



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: August 2024

Date of next review: August 2025

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. During the academic year, parents may be invited to sample lunch. 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 below. Our three-week rotating menus which are available to download from the school website.

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.

Parents may opt for their child to bring their own packed lunch and should inform the school of this decision. Please note that school has a strict no nut, sesame and kiwi policy. Unless in extreme cases of dietary need, which have been discussed and approved, children may not bring snacks into school at any time. This is to safeguard all the children including those with severe allergies.



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

Sample Menus

MENU WEEK 1

04/09/24-6/09/24 23/09/24-27/09/24 14/10/24-18/10/24 18/11/24-22/11/24 09/12/24-11/12/24



PARSONS GREEN PREP

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Toasted crumpet Pineapple wedges	Freshly baked gluten free apple cake banana	Pitta and sweet potato hummus Orange wedges	Freshly made gluten free banana raisin and flap jack watermelon	Cinnamon pinwheel Blood pear
DAILY SOUP FRESHLY BAKED BREAD	Vegetable soup	White bean and kale	Black bean soup	Curry cauliflower and coconut soup	Butternut soup
VEGETARIAN OPTION	Spinach and feta pie	Tapas of Spanish omelet or potato croquette or pan con tomate	Bean and kale with soy dressing burrito	Lentil and panzer naans	Vegetable pizza
Mains	Greek style pork pot Or Greek style halal beef pot	Tomato chicken and chorizo stew Or Tomato, halal chicken stew	Chili con carne Or Halal chili con carne	Chicken mince keema naans Or Halal chicken mince keema naans	Meat feast pizza
ON THE SIDE	oregano and lemon sautéed potatoes Mediterranean roast vegetable Greek salad Broccoli Cucumber, Yoghurt	Potatoes brunoise Runner beans Roasted herb carrots	Coriander and lime rice Charred corn Mexican spiced courgettes Sour cream Green mango salsa Mexican corn bread	Bunlaly potato wedges Coriander chutney Spiced cabbage Masala roasted carrots Yoghurt and cucumber	Chunky oven rosemary chips, Garden peas Baked beans FRIDAY TREAT Orange potato cake with maple

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



MENU WEEK 2

09/09/24-13/09/24 30/09/24-04/10/24 04/11/24-08/11/24 25/11/24-29/11/24



PARSONS GREEN PREP

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MORNING SNACK	Cheese, sliced cucumber and crackers Pineapple	Freshly baked fruit loaf Apple slices	Cheese and tomato quesadilla Oranges	Soya sponge cake Watermelon	Banana bread pears
DAILY SOUP FRESHLY BAKED BREAD	Orzo, tomato and spinach	Minestrone	Spiced red lentil and vegetable	Creamed cauliflower	Sweet potato and chive
VEGETARIAN OPTION	Vegetarian sausage roll	Baked button mushrooms and cannellini bean in a rich tomato sauce	Mushroom, roasted pepper and halloumi bruschetta	Aubergine katsu	Leek Macaroni and Red Leicester bake
DISH OF THE DAY	Leek and pork sausage Or Halal chicken sausage	Beef bolognese Or Halal beef bolognese	Maple glazed pork loin	Katsu chicken Or Halal katsu chicken with mild katsu curry sauce	Fish fingers Freshly made tartare Mushy peas
ON THE SIDE	Creamy mash potato Roast carrots Broccoli Red onion gravy	Spaghetti Garlic and vegetable focaccia Roasted garlic and lemon broccoli Kale Caesar salad	Cauliflower cheese Roasted potatoes Baked apple and thyme sauce Courgettes and leeks Gravy	Steamed wholegrain rice Miso and carrots Soy dressing Smack cucumber with chili oil	Chunky oven chips, Garden peas Baked beans FRIDAY TREAT Upside down plum cake

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

