

All policies interrelate so please check other policies for pertinent information.

Policies are intended to support our philosophy which is summarised in these qualities; Dynamic, Inquisitive, Responsible, Grit, Playful, Contented



Food and Drink Policy

Drinking Water

Fresh drinking water is available to children at all times from the water fountain.

There are scheduled drinks times during the morning and afternoon sessions. Lunch will obviously also provide specific drink breaks.

Any energetic play will be followed by the offer of drinks. In hot weather we will build in additional drinks times.

Meals

Meal times will be a central part of building the community feel of Artisans. Children and Staff will all sit together. Tables will be properly laid using good quality crockery and utensils. Children will be involved in the laying of the tables, serving others and themselves. The children will be taught and encouraged to pour their own drinks, spread jam on their own toast and where appropriate prepare their own fruit.

Children will have elements of choice at meal times but the emphasis is on sharing food together.

Meal times will be used as teaching opportunities for explaining the basic elements of nutrition and its importance, as well as about food origins and preparation.

Meal times are also seen as central opportunities for developing conversational and language skills, as well as grace and courtesy skills, social etiquette and elements of the PSE curriculum, which staff will model to the children.

Involving the children in preparation will also provide opportunities for mathematical learning and fine and gross motor skills.

Meals will be prepared by staff specifically trained for this role. Meals will be freshly prepared specifically for Artisans on site.

Cooking activity ingredients are listed on the planning and allergens are noted.

Portions

Children will be given one slice of toast and free access to fruit at morning snack. At lunch and afternoon snack they will be given as many portions of the savoury foods as they would like and one portion of the sweet food as long as they have tried the savoury.

Information from Parents

Dietary needs are detailed on the registration form. All dietary needs and how to accommodate them are displayed by the kitchen hatch. They will be posted in the kitchen for the cook.

Food provided by parents

Artisans will provide all drinks and meals during the children's stay. If allergies exist that lead to parents needing to provide additional or alternative food and drink then details about storage etc will be discussed with parents before the child begins. When cakes are brought in for birthday celebration the ingredients are checked on the packet or with parents.

Hygiene

We will comply with and be inspected by The Department of Environmental Health. We take necessary measures to clean all food surfaces, to wash hands appropriately, to wear protective clothing as necessary. All kitchen staff and the majority of other staff under Basic Food Hygiene training routinely. Any incident of food poisoning which effects more than two individuals from Artisans will be reported to Ofsted. We are inspected annually by Environmental Health.

This policy is reviewed annually in the Spring term
The lead teacher on this policy is Donna Brice

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