



School

Dunedin Rudolf Steiner

Learning with head, heart and hands

Food Preparation and Consumption Procedure

Purpose

To ensure that food and drink served in the School provides a variety, quantity, and quality as to meet the nutritional needs of the children and that the School complies with the Food Safety in Schools and Kura (Food Act) 2014.

We strongly encourage wholesome food, and discourage food colouring, additives and sugars which can affect children's behaviour, concentration and have a detrimental effect on their participation in lessons and in their learning generally. We endeavour to supply organic food where possible when food is supplied at school.

Good standards of hygiene will be maintained in the storage, preparation and consumption of food.

As part of our special character we aim to develop a sense of community at meal times.

Guidelines

- The children bring their own lunches supplied by their parent or guardian.
- The school may also cook or prepare food together for special events
- On birthdays children may bring in a morning tea to share
- Teachers are aware of any food allergies or restrictions in their class. Parents provide the school with updates including allergies every six months.
- Parents are advised that all food brought to school is kept at room temperature and therefore they should avoid food that requires refrigeration
- All meals are eaten together at their desks or as a picnic with proper respect given to the food (karakia kai etc)
- Teachers ensure that everyone has washed their hands before the preparation or consumption of food and that any food is prepared in a hygienic manner
- At all times an ample supply of potable, filtered drinking water is available to the children.
- All food is clean when stored, prepared, and served

Signed:

Designation:

Dated: ____/____/____

Review Date: ____/____/____