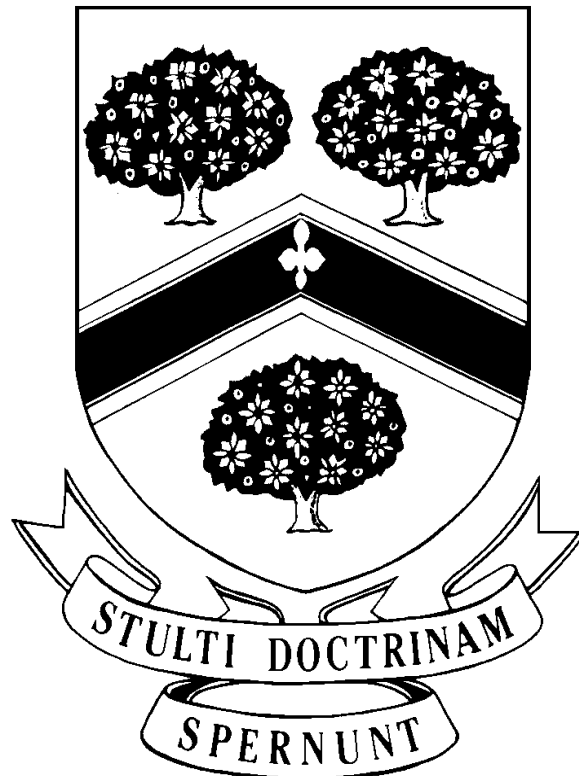


THORNTON GRAMMAR SCHOOL

**A SPECIALIST SPORTS, SCIENCE & APPLIED LEARNING
TRUST SCHOOL**



FOUNDED 1673

POLICY FOR WHOLE SCHOOL FOOD

REVIEWED: DECEMBER 2005

WHOLE SCHOOL FOOD POLICY

INTRODUCTION

Thornton Grammar School aims to give pupils consistent messages about all aspects of health to help them understand the impact of particular choices and encourage them to take responsibility for the choices they make.

This policy complements the school's PHCSE policy.

RATIONALE

Thornton Grammar School has 'Healthy Schools' status. (This is due for renewal in 2006). It is important that we work together to promote all aspects of health awareness in all members of the school community. Through effective leadership, the school ethos and curriculum, Thornton Grammar School aims to bring together all the elements which support Healthy Eating and essentially a Healthy Lifestyle.

AIMS

- To promote the health and wellbeing of all members of the school community.
- To highlight principles of and reasons for healthy eating and healthy lifestyle.
- To empower the school community to make appropriate food and lifestyle choices.
- To make a range of healthy food and drink options available in school

OBJECTIVES

- Review curriculum – Food Technology / PSHCE / PE and Tutorial to ensure information relating to food and nutrition in different subject areas is consistent and up-to-date.
- Work more closely with the canteen re provision of healthy options.
- To monitor the quality and nutrition of school meals
- Healthy eating promoted in school generally
- Improve the dining room environment and thus the social experience of lunchtime.
- Reduce the availability of high sugar, high fat, high salt products in vending machines.
- Reduce the availability of high sugar, high fat, high salt products in the tuck shop.
- To investigate cost of facilities for students to have access to (chilled) water throughout the day.
- To make healthy choices competitively priced.
- After school cookery club features more healthy options, open to wider range students.

ACTION TO BE TAKEN

Audit of food provision via curriculum and dining room carried out June 2005.

- Curriculum: Food Technology reviewed schemes of work July 2005 - more emphasis on nutrition and healthy eating. Also covered in Science and PSHCE at KS3.
- School council and canteen to meet to look at viability of healthy options. Area manager attended meeting in June. New 'Traffic Light' menu in place from Scholarest Sept 2005.
- Representative from Governing Body in place to take responsibility for quality and nutritional value of food provision in school.
- Student bulletin, corridor screens used to give information, news about new menus in canteen.
- Look at funding of competitions.
- Short-term, investigate possibility of 'facelift' to improve surroundings. Long-term, refurbishment or new canteen facilities. P Crabtree to see J McGinnis re funding
- Vending - Promote alternative healthier products including drinks
- Tuck shop: trial healthier options
- Chilled water – research cost of water fountains / sponsorship by companies.
- Pricing – canteen management investigating sourcing of produce / products.
- Focus on healthy options, JUE to investigate funding of ingredients to attract wider range of students.

MONITORING AND EVALUATION

- Curriculum: Review annually
- Working together: canteen and school council meet regularly to review progress
- Annual report of provision
- Monitor pupil opinion via school council
- Review sources of funding and conditions in canteen annually
- Vending - monitor sales and percentage use
- Tuck shop – monitor sales
- Review provision annually.
- Review pricing.
- Monitor take-up and cost of ingredients.

Policy Name: POLFOOD.DOC
Person Responsible: CET/CLW
Date Ratified: December 2005