

# LITTLE LONDON COMMUNITY PRIMARY

## NUTRITIONAL STANDARDS POLICY

  
12/03/18



Adopted by Little London Community Primary  
School Governing Body on

To be reviewed by Governors in  
March 2019

**NUTRITIONAL STANDARDS POLICY**  
**FOOD AND HEALTH**

- The National Nutritional Standards for School Lunches (England) Regulations were published in 2000 and became compulsory from 1 April 2001
- Under these regulations the governing body are responsible for ensuring that the national nutritional guidelines are met by the catering provider
- The contact officer for this report is:

Nicola Wakeling on 01670 533483

**Action Required**

***Headteachers and Governing Bodies are asked to:***

- 1. Work towards the acceptance and endorsement of the policy***
- 2. Confirm that they have adopted this or their own policy regarding food and health***
- 3. Establish the organisational structure and arrangements to oversee the policy***

## **Food and Health Policy**

The Governing Body of every high, middle and first school that provide school meals, must ensure that any lunches provided meet with the standards prescribed in the Nutritional Standards for School Lunches (England) Regulations 2000. Guidance is available from [www.dfes.gov.uk/schoollunches](http://www.dfes.gov.uk/schoollunches) and [www.legislation.hmso.gov.uk](http://www.legislation.hmso.gov.uk). See also the government's Healthy Schools Programme, [www.wiredforhealth.gov.uk](http://www.wiredforhealth.gov.uk)

### **Rationale**

The educational mission is to improve the health of the entire community by teaching students and families' ways to establish and maintain life-long healthy and environmentally sustainable eating habits. The Governing Body will ensure that food in the school and advice given to pupils promote a healthy lifestyle.

### **Aims**

- To ensure that pupils receive a nutritious diet at school and that all pupils have access to safe, appetising food and a supply of drinking water during the school day
- To ensure that caterers comply with the Nutritional Standards for School Lunches (England) Regulations 2000
- To improve the health of pupils, staff and families by increasing awareness of food issues including what constitutes a healthy diet
- To ensure that food provision reflects any ethical and medical requirements of pupils and staff
- To ensure that the provision and consumption of food is an enjoyable and safe experience
- To promote and raise awareness of environmentally sustainable food production methods
- To create a whole school approach to food and health

### **Objectives**

To work towards the acceptance, endorsement and implementation of this policy by all stakeholders in all aspects of school life.

**Statutory Roles and Responsibilities** of the LEA, Headteacher, other staff and Governors.

The LEA will –

- Monitor schools' compliance with the Nutritional Standards for School Lunches (England) Regulations 2000 and their success in achieving the aims of this policy.

The **Headteacher** will ensure that –

- Guidance is made available for staff based on the Nutritional Standards for School Lunches (England) Regulations 2000
- Providers of lunches conform to the Regulations
- The agreed standard for free school meals are implemented
- Content, cost and provision are monitored
- Special dietary needs of children and staff are catered for

The **staff** are expected to promote healthy eating in accordance with school guidance.

The **governing body** will –

- Ensure that any catering contract or SLA that it lets meets the requirements of this policy, including the requirement for the contractor to provide information to enable it to be monitored effectively
- Ensure that lunches meet with the standards prescribed in the Nutritional Standards for School Lunches (England) Regulations 2000
- Establish standards for school meals (including free school meals) and monitor their content, cost and provision

### **Methods**

- Establish the organisational structure and arrangements to oversee the policy through a whole school approach
- Integrating the aims of the policy into the curriculum in order to increase understanding
- Encourage a healthy lifestyle throughout the day taking into account all meal and break times
- Creating a pleasant and safe environment in which to enjoy appetising, nutritious and environmentally sustainable food
- Encourage caterers to use environmentally sustainable food and where possible support the local economy
- Through the catering specification eliminate unnecessary and potentially harmful food additives including genetically modified foods
- Ensure that the providers of food services have trained personnel, quality systems and internal / external inspection programmes

### **Arrangements for Monitoring and Evaluation**

- The Governing Body will receive termly reports from the Headteacher on the extent to which the catering providers conform to the regulations in terms of content, cost and provision, and the number of pupils receiving free school meals
- Surveys of pupils will be undertaken, for all catering providers, at regular intervals and reported to the Governing Body, to establish whether pupils are satisfied with the quality of meals offered

- Ensure the providers of the service monitor and evaluate the service provision and provide the school with documentary evidence to this effect, highlighting any actions taken where necessary