



## Catering Policy

This policy is made available to all parents, prospective parents, staff and prospective employees of Hurlingham School on our website, and a hard copy can also be viewed at our School Office.

### 1. Introduction

Active, growing children and young people require plenty of wholesome food and regular meals. At Hurlingham School, we believe that we can offer something that will satisfy everyone. We support ethical buying, and we use locally grown, environmentally sustainable food wherever possible. We use as much fresh food as possible, with our menus linked to seasonal produce. Our Catering Team make as much use as appropriate of organic, natural food products and fair trade produce and to eliminate GM food and potentially harmful food additives. We ensure that our suppliers, local and national are committed to providing best quality and value, with the highest standards of accredited health and safety. We expect them to have procedures covering full traceability of source through the supply chain, with comprehensive food labelling, supplying information on both allergens and nutritional data.

The Food Committee meet with the Headmaster several times throughout the year during Citizenship and lunch menus form part of their discussions. They are invited to suggest new dishes and comment on our existing menu selections.

### 2. School Lunches

We are committed to providing our pupils with delicious, well balanced and nutritious meals. All of the food is home made (with the exception of fish fingers which are served very occasionally) and cooked on the premises.

Our pupils are encouraged to take an interest in the food which they are served and forms even take turns to choose their favourite lunch which is then incorporated onto the menu and served to the whole school.

Lunch is compulsory (and included in the school fees), because we believe it is important to foster the ethos of community eating.

### 3. Lunch Menus

Weekly menus are put onto our website. We offer our pupils a widely varied, healthy and tasty diet. The main course is always accompanied by a selection of raw salad options such as cucumber and carrot sticks or cherry tomatoes. A fresh fruit platter is placed on all of the tables to accompany the pudding. We also offer a vegetarian option and are able to cater for most dietary needs. However, our cuisine is mainly European, and we do not operate either Kosher or Halal kitchens.

We do not serve deep fried food.

### 4. Tea

We run a tea service from 4.00-5.30pm in the Main Hall. The food served is prepared in advance by the Catering team and is served by the tea staff. The weekly tea menu is also published on the school website.

### 5. Drinking Water

Drinking water is widely available throughout the school with water fountains on each floor and in the playground. All of the water fountains are maintained in good working order, kept clean and clearly marked 'drinking water'. Children are encouraged to drink water at lunch and to bring in bottles of water for the classroom.

## **6. Special Diets**

We operate a 'No Nuts' policy at Hurlingham. Parents of children who have allergies to any food product, or who have special dietary requirements, are asked to make this clear in the medical questionnaire which they complete when their child enters the school. They are asked to inform the school at once if their son or daughter subsequently develops an intolerance of any food. The Headmaster or Principal are happy to see any parent who has concerns about their son or daughter's medical condition, and to devise a special menu with the Head of Catering, where practically possible.

## **7. Learning about Food**

We devote time in PSHE, Sports and Science lessons to ensuring that pupils understand why a healthy diet is so important.

Date created: Autumn 2009

Date of last review: June 2017

Date of next review: June 2019