



Wimboldsley Primary School

'United in Achieving Excellence'

Food Policy

Food provided in schools

The current standards for school food in England were reviewed by the Department for Education in January 2015.

The DfE allocates the budgets for school food to local authorities.

Responsibility for the provision of school food lies with the local authority or directly with the school governors if the school meals budget has been delegated, (as is the case for all secondary schools and the majority of primary schools in England). This includes ensuring that planned food and drink provision meets the school food standards.

Departmental advice explaining how legislation applies to school food in England, and the role of local authorities and school governing bodies is available from the DfE website.

Local authorities, schools and governors

Various legislation, including the Education Acts of 1996, 1998, 2002 and 2006, and the School Standards and Framework Act 1998, outline the duties of school governors and local authorities in the provision of school food. In summary, the responsibility for the provision of school meals lies with local authorities or directly with schools if the local authority has delegated the school meals budget. This includes ensuring that the planned food provision meets the school food standards. In practice this involves deciding what dishes can be served, what ingredients to use, where water should be made available and setting any necessary snacking policies.

Departmental advice explaining how legislation applies to school food in England, and the role of local authorities and school governing bodies is available from the Department for Education website.

Ofsted

It is the responsibility of the governing body to ensure that the school meets its statutory obligations, including those related to school food. Ofsted school inspections focus on teaching quality, pupils' achievement, the quality of leadership and pupils' behaviour and safety. The inspection model is not primarily compliance based and inspectors are not required to specifically assess a school's adherence to the school food standards during their routine visits. If however, inspectors become aware of concerns, these can be taken into account as part of the inspection.

The Children's Food Trust

Formerly known as the School Food Trust, we started our work in 2005 and became a registered charity in 2006. They were tasked with helping schools to implement and maintain some of the world's toughest national standards for school food, and with tackling the issues involved with giving children a great experience at lunchtime.

Through ensuring a balanced diet in their early years and at school, together with better family cooking skills, lifestyle and food education, the Trust exists to help protect every child's right to eat better – and so, to do better. They provide specialist advice, training and support to anyone who provides food for children.

The standards for food provided in schools at times other than lunch

Since September 2007, food and drink provided at times other than lunch has been required to meet the food-based standards for all school food other than lunches

The food-based standards for all school food other than lunches apply to all food and drink provided by local authorities or school governing bodies to pupils on and off school premises, during an extended school day (up to 6pm).

- Breakfast clubs
- Mid-morning break services
- Tuck shops
- After school snacks and meals
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The standards

Food provided at times other than lunch must comply with the following standards:

More of these healthier items:

1. Fruit and vegetables must be provided in all school food outlets. These can include fresh, dried, frozen, canned and juiced varieties
2. Free, fresh drinking water should be provided at all times
3. Only healthier drinks are permitted throughout the school day. There are more details about permitted drinks [here](#).

Restricted or no longer allowed:

1. Confectionery such as chocolate bars, chocolate coated or flavoured biscuits, sweets and cereal bars must not be provided
2. Salt must not be provided at tables or service counters
3. Condiments such as ketchup and mayonnaise must only be available in sachets or individual portion of not more than 10g or 1 teaspoonful
4. Snacks such as crisps must not be provided. Nuts, seeds, vegetables and fruits with no added salt, sugar or fat are permitted
5. Cakes and biscuits must not be provided at times other than lunch
6. No more than two deep-fried food items such as chips and batter coated products can be provided in a single week across the school day
7. Starchy food cooked in fat or oil must not be provided more than three times a week across the school day
8. Meat products (manufactured or homemade) are divided into four groups. A meat product from each of the four groups may be provided no more than once per fortnight across the school day.

What will our children be eating?

At Wimboldsley Primary School we offer a breakfast club. The children are offered food within this provision. In our Reception classes and Key Stage One these children are offered a snack as part of their day, which is fruit or vegetables. Key Stage Two children can purchase snacks which consist of toast or fruit.

Since September 2007, schools have been required to comply with the new food-based standards for school food other than lunches. This means that cakes and biscuits can only be provided at lunch time, and can no longer be provided at other times of the day.

Policy reviewed September 2017

Appendix i

Taken from:

School Food Trust: A guide to introducing the Government's new food based standards for school food other than lunches

Examples of food and drinks meeting the new standards

Fruit and vegetable items

- Whole/pieces of fresh fruit e.g. banana, apple, pear, satsuma, grapes
- Fruit pots of sliced/chopped fresh fruit e.g. melon, berries, apple
- Canned fruit in natural juice e.g. peaches, pears, pineapple, mandarins
- Dried fruit without added fat, sugar or salt e.g. apricots, sultanas, raisins, dates
- Salad pots
- Crudités, vegetable sticks with dips
- Vegetable accompaniments: tomatoes (tinned or fresh), raw vegetables such as carrots, peppers, cucumber and celery
- No restrictions on the amount or type of fruit and vegetables served

Cold items

- Breakfast cereals with milk or yoghurt
- Yoghurt or fromage frais (plain or fruit)
- English muffins
- Plain currant/raisin bread
- Sandwiches
- Bagels with fillings
- Baguettes with fillings
- Filled pitta bread or rolls
- Wraps e.g. Mexican bean
- Pasta salads
- Fillings/toppings: cheese, hard boiled egg, peanut butter, houmous, tahini, sliced meat, bacon, meat or fish paste, tinned fish
- Combinations of nuts and seeds without added fat, sugar or salt

Hot items

- Porridge
- Toast, bread rolls with spread, jam, marmalade, peanut butter
- Toasted bagels, crumpets
- Toasted sandwiches
- Bacon sandwiches
- Warm pitta bread with filling
- Paninis
- Tortillas, fajita, burrito, quesadillas, enchiladas
- Toast with baked beans, cheese, eggs (boiled, scrambled or poached)
- Omelette
- Pizza slice with toppings e.g. vegetables, cheese
- Slice of quiche
- Jacket potato with toppings e.g. cheese, coleslaw, baked beans, tuna
- Bowls of noodles with vegetables and/or meat
- Vegetable pasties

- Fishcakes
- Soup

Drinks

- Plain water (still or sparkling)
- Skimmed or semi-skimmed milk*
- Fruit juice or vegetable juice
- Plain yoghurt drinks
- Plain soya, rice or oat drinks enriched with calcium
- Combination drinks: water (still or sparkling) combined with fruit or vegetable juice.
Examples: fruit and/or vegetable smoothies: pureed fresh fruit and vegetables
- Milk (skimmed or semi-skimmed) and/or plain yoghurt combined with fruit or vegetable juice. Examples: Dairy-based smoothies, pureed fruit with plain yoghurt
- Plain soya, rice or oat drinks enriched with calcium combined with fruit or vegetable juice
- Tea or coffee

*Whole milk may be provided to pupils until the end of the school year in which they reach five years of age

Appendix ii

An example of the food provided outside lunch at Wimboldsley Primary School:

Breakfast club	Reception 'Mid Morning'	Key Stage Two 'Mid Morning'
	<i>Fruit from the free fruit scheme is offered in the afternoon</i>	
Selection of sugar free cereals e.g. Rice Krispies, Weetabix, Corn Flakes Toast with spread and jam Fruit juice Water	Toast and fruit Water Milk	Toast and fruit Water Milk Sugar free juice