



CATERING POLICY

Active, growing children and young people require plenty of wholesome food and regular meals. At Luckley House School, we believe that we can offer something that will satisfy everyone. We support ethical buying, and we use locally grown, environmentally sustainable food wherever possible. We use as much fresh food as possible, with our menus linked to seasonal produce. We ensure that our suppliers, local and national are committed to providing best quality and value, with the highest standards of accredited health and safety. We expect them 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 have an active School Forum, which has representatives from every year in the school. They meet with the Catering Manager, the Pastoral Deputy Head and Bursar regularly to discuss menus, and to suggest new dishes.

Breakfast, lunch and supper are all served in the central dining room. Lunch is the main meal of the day. Pupils can also have morning break and tea in the Dining Room. Supplies of dried and fresh fruit, bread, fruit juice, together with tea and coffee making facilities are always available to boarders.

DRINKING WATER

Drinking water is widely available throughout the school. All boarding houses have supplies of mains drinking water on every floor. Bottled water may be brought into school. It is allowed to be brought into classrooms and exam rooms.

OUR MENUS

We offer a wide choice between hot and cold food, with plenty of fresh fruit and vegetables and salads. Weekly menus are displayed in the dining room. We offer our pupils a widely varied and healthy and tasty diet. We also attempt to cater for all tastes and preferences, including vegetarian.

Any parent who is worried about the quality of the food is always welcome to come and sample lunch. Please telephone the school office to make the arrangements.

Special Diets

We expect all pupils to eat school meals, and can only meet individual requirements that are based upon attested medical grounds.

All food that might contain nuts or traces of nuts is clearly labelled and the school is fully compliant with regard to The Food Information Regulations 2014. Parents of children who have allergies to any food product, or who have special dietary requirements, are asked to make this clear in the medical questionnaire which they complete when their child enters the school. They should inform the school at once if their son or daughter subsequently develops an intolerance of any food. The School Nurse and the Catering Manager are happy to see any parent who has concerns about their son or daughter's medical condition, and to devise a special menu, where practically possible.

LEARNING TO COOK

We believe that cooking is an important life skill. Food Technology is taught to all students in Key Stage 3 and is an optional subject in Key Stages 4 and 5

LEARNING ABOUT FOOD

We devote time in both PSHE and Biology lessons to ensuring that pupils understand why a healthy diet is so important.