



ELIZABETH COLLEGE

FOOD POLICY

Our Commitments

We will, through our team and The Gatehouse catering facility, ensure that the food we offer is enticing and appealing to children.

We will provide a well balanced, nutritious choice of foods for each member of the Elizabeth College community.

Our Food

- Our food will be freshly prepared using seasonal ingredients
- Our ingredients will, where practical, be sourced locally
- Our cooking methods will seek to reduce fat, salt and sugar
- Our food will be prepared and presented to the highest standards
- Our offer will only include freshly cooked items
- Our new Gatehouse will not sell confectionery, crisps or sugary drinks
- Our food will be designed to encourage pupils to select a balanced diet

Our Pupils

- Will be encouraged to select a balanced diet through effective pastoral care
- Will be consulted regularly about the food offering, through the School Council

Our Parents

- Will have access to menus
- Will have access to their own child's purchase data
- Will always be welcome to sample the food on offer

Our Staff

- Will be friendly, courteous and offer a top class food service to pupils
- Will ensure the highest standards of hygiene and food safety at all times
- Will listen to feedback from customers to improve the food offering
- Will receive regular expert input to ensure best practice nutritional cooking techniques are used at all times
- Will fully comply with all Food Safety legislation

Environmental Care

- We will endeavour to minimise our impact on the environment where possible through local sourcing to reduce food miles, recycling initiatives and responsible use of packaging
- We will manage site waste safely
- We will encourage the environmental awareness of our team through training

Allergies

- We will not use nuts or nut products in any of our freshly cooked food
- We will clearly label all food and regularly audit the catering operation to ensure safe practices are in operation
- We will train all catering staff to ensure allergy awareness
- We will communicate clearly with parents and pupils who may be at risk
- We will, where possible, engineer menus to accommodate special dietary requirements and reduce potential discrimination