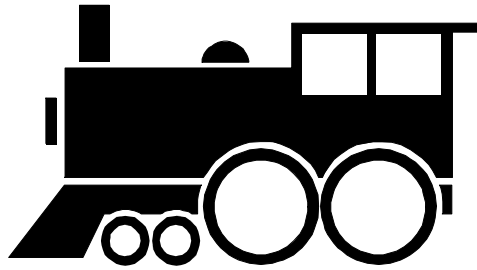


Maidstone County Infant School



Whole School Food Policy

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Food in schools is an area of study for Science in Year 2 and for D&T in Year 1. It is also a basic requirement of life that can influence behaviour, attendance and well-being.

Aims

To ensure that all aspects of food and drink in school promote the health and wellbeing of pupils, staff and visitors to the school.

National Curriculum

In Year 2 we study the Science unit 2A "Health and Growth". In Year 1 we study the Design and Technology unit 1C "Eat more Fruit and Vegetables"

Pupils' Activities and Experience

It is important that children are receiving the same messages whenever they use food in school i.e. no food is bad food and that a balanced diet will give us all the nutrients we need to lead a healthy life. This has to be a way of life not just a one off activity. All children at Maidstone have daily fruit or vegetables from the Government scheme. They also have access to clean, fresh water and are given opportunities throughout the day to have a drink e.g. with their fruit, after playtimes and lunchtimes and after exercise.

Records of Work and Assessment

When food in school is undertaken as part of National Curriculum work then it is assessed and recorded in line with curriculum policies.

Cross Curricular

Food in school work is statutorily required in Science and Design and Technology (see above). It can also be used in most other subjects e.g. Literacy "Bear and Picnic Lunch" , History and Geography - food in other cultures, Maths - weighing. Science - effects of heat

Evaluation

Science and Design and Technology coordinators will monitor national Curriculum work on food in schools as part of the rolling programme

Class Management

As already stated food in school can be used in many different ways and the classroom organisation will reflect this.

Safety

Rachelle Jones, Sue Calais and Andrea Berry currently hold a food hygiene certificate. It is hoped that all staff will have training for basic knowledge of food hygiene. All food in school must follow code of conduct for food hygiene. There are also safety issues when using cooker, microwave or sharp knives. All staff should be aware of children with food allergies.

Resources

- a) a mobile cooker is kept centrally in the photocopy room
- b) there is a microwave in the staff room
- c) a fixed cooker in the Nursery classroom
- d) bowls, scales, spoons etc. are kept in the cupboard outside class L
- e) other utensils may be borrowed from the staff room/nursery

ICT

Computers can be used for generating recipe ideas and for evaluating their work. Cameras can also be used for assessment.

Inclusion

Work with food should be accessible to all pupils.

Appendix

- Wash and dry hands thoroughly after going to the toilet and before handling food.
- Use blue plasters for covering cuts and grazes
- Clean and disinfect surfaces before and after preparing food
- Keep utensils clean
- All food prepared in school must be eaten within 2 hours
- Long hair should be tied back