures so that staff can’t buy unhealthy options from school funds <p>B. Meet Food Standards:</p> <ul style="list-style-type: none"> • Hold monthly meetings with our caterers and ask them to report on our progress each month <p>C. Food Awareness:</p> <ul style="list-style-type: none"> • Run a food awareness week each year • Teaching of Healthy Lifestyles at KS3 & KS4 <p>D. Drink Healthy Fluids:</p> <ul style="list-style-type: none"> • Ensure we have a water cooler available to students through-out the school day • Install a vending machine that serves water and fruit juice • Provide bottled water to GCSE and A level exam students when they take their exams <p>E. Cookery Club</p> <ul style="list-style-type: none"> • Continue to run and tell students about the cookery club <p>F. Basic Food Hygiene</p> <ul style="list-style-type: none"> • Ensure all staff are trained as necessary <p>Monitoring and Evaluation (How Do We Know Our Objectives Are Being Met?)</p> <p>A. Healthy Reward & Hospitality:</p> <ul style="list-style-type: none"> • Staff will ensure that the healthy school reward system is used • Finance will ensure that the new finance procedures are followed

The Brakenhale School – Policy Document

	<p>B. Meet Food Standards:</p> <ul style="list-style-type: none"> • Our caterers will provide monthly reports <p>C. Food Awareness:</p> <ul style="list-style-type: none"> • We receive a certificate for running our Food Awareness Week • Students write evaluations of what they have learnt as part of their plenary after Healthy Lifestyles teaching <p>D. Drink Healthy Fluids:</p> <ul style="list-style-type: none"> • We will monitor the use of the vending machine each month <p>E. Cookery Club</p> <ul style="list-style-type: none"> • We will provide an update on the cookery club in our newsletter <p>F. Basic Food Hygiene</p> <ul style="list-style-type: none"> • Our health and safety file will include copies of the food hygiene certificates
--	---

Links to other policies			
Staff responsible	Jenny Abdou	Monitoring & Evaluation by	S&SW
School Group Responsible	SLT, Bursar, Facilities Manager	Governors Committee Responsible	S & SW
Date approved by S&SW	16.12.08	Review Date	January 2012
Date approved by FGB	26.01.09		