



William Henry Smith Specialist College

Food Policy

Policy Details

Status:	In-house
Frequency of review:	Annually
Lead member of staff:	Leanne Clarke
Responsibility of:	Andrew Scott
Last reviewed:	Autumn 2026
Next Review Date:	Autumn 2027
Policy Number:	CWC01

1.0 Introduction

This policy was introduced to enable The William Henry Smith School in our development of a shared philosophy on food. It also aims to demonstrate how we make a positive contribution to the health, physical wellbeing and education of our Students.

2.0 Statement

We aim to influence and improve the health and knowledge of the students to establish and maintain lifelong healthy and environmentally sustainable eating habits. This shall be accomplished by providing high quality food and service.

3.0 Food education

Aim

To provide a well-planned national curriculum course of study that incorporates messages about nutrition, food hygiene and sustainable and ethical food production and which is complemented and reinforced by practical hands on food education like cooking and projects and farm links within the school.

To help students develop an understanding of the relationship between a healthy diet and physical activity for their short and long term wellbeing and health.

To give students the opportunity to acquire basic skills in planning, preparing and cooking healthy meals, and an understanding of basic hygiene.

To provide opportunities for students to eat and cook with vegetables that they have grown themselves and to understand the seasonality of fruit and vegetables.

To provide students with the opportunity to learn about the growing and farming of food and the impact on the environment.

4.0 Food culture and community involvement

Aim

To create an enjoyable and sociable dining experience for students in school and a lively food culture within the school and the wider community.

To provide an enjoyable lunchtime experience and environment.

To provide dietary requirements for all cultures.

To ensure parents and carers are involved with developing a healthy approach to packed lunches and snacks in school

To promote a good understanding of healthy and sustainable food in families and the wider community through the involvement of parents and community groups in growing and cooking projects and food events

To share the learning experience on food issues with other schools and community groups.

5.0 Food leadership

Aim

To ensure senior managers and governors facilitate the role school plays as part of the larger community, in promoting family health and sustainable food and farming practices.

To ensure the whole school and community are consulted on the school food issues via a Student Voice.

To work with the whole school to develop an agreed whole school food policy and action plan.

To put out a yearly food survey for students feedback.

To ensure the whole school and community are kept informed of key changes in relation to food issues in school food.

To build the confidence of parents in the school meal service.

To support the provision of healthy packed lunches and snacks for outings.

To ensure key staff and teachers have the necessary skills to educate the whole school on food and nutrition topics and staff to undertake Food Hygiene courses.

To maintain the food for life partnership accreditations.

6.0 Food quality and provenance

Aim

To ensure students and staff receive nutritious, fresh, local and organic food at lunch and throughout the school day and that this food is delicious, seasonal, affordable and safe.

To cater for each student's individual needs and dietary requirements.

To provide food of consistent nutritional quality through the school day ensuring it meets the Government's food based and 2008/09 nutrients based standards.

To listen to our students and provide the foods that they like whilst adhering to the School Food Standards guidelines, through in-house food surveys.

To always provide fresh homemade food using all fresh ingredients.

To use only Red Tractor, Farm Assured meats.

To continue to achieve the Food for Life targets of 75% unprocessed, 50% local and 30% organic ingredients and address issues of seasonality, animal welfare and sustainable fishing (Marine Stewardship Council).

To work in accordance with the Food for Life Gold Standard.

To ensure that catering staff are involved in the life of the school and given opportunities for continuous professional development.

To ensure students have easy access through the day to free drinking water.

To ensure we strive to meet a nut free school environment.

7.0 Implementation and monitoring

To work towards ensuring that this policy is both accepted and embraced by:-

Governors

School Management

Teachers and Support Staff

Students

Parents

Food Providers

The school wider Community

Establish an effective structure to oversee the development, implementation, and monitoring of this policy, and to encourage a participatory approach to meeting the objectives. By having regular meeting with school council, school nutrition action groups and termly catering reports (to parents, governors, and community members), student's surveys and regular meetings with the above bodies.