FOOD & FOOD PREPARATION POLICY

UPDATED BY GC ON FEB 2013. NEXT UPDATE DUE FEB 2015.

STATEMENT

Our school has an interest in seeing that any food consumed is wholesome and nutritious. Children will eat their lunches together with the class teacher. This is a purposeful decision which recognises that eating is also an act of social ‘nourishment’. It is also an opportunity to reinforce manners and respect for the food that we eat and the social space in which we eat it. There should be a high level of awareness among Class Teachers of the prevalence of various food allergies in their class and in the school; this needs to be particularly considered whenever food is shared.

CLASS COOKING PROGRAM

This is the primary use for our kitchen. Children from each class prepare lunch for their class once a week to be consumed by student and staff. Meals are simple, plain foods such as soups, pastas, vegetable slices, bread rolls, scones, salads etc. with ingredients that are mainly fresh vegetables and packaged dry goods either from a bulk supplier or from the supermarket. Foods are not delivered by others. All food is consumed or disposed of rather than stored or reused.

a. Our Cooking program has a significant educational value, which must be emphasised. These values will include:
   i. Cooking skills
   ii. Hygiene & cleanliness
   iii. Extension of garden program
   iv. Raising awareness of the origins of food
   v. Extend food experience and taste
   vi. Table manners – sit as a group
   vii. To an age appropriate level, the ethical issues of food.

b. Food prepared must be healthy and nutritious
   i. As fresh and unprocessed as practicable
   ii. Priority to produce from the school garden
   iii. Biodynamic or Organic as much as possible
   iv. Avoid tinned, prepackaged or frozen foods
   v. Ensure inclusivity for all children & staff by having Vegetarian, Gluten & Dairy free meals always available.
   vi. Ensure awareness of any specific intolerances

c. While taking the above into account, food ordered must also be cost effective,
   i. Use home grown wherever possible
   ii. Use bulk supplies as much as possible
   iii. Purchases must be made within set budgets.
   iv. Menus should be set each term in conjunction with the Food Coordinator, to make best use of produce and bulk foods.

d. Health and Hygiene
i. As a registered kitchen all food preparation, serving and storage must be done in accordance with our School Food Safety Plan
ii. Separate boards, knives & utensils must be used for different categories of food
iii. All food must be stored in vermin proof containers
iv. Food must not be prepared by anyone who is feeling ill, or has open cuts or sores.
v. Long hair must be tied back, or a cook’s hat worn.
vi. While mopping of floors and general cleaning is done by school cleaners, the kitchen must always be left in a clean & hygienic manner.
   1. Benches wiped down
   2. All food put away appropriately
   3. Compost & rubbish disposed of properly
   4. Dishes & utensils cleaned and put away, or in the dishwasher

e. Food handlers
   i. All food handlers using the kitchen must be familiar with our Food Safety Plan, and work by its requirements.
   ii. All food handlers should complete the online “do food safely” course.
   iii. Any questions or interpretations should be directed to the Food Safety Supervisor, or the School office
   iv. Children must be supervised so that the requirements of our plan are met.

OTHER USES OF OUR KITCHEN

Other uses of our kitchen are described below. Although less frequent it is still important that all the above, where applicable, are followed.

2. Catering for School events such as class plays, concerts etc.
   a. Consumed by Students, staff and parents
   b. Food may be made on the premises, or by parents at home and brought in.
   c. Food is generally cakes, biscuits, slices.
   d. All food is consumed or disposed of rather than stored or reused.

3. Onsite Festivals and Fairs.
   a. Purchased and consumed by general public
   b. Food may also be brought in by parents.
   c. Includes cooked food such as curries, wraps, sausage sizzle, falafel, salads.
   d. Some items may be purchased in advance and stored eg, sausages, bread etc.
   e. Excess may be kept, usually frozen, for future events.

4. External events and fundraising.
   a. Purchased and consumed by general public
   b. We sometimes make food for bush market, harvest festival and suchlike to be sold outside the school grounds
   c. Food may also be brought in by parents.
   d. Includes cooked food such as curries, wraps, sausage sizzle, falafel, salads.
   e. Some items may be purchased in advance and stored eg, sausages, bread etc.
   f. Excess may be kept, usually frozen, for future events.