

Food Smart Accreditation

Food Provision –

- All meals & snacks comply with School Food Standards and catering staff are fully trained on what they are
- Food is freshly prepared daily, with at least 50% from fresh ingredients
- Food provenance and seasonal produce is promoted and used accordingly
- Portion sizes are relevant to student developmental stages
- All dietary, cultural and ethical requirements are catered for
- Ingredients used are –
Not genetically modified
Do not contain additives/artificial trans fats
- Meat, Eggs & Fish are sourced from suppliers who meet-
UK Welfare Standards
Marine Conservation Society 'Fish to Avoid'
Lion Quality Code of Practice

Leadership –

- Healthy eating & sustainable food are part of a whole school ethos and form part of the school development plan
- Drinking water is freely available, with reusable bottles strongly encouraged or provided
- Students have a say in the food provided
- Appropriate systems are in place to reduce queues and any stigmatisation of Free School Meals, including payment methods
- Mealtimes are treated as an important and essential part of the school day, with a safe, clean and calm dining experience
- School provisions are in place to promote healthy eating and meal take up is monitored to increase over time, inc Free School Meals, Breakfast Club etc.
- The school is committed to having a trained lead member of staff to ensure the delivery food and nutrition education
E.g. Food Hygiene
Practical Teaching Skills
Food & Nutrition Knowledge

Education –

- Hands on food experiences/cooking takes place at least twice a term and is linked across the curriculum and beyond
- Food & personal hygiene are part of food sessions
- All students have the opportunity to grow their own food
- Ingredients are provided to ensure Pupil Premium students can access activities and learning
- Poor diet & the associated risks such as obesity & tooth decay are included as part of food education
- Principles of planning & preparing a range of everyday healthy meals including budgeting, are part of food sessions
- Learning progresses across Key Stages to enable students to develop and become competent in a range of techniques –
E.g. Selecting & Preparing Ingredients
Use of Different Kitchen Equipment
Use & Experience of Different Heat Sources

Community –

- Mealtimes are promoted as a sociable experience, where parents/local community/local suppliers and staff are invited/encouraged to eat together with students
- Parents/carers have the opportunity to taste and comment on the meals being offered on a regular basis
- Parents are supported to encourage healthy lunch box choices
- All students have the opportunity to visit local food providers/sources to understand provenance
- School promotes healthy eating at home through signposting & guidance for parents/carers
- Efforts are made to encourage family cooking and growing through practical experiences

Food Smart Ambassador

Food Provision –

- Locally sourced produce (within 100 miles) is featured
- Ingredients grown on school premises are used in main meals in consultation with students
- At least 75% of meals are prepared from fresh ingredients
- Menus are inclusive of all preferences and dietary requirements
- Meat free days & plant based meals are featured as part of an inclusive menu
- Caterers are regularly part of the wider school community –
Parents Evenings & Tasting Sessions
Practical Teaching Sessions
Student Engagement & Feedback
Food Careers Talks

Leadership –

- Leadership and governors are part of the whole school food policy which is shared with all stakeholders
- An annual food themed event which includes partners, governors, parents and the local community is organised jointly with students
- Facilities are in place to monitor, manage and reduce food waste
- Training and support are made available to additional and support staff to ensure quality food teaching takes place
E.g. Food Hygiene
Practical Teaching Skills
Food & Nutrition Knowledge

Education –

- Students are responsible for the food grown to ensure best practices and a maintenance schedule
- Hands on food experiences/cooking activities take place at least once a month and include the food grown by students to further understand seasonal/local/organic ingredients and builds skills and knowledge progressively
- Healthy diets including nutritional content & calories are related to practical sessions

Community –

- Best practice, learning opportunities and knowledge is shared with other schools
- Home grown produce is actively encouraged and supported outside of school
- Links are maintained throughout the year by students with local providers and sources as part of meaningful ongoing learning
- School & local chefs are invited as guest teachers to enhance skills & knowledge
- Healthy eating is promoted at public events and activities in terms of food provision