

**CATERING POLICY**

 **Including the Early Years Foundation Stage**

**[This policy forms one of a suite of policies at Walthamstow Hall for safeguarding children]**

**General Statement**

Active, growing children and young people require plenty of wholesome food and regular meals. At Walthamstow Hall, we believe that we can offer something that will satisfy everyone. We support ethical buying, and we use locally grown, environmentally sustainable food wherever possible. We use as much fresh food as possible, with our menus linked to seasonal produce. We work with our suppliers to make as much use as appropriate of organic, natural food products and fair trade produce and to eliminate potentially harmful food additives. We ensure that our suppliers are committed to providing best quality and value, with the highest standards of accredited health and safety. We expect them to have procedures covering full traceability of source through the supply chain, with comprehensive food labelling, applying information on both allergens and nutritional data.

**Food Councils**

In the Junior School the School Council, made up of pupil representatives, discuss food related matters and meet with the Head of the Junior School twice a term.

In the Senior School there is a dedicated Food Council with representatives from every year on it. They meet with the Deputy Heads every half term to discuss matters such as menus and new dishes and to provide feedback to the catering team.

**Morning Snacks in the Junior School**

In the Junior School a morning snack is provided for all the girls. The Early Years Foundation Stage and Pre-Prep (Year 1 and Year 2) are also provided with a drink of milk or water. Girls in the Early Years Foundation stage are provided with fruit on a daily basis in addition to the snack.

**Lunch at Walthamstow Hall**

Lunch is the main meal of the day and it is cafeteria style. The lunch break is 1hr.20min in length in the Senior School and 1hr.10min in the Junior School (1hr.20mins in the Pre-Prep). This is because at Walthamstow Hall we believe that it is very important to allow sufficient time in the middle of the day for pupils to eat, to relax and to participate in the large number of lunch-time clubs and activities. Pupils in the Senior School may opt to bring in packed lunches which they eat in a designated supervised room or to eat lunch in the Dining Hall. All pupils in the Junior School, from Reception upwards, have school lunch. Girls at the Nursery School may opt to stay for lunch,

**Late Study and Wrap Around Care**

In the Junior School breakfast is now available and a hot meal is provided for those pupils who make use of Wrap Around care.

In the Senior School a snack is provided in the Dining Hall for pupils staying for Late Study, Twilight lessons or other after-school activities.

**Drinking Water**

Fresh drinking water is widely available and accessible at all times throughout the school. There are drinking fountains in key areas, for example, in Salmon Wing, Erasmus and the Hub and at the Junior School. Bottled water may be brought into school and is allowed in classrooms and exam rooms.

**Menus**

We offer a wide choice between hot and cold food, with plenty of fresh fruit and vegetables and salads. Weekly menus are displayed in public areas in both the Junior and Senior School and are available to view on our website. We offer our pupils a widely varied, healthy and tasty diet. We also attempt to cater for all tastes and preferences, including vegetarian.

Any parent who is worried about the quality of the food is always welcome to come and discuss it with the Deputy Heads, the Bursar and/or the Catering Manager.

**Special Diets**

We operate a nut-free policy at Walthamstow Hall. Parents of children who have allergies to any food product, or who have special dietary requirements, are asked to make this clear in the medical questionnaire which they complete when their child enters the School. They should inform the School at once if their daughter subsequently develops an intolerance of any food. The School Nurse and the Catering Manager are happy to see any parent who has concerns about their daughter’s medical condition, and to devise a special menu, where practically possible. Allergen information is displayed for all foods in the dining halls.

**Learning about Food**

* In the Junior and Senior Schools we devote time in both PSHEE and Biology lessons to ensuring that pupils understand why a healthy diet is so important.
* In the Junior School cooking is taught as part of the DT curriculum and in the Senior School, Food Technology is a compulsory element of the Year 7 curriculum.
* Upper Sixth students have a number of PSHEE sessions on cooking for students to prepare them for university life

This policy has regard to the guidance issued by the Secretary of State.

***Walthamstow Hall policies are approved, ratified and reviewed regularly by the Governing Body in the light of statutory requirements.***

Reviewed June 2018

Next review June 2019

Signed: ……………………………………………………. Date: ……………………………

 Mrs J Adams

 Chair of Governors