

# MERE SCHOOL

## Food Policy

Food has been used in many primary classrooms for a variety of reasons, teachers having recognised the exciting and stimulating learning opportunities that it offers.

The National Curriculum Technology curriculum has identified food as a material for designing and making. This has meant that schools are increasingly using food to support technology as well as provide other learning opportunities.

Using food can involve the children in:

- Learning by doing
- Gaining knowledge
- Language development
- Developing mathematical skills developing scientific skills
- Making decisions working co-operatively social interaction taking greater responsibility developing creative ideas having fun!

Food can be used to:

- deliver specific areas of the technology curriculum. The process of technology can be used as the vehicle to achieve attainment targets in other curriculum areas
- promote sound eating habits
- introduce and reinforce a basic understanding of health and safety
- develop manipulative skills
- encourage the development of concepts and skills in other curriculum areas.

Hygiene is a major consideration when preparing food in a non-specialist classroom. It is the teacher's responsibility to ensure that the following take place:

### THE ENVIRONMENT

- site cookers and ovens well away from flammable materials
- cover table surfaces with PVC cloth which should be cleaned and before and after use
- the floor area should be free of bags, stools and other objects could cause accidents
- storage and preparation areas should be kept in a good state of cleanliness
- preparation areas should be washed between the preparation of different dishes
- work surfaces should be non-porous and easily cleaned
- there should be access to running hot water, if this is not possible separate bowls of hot water for washing hands and dishes must be provided.

### TOOLS AND EQUIPMENT

- ensure that the bowl used for washing up is kept only for that purpose and that it is cleaned thoroughly before and after use
- tools and small equipment need to be stored in secure, safe and hygienic conditions and **ONLY USED** for food preparation
- sharp knives must be stored in safe places (not in the classroom, and usually only used by adults)
- all tools for slicing, cutting or chopping must be used under supervision, with pupils being taught how to use them and particular care taken when cleaning them.
- all equipment must be washed up in hot soapy water
- always have a fire blanket nearby

## THE FOOD WE USE

- foods brought to school should be transported in tightly sealed containers and stored appropriately until used
- food which is taken home should be covered and transported home in a suitable container

## TEACHERS AND/OR SUPPORT STAFF MUST

- wash hands before handling food
- ensure that hand drying facilities, either disposable towels or warm air dryers are available
- make sure that dish clothes and tea towels are clean and washed appropriately after use
- ensure that a suitable cloth is provided for lifting hot food from the oven

## CHILDREN MUST

- tie back long hair
- cover any cuts

SOME PEOPLE ARE SENSITIVE TO SOME FOODS AND FOOD ADDITIVES, e.g. nuts, egg white, wheat etc. (The parents are asked to fill in a form informing us of any food allergies when the children start school).

THE COUNTY HEALTH AND SAFETY GUIDELINES PROVIDE FURTHER INFORMATION ON ALL ASPECTS OF FOOD HYGIENE.

Autumn Term 2007

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