

# FOOD IN SCHOOLS POLICY

School name: ST MALACHY'S PRIMARY SCHOOL ARMAGH

Date of policy implementation: SEPTEMBER 2015

Date of next review: SEPTEMBER 2016

This school actively supports healthy eating and drinking throughout the school day. This policy document was produced in consultation with the entire school community, including pupils, parents, school staff, governors, education and library board representatives, community dietician and local school nurses.

#### **AIM**

To ensure that all aspects of food and nutrition in school promote the health and well-being of pupils, staff and visitors to our school.

#### **OBJECTIVES**

#### Our objectives are to:

- Review the formal curriculum to ensure information relating to food and nutrition in different lesson areas is consistent and up to date.
- Work with the school caterer to trial a healthier breakfast club, serving a range of items
- Establish a food week in school to promote healthy eating and drinking messages.
- Ensure that teachers who are taking responsibility for food in the classroom and After Schools staff have basic food hygiene training.

#### **ACTION**

### We will meet our objectives by:

- Discussing at school council, with parents, Board of Governors and Education Authority, Southern Region Catering personnel. Setting up a sub-group or SNAG (School Nutrition Action Group) to monitor change.
- Formal curriculum: setting up a working group to audit food based topics across general learning areas.
- Food week: running fruit and veg taster sessions. Having a food related competition.
- Linking with health promoting national events, such as Smile Week for Oral Health,
  World Cancer Awareness etc.
- Continuing professional development: sending teacher in charge of food on a one day basic food hygiene course.

## MONITORING AND EVALUATION

#### We will monitor and evaluate progress through:

- SNAG: reporting on progress to the school council and reviewing policy annually in light of improvement and changes.
- Formal curriculum: teachers being able to identify food based topics through schemes of work.
- Healthier breakfast club: school caterer reporting on the number of pupils using service. Asking pupils, parents and teachers their thoughts about the club and the range of food provided.
- Food week: head teacher presenting certificates or prizes in school assembly. Displaying photographs at parents' evening.
- Education Authority, Southern Region Catering personnel to make a presentation on Open Night.