



The Clifton Centre

Key Stage 4 Pupils PRU

February 2017

The Clifton Centre School Food Policy

Document history and version control	
Version number:	1
Last amendment:	
Reviewed by:	A Johnston
Date revised:	8 th February 2017
Review date:	February 2018

The Clifton Centre Food Policy

This policy has been produced through consultation with all stakeholders. It promotes the Centre's Mission statement and the key outcomes of 'Every Child Matters'.

Aims

1. To ensure that all aspects of food and nutrition in school promote health and wellbeing of students, staff and visitors to our centre.
2. To provide a consistent and up to date programme of cross curricular nutrition education that enables students to make informed choices.
3. To ensure that nutritional standards are implemented by providing a choice of meals daily that are appropriate to local needs by involving students and parents in all decision making.
4. To contribute to family and community health and wellbeing.
5. To ensure that the School Food Policy contributes to the school's National School Food Plan.

Objectives

1. For the Leadership Team to oversee all aspects of food/drink in the (school) Centre.
2. To provide appropriate nutritional advice through the taught curriculum and to ensure the information in different subject areas is consistent and up to date.
3. To ensure food/drink provision in school reflects the ethical, cultural and medical needs of staff and students and meets the School Food Plan standards.
4. To promote a welcoming eating environment.
5. To provide easy access to free, clean and palatable drinking water throughout the day for staff, students and visitors.
6. To work with students on suitable food options to serve at Breakfast Club, morning break time and Lunchtime and to reinforce the importance of having a healthy breakfast and its effects on concentration and behaviour.
7. To provide consistent messages in the (school) Centre about food/drink both within and outside the taught curriculum to allow informed choices and develop healthy lifestyles, e.g. discourage the use of sweets as a reward.
8. To provide appropriate training for staff on healthy eating, the food standards, curriculum development and food hygiene.
9. To recognise that some of our students require special diets and ensure that information is requested regularly and is provided for teachers and other staff.
10. To work with partner agencies and ensure we have a Food Champion as part of the team to promote healthier eating and drinking.

Monitoring and evaluation

The school will monitor performance against the objectives through:

- The School Food Champion who will submit a summary report on progress towards achieving the objectives annually.
- School Council feedback.
- The Data available on the uptake of meals and any concerns to referred to form tutors.

The School Meals

The Food that we prepare here at The Clifton Centre follows very strict guidelines. Quality counts at all times and what is available is changed to suit our students. We are proud to say we offer the very best choice to our students and staff. The food is tasty and well made. We use reputable suppliers to ensure quality and full traceability and source foods as locally as possible.

Our number one priority is the students and giving them the best food options that we can. This is reflected in the number of students enjoying the food we serve.

Most days we have every student on site eating in our canteen!

As part of the Centre's Vocational BTEC course in Hospitality & Catering, the students work in the kitchen helping to prepare the foods and develop dishes of their own. These are often served as part of the break or lunchtime menu. What could be better than obtaining these valuable skills than in a live working environment?

We start our day as soon as the students arrive at 8.30am with The Breakfast Club. We offer low sugar fruit juices, fresh fruit, toast with a selection of spreads (including locally produced Salford Honey).

At morning break we offer low sugar fruit juices, toast with a selection of spreads, potato cakes, crumpets and fresh fruit.

For lunch students have a choice of a hot meal available from a daily menu including a selection of sandwiches on a choice of breads including pannini and barm cakes.

A salad bowl is available daily.

Selection of fresh fruit is always available including fresh homemade smoothies.