



Wallop Primary School School Food Policy

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1. Aims

Wallop Primary School is committed to promoting a whole-school health culture. This policy establishes a supportive environment that enables children to develop lifelong healthy eating habits and make informed nutritional choices. The core objectives are:

- To ensure that all food and drink provided across the school day complies with the mandatory national School Food Standards.
- To safeguard pupils with food allergies, medical intolerances, and specific cultural or ethical dietary requirements.
- To ensure full statutory compliance with the Early Years Foundation Stage (EYFS) framework regarding health and nutrition.
- To embed rigorous food safety, kitchen hygiene, and developmental choking-prevention practices across all food environments.
- To actively encourage and expand the take-up of school meals, ensuring robust promotion of Free School Meal provisions.

2. Legislation and Statutory Guidance

This policy complies with current national legislation and statutory guidance, including but not limited to:

- The Requirements for School Food Regulations 2014 and all subsequent updates governing school nutrition frameworks.
- The Children's Wellbeing and Schools Act 2026, establishing mandatory provisions for school breakfast clubs and extended Free School Meal (FSM) eligibility for Universal Credit households.
- The Early Years Foundation Stage (EYFS) Statutory Framework, regarding food, drink, and safety provisions for nursery and reception cohorts.
- The Food Information Regulations 2019

It is implemented alongside guidance from the Department for Education (DfE), the Food Standards Agency (FSA), and Hampshire County Council's local authority catering templates.

3. Roles and Responsibilities

3.1 The Governing Body

The Governing Body holds overall legal responsibility for ensuring the school satisfies the national School Food Standards. To guarantee active governance, the board has appointed a designated Lead Governor for



Safeguarding and this includes School Food and allergies. This governor is responsible for checking compliance, checklists, reviewing meal uptake.

3.2 The Headteacher

The Headteacher is responsible for the operational management of this policy, ensuring consistent implementation across classrooms, the dining hall, and extended services, while overseeing the integration of food education into the curriculum.

3.3 The Catering Provider (Chartwells)

Chartwells are contracted to provide food at Wallop Primary. Chartwells are contractually required to provide verified, compliant menus that strictly satisfy the DfE School Food Standards and provide auditable records of ingredient tracking and nutrition compliance. They will liaise with the Admin and Finance Officer.

3.4 All School Staff and Midday supervisors

All staff are responsible for executing food hygiene measures, providing proactive supervision during mealtimes, and modeling positive, healthy eating behaviors. Commercial sponsorship of High Fat, Salt, and Sugar products, fast-food outlets, or confectionery brands is strictly prohibited on school grounds.

4. Responsibilities of Parents and Carers

We work in close partnership with families to protect and promote student wellbeing. Wallop Primary School operates a strict, zero-tolerance nut-free policy. Parents must guarantee that no nuts, peanuts, tree nuts, sesame seeds are brought into the school under any circumstances. Parents and carers must provide comprehensive, medically verified details of any food allergies, intolerances, or clinical dietary needs prior to school admission or immediately upon diagnosis. They must notify the school promptly in writing of any changes to their child's allergy profiles or medical needs. Parents are asked to support the school's healthy eating ethos by providing balanced choices in home-packed lunches and break time snacks.

5. Communication

The school maintains proactive, transparent communication lines regarding food provision:

- Staff will immediately log and contact parents/carers if significant changes are observed in a child's eating patterns, if a child experiences consistent mechanical difficulties (e.g., chewing or swallowing), or if dietary choices appear to impact a child's physical energy or educational engagement.
- Menu rotations, and allergen information is published on the school's website.

6. Sourcing Food and Ingredients

In partnership with Chartwells, Wallop Primary follows strict procurement standards to ensure ingredient safety, quality, and environmental sustainability. Catering operations are subject to regular performance evaluations to evaluate food safety protocols. We aim to prioritise fresh, seasonal, and locally grown ingredients where feasible. All wild-caught or farmed fish used in school kitchens must be obtained from verifiably sustainable stocks certified by the Marine Stewardship Council (MSC).

7. School Food Provision and National Food Standards

The mandatory School Food Standards apply to all food and drinks served across the extended school day (7:45 am to 6:00 pm), including the breakfast club, break-time snacks, and lunchtime provisions. These rules do not apply to occasional, non-routine events such as cultural celebrations, religious festivities, or charity fundraising bakes/PTA events, which must still maintain an awareness of the school's nutritional standards.

7.1 Compliance with Current Statutory Standards

In alignment with current DfE regulations designed to combat sugar, salt, and saturated fat consumption while



prioritising dietary fiber, our catering services enforce the following rules:

- Food category mandatory provision rule
- Deep-fried food completely banned across all food outlets and school services.
- High fat, salt, and sugar items are restricted and cannot be offered as standard daily selections.

Sugar & desserts - Confectionery and traditional high-sugar options are replaced by fresh fruit, yoghurts, or fruit-based desserts containing minimal added sugars. Pure fruit juices are restricted to protect oral health.

Wholegrain & fibre - A minimum of 50% of all starchy carbohydrates (including pasta, bread, and rice) served across the week must be wholewheat or brown variants.

Pulses & vegetables - Menus must incorporate a minimum of two distinct vegetable portions daily, alongside a weekly inclusion of pulses (lentils, chickpeas, beans).

7.2 Extended Provisions and Breakfast Clubs

In compliance with the Children's Wellbeing and Schools Act 2026, the school operates a morning breakfast club open to all primary pupils. Food provided at the breakfast club satisfies dedicated nutritional criteria: cereals must contain less than 5g of total sugar per 100g, white bread is restricted, and no added syrups, honey, or high-sodium processed meats are permitted. Free school meal provisions are automatically expanded to all households receiving Universal Credit, with administrative staff providing direct support to maximize uptake.

7.3 Dining Environment and Hydration

Chilled, fresh drinking water is freely accessible throughout the school day. Standard lunch services offer tap water. The dining hall is organised as an unhurried, calm, and socially engaging space, with midday supervisors actively guiding children to eat a balanced combination of the four primary food groups (fruit/vegetables, starchy carbohydrates, dairy, and lean proteins).

8. Food Safety, Hygiene and Contamination Control

All school catering environments conform to strict environmental health standards. Separate preparation stations, dedicated color-coded cutting boards, and isolated storage units are utilised to completely prevent raw meat cross-contamination. No nut-based items are permitted inside the preparation perimeter.

8.1 Management of Food Poisoning Incidents

If a student displays clinical symptoms associated with acute food poisoning:

- Parents or emergency contacts will be immediately notified to collect the child.
- The student will be safely isolated in a supervised room containing an independent toilet to stop the spread of infection.
- The child must remain absent from school until a minimum of 48 hours has elapsed since their final symptom.
- In compliance with legal frameworks, the Headteacher will notify Ofsted and the local UK Health Security Agency (UKHSA) team as soon as possible, and strictly within 14 days, if an outbreak occurs involving two or more connected cases.

9. Safer Eating, Choking Prevention, and Supervision

The safety of our children during consumption is a high operational priority. Mealtimes are fully supervised within direct line of sight and hearing of staff, with at least two adults present.

9.1 Food Modification and Choking Safeguards

To prevent airway obstruction, all foods served to pupils - particularly early years and key stage 1 cohorts - must be prepared following strict physical modification protocols:

Spherical or round foods must never be served whole. Grapes, cherry tomatoes, and soft berries must be

quartered lengthwise. Hard vegetables (e.g., carrots, cucumbers) must be cut into thin, narrow batons rather than solid circular discs.

Sausages or meat items must be sliced lengthways and cut into small, manageable pieces. At least one staff member holding a valid Paediatric First Aid (PFA) qualification must be physically present in the dining environment during all active eating windows with Year R and Key Stage 1 children, it is common practice at Wallop for this to be in place with Key Stage 2 as well.

9.2 Behavioral Control and Incident Logging

Children must remain seated while chewing or consuming beverages. Food sharing, trading, or standard meal splitting is prohibited to eliminate unintended allergen exposure. Any acute choking event requiring physical or medical intervention (e.g., abdominal thrusts or back blows) must be formally logged as an emergency incident, reported to parents immediately, and reviewed annually by leadership to evaluate dining safety controls.

10. Managing Food Allergies and Intolerances

Wallop Primary maintains robust administrative controls to manage diagnosed severe food allergies and anaphylactic risks.

10.1 Individual Allergy Action Plans (IAAP)

Every child with a diagnosed food allergy or clinical intolerance must have an Individual Allergy Action Plan established prior to consuming any school-provided food. The plan, developed collaboratively with parents, healthcare professionals, and the Chartwells special diet team, must align with British Society for Allergy and Clinical Immunology (BSACI) medical standards. This plan outlines specific clinical symptoms, exact allergen exclusions, and step-by-step treatment guidelines.

10.2 Emergency Anaphylaxis Protocol

In the event a pupil exhibits a moderate-to-severe allergic or anaphylactic reaction:

- Staff will immediately administer the child's prescribed emergency medication - including Adrenaline Auto-Injectors (AAIs)-in strict accordance with the school's Medical Conditions Policy.
- Emergency medical services (999) must be called immediately following AAI administration, clearly stating "Anaphylaxis".
- The child must be kept completely still, lying flat with legs raised (or seated upright if breathing is highly labored).
Staff must monitor vital signs continuously and administer a second backup AAI if emergency services have not arrived within 5 minutes and symptoms worsen.
- If a child experiences a first-time, undiagnosed severe reaction, senior staff will immediately isolate the student from the suspected allergen, administer immediate first aid, comfort them, and contact emergency services and parents without delay.

The school has a spare AAI in school for emergencies. All staff complete an anaphylaxis awareness course annually at the start of the school year.

11. Statutory Allergen Labelling

- Chartwells tracks and declares the 14 statutory allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide/sulphites, and tree Nuts.

11.1 Prepacked for Direct Sale (PPDS) Items

In compliance with Natasha's Law, any food items prepackaged on-site by kitchen teams prior to direct ordering (such as morning snack bags, packaged sandwiches, or grab salads) must feature an explicit, legible label printed directly on the primary wrapper. This label must display the full product name and a comprehensive list of ingredients, with any of the 14 statutory allergens highlighted in bold text.



11.2 Loose and Unpackaged Provisions

For standard loose foods served via hot plate service lines, specific allergen matrices are integrated directly into the displayed daily menus. A high-visibility written sign is permanently displayed at the kitchen counter directing pupils and staff to the kitchen's master written allergen record, which is compiled and validated by the Chartwells catering manager.

12. Cultural, Religious, and Special Medical Dietary Needs

Wallop Primary honors personal preferences and religious dietary restrictions. Information concerning cultural, religious, or ethical choices (e.g., Halal, Kosher, Vegan) is gathered during enrollment and logged within our central student management database.

The Chartwells Special Diet Team creates verified recipe substitutions to ensure that pupils observing specific religious requirements are provided with equitable, high-quality meal alternatives. Any medically-driven diet requests outside of standard allergen classifications require written validation and clinical guidance from a registered GP, dietitian, or pediatric specialist before menu alterations can be cleared for preparation.

13. Food Brought in from Home

13.1 Home-Packed Lunches

The school expects home-packed lunches to mirror our institutional health standards. Packed lunches should be nutritionally balanced and provide a source of protein, complex starchy carbohydrates, and at least one serving of fresh fruit or vegetables. High-sodium processed snacks, chocolate confectionery, carbonated fizzy drinks, and energy beverages are prohibited. The school newsletter will provide regular ideas and support for parents in packing nutritionally balanced lunches.

All packed lunch boxes must be clearly labeled with the student's name. In accordance with food safety standards, if refrigeration is unavailable, packed lunch containers will not be stored outside of chilled conditions for more than a maximum of 4 hours prior to consumption.

13.2 Celebrations and Token Rewards

To promote consistent oral health messaging, parents are asked not to send in sugary cakes, biscuits, or traditional sweets to celebrate birthdays or personal milestones.

14. Food Education and the Whole-School Curriculum

Nutritional education, food safety, oral hygiene, and physical health are integrated across our educational framework, including Personal, Social, Health and Economic (PSHE) education, Science, and Design and Technology. Pupils engage in practical, age-appropriate cooking lessons focusing on safe knife handling, food preparation, and portion control. Children explore foundational concepts surrounding agricultural supply chains, food production, and seasonal environmental sustainability.

Other relevant policies:

- Safeguarding and child protection policies
- Medical conditions and administering medications policies
- First Aid policy
- Allergy Safety policy