



Danesmead, Fulford Cross, YORK YO10 4PB  
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## Food and Drink Policy

### Our Ethos

We are a Steiner Waldorf school, guided by anthroposophical nutrition. We value high quality, seasonal, vegetarian food, fairly traded where possible. We value a deliberate eating culture promoting home-cooking and the enjoyment of sharing meals together for everyone in an harmonious eating environment.

### General Principles

We care for and educate our children by giving them a sense of well-being through good food and relationships. We celebrate food and give time for meals, as part of our nourishing and cherishing every person.

We promote children being involved with growing food, through gardening lessons, as well as the preparation and enjoyment of food in parent and child groups, kindergarten and in the classes.

We provide a cafe for the community, where families are invited to be involved with food and different cultural food is valued.

We value the regular making of bread, connecting us with peoples all over the world doing the same.

### Aims/Purpose

1. Providing good quality food, prepared with care, love and gratitude,
2. To consider the needs of children with allergies and special dietary requirements, in relation with their parents,
3. To care for our cafe and kindergartens, where food is prepared and enjoyed, paying due attention to creating an inviting place to eat, managing food safety, in particular food hygiene practices (Cross-contamination; Cleaning; Chilling; Cooking).

## **Procedures**

### **Responsibilities as an Employer**

York Steiner School is committed to providing safe, tasty and nutritious food and a safe, easily available water supply during the school day. We comply with all relevant legislation.

The school is committed to ensuring that food provision reflects the ethical and medical requirements of pupils and staff.

The school recognises the role it can play, as part of the larger community, to promote family health, and sustainable food and farming practices.

The school is committed to providing a welcoming eating environment that encourages positive social and cultural interaction of everyone.

The school provides guidance to parents about what constitutes a healthy lunch box. No food may be swapped or shared.

The school provides induction briefing and regular training to staff, so that understanding, skills and procedures are appropriate for the management of food safety.

### **Responsibilities of Staff**

All of our cafe staff have Food and Hygiene certificates. Our kitchen complies with all relevant Health & Safety requirements and we have a Hygiene rating of 5. All kindergarten assistants will undertake food hygiene training.

We will obtain information about children with allergies and special dietary requirements, train staff and keep up-to-date with current guidance about how best to meet these needs, involving parents. We will label foods and have systems in place to develop personal care plans where needed.

The Cafe Manager takes responsibility for monitoring supplies of foods, monitoring compliance with procedures, training staff and personal hygiene.

The school administrator takes responsibility for hygienic disposal of waste in accordance with recommended practice and for informing staff of legislation, monitoring staff training in first aid, food hygiene and for the upkeep of premises and equipment.

### **Consultation & Involvement, Monitoring, Evaluation & Review**

This policy will be reviewed every two years, unless new legislation, Steiner Waldorf Schools Fellowship, local or national guidance or feedback require the need for an earlier review.

All staff involved in food preparation, receive training in food safety and hygiene and procedures, allergy awareness and procedures. Staff are briefed in induction and receive updates by email/written briefings. Formal training is repeated every three years.

### **Availability of Policy**

This policy is available to everyone on the website. It can also be found in the Staff Handbook.

### **Relevant Legislation**

Early Years Foundation Stage 2017 welfare requirements para.3.47-3.49

Food Safety Act 1990

Food Safety & Hygiene Regulations 2013

Business toolkit for promoting good food hygiene, <http://www.food.gov.uk/business-industry/caterers/hygieneratings/toolkit>

E. coli O157: control of cross-contamination,

<https://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide>

Food Handlers: Fitness to Work,

<https://www.food.gov.uk/sites/default/files/multimedia/pdfs/publication/fitnesstoworkguide09v3.pdf>

Shelf life and storage of food,

<https://www.food.gov.uk/business-industry/food-hygiene/shelf-life-storage>

Children's Food Trust (CFT) 'Voluntary Food and Drink Guidelines for Early Years Settings' and 'Catering for special dietary requirements. A Guide for EY Settings in England.'

### **Other documents to be referred to:**

York Steiner School Children with Special Dietary Requirements form

Food Hygiene Training Leaflet

Food Management for Snack Preparation

Cleaning Schedule

Think Allergy! Template (photo/quick display of allergy info)

Allergens: Chef Recipe Cards template

Dishes & their Allergen Content template

Children's Food Trust – Early Years Code of Practice for Food & Drink

List of staff and food hygiene training awards

Review Date:

November 2020