



School Lunches Policy Whole School Including EYFS

The Head undertakes a formal annual review of this policy for the purpose of monitoring and of the efficiency with which the related duties have been discharged, by no later than one year from the date shown below, or earlier if significant changes to the systems and arrangements take place, or if legislation, regulatory requirements or best practice guidelines so require.

Signed: Dr Pamela Edmonds

Date reviewed: September 2023

Date of next review: September 2024

Parsons Green Prep has a lunchtime dining experience that truly reflects the school's high standards, ethos and values. Mealtimes are a memorable part of the school day and our genuine passion for great food, using locally sourced ingredients and prepared fresh each day for the children to enjoy, is a priority. We recognise the importance of food to support the children's wellbeing to maximising academic progress and the need for a balanced diet to provide the sustained energy involved in a busy school day. We encourage healthy eating and aim to inspire the children to explore flavourful and exciting dishes, combining a mixture of authentic flavours and classic home comforts.

This exceptional catering provision is achieved in our purpose-built kitchen and by working in partnership with the renowned catering company Thomas Franks. Our chef, Douglas Wickes, and his catering team take extra care to manage the dietary needs of each pupil. Our commitment to healthy choices is led by the Thomas Franks Group Director of Nutrition and Wellbeing, who works alongside the chef and school team to create a fully balanced and nutritious menu to suit the whole school community. Parents are invited to sample lunch and staff are on hand to support with table manners and provide a family dining experience. Our children have a voice in the development of the menus and service, with the Food Committee representatives from Reception to Year 6 seeking the views of the school community to inform decisions regarding the food we provide for lunch and snacks.

Please take the opportunity to read and Chef Wickes' biography, our three-week rotating menus and our partnership brochure with Thomas Franks below.

Catering Manager and Chef

Chef Wickes joined Parsons Green Prep in October 2022 as Catering Manager and Chef. He has over 20 years of experience within the catering industry, working in prestigious restaurants and hotels across the UK and in Europe, alongside world-renowned chefs. When it comes to the range of dishes he creates meals using fresh ingredients that children will love, with a focus on providing the nutritional elements and energy needed for a busy school day and a healthy lifestyle.

Unless in extreme cases of dietary need, which have been discussed and approved, children may not bring food or snacks into school at any time.



Our Menus

Thomas Franks takes advantage of the best seasonal produce on offer from local suppliers. Fresh food is sourced locally on a daily basis. They support ethical buying and use locally grown, environmentally sustainable food wherever possible. Thomas Franks use as much fresh food as possible, with menus linked to seasonal produce. They work with our suppliers to make as much use as appropriate of organic, natural food products and fair trade produce and to eliminate GM food and potentially harmful food additives. They ensure that their suppliers, local and national, are committed to providing best quality and value, with the highest standards of accredited health and safety. They are expected to have procedures covering full traceability of source through the supply chain, with comprehensive food labelling supplying information on both allergens and nutritional data.

We offer a wide choice between hot and cold food, with plenty of fresh fruit and vegetables and salads. Weekly menus are displayed in school, on the parent portal and uploaded to the school website. We attempt to cater for all tastes and preferences, including daily vegetarian options and halal products. Any parent is welcome to come and meet with our Chef. The menu and snacks run on a three-weekly rotation. See Appendix 1 for a sample of menus.

Caring for children with special needs

Support is provided in the dining room for children who need adjustments with eating, drinking and the lunchtime environment.

Caring for children with allergies

The school is committed to reducing the likelihood of a pupil or a member of staff with a known food allergy having a severe reaction. On admission, parents are required to inform the school of any known allergies their children have. This information is entered on the school database and communicated to teaching and catering staff. Photographs of pupils with severe allergies are mounted on a red card and displayed in the hall, kitchen, school office, First Aid room and staffroom. Children with allergies and intolerances wear lanyards during the lunch service as an additional safety protocol and may be given a dedicated seat in the dining hall, as appropriate.

All parents, staff and lunch caterers are aware that the school, as a minimum, is a nut-free and sesame-free environment. The school caterer provides food labelling detailing allergens and nutritional data.

Learning to cook

We believe that cooking is an important life skill. We offer older children the opportunity to cook and bake through our weekly Baking Club and we devote time in science lessons to ensuring that pupils understand why a healthy diet is so important.

Management of Food Safety

Food safety protects consumers' health and well-being by safeguarding food from anything that could harm them. At Parsons Green Prep we employ high standards of food safety, enabling everyone to enjoy their food without illness, injury or other problems, in accordance with food safety regulations which regularly changes the way allergen information appears on food that is prepackaged, sold loose or served.



We are routinely inspected at regular intervals by the Environmental Health Officer (EHO). In managing food safety Thomas Franks will:

Staff Training

- ensure all staff who assist with food preparation to have an up to date basic food hygiene certificate
- ensure catering staff are trained in Hazard Analysis Critical Control Points (HACCP) system of food hazard awareness and Control of Substances Harmful to Health (COSHH) procedures
- ensure all catering staff have clearly allocated responsibilities, which they understand
- ensure all staff are trained in emergency procedures and shut-off of electricity
- ensure records of training are maintained
- ensure bi-annual refresher training takes place.

Staff Uniforms and Personal Hygiene

- ensure all staff wear their appropriate uniforms and protective clothing at all times when they are in areas where food is prepared and served
- ensure compliance with the hand-washing or hand-cleansing regime at all times.

Monitoring Compliance with Procedures

- check that no products contain nuts and any that 'may contain traces of nut' are clearly labelled
- check that the HACCP system is in place and that the document can be checked by everyone
- monitor the staff in order to ensure that food safety and management procedures are followed without exception
- ensure compliance with a daily cleaning and disinfection regime.

Pupils with Medical Conditions

- liaise with the school's Health and Safety Advisor about special diets
- consult with a dietician, if necessary.

Monitoring incoming supplies

- inspect (or ensure that an authorised member of staff inspects), temperature checks where appropriate and signs for all incoming supplies and stores before acceptance
- reject any non-compliant items
- arrange for the safe transit and proper storage of food supplies.

Food Preparation, Serving and Consumption

- inspect all areas where food is prepared, served and consumed for cleanliness and hygiene at both the start and end of every meal
- monitor the dining room, counters and trolleys for dirty plates, cutlery etc, together with the containers/bins for waste food throughout the service of every meal
- ensure that all spills are dealt with promptly and safely. If necessary, cordon off areas of the floor that have become slippery
- check (and record) the temperatures of the hot and chilled service counters on a daily basis and report any faults promptly to the Maintenance Department.



Equipment Monitoring

- check all kitchen equipment (or ensure that a member of staff inspects it) on a daily basis in order to ensure that it is functioning properly, and keep a record
- take (or ensure that a member of staff takes) the temperature with a probe of all meat or fish that is being cooked and keeps a record of this.

Purchasing and Checking Stock

- ensure food supplies are only purchased from a reliable and authorised source
- check all that all supplies used are in date and undamaged
- check that stock is properly stored as soon as it arrives.

Samples of Cooked Food

- ensure that samples are taken and frozen of all food that is cooked. The samples are kept in labelled containers for seven days and, if necessary, sent to a laboratory for analysis.

Professional Audit/Assistance

- arrange an independent hygiene and safety audit of food storage, meal preparation and food serving areas three times a year
- obtain professional advice from a suitably qualified professional on healthier food, menu planning and special diets as needed
- arrange an annual professional deep clean of all equipment, high-level cleaning of all cooking, food preparation and storage surfaces, areas etc twice a year
- ensure that an appropriate pest control regime is in place.

Equipment Failure

- report all equipment failure to the Maintenance Team as soon as it is discovered.

First Aid

- ensure that the kitchen First Aid box is kept fully stocked in accordance with professional recommendations.

Signage

- display the appropriate First Aid, COSHH and Emergency notices.

Waste Disposal

- arrange the hygienic disposal of waste in accordance with recommended practice.

The PGP staff who may handle food during classroom activities and snack time are trained in food hygiene.

Pests

'A food pest is any creature that lives on, or in, human food, causing damage or contamination or both.'

The presence of these can be prevented by:



- Keeping food covered at all times.
- Any spilled food will be cleaned up during or at the end of each lunch session. Maintaining a clean workplace.
- Storing rubbish bags in the wheelie bins outside. The bins must have lids on and are emptied daily.
- Notifying the Head or Health and Safety Advisor if any holes are noticed in brickwork or around windows, doors or pipes. Notify the Head or Health and Safety Advisor if any pests are sighted or any evidence of pests is seen within the school grounds, who will then contact the appropriate pest control company immediately. The main signs are:
 - dead bodies (mainly insects, rodents and birds)
 - droppings
 - unusual smells
 - scratching, pecking or gnawing sounds (mainly rodents and birds)
 - gnawed pipes, cables and fittings (mainly rodents)
 - eggs, larvae, pupae, feathers, fur or nesting material
 - paw or claw prints
 - smears and rat runs (rodents)



Appendix 1

Menus – Autumn Term 2023

MENU WEEK 1

06/09/23-08/09/23 25/09/23-29/09/23 30/10/23-03/11/23 20/11/23-24/11/23 11/12/23-13/12/23

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Toasted crumpet Pineapple wedges	Freshly baked courgette cake Apple slices	Pitta and hummus Orange wedges	Freshly made banana raisin and oat cookies Watermelon	Cheese twist Sliced pear
DAILY SOUP FRESHLY BAKED BREAD	Sweet potato and cumin	White bean and kale	Tomato and herb	Vegetable Noodle broth	Courgette and tomato
VEGETARIAN OPTION	Vegetable red lentil dahl	Spanish omelette With Lemon aioli	Quorn and vegetable Lasagne	Soya Glazed tofu bao buns	Cheese and tomato pizza
DISH OF THE DAY	Tandoori chicken Or Halal tandoori chicken With Yoghurt and mint dressing	Tomato chicken and chorizo stew Or Tomato, halal chicken stew	Beef lasagne Or Halal beef lasagne	Five spice pork stir fry Or Halal five spice chicken stir fry	Meat feast pizza
ON THE SIDE	Steamed rice Pickled tomato salad Spiced courgettes Cajun cauliflower Lemon wedge	Sauteed potatoes Peas and carrots Spring greens	Roasted carrots Sauteed leeks Rocket salad	Edamame peas Rice noodles Wholegrain rice Lemon and garlic broccoli Buddha bowl	Chunky oven chips, Garden peas Baked beans FRIDAY TREAT Raspberry jam cake

SELECTION OF FRESH CUT FRUIT, YOGHURT & SMOOTHIE PLUS A DAILY SALAD BAR

MENU WEEK 2

11/09/23-15/09/23 02/10/23-06/10/23 06/11/23-10/11/23 27/11/23-01/12/23

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Banana bread Pineapple	Freshly baked fruit loaf Apple slices	Wholemeal pancakes Oranges	Cheese and crackers Watermelon	Fruit scone Banana
DAILY SOUP FRESHLY BAKED BREAD	Carrot and coriander	Minestrone	Green lentil and yoghurt	Tofu broth	Potato and leek
VEGETARIAN OPTION	Quorn and vegetable Chilli con carne	Vegetable Sausage	Breaded halloumi with smoked tomato jam	Cauliflower, lentil and white bean crumble	Leek Macaroni and Red Leicester bake
DISH OF THE DAY	Beef chilli con carne Or Halal chilli con carne	Leek and pork sausage Or halal chicken sausage	Lamb moussaka or Halal lamb moussaka	Katsu chicken Or Halal katsu chicken with Mild katsu curry sauce	Fish fingers Freshly made tartare lemon wedge
ON THE SIDE	Baked nachos Sour cream and salsa Herb roasted potatoes Corn on the cobb with paprika butter Steamed kale	Creamy mash potato Roast carrots Peas Red onion gravy	Hot mezza/chard bell peppers Couscous Green bean, white beans and crumbled feta Baba ghanoush flat bread	Steamed wholegrain rice Green beans Bok choy Asian slaw	Chunky oven chips, Garden peas Baked beans FRIDAY TREAT Upside down plum pudding

SELECTION OF FRESH CUT FRUIT, YOGHURT & SMOOTHIE PLUS A DAILY SALAD BAR

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MENU WEEK 3

18/09/23-22/08/23 09/10/23-13/10/23 04/12/23-08/12/23

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Cheese and tomato pitta pizza Honey dew melon	Freshly baked sugar free banana bread Apple slices	Sweet potato muffins Pineapple	Pumkin seed, date and oat bar Orange wedges	Lemon cake Plums
DAILY SOUP FRESHLY BAKED BREAD	Vegetable and chickpea	Potato and cheese	Pea. and mint	Sweet Potato and roasted red pepper	Tomato and fresh basil
VEGETARIAN OPTION	Aubergine parmigiana	Mushroom, quorn and butternut squash filo parcels	Mexican style bean and roasted vegetable ragu	Sweet potato, spinach, white bean and mushroom korma	Freshly made vegetable sausage dogs
DISH OF THE DAY	Italian roasted chicken	Pulled pork with Yorkshire pudding Or Pulled halal chicken with Yorkshire pudding	Cajun chicken tacos	Mild beef and vegetable madras Or Halal beef and vegetable madras	Cumberland hot dog Or Chicken hot dog
ON THE SIDE	Parmentier potatoes Grilled courgettes and cherry tomato Peperonata Caprese salad	Herby potatoes Roast mixed vegetables Steamed green beans	Chipolata pinto beans Minted garden peas Guacamole Wholegrain Tortillas wraps Charred pineapple salsa Mexican slaw	Basmati rice Cajun cauliflower Saag Aloo Naan bread Mango chutney Onion and cumin salad	Chunky oven chips Garden peas Baked beans FRIDAY TREAT Beetroot Brownie & Banana milkshake

SELECTION OF FRESH CUT FRUIT, YOGURT & SMOOTHIE PLUS A DAILY SALAD BAR