



Broadway Academy Trust Policies

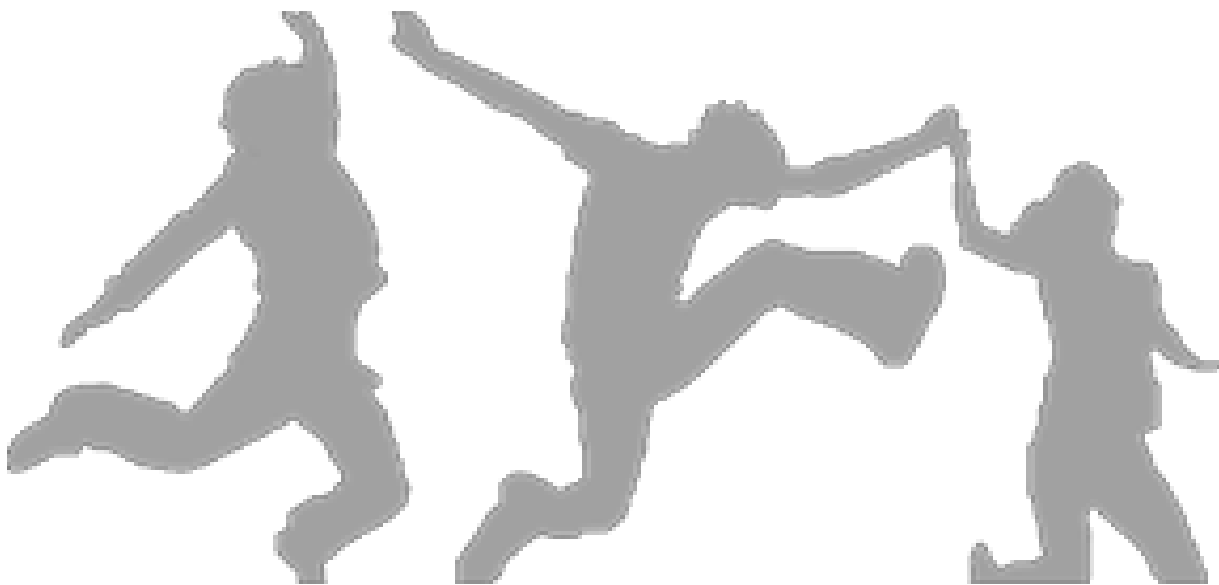
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Food Policy

Approved by: Full Governing Board

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1. **Aims**

Broadway Academy aims to:

- provide high quality, affordable school meals, within the resources available
- support students to make healthy food choices
- provide suitable social settings for pupils and staff to consume food and drink

We will ensure that pupils have the opportunity to learn about food and nutrition as part of the school curriculum.

We will ensure that pupils and staff have easy access to free clean fresh drinking water, throughout the day

2. **Breakfast**

Breakfast is an important meal to start the day which supplies energy and supports students to be ready to learn. The school provides a breakfast offer for students from 8.10am- 8.35am. The breakfast menu includes toast, crumpets, cereals and toast.

3. **Break Time**

A break service is also available between 11.20am – 11.40am providing hot/cold snacks, which could include: pizza muffin, wholemeal toast, baked waffles, fresh fruit pots, homemade traybakes, a selection of sandwiches on white and wholemeal bread.

4. **School lunches**

School meals are provided by our on-site catering team served between 1.45pm- 2.15pm and providing a main meal option, Curry Club, Pasta King, Wraps, Jacket potatoes served with salad, as well as handheld grab and go items.

School meals are planned on a 3-week menu cycle, always containing a meat, fish and vegetarian option. A 3-week example menu can be found on the school's website.

Halal meat is available daily which is HMC certified.

The dining room offers a welcome environment where students can enjoy their lunch whilst socialising with friends. The dining room areas are always supervised by Senior Leadership Team who carry radios in order to ensure that they can be contacted quickly if required.

5. **Packed lunches**

Our school encourages parents to provide nutritious packed lunches for students who do not want school meals. The aim should be to include a range of the following:

- Starchy food such as bread (sliced bread, pitta, wraps, bagels)
- One portion of fruit
- One portion of vegetables or salad

- Dairy foods such as cheese or yoghurt
- Meat, fish or another source of protein such as eggs and beans

Fizzy drinks or energy drinks should not be brought in as part of a packed lunch.

6. Drinks

Several water fountains are located around the school and students are encouraged to fill up water bottles. We encourage pupils to drink water regularly throughout the day to ensure they are kept well hydrated.

A wide range of school approved drinks can be purchased at break/lunch times

7. School Trips

Students who are entitled to Free School Meal can pre-order a packed lunch via the trip organiser

8. Rewards

The Academy does not encourage the regular eating of sweets or other foods high in sugar items, especially as a reward for good behaviour or other achievements. Other positive methods are implemented.

9. Food in the curriculum

The Academy promotes healthy eating by working with pupils to learn about food in the context of a healthy diet and healthy lifestyle and making pupils aware of the variety of foods, including foods from other cultures. Pupils will develop skills in planning and budgeting, as well as basic food hygiene and food safety practices.

Teachers who teach food as part of the curriculum will be given the opportunity to attend appropriate training and have access to resources to keep their skills and knowledge up to date.

10. Food safety

We recognise that food safety and hygiene is of paramount importance for the health of the whole school community. To ensure that food is stored, prepared and eaten in clean safe environment, the following safety measures are adopted:

- Adequate storage and washing facilities are available
- The catering team undergo appropriate food safety and hygiene training. Food handlers' complete level 2 food safety. Catering Manager has completed level 3 Food Safety.
- Regular audits and support from external catering consultancy, Dukefield Food Service, is in place.

There are also visits from the Local Authority Environmental Health Officer.

11. Special dietary requirements

Parents/Carers must provide the school with a written list of any food their child may have an adverse reaction to, so that the necessary action can be taken in the event of an allergic reaction.

All information regarding a student's food allergies will be collated and input on the school's management system. This can be viewed by the catering staff at the service points.

12. Food allergen labelling

The Academy adheres to the allergen labelling rules for pre-packed food goods, in line with the Food Information (Amendment)(England) Regulations 2019, also known as Natasha's Law.

The school will ensure that allergen traceability information is readily available.

Allergens will be tracked using the following method:

Declared Allergens – The following allergens will be declared and listed on pre-packed food, as well as the daily allergen matrix.

- Cereals containing gluten and wheat, e.g., spelt, rye and barley
- Crustaceans, e.g., crabs, prawns, lobster
- Nuts, including almonds, hazelnut's, walnuts, cashew, pecan nuts, brazil nut and pistachio
- Celery
- Eggs
- Fish
- Peanuts
- Soybean
- Milk
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L in terms of total sulphur dioxide
- Lupin
- Molluscs e.g., mussels, oysters, squid snails

13. Staff

Staff have a duty to be good role models to students and be familiar with healthy eating.