

Acorn Pre-school and the Mighty Oaks Clubs, Shefford

Catering Policies including Food and Drink, Food Hygiene and Cooking policies

General Welfare Requirement: Health where children are provided with meals, snacks and drinks, they must be healthy, balanced and nutritious.

Food and Drink Policy

Policy statement

At Acorn we view snack and meal times as an important part of our daily routine. Staff use these regular activities to encourage social interaction and assist children to learn about and develop healthy eating habits. We aim to provide nutritious food, which meets the children's individual dietary needs.

EYFS Key themes and commitments

A Unique Child	Positive Relationships	Enabling Environments	Learning and Development
1.4 Health and well-being	2.1 Respecting each other 2.2 Parents as partners 2.4 Key person	3.2 Supporting every child 3.4 The wider context	4.4 Personal, social and emotional development

Procedures

- Parents are asked to inform Acorn about their child's dietary needs, including any allergies. This is recorded on the registration form.
- All current information about individual children's dietary needs is kept on the board so that all staff and volunteers are fully informed about them. We do not use a child's diet or allergy to label a child or make them feel singled out because of their diet or allergy.
- Staff ensure that children receive only food and drink which meets their dietary needs and/or their parents' wishes.
- The snacks the children have had that day, are displayed for parents to view.
- We offer a rolling snack time, which allows the children to decide when they wish to eat and drink.
- The children are asked to wash their hands before they eat either their snack or their lunch.
- We provide nutritious food at snack time, avoiding large quantities of fat, sugar and salt and artificial additives, preservatives and colourings.
- We take care not to provide food containing nuts or nut products and ask the parents to avoid putting these foods in their children's lunch box. We are especially vigilant when we have a child who has a nut allergy.
- We try to include foods from a variety of different cultural backgrounds, to provide children with familiar foods and introduce them to new ones.

- Our meal and snack times are social occasions. Staff try to sit down with the children to promote interaction and language development.
- Meal and snack times are used to help children to develop their independence as they are encouraged to make choices and serve their own food and drinks.
- Children are provided with eating utensils which are appropriate for their ages and stages of development.
- Fresh drinking water is always available for the children. Staff talk to the children about how to obtain the water and that they can ask for water at any time during the session/day.
- At our Out of School clubs we provide breakfast and an appropriate snack in the afternoon.
- We only provide whole milk.
- We encourage parents who provide food for their children to promote healthy eating.
- We do not allow children to share or swop their food with one another to ensure that we protect children with food allergies.

Food hygiene Policy

Policy statement

- We provide snacks and serve packed lunches to the children.
- We maintain the highest possible food hygiene standards with regard to the storage, preparation and serving of food.
- We have registered as a food provider with the local authority Environmental Health Department.

Procedures

- Staff with responsibility for food preparation understand the principles of Hazard Analysis and Critical Control Point (HACCP) as it applies to us. This is set out in Safer Food, Better Business for Childminders (Food Standards Agency 2011). The basis for this is risk assessment of the purchase, storage, preparation and serving of food to prevent growth of bacteria and food contamination.
- All our staff follow the guidelines of Safer Food, Better Business.
- Staff who are involved in the preparation and handling of food have received training in food hygiene.
- Food is stored at correct temperatures and is checked to ensure it is in-date and not subject to contamination by pests, rodents or mould.
- Packed lunches are stored in a cool bag with ice packs until lunch time.
- Food preparation areas are cleaned before and after use.
- There are separate facilities for hand-washing and for washing-up.
- All surfaces are clean and non-porous.
- All utensils, crockery etc. are clean and stored appropriately.
- Waste food is disposed of daily.
- Cleaning materials and other dangerous materials are stored out of children's reach.
- Children do not have unsupervised access to the kitchen.

Cooking Procedure

When children take part in cooking activities, they:

- are supervised at all times;
- understand the importance of hand-washing and simple hygiene rules;
- are kept away from hot surfaces and hot water; and
- do not have unsupervised access to electrical equipment, such as blenders etc.

Reporting of food poisoning

Food poisoning can occur for a number of reasons; not all cases of sickness or diarrhoea are as a result of food poisoning and not all cases of sickness or diarrhoea are reportable.

- Where children and/or adults have been diagnosed by a GP or hospital doctor to be suffering from food poisoning and where it seems possible that the source of the outbreak is within Acorn, we will contact the Environmental Health Department to report the outbreak and will comply with any investigation.
- We notify Ofsted as soon as reasonably practicable of any confirmed cases of food poisoning affecting two or more children looked after on the premises, and always within 14 days of the incident.

Legal framework

Regulation (EC) 852/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs

Further guidance

Safer Food Better Business (Food Standards Agency 2011)

Please also refer the

Food handling procedure

Food hygiene advice obtained from the Environmental Health Dept.

Top ten tips for keeping food safe

This policy replaces our Food and Nutrition Policy and our Cooking Procedure

This policy gained staff consent on **20th October 2015**

This policy was the subject of parent consultation between **21st October** And **11th November 2015**

This policy was adopted at a minuted full meeting of the Committee held on

Confirmed on behalf of Acorn Pre-school and the Mighty Oaks Clubs

Signature

Position

Date
