

Holymead Primary School

Food and Cookery Policy

Rationale

At Holymead Primary we believe that, as part of promoting good Health and Wellbeing and encouraging a healthy lifestyle, it is important to teach pupils life skills such as cookery. Furthermore, cooking is a cross curricular subject involving literacy skills, numeracy skills and technology skills and enables pupils to become successful learners, confident individuals, responsible citizens, and effective contributors.

Lunchtime food is covered under the policies of the catering company providing school meals on the premises, currently Chartwells. The company's policies are available on enquiry from the school office. However, there are some occasions when food is brought into school and these guidelines should be followed. This can include but is not limited to cookery lessons, party food, special curriculum or celebration days and treats.

The school recognises that there are many and varied cultures, religions, customs and beliefs in the school that affect the preparation and consumption of food. Whilst the school tries to work with parents to enable the best outcomes it is not always possible to meet every dietary requirement. Parent/carers, pupils and staff should work together to come to the most agreeable arrangements

Objectives

The objectives of Cookery lessons at Holymead are :

EYFS/KS1

- To use the basic principles of a healthy and varied diet to prepare dishes
- To understand where food comes from

KS2

- To use the basic principles of a healthy and varied diet to prepare dishes
- To prepare and cook a variety of predominantly savoury dishes using a range of cooking techniques
- To understand seasonality and know where and how a variety of ingredients are grown, reared, caught, and processed

Teaching and Learning

Each year group will plan a practical cookery lesson once every two terms.

Teachers will plan lessons following the guidance on the skills progression sheets. They may also link cookery lessons to topic or themes that are appropriate and specific for each year group.

Organisation

Cookery will be taught as a whole class activity either in classrooms or where appropriate in the hall. Parent helpers may be recruited to help with each class lesson.

Resources

It is the class teacher's responsibility to ensure that equipment is available and that it is returned to the appropriate room/cupboard in a clean and organised state.

Any breakages or lack of equipment should be reported to the Subject Leader as soon as possible so that these can be replaced.

Food items for cookery should be either purchased by the year group teachers or a specific list sent to the office for a delivery. Parents will be asked to contribute towards the cost of cookery in schools and teachers should bear this in mind as they plan their lessons.

Where practicable, pupils should be involved in clearing up after cookery sessions e.g., washing up as this forms an integral part of the cookery process.

Planning

There are several websites and resources available to help teachers plan lessons. These can be found in the Cookery Subject Leaders folder on the server.

Assessment

Teachers will fill out a crib sheet after each cookery lesson particularly noting those pupils who need further help with the skills for their year group.

Health and Safety

The safety of the pupils is the responsibility of the class teacher. The pupils are made aware of the safe use and correct procedure involved when using tools and equipment in a learning environment. Pupils will be given suitable demonstrations of how to use tools and equipment before being allowed to work with them and supervised closely during their use. Pupils are made aware of the need to be careful and to understand that their actions can affect others. Risk assessments, for the resources held in school, are available and should be reviewed by class teachers before use.

Bridge and claw safe cutting techniques should be taught and supervised. Pupils with behavioural difficulties will need a risk assessment and close supervision, with the class teacher making the decision if it is appropriate for an individual to use knives etc.

All utensils, cooking equipment and storage cupboards must be checked by the responsible adult for cleanliness, 'wear and tear' and to ensure that everything is accounted for.

All raw food **MUST** be kept away from cooked food.

Cookery Subject Leaders will hold a current Basic Food Hygiene Certificate.

Where consumption of food may trigger life threatening reactions then the school policy 'Supporting pupils in school with medical conditions' should be adhered to. Medicines, including epi-pens and anti-histamines should be on hand during cookery, food tasting sessions and parties etc.

Where it is imperative that pupils do not consume certain foods then parents/carers are welcome to provide an alternative. For example, parent/carers of a child with a special diet may provide a plate of food specifically for their child at a party. This may be for cultural, religious, dietary, health or any other reason.

Natasha's Law came into effect from 1st October 2021 requiring schools to label all their pre-packaged food with a full list of ingredients and allergens.

At Holymead Primary all class teachers must be aware of any allergies and intolerances that any pupils in their class may have, these are displayed in the staffrooms, the offices and in the school kitchen. Before a cookery session staff must ensure that the ingredients are safe for all pupils to cook with and if necessary, substitute ingredients either for the whole class or for the individuals cooking.

To comply with Natasha's Law the following points will be implemented

- *The kitchen will label all packed lunches with allergen labels to ensure all pupils receive the correct food.*
- *The school will provide the Friends' Group with allergen labels. Any parent donating a homemade cake for sale must complete the label before it is allowed to be displayed for sale.*
- *Staff that handle food should have food hygiene training, therefore, staff who work at Breakfast club, Afterschool club, Cookery club or 1:1 tube feeding will all be trained.*

As a healthy school we do not encourage the bringing of sweets, cakes, biscuits and treats to share for special occasions such as birthdays or children returning from holiday. Many children have special diets for varying reasons, so we ask that parents/carers do not send any treats for consumption in school because of the issues that can arise.

We are NOT a nut free, meat free or dairy free environment and where it is necessary to avoid such products parents/carers must make the school aware of their child's needs so we can make plans accordingly. For instance, pupils allergic to the dust of wheat flour can be moved to a different classroom and participate in an activity where wheat is not being used if parents/carers inform us.

Monitoring and review

The monitoring of the standards of pupils' work and of the quality of teaching in Cookery is the responsibility of the Subject Leader. Subject Leaders evaluate the strengths and weaknesses in Cookery and indicate areas for further improvement through planning reviews, observations, and monitoring work. Support and training is offered to staff where appropriate.

Equal Opportunities

At Holymead Primary School, we are committed to ensuring equality of education and opportunity for all pupils, staff, parents, and carers receiving services from the school irrespective of ethnicity, gender, disability, faith or religion, socioeconomic background, sexual orientation, transgender, pregnancy or age.

Teachers must be aware of any dietary requirements or suspected food intolerances or allergies and plan as far as possible to provide suitable alternatives.

Policy Review

This policy will be reviewed in two years, or earlier if necessary. Date: January 2022

Next review: January 2024 Written by: Alice Lawrence & Sarah Sheehan

