

FOOD & NUTRITION

Principles

To ensure that all aspects of food and nutrition in the College promote the health and well being of students, staff and visitors.

Procedures:

1. We support the main learning function of the College by offering a sustainable nutritious and appetising meals service which satisfies the dietary requirements of students and staff whilst adhering to latest Government guidelines/College policies, eg *Turning the Tables – Transforming Food, November 2005*.
2. We promote healthy eating by auditing all food suppliers to ensure all goods and ingredients do not include:
 - Genetically modified foods
 - Irradiated food
 - Harmful additives
 - MRM – Mechanically Reformed Meat
3. We introduce a quarterly service audit to monitor changes to eating trends and outlines a specific nutritional target for all meals served.
4. We endorse a fresh local produce policy wherever possible to allow purchasing freedom.
5. We seek healthy eating awards to enable greater awareness of healthy eating campaigns and demonstrates physical evidence of the catering provider's commitment to healthy eating.
6. We provide quality marketing material with strong identity to reinforce sales.
7. We continue to consult with the College community on food provision and healthy eating initiatives through the Healthy Schools Group, Student Councils, Governors and staff.
8. We annually reviews Food Technology/Catering provision to be in line with Government recommendation to promote healthy eating.
9. We encourage the building of curriculum links between departments and the Catering staff.
10. The Healthy Schools Group supports the College's commitment to healthy eating by advising parents and students on the recommended content of packed lunches.

Review

This policy is reviewed every three years by the Governors' Community Committee.

Ratified by the Governors' Community Committee
9th March 2009