

**APPENDIX D**

**Federation of Hackbridge Primary School and Spencer Nursery School**

**Food Standards**

**1 Introduction**

All food must be prepared and served in accordance with the School Food Standards and any subsequent legislation with regard to School Food. In addition to meeting the School Food Standards, the menu must also adhere to the standards below. If the School Food Standards change during the period of the contract the Service Provider will be expected to meet the new legislation and the requirements below will be adapted by the federation to take into account the changes.

Food must also be prepared in accordance with the Voluntary Food and Drink Guidelines for Early Years settings in England (where applicable).

The Service Provider will be required to agree the menu with recipes/portions with the Federation’s Authorised Representatives prior to distribution to schools within the agreed timeframe of the new seasonal menu. Once the recipes/menus have been agreed they must be adhered to at all times unless changes have been agreed with individual schools and record of the agreed changes kept in the kitchen signed by the School’s representative. This information must be readily available for inspection by the Authorised Officer.

# 2 Hot Lunch Menu

**2.1 Daily choice of:**

**Main**

* One hot meat/poultry/fish dish throughout service with the exception of Meat Free Monday.
* One hot vegetarian dish (containing protein) throughout service.
* Jacket potato different choice of filling each day.
* Carbohydrates such as rice, pasta and potatoes (as appropriate) throughout service.

 **Vegetables and Salad**

* Two types of vegetables throughout service. If baked beans are served on the fifth day then only one vegetable will be required throughout service.
* Minimum of one **fresh**, seasonal vegetable four days per week.
* Variety of at least five (5) different fresh raw salads only one of which may be dressed and/or carbohydrate salad throughout service.

**Dessert**

* One homemade hot or cold pudding with appropriate sauce throughout service. Custard/sauce to be made with Organic Semi skimmed milk.
* Selection of four fresh, seasonal fruit served in a child-friendly way throughout service.
* Fresh organic yogurt throughout the service.
* Savory wholegrain crackers with cheese throughout service.

# Daily selection of:

* Choice of two freshly baked homemade breads throughout service.

# All the above must be available to all children throughout the service unless otherwise stated and allow for spillages, late-comers etc.

**Meat Free Monday**

* On Monday the menu will not contain meat, poultry or fish, one dish must consist of at least one plant-based dish.

# 3 Packed Lunches for Outings etc.

To consist of a min of:

* Sandwich/Roll/Wrap non vegetarian and vegetarian.
* Crudities and fruit.
* Dessert.
* Water in non-plastic container e.g. paper

# 4 Drinking Water

Fresh drinking water and beakers must be available for all pupils eating school meals or packed lunches in the dining hall.

# 5 Drinking Milk

The provision of Drinking Milk is not included within this contract.

# 6 Left Overs

No food that has been produced/served for the previous day/s is to be served on any subsequent day.

# 7 Food Specifications

* Baked Beans: Low sugar/salt

# Dessert of the day: Three days a week the dessert of the day should contain a minimum of 50% fruit.

# Eggs: As a minimum, eggs used shall be from free range, Lion marked, salmonella free flocks (Class A) in accordance with EU Council Directive No 2772/85.

# Fair Trade: Fair trade products to be used in line with Food for Life Silver Catering Mark accreditation.

# Fish and Fish Products: Marine Stewardship Council’s (MSC) ‘Chain of Custody’ traceability certification. Tuna: Pole and Line certified.

# Genetically modified foods: The use of genetically modified foods is prohibited The Service Provider is also required to ensure that the food has not been produced or processed using any Genetically Modified Organisms (GMOs). All meat products must come from animals which have not been fed genetically modified food. Subject to scientific advice and extensive consultation with the schools, genetically modified foods may be introduced during the lifetime of the contract. Any such introduction will be upon receipt of explicit approval from the Federation and not at the discretion of the contractor.

# Halal Meat:

# Halal meat to be provided as an addition to non Halal meat a min of three times per week when meat is on the menu.

# Non-Halal meat must be available to all non Halal customers as required throughout service.

# Only stunned Halal meat to be used.

# The Service Provider to ensure that there is no cross contamination between Halal and Non-Halal products throughout the delivery to services.

# Halal certificates to be made available to the Federation’s Authorised Representatives Officer at each change in supplier upon request.

# Halal meat to be provided from a processing plant which only produces Halal meat to avoid any cross contamination.

# Halal meat to be slaughtered under the Halal Food Authority guidelines which meet the British animal welfare guidelines.

# Irradiated foods: Irradiated foods shall not be included in the menus.

# Milk: Organic fresh semi skimmed milk to be used. No dried milk powder.

# Nuts and Nut Derivatives: Nuts or their derivatives shall not be permitted, nor have products that have been produced in an environment where nuts have been used, unless the supplier can provide evidence/statement of segregation.

# Sugar: Homemade desserts and organic yogurt and custard/sauce should contain no more than 6.5 grammes of free sugar to 100 grammes.

# Tinned Fruit: Fruit in juice not syrup.

# Textured vegetable protein: Textured vegetable protein (TVP) is not permitted.

# Christmas Lunch and Special Day Menus: Where and when required by the Federation: a traditional Christmas main course, with Halal meat option, vegetarian option and child friendly themed dessert shall be available to all pupils and staff in place of the usual set menu and at the same price. Special Day Menus to be provided on relevant days where a school requires to coincide with festivals or special dates in the calendar. Any deviation from the normal menu is to be agreed with the Federation.

# Special Diets: The Service Provider will provide freshly prepared and cooked special dietary meals to nominated pupils with allergies and intolerances, religious, ethnic and cultural reasons. This does not include Individual pupil’s dietary preferences. Requests for special diets due to a medical condition shall be accompanied by a covering letter from a Doctor or Medical expert.