



## FOOD POLICY

### ***Our Promises***

- We will, through our Refectory team and catering facility, ensure that the food we offer is enticing and appealing to pupils
- We will provide a well-balanced, nutritious choice of foods for each member of the Elizabeth College community

### ***Our Food***

- Our food will, where practical, be freshly prepared using seasonal ingredients
- Our ingredients will, where practical, be sourced locally
- Our cooking methods will seek to reduce fat, salt and sugar
- Our food will be designed to encourage pupils to make balanced and informed choices
- Our food will be presented attractively and to a high standard
- Our Refectory will provide healthy alternatives to confectionery, crisps and carbonated sugary drinks

### ***Our Pupils***

- Will be encouraged to select a balanced diet through pastoral care
- Will be consulted regularly about the food offering through the School Council and the Catering Committee

### ***Our Parents***

- Will have access to menus via the College website
- Will have access to their own child's purchase data on request (via Office staff)
- Will always be welcome to sample the food on offer

### ***Our Staff***

- Will be friendly, courteous and provide an efficient food service to pupils
- Will ensure high standards of hygiene and food safety at all times
- Will listen to feedback to improve the food offering
- Will receive regular expert input to ensure best practice and techniques that promote good nutritional standards
- Will comply fully with all Food Safety legislation

### ***Environmental Care***

- We will endeavour to minimise our impact on the environment where possible through local sourcing to reduce food miles, recycling initiatives and responsible use of packaging
- We will manage site waste safely
- We will encourage the environmental awareness of our team through training

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## ***Allergies***

- We will not use nuts or nut products in any of our freshly cooked food
- We will regularly audit the catering operation to ensure safe practices are in operation
- We will continuously train all catering staff to ensure allergy awareness
- We will ensure that staff are fully aware of the pupils who may be at risk
- We will, where possible, engineer menus to accommodate special dietary requirements and reduce potential discrimination
- Parents of pupils with allergies are encouraged to contact the Catering Manager (via the Bursary – T: 712542) to discuss options available.