

Food and Drink Policy

At Wood Wharf Kindergarten we believe children should be offered healthy, balanced and nutritious meals and snacks. Our snack and mealtimes are an important part of the children's day, as eating represents a social time for children and adults and helps children to learn about healthy eating.

We provide a rolling snack in the morning and afternoon to allow children to eat when they are ready without disturbing their opportunity to learn, when children are engaged in their play routines can be detrimental and can interrupt high quality engagement.

During rolling snack an adult will be supervising close by. If the child is able, they will attempt to cut their own fruit. However, a staff member will be on hand to help and assist if needed. Children will self register for their snack and staff will remind children who have not eaten snack in the session. Children are requested and reminded to wash their hands before and after snack and lunch times. At lunch time the children will find their place where their name card is, which has a picture of them, their name and any dietary requirements they might have (If applicable). The children will then wait for the food to be placed on their tables. Children with individual requirements will have colour coded plates and utensils. Children are encouraged to serve themselves. This helps children to understand the importance of portion control, waiting their turn and turn taking.

We do have a fully working kitchen, where hot meals can be prepared and served to the children. All our members of staff have regular food hygiene training and are made aware of the children's individual dietary needs through lunch/meal lists. Our nursery menus are on a rolling 3 week rota and are nutritious, healthy and balanced for the children, these menus are decided through what the children enjoy eating and any activities that might be happening in the setting. Parent/carers are always welcome to suggest food ideas and menu choices for the setting to try. We ensure all our food is low in saturated fat, by cooking all the food from scratch and rarely using processed food. The puddings provided are made with very low sugar content and will regularly be fruit and yogurt products. We ensure children with dietary requirements are offered the same nutritional value foods as all the other children.

To ensure all staff, volunteers and students are fully aware of individual children's dietary requirements, before the child starts and is left at the setting without their parent/carers we require the parent/carers to complete an 'All About Me' form which details if the child has any dietary requirements, including allergies, intolerance's, religious needs, parental preferences or special health requirements. For serious any intolerance or allergy we require a medical letter explaining the needs of the child and how to manage a reaction if it were to occur. This information is then added to the Special requirements forms that are displayed in each room, the kitchen, office and all members of staff, volunteers and students are made aware of children's individual requirements. We ask the parent/carers to update their child's individual information every 6 months as a minimum and this will be updated in the child's individual folder and on the Special Requirements form, should there be any changes. We also discuss with parent/carers the importance of informing us should any changes to

their child's dietary needs happen. This is to ensure there are no occasions where the child can be given the wrong food. In the event the parent informs us the child does not have a dietary requirement any longer, we would require the parent/carer to inform us in writing that a child can have the food they were not allowed previously. The letter will be copied and given to the staff in the child's room. The information on the Special Requirements form will be updated also.

As mentioned previously the nursery has a fully equipped kitchen with food preparation and storage areas, these areas are checked daily by the cook/person preparing the food and are cleaned on a daily basis after the afternoon snack time has been completed. Our kitchen is checked yearly by the environmental health and any recommendations for improvement are completed in the time set out in the action plan produced.

All staff members that are involved in food preparation will have completed a Level 2 food hygiene certificate training, which is updated every 3 years. These certificates are displayed in the kitchen so it is clear to see who is food hygiene trained and able to prepare the food for the children.

To ensure our parent/carers are aware of the possible food allergens provided in the food we use, we display a food allergen information chart. Parent/carers are then aware of what their children are being fed and how we are avoiding a potential risk of their child being given the wrong food.

Children eating at the nursery know that they must not share or swap food with each other and the supervising staff will be aware to look for children doing this. Any child who does have an allergy will sit at the same table as all the other children and we will discuss with the children about how certain foods can make certain children poorly, this allows the children to gain a further understanding of the differences of each other and also allows the children to feel included in school. We also operate a **NUT FREE** zone, where we do not allow any nuts into the setting and do not cook with ANY nut products. All of the food labels are checked and parent/carers are informed of all ingredients used.

At collection time parent/carers are made aware of what their child has eaten over their time at nursery and how much was eaten. The parents will already know what was offered to their child, through the menu's being displayed. However, if there is a change to a menu then this will be discussed with the parents at time of collection, unless in the event we were unsure their child could have the new food offered, we would contact them before offering this is to the child at meal and snack times.

Food that is brought in by parent/carers, staff, volunteers or students for special occasions **MUST** be cooked and a list of ingredients with any allergens provided. Birthday treats will be given at the end of the session for the parent/carer to decide if their child is allowed the treat. We **DO NOT accept any products with NUTS** and **DO NOT allow birthday treats to be lollipops.**

In the event 2 or more children suffering food poisoning from consuming food prepared and given at nursery OFSTED will be informed.

Behaviour at mealtimes

Practitioners must always be looking and listening for positive behaviour and giving praise as and when it happens. For example: “Jack well done, you served your own potatoes.”

Practitioners are aware to ignore inappropriate behaviour where possible, some children use inappropriate behaviour to gain attention and if this is not given the child might stop. Always give praise for positive behaviour, using the child’s name to gain attention, with a calm happy voice and smiles, hugs and thumbs up. Praise will always work better than criticism.

Drinks

Fresh drinking water is available for the children throughout the session at the snack table and children are able to pour their own water out in to a glass or beaker. The water jug will only be filled halfway so it is not too heavy for the children to handle. On hot days and after lots of physical exercise/garden time children will be encouraged to drink plenty of water and water vessel and cups will be taken to the garden at all times to ensure children still have the opportunity to drink fresh water whilst playing outside. Children are reminded to take a drink and informed where the water jug is. New children are shown where the water vessel and cups are kept by their key person as soon as they start at the nursery.

This policy was adopted on	Signed on behalf of the nursery	Date for review
07/09/2022	<i>Heleanna Phair</i>	September 2024