

Hunters Hill Technology College consists of student's ages ranging from 11 to 16 years and caters for students with moderate learning difficulties, complex needs and autistic spectrum disorders. Our teaching and learning about food and nutrition fully supports and links to the provision and opportunities for eating and drinking that occur in our school and residential premises and include all food provided for staff students and visitor and includes packed lunches

Hunters Hill Technology College is dedicated to providing an environment that promotes healthy eating and facilitating pupils to make informed choice about the food they eat. This can be achieved by a whole school approach to food and nutrition.

Staff and governors recognise the important connection between a healthy diet and a pupil's ability to learn effectively and the key role that the school plays in supporting pupils and their families to develop and maintain such a healthy diet.

This school promotes an awareness of the importance of a healthy lifestyles at all times and recognises the important role that all school staff have in modelling good practice and helping to create an environment which supports a positive attitude to healthy lifestyles

Aims:

To ensure that all aspects of food and drink promote and support the health and well -being of all pupils, staff and visitors to our school

To provide healthy food choices at all times and meet the mandatory nutritional standards for school lunches and other food served throughout the school day

To equip pupils with the knowledge, skills and attitudes that will help them make informed food choices throughout their lives

To make the provision and consumption of food an enjoyable, social and safe experience for everyone in school

Ensuring that the dining room in the school and residential homes is a pleasant and relaxed environment for eating in as is feasible

Ensuring that every pupil has access to safe, tasty nutritious food appropriate to allergies/food intolerance/medical diets religious or moral preferences.

Giving pupils the opportunities to grow health foods, fruit vegetables herbs within a school garden

Ensuring that information relating to food and nutrition is consistent across the school

Reviewing nutritional content taught with PSHE, Food Technology and Science curricula leading to all those sufficiently able to have opportunities to cook healthy food and learn about nutrition at an appropriate level

Food Provision Other Than Lunch Times Residential Homes and School

Food and refreshments are provided free of charge for all students both residential and non-residential in all residential homes

Hunters Hill provides Breakfast Dinner and Supper provisions

A bowl of assorted fresh fruit is provided in all residential homes every Monday for children to consume at any time. The fruit bowl is refilled as and when necessary though out the week

Semi skimmed milk is supplied in school and the residential homes

Residential homes are supplied with both white and wholemeal bread and flora margarine

Fresh drinking water is freely available thought the school day via filtered water and ice collected from the dining room in jugs by staff

There is no provision for a tuck shop at school we do not allow children to bring in fizzy drinks, sweets, chocolate or crisps

There is no provision for vending machines at school as food and beverage is provided free to all children

We hold a children's café in the dining room and served drinks and a healthy snack this is usually held on a Friday as lunch is served later to accommodate the running of the school day and early finish by children we also hold children's café at other times e.g. due to inclement weather conditions or to mark special occasions religious days themed days etc. With regard to allergies/food intolerance/medical diets religious or moral preferences.

Healthy snack and refreshment are sometimes served in the residential homes midmorning when target setting is undertaken with children by staff

Food and refreshments are provided in the residential homes after school free of charge for all residential and non-residential children and staff who are on site after the finish of the school day or who may have late transport due to activities

After school activities a packed lunch is provided for both resident and non-resident pupils who attend an after school activity who would not have time to consume a meal in the residential home or are leaving site

Pantry goods are provided for all residential homes so that an alternative choice is available to students residential and non-residential at teatime, supper breakfast or when needed by a student

Fresh eggs tinned tomatoes, spaghetti, baked beans assorted cereals, sandwich fillings and preserves along with squash coffee tea & hot chocolate are held in residential pantries and cheese can also be sourced from the main kitchen if required. These goods provide an alternative

Any child who is ill and located in a residential home will have appropriate food and refreshments provided whenever required

The annual school Camping trip is supplied with provisions for all children and includes breakfast and packed lunch evening meal supplies supper and pantry goods beverages for the duration of the trip as far as possible with due regard to food hygiene and provision is made for all allergies/food intolerance/medical diets religious or moral preferences.

Refreshments and a healthy snack are provided for all children staff parents and visitors free of charge on sports day – annual parents report day/evening and when attending meeting at school

We hold a whole school BBQ during the evening to welcome our annual American high school exchange visitor to our school when food and beverage is provided free for all who attend

We supply various hot/cold meals, beverages, and refreshments for Conferences, training sessions and meeting held at school for staff and & visitors

We supply Christmas lunch to our local community school (Worcestershire Education Authority) in our main dining room and their guest local parent's, governors and visitor to join their whole school for a celebratory lunch annually as they do not have catering facilities

We provide food hot/cold buffet and refreshments to all students, teachers and visitors during the annual careers day held at Hunters Hill. When visitors and students from a wide range of industries meet and inform or demonstrate and discussed with students opportunities for their future careers.

We supply all beverages and food outside of the lunch time provision eg. School leaver's assembly for staff students and visitors and meeting and training.

Specific issues

Hunters Hill Technology College we do not permit pupils to bring in sweets for the class on their birthday as this could be to frequent an occurrence.

At Hunters Hill Technology College we celebrate the major religious festivals and we arrange special meals, themed days at lunch or snack food relevant to the event during a children's café

Hunters Hill Technology College we consult with the school council concerning food topics, trial different dishes and explore suggestions

Students with food allergies/food intolerance/medical diets religious or moral preferences are identified prior to commencing Hunters Hill Technology information regarding new students are communicated to the appropriate staff and the catering department. Provision is made for the student prior to their arrival.

Once in school home staff and the domestic bursar will speak to the student and identify alternatives and choices available on the menu and make a note of any requests or special needs that can be reasonably met.

Students are encouraged to speak to the Domestic Bursar about anything concerning their dietary requirements at any time and can also speak to staff or the school council regarding any issues

We seek support from Parents/guardians who have experience of cooking dishes for students with allergies/food intolerance/medical diets religious or moral preferences. To come into school and share or demonstrate their skills with us and to trial dishes for the school council.

All domestic and catering staff holds Basic Food Hygiene Certificate and receives food hygiene training and refresher training along with portion control though out the year via the Domestic Bursar

Domestic Bursar holds advanced food Hygiene Certificate

The school has held the 5 star award since it was introduced by the Local Environmental Health department for Bromsgrove Council. This award is in recognition of cleanliness and food hygiene practises in the main school kitchen and residential kitchens. The school has have been awarded the he highest score five stars since its introduction

Students as part of their work experience and interest in food have worked with the Domestic staff this has involved them in laying up the dining room, served lunch to fellow students , We are often asked by students if they can experience serving lunch to fellow students and we try to arrange this whenever possible

Provisions are supplied to the cookery room via the main school kitchen.

All nominated school suppliers of provisions are scrutinised extremely careful to ensure that they meet all Food safety standards, hold relevant certification e.g. Halal butchers and are a reputable company.

We also seek suppliers from the local area as far as is practical along with nominated suppliers to Birmingham City Council.

Hunters Hill School suppliers of Beef and Halal products confirmed that no adulterated foods where/had been supplied to school and hold certification confirming that meat supplied via themselves was from a legitimate supply.

We sought confirmation immediately with regards to the recent meat scandal of beef and Halal products being contaminated prior to public concern and withdrew these immediately until we had received satisfactory confirmation of their safety and compliance All suppliers confirmed beef meat supplied to school was beef and meat and poultry supplied as Halal was as described. The school took these measures immediately there was any indication that there could be cause for concern

Food Provision at Lunchtime

Hunters Hill Technology College we ensure that pupils wash their hands before they eat their lunch.

Food and drinks provided to pupils at lunchtime will meet the mandatory nutritional standards.

Food is supplied to all children free of charge and includes food supplied to students who have allergies/food intolerance/medical diets religious or moral preferences.

The Domestic Bursar, School cooks, dining room assistants and staff are made aware of any food allergies/food intolerance/medical diets religious or moral preferences of students

Lunch time menus are compiled by the Domestic Bursar using the Pelican Relish Nutritional analysis programme which analysis the nutritional values of food and are compliant with the national food standards.

Seasonal fresh vegetables and fruit are used whenever possible

Menus include dishes requested by students Detail of menus are held by the Domestic Bursar and are available for inspection

To help create a suitable ambience in the dining room support is available from home staff and teachers who sit and eat with the children over several tables in small home groups

Dining room tables are laid with cutlery and iced water jugs and tumblers the appropriate condiments relevant to the menu are placed on the table ready for the students at the start of lunch time

There are playing cards available for the children to use prior to or following lunch at the tables

Healthy eating posters and information is on display on notice boards in the dining room

TV's and large screens show the daily menu food information and other information relevant to children and often a film will be shown over the week.

Homes are called to the serving trolley using a rolling rotation daily. Every home over the week is called on different days this maintains that no home group is first or last consistently.

Staffs accompanies their home groups of students to the hot display severing trolley and cold table while the students select lunch and again after consuming the main course whilst students collect dessert.

There are two hot choices of main course, two hot vegetable baked jacket potato and a potato dish or relevant accompaniments e.g. rice pasta available daily

Grated cheese, sardines or pilchards are also available daily as an alternative choice

The cold salad table is provided with a basic plated salad and the choice of coleslaw, beetroot and 5 bean salads to be included by the students to a basic salad

An assortment of fresh fruit is always offered as an alternative to dessert

Sachet of salad cream tomato sauce brown sauce and sunflower portions are used as appropriate. This gives a measured control amount when served with appropriate food that is calculated into the nutritional standards

Students are visually monitored by the serving staff, domestic bursar and staff accompanying them and will be encourage trying food and eating. If necessary the domestic bursar will intervene speak to the student and an alternative will be supplied to the student

Staff supervising at tables organise the students to cleaning plates and cutlery after eating and dispose of waste at points distributed around the dining room

Students who are leaving school early for an activity are either supplied with a packed lunch or are supplied with an earlier lunch time when they will be offered a full choice of foods from the daily menu and cold table. Food choices are ordered in advance and prepared just for this group to be consumed in the dining room at an earlier time

Activities and clubs are run in school during lunch time a packed lunch or meal if suitable is supplied for these students

Older students eat lunch two days a week in Cropwood dining room. Hot food is supplied when possible or a packed lunch

Students who spend time at lunch in the quiet reflection room are taken a packed lunch or if appropriate a hot meal by staff

Themed days relating to religious, cultural or celebrations are held in the dining room at lunch time when foods from cultures are offered to the children along with an alternative and cold table. On these occasions the dining room is decorated representing cultures e.g. Chinese New Year or Mexican. Religion when we celebrate as a whole school with Christmas lunch and invite visitors. We also use the sound system and play appropriate music

We supply Christmas lunch to our local community school (Worcestershire Education Authority) in our main dining room and their guest local parent's, governors and visitor to join their whole school for a celebratory lunch annually as they do not have catering facilities

Monitoring, evaluation and dissemination

Pupil's menus and food choices are monitored and used to inform policy development and provision. Monitoring will occur via methods such as visual monitoring by lunch time staff and school council. Compliance with nutritional standards at lunch time will be monitored by nutritional analysis of menus using Relish nutritional program by the Domestic Bursar

The school will inform all new and existing parents/carers of this policy via the school newsletter. The policy will be available on the school's website and will be incorporated into the school prospectus. The school will use opportunities such as parents evening and Healthy Living weeks to promote this policy as part of the whole school approach to healthier eating. All school staff including teaching, catering staff and the school nurse will be informed of this policy and will support its implementation

