

# CATERING POLICY



The catering department's overriding aim is to provide a variety of healthy, appetising and safe food for the students at Heanor Gate, establishing a positive association between food, health and education. This can be achieved by informing, encouraging and providing the opportunities for children to enjoy their school meal times, develop good eating habits and lay the foundations for their future.

Heanor Gate Science College food procurement strategy is all food will be obtained from approved suppliers, with periodic visits to be made to supplier's premises to ensure they comply with all current food safety legislation. In order to ensure they are a reputable supplier they will be asked the following:-

- If they are registered with their local enforcement authority.
- Do they have a Food Safety Management System?
- Do they supply fully referenced invoices?
- Do they have any certification or quality assurance?
- Do they store, transport and pack their goods in a hygienic way?

Meals will be prepared fresh each day in a clean, hygienic kitchen by trained catering staff following the HACCP food safety Management System.

Staff shall undertake a kitchen induction on their first day of employment and will then have their personal equipment training plan introduced. Food safety training will be refreshed approximately every 3 years or as and when necessary in order to keep them up to date with current practices and legal requirements.

Meals will be prepared using basic ingredients whenever possible which shall not contain any additives associated with health problems in children and young people including sweeteners, colourings, emulsifiers and thickeners. All our provisions are sourced from local suppliers in and around Derbyshire. Only non hydrogenated fats are used in baking and all our recipes are low in salt and low sugar.

If a student is known to have an allergy their individual treatment plan must be consulted with the school's medical team, individual student's food allergies will be posted prominently in the kitchen, care will be given to confidentiality issues.

With regards to the catering provision at both break and lunchtime, we fully support the government's food based standards, with regards to the nutritional based standards we are working towards meeting them.

The catering team work at a wide range of tasks, work different hours and accept different levels of responsibility. It is therefore regarded as most important that our catering policy ensures they all feel valued members of the team and that they take pride in delivering a quality service.