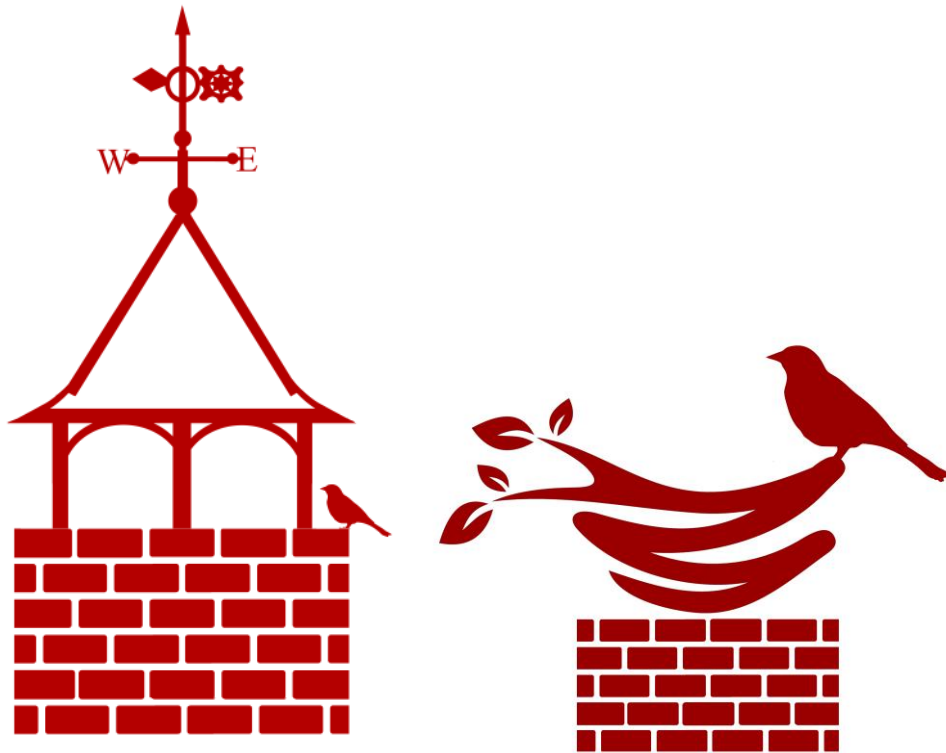


Juniper Hill School

Safer Eating Policy



Kindness Enjoyment Achievement

Written September 2026

Statement of Intent

At Juniper Hill School, we recognise that good nutrition is essential for children's health, wellbeing, development and learning. We are committed to promoting healthy eating habits and helping pupils develop a positive relationship with food that will support them throughout their lives.

We believe that the school plays an important role in encouraging healthy lifestyles and providing opportunities for pupils to make informed choices about food and nutrition. We work in partnership with families to promote healthy eating, identify health needs and support pupils with dietary requirements, allergies and medical conditions.

Food also provides valuable opportunities for learning and celebration. Pupils are encouraged to learn about different cultures, religions and traditions through food and to explore a wide variety of foods as part of a broad and inclusive curriculum.

Juniper Hill School complies with all relevant food safety legislation and the School Food Standards and aims to maintain high standards across all food and drink provided on site.

1. Legal Framework

This policy has due regard to all relevant legislation and guidance, including but not limited to:

-  Food Safety Act 1990
-  The Requirements for School Food Regulations 2014
-  The Food Information (Amendment) (England) Regulations 2019 (Natasha's Law)
-  DfE: *School Food in England*
-  DfE: *The School Food Plan*
-  DfE: *Supporting Pupils at School with Medical Conditions*
-  School Food Standards

This policy operates in conjunction with the following school policies:

-  Allergies Policy
-  Whole-School Food Policy
-  Supporting Pupils with Medical Conditions Policy
-  Health and Safety Policy
-  Relational Policy and Behaviour Policy
-  Complaints Procedures Policy

2. Roles and Responsibilities

The Governing Body is responsible for:

-  Overseeing the implementation of this policy.
-  Ensuring the policy is applied fairly and does not discriminate on any grounds.
-  Handling complaints relating to this policy in accordance with the school's Complaints Procedures Policy.

-  Ensuring the school uses reliable food suppliers.
-  Monitoring the effectiveness of food provision and compliance with statutory requirements.

The Headteacher and Senior Leadership Team are responsible for:

-  The day-to-day implementation and management of this policy.
-  Monitoring food provision and mealtimes.
-  Ensuring pupils' dietary, medical and allergy needs are met.
-  Ensuring equipment is suitable and maintained appropriately.
-  Ensuring staff receive training in food hygiene, allergy awareness, choking prevention and emergency procedures.
-  Ensuring allergy action plans and individual healthcare plans are maintained and accessible.
-  Ensuring parents are informed of significant changes to food provision.
-  Ensuring all staff, volunteers and temporary staff receive appropriate induction and refresher training relating to food safety and safer eating practices.

Staff are responsible for:

-  Promoting healthy eating habits.
-  Supervising pupils appropriately during mealtimes.
-  Preventing food sharing where allergies are present.
-  Treating pupils equally and respecting cultural and religious dietary practices.
-  Checking dietary and allergy information where relevant.
-  Remaining alert to signs of choking or allergic reactions.
-  Following emergency procedures where required.
-  Recording and reporting any food-related incidents.

Parents and carers are responsible for:

-  Providing accurate and up-to-date information about dietary requirements, allergies and medical conditions.
-  Supplying specialist food where required as part of an agreed healthcare plan.
-  Informing the school promptly of any changes to their child's dietary or medical needs.

3. Food and Drink Served

The school will ensure that all meals provided comply with School Food Standards.

Meals will include a balanced range of foods from the main food groups:

-  Fruit and vegetables
-  Starchy carbohydrates
-  Dairy products or suitable alternatives
-  Sources of protein

Foods high in fat, salt and sugar will be limited.

Menus will reflect the diversity of the school community and provide a variety of flavours and textures.

Fresh drinking water will be available throughout the school day and pupils will be encouraged to drink regularly.

Food storage, preparation and serving arrangements will comply with food safety legislation.

Menus will be reviewed regularly by Innovate to ensure they remain healthy, balanced and appealing.

4. Nutrition

The school recognises that good nutrition supports physical health, emotional wellbeing and academic achievement.

Pupils will learn about healthy lifestyles and nutrition through the curriculum, including Science, PSHE and wider health education initiatives.

5. Eating Environment

The school aims to provide a safe, welcoming and inclusive dining environment.

Mealtimes will be:

-  Calm, organised and well supervised.
-  Viewed as social occasions that promote positive relationships.
-  Used as opportunities to develop independence and responsibility.

Staff will encourage:

-  Good table manners.
-  Respectful behaviour.
-  Positive conversations around food.

Dining areas will:

-  Be kept clean and safe.
-  Have clear walkways and fire exits.
-  Be free from unnecessary hazards.
-  Have spillages dealt with promptly.

Any damaged equipment will be removed from use immediately and reported.

6. Celebrations and Special Occasions

The school recognises the value of celebrating birthdays, festivals and cultural events.

Parents are requested not to send sweets, cakes or other high-sugar foods into school for sharing.

Where food is used as part of a celebration or curriculum activity:

-  Allergens will be checked carefully.
-  Dietary requirements will be considered.
-  Appropriate alternatives will be provided where necessary.

The school encourages celebrations through:

-  Craft activities
-  Music and singing
-  Stories
-  Dressing up
-  Educational activities
-  Cultural enrichment experiences

7. Allergies and Special Dietary Requirements

The school recognises that food allergies can be potentially life-threatening and will treat them seriously.

The school will:

-  Maintain accurate records of allergies and dietary requirements.
-  Review information regularly and whenever needs change.
-  Ensure relevant staff have access to necessary information.
-  Implement individual healthcare plans and allergy action plans where required.
-  Minimise cross-contamination risks through safe food preparation procedures.
-  Ensure staff receive regular allergy-awareness training.

Pupils with allergies will be provided with suitable alternatives wherever possible.

Pupils will be discouraged from sharing food.

The school will make reasonable adjustments to accommodate:

-  Allergies
-  Intolerances
-  Religious dietary requirements
-  Vegetarian diets
-  Vegan diets
-  Cultural food preferences

8. Food Brought from Home

Parents should:

- Label food containers clearly where necessary.
- Avoid sending foods that may pose a significant allergy risk where advised by the school.
- Provide a balanced, health lunch.

Food brought from home will be stored appropriately until required.

Any uneaten food will usually be returned home with the pupil.

9. Eating Habits

The school encourages positive attitudes towards food and healthy eating.

Staff will:

-  Encourage pupils to try new foods where appropriate.
-  Respect personal preferences and cultural differences.
-  Promote balanced diets.
-  Avoid using food as a reward or punishment.

Pupils will never be forced to eat food they do not wish to eat.

10. Food Safety and Hygiene

The school will ensure food is stored, prepared and served safely.

Staff involved in food preparation or handling will receive appropriate food hygiene training.

Pupils will be taught the importance of good hygiene, including:

-  Washing hands before eating.
-  Washing hands after using the toilet.
-  Handling food safely.

The school will comply fully with requirements of the Food Safety Act 1990 and associated regulations.

11. Communication

The school will work in partnership with parents and carers to promote healthy eating and support pupils' dietary needs.

The school will ask Innovate to:

-  Publish menus for parents.
-  Share information about food provision.
-  Inform parents of any significant changes to food provision.

Parents will be encouraged to provide feedback on school meals and food provision.

12. Meeting the Needs of All Pupils

The school is committed to ensuring that all pupils can participate fully and safely in mealtimes.

The school will consider:

-  Allergies
-  Medical conditions
-  SEND
-  Cultural requirements
-  Religious requirements
-  Ethical dietary choices

Where required, personalised support arrangements will be developed in partnership with parents and relevant professionals.

Adaptive seating, equipment, communication aids or specialist support will be provided where appropriate.

Pupils will be included in shared mealtimes wherever it is safe and appropriate to do so.

13. Safer Eating

The school will follow robust procedures to ensure all pupils eat safely.

The school will:

-  Ensure appropriately trained staff supervise mealtimes.
-  Maintain up-to-date dietary, medical and allergy information.
-  Ensure allergy action plans and healthcare plans are accessible.
-  Follow national guidance to minimise choking risks.
-  Supervise pupils while eating.
-  Prevent food sharing where this presents a health risk.
-  Ensure emergency medication is readily accessible.
-  Record and review incidents, accidents and near misses.
-  Inform parents promptly of significant mealtime incidents.

Children will never be left unattended while eating or drinking. Children eat their breaktime snacks in the classroom. The children aren't allowed to eat snacks outside at breaktime while playing.

Staff will follow agreed emergency procedures for:

-  Choking incidents
-  Allergic reactions
-  Burns
-  Medical emergencies

The school will work closely with parents and healthcare professionals to ensure appropriate support is in place for pupils who require additional assistance during mealtimes.

14. Monitoring and Review

This policy will be reviewed annually by the Headteacher

Any changes will be communicated to staff, parents and carers as appropriate.