



Mayville High School Foundation Stage

Food and Drink Policy

All children are provided with healthy drinks and snacks. A hot meal is available during term time which is healthy, balanced and nutritious. Before a child is admitted to the setting information about any special dietary requirements, preferences and food allergies that the child has, and any special health requirements is written in the admission form and recorded on School Base.

Information about allergies and any special health requirements are displayed in the kitchen area of each department.

Fresh drinking water is available and accessible at all times.

There is an area which is adequately equipped to provide healthy meals, snacks and drinks for children as necessary. There are suitable facilities in all locations for the hygienic preparation of food for children. Providers are confident that those responsible for preparing and handling food are competent to do so.

Mayville will notify Ofsted of any food poisoning affecting two or more children cared for on the premises within 14 days of the incident.

Mealtimes should be a happy social event for all concerned. Before serving any food or drink, ensure that all staff present are aware of any particular dietary or cultural requirements of the children.

1. Staff should wash hands thoroughly before handling food and drink.
2. Children should also wash their hands or use cleansing gel before eating or taking part in a cookery activity.
3. Food and drink must be prepared on a clean work surface, using the correct colour coded chopping boards.
White for bread and dairy, Green for fruit and salad and Brown for vegetables.
4. Children in nursery should wear aprons while eating their main meal and for cookery activities.
5. Children should be seated at the table while eating or drinking.
6. Staff should use oven gloves when handling hot food containers.

7. Hot containers and dangerous items such as sharp knives should always be **out of the reach of children.**
8. Never take hot containers to the children's tables, if a child wants seconds take the child's plate to the container.
9. Water should always be available to drink at lunchtimes and at all times throughout the day, and children should be encouraged to drink it regularly.
10. Children should be encouraged to make their own choices at snack times and in aftercare, and be encouraged to try foods that may be new to them.
11. After eating children should be encouraged to wash their own hands and faces, but be assisted when necessary.
12. All work surfaces and tables must be cleaned thoroughly when mealtimes are finished.
13. Nursery children have their snacks and lunch within their own areas. Lower one have snacks in their own rooms and have their lunch in the dining hall with the other Pre-Prep Children

Members of Staff	Food Hygiene Qualification	
Swans	Date Achieved	Renewal date
Miss Charlotte Ball- Senior Practitioner	Jan 2017	Jan 2020
Mrs Lina Ahmadi- Nursery Practitioner	Jan 2017	Jan 2020
Miss Lucy Richards- Assistant Practitioner		
Kestrels	Date achieved	Renewal Date
Miss Chloe Mackett- (Head of Nursery)	April 2018	April 2021
Mrs Cheryl James- Nursery Practitioner	April 2018	April 2021
Miss Katie Page- Nursery Practitioner	Jan 2017	Jan 2020
Lower 1	Date Achieved	Renewal date
Mrs A Prismall (EYFS Manager)	April 2018	April 2021
Miss A Flower Lower 1 Teacher	March 2016	March 2019
Mrs Sarah Hankin-Gould Teaching Assistant	April 2018	April 2021