



Catering Policy

This policy applies to all pupils and staff of Abbot's Hill, including EYFS.

The catering team is led by our Head Chef, who is supported by assistant chefs and a team of catering assistants in the main kitchen, and a dedicated chef liaising with the Nursery team. The catering department is managed by the Domestic Bursar who works closely with the catering team to ensure we provide school meals to a good standard.

We comply with the Government School Food standards for school food, which were revised in July 2014 and rolled out in January 2015. <http://www.schoolfoodplan.com/actions/school-food-standards/> these school food standards are intended to help children develop healthy eating habits and ensure that they get the energy and nutrition they need across the whole school day.

We strive to cook food that looks good and tastes delicious; to talk to children about what is on offer and recommend dishes; and to serve the food in a pleasant environment where they can eat with their friends.

We comply with the EU law which came into effect in December 2014 which has listed 14 allergens that need to be identified if they are used as ingredients in a dish.

<https://www.food.gov.uk/sites/default/files/top-allergy-types.pdf> if you require any allergy advice please contact the Domestic Bursar who will be pleased to assist you.

We have a Food Hygiene Policy in place to ensure that food offered to children and staff is safe to eat and of a quality that parents would expect. All catering staff receive Food Safety training.

Children may not bring food or snacks into school at any time. However, in exceptional circumstances, this may be allowed after discussion and approval from the Headmistress.

Principles

- Fresh food is sourced locally where possible. We use a reputable local butcher, local fruiterers, local baker and a local fishmonger who all deliver on a daily basis.
- We use fresh ingredients as much as possible.
- Children are encouraged to eat fresh fruit and vegetables at lunchtime, and fresh fruit is available at morning and afternoon breaks.
- The use of salt is kept to an absolute minimum.
- Chips and deep fried food are generally served no more than once a week.
- Low-key monitoring of the children's choices and general eating habits is carried out discreetly by the catering team during daily service. Guidance is given to the younger children in particular to encourage healthy eating.
- We welcome feedback from children and staff on the food service, and we will respond to this feedback in a positive fashion.
- Parents may view the weekly menu on the school's website.
- Once a half term a different set of Prep Parents are invited to join their daughter/s for lunch in the Dining Room. This arranged by the Head of Prep. The school council gives pupils the opportunity to give feedback on school catering and discuss any issues.
- Fresh drinking water is available at various locations around the school site.

Issue Date: November 2017

Review Date: November 2020 or earlier if major change requires

Elizabeth Thomas .

Elizabeth Thomas

Headmistress

Appendix: Summary of services provided

Breakfast Service 7.40am – 8.15am	Mid-Morning Break	Lunch Service	Afternoon break
A breakfast is available for pupils in Year 3 and above in the dining room every day, without the need to pre-book. Pupils from Year 2 and below can have breakfast of toast and cereal in The Hollies.		Menus are generally planned half-termly to provide a varied and well-balanced choice	
Daily Menu - Typically this may comprise of:			
Grilled bacon Grilled tomatoes Mushrooms Baked beans Poached or scrambled eggs Toast Petit pains Crumpets Breakfast muffins Fruit juice Tea and coffee Selection of cereals/Porridge Fresh fruit Yoghurts	Filled rolls Fresh fruit Hot chocolate or tea Fresh fruit juice	MONDAY- Spaghetti Bolognese/Lasagne/Shepherd's pie/Chilli con Carne TUESDAY- Pizza/sausages/meatballs WEDNESDAY- Chicken pie/Sweet & sour chicken/Chicken curry THURSDAY- Roast dinner FRIDAY-Fish & Chips Also available daily: a vegetarian choice, home-made soup, at least two vegetables, pasta, jacket potatoes, salad bar, home-made bread, fresh fruit, and a choice of cakes or dessert.	Fresh fruit and juice is provided for afternoon break for Prep School children and at 4.30pm for the senior students who are attending prep or after-school activities.
		Packed lunches As required for school trips, these include a filled roll, biscuit, crisps, apple and bottle of water	