



Food and Drink

POLICY STATEMENT

We regard snack and mealtimes as an important part of the day. Eating represents a social time for children and adults, and helps children to learn about healthy eating. We promote healthy eating using a range of resources and materials. At snack and meal times, we aim to provide nutritious food, which meets the children's individual dietary needs.

PROCEDURES

We follow these procedures to promote healthy eating in our setting.

- Before a child starts to attend the setting, we find out from parents their children's dietary needs and preferences, including any allergies.
- We record information about each child's dietary needs on registration.
- We regularly consult with parents to ensure that our records of their children's dietary needs - including any allergies - are up-to-date.
- We have access to current information about individual children's dietary needs on the room notice board so that all staff and volunteers are fully informed about them.
- We implement systems to ensure that children receive only food and drink that is consistent with their dietary needs.
- We display the menus of meals for the information to parents.
- We provide nutritious food for all meals and snacks, avoiding large quantities of saturated fat, sugar and salt and artificial additives, preservatives and colourings.
- We include a variety of foods from the four main food groups:
 - meat, fish and protein alternatives;
 - dairy foods;
 - grains, cereals and starch vegetables; and
 - fruit and vegetables.
- We include foods from the diet of each of the children's cultural backgrounds, providing children with familiar foods and introducing them to new ones.
- We are a nut free setting.
- We require staff to show sensitivity in providing for children's diets and allergies. Staff do not use a child's diet or allergy as a label for the child or make a child feel singled out because of her/his diet or allergy.
- Where possible, we use similar alternatives to avoid children with dietary requirements feeling left out, eg. vegan grated cheese.
- We organise meal and snack times so that they are social occasions in which children and staff participate.
- We use meal and snack times to help children to develop independence through making choices, and feeding themselves.
- We provide children with utensils that are appropriate for their ages and stages of development and that take account of the eating practices in their cultures.
- We have fresh drinking water constantly available for the children. Each child brings in a water bottle from home, which is available to them at all times.



- In accordance with parents' wishes, we offer children arriving early in the morning - and/or staying late - an appropriate meal or snack.
- In order to protect children with food allergies, we discourage children from sharing and swapping their food with one another.
- For children who drink milk, we provide semi-skimmed pasteurised milk or some special milks for dietary requirements.
- It is the expectation that all staff working in the Preschool will have a level one Food Hygiene to support best practice.
- Preschool children eat in their own dining hall.

Lunch and Tea Time

- Preschool children receive a nutritional menu that is balanced and developed to maximise healthy growth and nutrition.
- The food is prepared at Clifton College and delivered to the Preschool dining room where the temperature is checked and kept above 63 degrees Celsius. A member of the catering staff delivers the food.
- Preschool children eat tea together at 4pm in the Preschool dining hall.