

TDAP014F

NUTRITIONAL STANDARDS POLICY

Requisite: DfE guidance			Responsible Committee: Finance and Premises		
Vers.	Approval Date	Committee	Head	Chair	Next Review Date
A	16/06/2011	Student Support			September 2013
D	26/02/2018	Finance and Premises		Lisa Garrett	February 2021
E	26/04/2021	Finance and Premises		John Walker	February 2024
F	30/01/2024	Audit, Finance and Premises		John Walker	February 2027

• Rationale

Appropriate staff and catering contractors were consulted about this policy and its relevance to catering for students and the contents of the schemes of work for PSHE, citizenship, food and nutrition, and science.

Relationship to other policies

Improving and sustaining good nutritional standards is included where appropriate in all curriculum policies, health and safety, and the home-school agreement.

• Purpose

The aims of the school include students being guided to lead active and healthy lives. We believe that healthy children are best able to take full advantage of the educational opportunities that the school provides. The governing board will ensure that food provided in the school and advice given to students both promote a healthy lifestyle.

• Procedures

The Academy does not have to conform to legislation relating to nutritional standards as Statutory school food standards only apply to local authority maintained schools, academies that opened prior to 2010 and academies and free schools in England entering into a funding agreement from June 2014. However, to aim for best practice the Head Teacher will ensure that:

- Guidance from “DfE School Food in England, July 2016” is consulted regarding the following legislation

Sections 512, 512ZA, 512ZB, 512A and 533 of the Education Act 1996, as amended
Section 114A of the School Standards and Framework Act 1998
2014 No. 1603 Education, England The requirements for School Food Regulations 2014

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- Guidance is available based on The Education (Nutritional Standards and Requirements for School Food) Regulations 2007, amended 2008 and 2011 and the above regulations.
- Guidance in School Food in England – Advice for Governing Bodies, March 2019
- External providers of lunches seek to conform to the Regulations.
- The agreed standards for free school meals are implemented.
- Content, cost, and provision are monitored.
- Special dietary needs of children and staff are catered for [*vegetarian, Halal, Kosher, etc.*].

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

Food served in some schools and academies in England must meet the school food standards so that children have healthy, balanced diets.

The school food standards apply to all maintained schools, and academies that were founded before 2010 and after June 2014. They must provide:

- high-quality meat, poultry or oily fish
- fruit and vegetables
- bread, other cereals and potatoes

There can't be:

- drinks with added sugar, crisps, chocolate or sweets in school meals and vending machines
- more than 2 portions of deep-fried, battered or breaded food a week

The governing board will:

- Endeavour to meet with the standards prescribed as above.
- Establish appropriate standards for free school meals and monitor their content, cost, and provision.

The School Food Regulations do not apply to food provided:

- at parties or celebrations to mark religious or cultural occasions
- at fund-raising events
- as rewards for achievement, good behaviour or effort
- for use in teaching food preparation and cookery skills, including where the food prepared is served to students as part of a school lunch
- on an occasional basis by parents or students

- **Managing Food Allergies and Intolerances**

Food allergies or intolerances must be taken seriously. Schools and caterers should work closely with parents to support children with medically-verified allergies or intolerances. The Food Information Regulations 2014 and the EU Food Information for Consumers Regulation

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(1169/2011)4 requires food businesses to provide allergy information for unpackaged foods from 13 December 2014. This should continue to be followed after Brexit until a UK law is introduced to replace this,

The 14 allergens which must be declared are recognised, across Europe, as the most common ingredients or processing aids causing food allergies and intolerances. If there is a food product that contains or uses an ingredient or processing aid (such as enzymes added to make cheese or wheat flour used to roll out dough made from rye flour) derived from one of the substances or products listed here, it will need to be declared by the FBO to the consumer. These allergens are:

1. Cereals containing gluten namely wheat (including specific varieties like spelt and Khorasan), rye, barley, oats and their hybridised strains and products thereof
2. Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish)
3. Egg and products thereof
4. Fish and products thereof
5. Peanut and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
13. Lupin and products thereof
14. Molluscs and products thereof (for example clams, oysters, scallops, snails and squid)

Schools are under a legal obligation to support students with medical conditions therefore it is important that children with food allergies and intolerances can eat a school lunch and continue to eat with friends as much as possible.

Menus must be clearly labelled if the dish contains allergens. If changes are made to menus or food products are substituted, school caterers must continue to meet any special dietary needs. Caterers should

- check any product changes with food suppliers
- read labels and product information before using them
- use the [Food Standards Agency's allergen matrix](#) to list the ingredients in all meals
- ensure allergen ingredients remain identifiable
- offer alternative dishes for children with allergies or intolerances

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The caterer should be aware of the Food Standards Agency [guidance for food businesses](#) to help with this.

The school should have appropriately trained staff to deal with allergic reactions including anaphylactic shock.

This policy should link with the TDA policy for Students with Specific Medical Needs.

• Revision Notes

Rev A	original
Rev B	amendment to new policy and review: Considered: Student Support Committee 16/10/2013 Ratification: Full Governing Body 20/11/2013
Rev C	not implemented
Rev D	considered and agreed by Finance and Premises Committee on 26/02/2018
Rev E	considered and agreed by Finance and Premises Committee on 26/04/2021
Rev F	Considered and agreed by Finance and Premises Committee January 2024

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Appendix I

The Governing Board's legal responsibility for safeguarding the welfare of children goes beyond basic child protection procedures. The duty is now to ensure that safeguarding permeates all activity and functions. This policy therefore complements and supports a range of other policies

- Complaints
- Safeguarding Children and Young people
- Behaviour
- Anti-Bullying
- Lettings and Use of Premises
- Special Educational Needs
- School trips
- Curriculum
- Children in Care
- Health and Safety
- Sex and Relationships Education
- Security
- Equality Diversity and Community Cohesion
- Students with Medical Needs
- Internet Access and Use
- Use of ICT and Website
- Young Carers
- Privacy, Confidentiality, Information Sharing and Data
- Whistle blowing

The above list is not exhaustive but when undertaking development or planning of any kind the school will consider safeguarding matters.