



FOREST SCHOOL

CATERING POLICY

v1.0

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1 INTRODUCTION

- 1.1 Active, growing children and young people require plenty of wholesome food and regular meals. At Forest 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. We work with our Caterers Chartwell's to make as much use as appropriate of natural food products and fair trade produce and to eliminate GM food and potentially harmful food additives.
- 1.2 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.

2 PUPIL CATERING COMMITTEE

- 2.1 We have an active Pupil Catering Committee which has representatives from staff and various year groups within the school. They meet with the Catering Manager every term to discuss menus and to suggest new dishes.

3 BREAKFAST

- 3.1 We run a breakfast service in the Dining Hall between 7.30am and 8.30am. Pupils can also purchase morning break and after school snacks from the Tuck Shop.

4 LUNCH

- 4.1 Lunch is the main meal of the day, and is served cafeteria style. The lunch break is staggered and taken over a 2 hour period. We as a School believe that it is very important to allow pupils to eat, to unwind and to participate in the large number of lunch-time clubs and activities. Lunch is compulsory (and included in the fee), because we believe it is important to foster the ethos of community eating.
- 4.2 Pupils from Years 12 and 13 are allowed to leave the site provided that they sign out and return in time for afternoon registration.

5 DRINKING WATER

- 5.1 Drinking water is widely available throughout the school. Bottled water may be purchased from the school Tuck Shop and brought into school. It is not allowed to be brought into classrooms and exam rooms.

6 OUR MENUS

- 6.1 We offer a wide choice between hot and cold food, with plenty of fresh fruit, vegetables and salads. Weekly menus are put onto our Website. We ensure our pupils are provided with a widely varied, healthy and tasty diet. We also attempt to cater for all tastes and preferences, including vegetarian. Due to the constraints placed on us by the size of our kitchens, we do not operate either Kosher or Halal kitchens. This has been reviewed by our Board of Governors and a statement appears at 8.2 below.

7 SPECIAL DIETS

- 7.1 We expect all pupils to eat the provided lunch daily, and can only meet individual requirements that are based upon attested medical grounds.
- 7.2 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 should inform the school at once if their son or daughter subsequently develops an intolerance of any food. The Matrons and the Catering Manager are happy to see any parent who has concerns about their son or daughter's medical condition, and to devise a special menu, where practically possible.
- 7.3 Any parent who is concerned about the food provided is always welcome to contact the Catering Department on Catering@forest.org.uk

8 STATEMENT FROM GOVERNING BODY

8.1 The following statement was prepared by the Governing Body in response to requests for Halal/Kosher foods in the Dining Hall

8.2 *“We have received a number of requests for Halal and Kosher food and we have spent quite a considerable time looking into the possibility of providing this to our Muslim and Jewish pupils. However, the area where our kitchens are located is extremely small and there is no suitable area in which we may isolate the preparation of Halal meat as opposed to other meat in order to prepare it in accordance with Islamic law.*

We serve in excess of 1500 meals during our one-hour lunch break and although we would wish to adhere to the requests received for Halal meat we are simply unable to segregate the preparation areas sufficiently.

We are very aware of this when planning our menus and always ensure that there is a hot vegetarian choice at every meal. Vegetable lasagne, pasta with a choice of sauces, vegetable curry, stuffed mushrooms are just some of the dishes on offer in addition to a varied selection of fish dishes.

I would like to assure you that we do our utmost to provide a wide variety of food for our pupils and will continue to monitor this.”