



Grimoldby Primary School

School Food Policy

Date Approved: February 2026

Date for Review: February 2028

1. Introduction and Vision

At Grimoldby Primary School, we recognise that good nutrition is essential for children's health, wellbeing, and ability to learn. This policy sets out our approach to food provision across the school, from nursery through to Key Stage 2, ensuring all pupils have access to healthy, balanced, and enjoyable meals.

Our vision is to:

- Provide nutritious food that supports children's growth, development, and learning
- Create positive food experiences that establish healthy eating habits for life
- Ensure all children, regardless of background, can access healthy meals
- Comply with all statutory food standards and allergen requirements
- Work in partnership with The Farm Kitchen to deliver high-quality catering services

2. Statutory Requirements

This policy complies with The Requirements for School Food Regulations 2015, which are compulsory for all maintained schools. The standards cover all food and drink we provide pupils on and off school premises, including school lunches and mid-morning breaks.

As we include children in the Early Years Foundation Stage (EYFS), from September 2025 we must also take into account the requirements of the Early Years Foundation Stage nutrition guidance. This includes requirements on portion sizes for children aged 1-5 years, considering dietary requirements in the early years, communicating with parents and carers, developing a food policy, food brought in from home, cost-effective healthy food, planning food activities, meeting the needs of all children including those with additional support needs and other special diets, allergies, intolerances and coeliac disease, food for religious faith and beliefs, and safely managing special dietary requirements.

3. Roles and Responsibilities

3.1 Governing Body

The governing board is ultimately responsible for making sure the food standards are met. The senior leadership team will provide them with regular reports on compliance, as well as on the take-up of school lunches and the financial aspects of food provision.

3.2 Headteacher

- Overall responsibility for implementing this policy
- Ensuring compliance with food standards and allergen requirements
- Overseeing the contract with The Farm Kitchen
- Monitoring meal uptake and pupil feedback

3.3 School Business Manager

- Day-to-day liaison with The Farm Kitchen
- Managing free school meal eligibility and applications
- Maintaining records of dietary requirements and allergies
- Monitoring compliance with food standards

3.4 Class Teachers and Support Staff

- Promoting positive attitudes to healthy eating

- Supervising mealtimes and encouraging good table manners
- Being aware of pupils' dietary requirements and allergies
- Reporting any concerns about food provision

3.5 The Farm Kitchen (Catering Provider)

- Deliver high-quality, freshly prepared school meals
- Menus are designed in line with national nutritional standards
- Work closely with LCC Food in Schools Team and receiving menu accreditation each term
- Uses fresh, seasonal and locally sourced ingredients wherever possible
- All meat is British and farm assured
- Use a balanced provision of fruit and vegetables, with a vegetable or salad side included in every meal
- Across all menus, at least 30 different plant types are included over the year to maximise nutritional diversity
- Use of wholemeal ingredients wherever possible to support healthy digestion
- Provide options to meet dietary requirements and allergies wherever possible
- Deliver meals on time to the school, ready to serve with minimal preparation required
- Maintain records of menu planning, allergens and food safety compliance

4. School Food Standards

4.1 What Must Be Provided

Our meals, provided by The Farm Kitchen, will meet the standards set out in the School Food Regulations 2015:

Starchy Foods

- One or more portions of food from this group every day
- One or more wholegrain varieties of starchy food each week
- Three or more different starchy foods each week
- Starchy food cooked in fat or oil no more than two days each week
- Bread – with no added fat or oil – must be available every day

Fruit and Vegetables

- One or more portions of vegetables or salad as an accompaniment every day
- At least three different fruits and three different vegetables each week
- One or more portions of fruit every day
- A dessert containing at least 50% fruit two or more times a week

Protein

- A portion of food from this group every day
- A meat or poultry no more than once a week in primary schools
- A portion of meat or poultry on three or more days each week
- Oily fish on the menu once or more every 3 weeks
- For vegetarians, a portion of non-diary protein three or more days a week

Milk and Dairy

- A portion of food from this group every day

Food high in Fats, Sugar and Salt

- No more than two portions a week of food that has been deep-fried, batter-coated or breadcrumb coated
- No more than two portions of food which include pastry each week
- No confectionery, chocolate or chocolate-coated products
- Salt must not be available to add to food after it has been cooked
- Any condiments limited to sachets or portions of no more than 10 grams or one teaspoon

4.2 Monitoring Compliance

We have specified compliance with the standards in our contract with The Farm Kitchen. The Farm Kitchen will supply evidence of compliance that we can present to our governing board. We will evaluate our provision against the standards and produce evidence of compliance to share with the board.

5. Meals Provided by The Farm Kitchen

5.1 School Lunches

The Farm Kitchen provides freshly prepared hot meals daily, offering:

- A hot main meal option (including vegetarian)
- A jacket potato option with various fillings
- Selection of vegetables
- Dessert (yoghurt or fruit-based)

5.2 Menu Planning and Variety

The Farm Kitchen works with the school to:

- Provide balanced, nutritious meals that children enjoy
- Incorporate seasonal produce where possible
- Reflect cultural diversity in menu choices
- Respond to pupil feedback through the school council
- Celebrate special occasions with themed meals

6. Allergen Management and Food Safety

6.1 Allergen Information

We have a duty to list ingredients on food that's prepacked for direct sale on our school premises. The package, or label attached to the package, must include the name of the food, a list of ingredients, and the 14 allergens required to be declared by law, emphasised The Key Leaders

The Farm Kitchen will:

- Provide full allergen information for all menu items
- Display allergen matrices in the dining hall
- Train staff on allergen awareness
- Have procedures to prevent cross-contamination
- Respond immediately to any allergen-related concerns

6.2 Managing Individual Dietary Requirements

We maintain a central register of all pupils with:

- Food allergies
- Food intolerances
- Medical dietary requirements (e.g., coeliac disease, diabetes)
- Religious dietary requirements (e.g., halal, kosher, vegetarian)
- Cultural or ethical dietary preferences

This information is:

- Shared securely with The Farm Kitchen
- Updated regularly and at least yearly
- Communicated to all relevant staff

Parents must inform the school immediately of any changes to their child's dietary requirements.

6.3 Food Safety

The Farm Kitchen maintains:

- Level 2 Food Hygiene certification for all catering staff
- Regular food safety inspections
- HACCP (Hazard Analysis and Critical Control Points) procedures
- Appropriate food storage and temperature controls
- High standards of kitchen cleanliness

7. Free School Meals

7.1 Universal Infant Free School Meals

All pupils in reception, year 1 and year 2 in state-funded schools are entitled to universal infant free school meals.

7.2 Benefit-Related Free School Meals

A child may be eligible for free school meals if their parents receive any of the following benefits: Income Support, Income-based Jobseekers Allowance, Income-related Employment and Support Allowance, support under part VI of the Immigration and Asylum Act 1999, the guaranteed element of Pension Credit, Child Tax Credit (provided they are not also entitled to Working Tax Credit and have an annual gross

income of no more than £16,190), Working Tax Credit run-on, or Universal Credit with a household income of less than £7,400 a year (after tax and not including any benefits). The Key Leaders From September 2026, free school meals eligibility will be extended to all households receiving Universal Credit, regardless of income level.

7.3 Application Process

Parents can apply for free school meals by:

- Applying online via Lincolnshire County Council
- Speaking to the school office in confidence

We actively encourage eligible families to apply and will:

- Send information about eligibility to all parents regularly
- Ensure the process is confidential and sensitive
- Never identify children receiving free school meals

8. Packed Lunches

We encourage parents who provide packed lunches to follow healthy eating guidelines:

Please include:

- Sandwiches/wraps with healthy fillings (e.g., lean meat, fish, cheese, egg, hummus)
- Fresh fruit and/or vegetables
- Dairy item (e.g., cheese, yoghurt)
- Bottle of water

Please avoid:

- Sweets, chocolate bars, and confectionery
- Crisps (occasionally acceptable)
- Fizzy drinks or juice drinks with added sugar
- Foods containing nuts (due to allergy risks)

Packed lunches should be stored in insulated bags with ice packs where appropriate.

9. Food in the Curriculum

We promote healthy eating through:

PSHE and RSHE:

- Teaching about balanced diets and nutrition
- Understanding where food comes from
- Making healthy food choices
- Food hygiene and safety

Science:

- Learning about food groups and nutrition
- Understanding digestion
- Investigating healthy eating

Design & Technology:

- Food preparation and cooking skills
- Designing healthy meals
- Understanding food provenance

Other opportunities:

- Cooking activities and food tasting
- Visits from nutritionists or food producers
- Themed food days celebrating different cultures

10. Dining Environment and Experience

We aim to make mealtimes a positive, social experience:

- Children eat in the school hall or their classroom
- Staggered lunchtimes to reduce noise and crowding
- Children are encouraged to try new foods without pressure
- Positive reinforcement for trying vegetables and fruit
- Water available throughout the meal

- Appropriate time allowed for eating
- Lunchtime supervisors trained in promoting positive behaviour

11. Food Brought from Home

11.1 Snacks

Key Stage 1 (Reception, Year 1, Year 2):

- Free fruit provided daily through the School Fruit and Vegetable Scheme
- No additional snacks needed

Key Stage 2 (Years 3-6):

- Children may bring a healthy snack for morning break
- Children eligible for FSM will be provided with free fruit through the School Fruit and Vegetable Scheme. Parents can also choose to pay for this for their child if they are not eligible for FSM
- Acceptable snacks: fresh fruit and vegetables
- Not acceptable: crisps, chocolate, sweets, cereal bars with chocolate

Nursery:

- Snacks provided by school following EYFS nutrition guidance
- Fresh fruit and vegetables
- Milk or water to drink

11.2 Nut-Free School

Grimoldby Primary School is a **nut-free environment** due to the serious risk nuts pose to children with allergies. Please do not send:

- Peanuts or tree nuts in any form
- Foods containing nuts (check labels carefully)
- Nut-based spreads (e.g., peanut butter, Nutella)

12. Hydration

- All children have access to fresh drinking water throughout the day
- Children may bring named water bottles to keep at their desk
- Only water is permitted in bottles (no juice or flavoured drinks)
- We encourage children to drink regularly, especially during warm weather and after physical activity

13. Partnership with Parents and Carers

We work in partnership with parents to promote healthy eating by:

- Sharing menus and nutritional information
- Providing guidance on healthy packed lunches
- Communicating about food-related activities and learning
- Responding to feedback and concerns
- Signposting to support services for families needing advice on nutrition

Parents can contact the school office with any questions or concerns about food provision.

14. Monitoring and Review

This policy will be:

- Reviewed annually by the governing body
- Monitored through regular reports on meal uptake and compliance
- Evaluated through pupil, parent, and staff feedback
- Updated in line with changes to statutory guidance or school circumstances

We will gather feedback through:

- School council discussions
- Parent questionnaires
- Staff observations
- Meetings with The Farm Kitchen
- Governing body reports

15. Related Policies

This policy should be read in conjunction with:

- Safeguarding and Child Protection Policy
- Health and Safety Policy
- Equality Policy
- SEND Policy
- Behaviour Policy
- EYFS Policy