

## Aim

To ensure all aspects of food and nutrition promote the health and well-being of students, staff and visitors to Ruislip High School.

## Monitoring and Evaluation

Report on progress to Student Council, Senior Management Team and Governors prior to next review.

## Background

This policy is based on the Nutritional Standards for Schools and was produced by the Catering Manager in consultation with Senior Management Team and Governors.

**Created: 19/06/2006**  
**Review: October 2006**

# Food For Thought



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# Catering Services

## Whole School Food Policy

# Food Policy

**No fried, reconstituted or processed food.**

**No added salt in cooking, substituted with stock, herbs and spices.**

**All main meals, sandwiches and snacks produced on site.**

**Selection of fresh fruit available all day.**

**In addition to the published daily menu ~ rice, potato, salads and vegetables available at lunch service.**



# Drinks Policy

- **No Carbonated drinks.**
- **Fruit juices, mineral water and milk available throughout the school day**
- **Students are actively encouraged to drink water and carry water bottles with them.**
- **Students are discouraged from bringing fizzy drinks on to School premises.**



# Training Policy

- **All catering staff trained to at least the minimum government legislation.**
- **Students trained in health and safety prior to helping with food preparation and service.**
- **Up to date training records held for all catering staff and relevant students.**

