



Archbishop Holgate's School

A Church of England Academy

CATERING POLICY

This policy explains that the aims of our catering team, Menu Planning, Allergens, where we source our food from and our outstanding food hygiene rating.

Approval Date: September 2021

Next Review Date: September 2022

Member of staff responsible: School Business Manager

Governors sub-committee responsible: Finance and Facilities

Archbishop Holgate's School is committed to developing to the full, the potential of each member of the school community, within the context set by its mission, its strategic aims, and its Christian values as a Church of England Academy.

Vision and Values of Archbishop Holgate's School

As a Church of England school we strive to ensure that all of our young people are cared for, given every opportunity to develop through academic study, to grow personally and spiritually and to live into being those Values we hold dear in our community and in wider society. Our role as a Church school is to help nurture both academic excellence and to help shape young people who can make a significant contribution to the community they serve. Key to this is a clear recognition that all students have individual gifts and talents and with support every young person can flourish.

Archbishop Holgate's School is distinctive and effective as a Church of England school because our Christian vision and values are very explicit and drive all areas of school life. Our Vision is one which combines Values, Care and Achievement.

“A threefold cord is not easily broken.” Ecclesiastes 4:12

Through this vision we seek to be a Church of England School which is deeply Christian. As such, the three themes of our vision, Values, Care and Achievement are deliberately expressed in that order, our distinct Christian Values help ensure that every child is cared for as an individual and this in turn will help them to succeed academically.

Our school values of **Justice**, **Compassion**, **Forgiveness** and **Trust** have been embedded across our school community and permeate all areas of school life.



This policy is to complement our vision and values and to enable the school to allow all members of Archbishop Holgate's community to live them into being every day.

Introduction

Archbishop Holgate's Church of England Academy now looks after its own catering "in house". This decision was taken as a way of ensuring greater food choice. It also provides the opportunity for the catering staff and food offered to be outstanding like the rest of the school.

Deborah Calvert, Catering Manager, and her catering team have many years' experience in catering both within and outside of school. This versatility experience is reflected in the depth and diversity of the menu offered to the students at Archbishop Holgate's.

Aims

To provide great quality food from around the world and thus educate the taste buds of tomorrow.

To follow the principles laid out by the Food Standard Agency's 'Eat Well' plate in our menu planning to provide a healthy and balanced diet to all students in our care.



Where does our food come from?

The school is committed to working with the local community and supporting local businesses, as such all food sourced comes from local suppliers, which include:

- Brake Brothers (Dry Goods) www.brake.co.uk
- Fowlers (Fish) www.fowlersofyork.co.uk/
- Simon Baynes (Fresh veg/milk) www.simonbaynes.net
- M&K Butchers (Fresh meat) www.mandkbutchers.co.uk/

Menu Planning

We have devised a menu, influenced by student voice, so that each day highlights food diversity from around the world. Throughout the year we seek feedback from staff and students on how the menu can celebrate the food attributes of different cultures to broaden the culinary experience.

Allergens

From 13 December 2014, the EU Food Information for Consumers Regulation No. 1169/2011 made it clear that food businesses should provide allergy information on food sold.

In addition from October 2021 Natasha's Law requires all pre-packed food to be clearly labelled for allergens. School has invested in software to support this, students will be informed on how to recognise allergens on packaging.

As part of this we carefully consider the allergens we use in the food we produce.

Please do not forget it is the customer's responsibility to make the caterer aware of any allergies but the school will do everything possible to ensure the needs of any student with a known allergen are met.

Here is a list of some of the allergies we look for:

- milk
- eggs
- peanuts
- tree nuts
- fish
- shellfish
- some fruit and vegetables

Halal:

As a school we are restricted on the equipment or facilities we have to produce a true "Halal" meals for your children, however we will work with all families who require a Halal diet to ensure we provide appropriate meals.

Other Need to Know Info:

Our current Food Hygiene rating is a level 4 - we are working with our new catering manager to achieve a grade 5 at our next inspection



To maintain this, along with externally moderated twice a year; the monitoring officers cover focus on:

excellent housekeeping, we are

- Food Standards
- Health and Safety
- Food Safety Management

We look forward to seeing your child in the dinner queue!