



Food Policy 2025-2026

**To be read in conjunction with
Appendix I of the EYFS policy for 2025-26**

Aims and Principles

St Paul's Cathedral School is a Christian, co-educational community which holds to the values of love, justice, tolerance, respect, honesty, service and trust in its life and practice, to promote positive relationships throughout the school community and where the safety, welfare and emotional well-being of each child is of the utmost importance.

The school aims to instil a love of learning through a broad curriculum. It aims to give each pupil the opportunity to develop intellectually, socially, personally, physically, culturally and spiritually. All pupils are encouraged to work to the best of their ability and to achieve standards of excellence in all of their endeavours.

Through the corporate life of the school, and through good pastoral care, the school encourages the independence of the individual as well as mutual responsibility. It aims to make its pupils aware of the wider community, espouses the democratic process and encourages a close working relationship with parents and guardians.

1. Introduction

This policy sets out the principles and procedures for the provision of food and drink at St Paul's Cathedral School (SPCS). It aims to ensure that all pupils have access to nutritious, safe, and enjoyable meals in a setting that promotes healthy eating, wellbeing, and inclusion.

St Pauls Cathedral School has chosen Chapter One as our catering provider and as such many of the aims, objectives and all of the provisioning of food fall within their contractual remit. The Director of Finance (DFO) oversees catering at SPCS and the implementation of this policy.

Our catering team provide breakfast, lunch, and dinner as well as morning and afternoon snacks each day that the school is in operation. For the majority of the time, the Choristers from St Paul's Cathedral are boarders as well as day pupils and therefore it is a 7-day per week operation. In addition, the caterers provide snacks and meals for breakfast and afterschool clubs and during the school holiday periods when the school is providing holiday activities, snacks and lunch are provided. A hospitality menu is also available for school events.

2. Aims and Objectives

- To provide a balanced, nutritious diet that meets the needs of all pupils, staff, and visitors including those with allergies, intolerances, or dietary requirements (medical, religious, or ethical).
- To promote healthy eating habits and educate pupils about nutrition and food choices.
- To ensure food safety and hygiene standards are maintained at all times.
- To support the safeguarding and welfare of pupils in line with statutory guidance (e.g., Keeping Children Safe in Education, School Food Standards, and the school's safeguarding policy).

3. Food Provision

- All meals and snacks provided by the school will comply with the School Food Standards for England.
- Menus are planned to offer variety, balance, and appeal to children, and adults, with input from pupils, staff, and parents where appropriate.
- Fresh fruit is available throughout the day
- Fresh drinking water is available at all times.
- Special dietary needs will be accommodated, and allergen information will be clearly communicated.

4. Food Safety and Hygiene

- All staff involved in food preparation and service receive appropriate training in food hygiene and allergen management.

- SPCS will maintain high standards of cleanliness in all food areas and comply with relevant health and safety legislation.
- Procedures will be in place for the safe storage, preparation, and serving of food, including the management of allergies and intolerances.
- All aspects of food provision is subject to audit and review from the Food Standards Agency.

5. Allergy Protocols

a. Identification and Communication

- Parents and carers must inform the school Nurse of any allergies or intolerances their child has, providing medical documentation where necessary.
- The school maintains an up-to-date register of pupils with allergies, which is shared with all relevant staff (including catering, teaching, and support staff).
- Allergen information for food served is clearly displayed and communicated to pupils and staff.

b. Staff Training

- All staff involved in food preparation, serving, and supervision will receive regular training in allergy awareness, food hygiene, and emergency response procedures.
- Staff will be trained to recognise symptoms of allergic reactions and know how to respond appropriately.

c. Food Preparation and Service

- No food other than that procured through our catering provider can be stored or prepared within the catering kitchen to prevent cross contamination of food and preparation surfaces and utensils.
- Separate preparation areas and utensils will be used for allergen-free meals where required.
- Cross-contamination risks will be minimised through strict cleaning protocols and careful food handling.
- Allergen-free options will be available for pupils with dietary needs, and menus will be reviewed regularly to ensure compliance.

d. Food from home

- With the exception of organised and supervised events, such as cake sales, food from home should not be brought in to school. This is due to allergies and complex dietary requirements of pupils and staff.
- For organised cake sales, all bakes must include a full list of ingredients (whether baked at home or purchased) and these must be clearly displayed.
- Any pupil diagnosed with ARFID may be permitted to bring in a packed lunch and snacks, although special provision and rules will apply to ensure the safety of the pupil and other members of the school community with allergies.

e. Emergency Procedures

- The school have a clear emergency response plan for allergic reactions, teaching staff receive regular training including the administration of prescribed medication (e.g., antihistamines, adrenaline auto-injectors such as EpiPens).
- Emergency medication is stored securely in the medical room, but accessibly, and staff know its location.
- In the event of a suspected allergic reaction, staff will follow the school's medical emergency procedures and contact the on-duty Nurse, first aider, or emergency services as required.

f. Allergen awareness

- Allergy protocols are reviewed by the DFO, Nurse, and Head Chef twice a term, or sooner if there are changes in legislation, guidance, or individual pupil needs.
- Prior to each service the head or Duty Chef will brief all serving staff on the food on offer paying particular attention to any known allergens or intolerances.
- An allergens notice is to be visible at each service.
- The school will seek feedback from parents, pupils, and staff to improve allergy management.

6. Supervision and Safeguarding

- Pupils are supervised during each meal and snack times to ensure safety and encourage healthy eating and positive social interaction.
- Catering staff, and duty supervision staff are vigilant for signs of food-related issues, such as allergies and eating disorders, and will follow safeguarding procedures as outlined in the school's safeguarding and child protection policy.

7. Education and Engagement

- Healthy eating and nutrition is incorporated into the curriculum and school life. The Nutritionist from our catering provider supported catering team regularly promote healthy eating and lifestyle choices via talks and food promotions.
- SPCS and our catering partner, do work with parents, carers, and external agencies to promote consistent messages about food and health.

8. Equal opportunities

- SPCS and our caterers make provision for special diets on the grounds of medical (with supported documentation), cultural, and vegetarian/vegan requirements wherever possible.
- Individual care plans and dietary lists are created by the Nurse for pupils with food allergies and or intolerances, specific food requirements (where necessary, these shall be supported with professional supporting documentation), and cultural requirements are shared with the Head Chef who holds the information in a folder for briefing and quick access.

9. Monitoring and Review

- The effectiveness of this policy is monitored through regular review of menus, feedback from pupils and parents, and audits of food safety and provision. SPCS has engaged the services of the Independent Schools Catering Consultancy (ISCC) to undertake periodic reviews of the food provision.
- Chapter One undertake their own internal food and safety audits.
- This policy shall be reviewed annually or in response to changes in legislation or guidance.

10. Roles and Responsibilities

- The Head and Governing Body are responsible for ensuring the implementation and review of this policy.
- The Director of Finance and Operations has responsibility for the catering provision at SPCS. Management of Chapter One's operation is vested in the area manager who meets with the DFO twice a month and the Head Chef who is responsible for the day-to-day meals provision and leadership of the catering team meets daily with the DFO.
- All staff are responsible for supporting the aims of the policy and following procedures for food safety and safeguarding.