



NUTRITION AND FOOD SAFETY POLICY

POLICY STATEMENT

Clovelly out of School Care believes that good nutrition is essential for each child's healthy growth and development. For this reason, the service will provide nutritious, good quality food that is consistent with the Dietary Guidelines for Children and Young People in Australia. We will aim to provide a relaxed and enjoyable environment for children to eat their meals and snacks. All food served at the service will be consistent with the child's own dietary requirements and take into consideration the children's like and dislikes as well as meet any cultural requirements of families. High standards of hygiene will be maintained throughout all food preparation. We will encourage the development of the children's good eating habits through the modelling and reinforcing of healthy eating and nutrition practices by educators. Families will be encouraged to share recipes and traditions to enrich the variety and enjoyment of food by the children and support the children's development of respect for and understanding of diversity.

Where possible we will seek out opportunities to learn about growing our own food and collaborate with children to produce our own opportunities to use food we have grown ourselves in our menu planning.

PROCEDURE

Nutrition

- A menu, developed using the principles set out in the Australian Dietary Guidelines for Children and Adolescents, will be on display for families and children at all times and be an accurate representation of the food and drink that is being served.
- All children's individual needs such as allergies, cultural requirements, and health needs will be addressed in the menus and families advised if they will be required to supply specific foods for their child.
- Food and drink consistent with the menu will be provided for breakfast and afternoon tea.
- Fresh drinking water will be available at all times for the children and educators.
- During vacation care, families will be asked to provide their child's lunch and drinks, unless otherwise stated on the program. No menu will be required where food and drink are not provided by the service.
- Children and families will be encouraged to share family and cultural traditions, ideas and recipes to contribute to the menu.
- Education of healthy eating habits will be developed through ongoing example, specific activities, notices, posters and information sheets to families.
- The denial of food will never be used as a punishment.
- Children's cooking activities will be encouraged to develop life skills.

Food Safety

- All food will be prepared and stored in a hygienic manner.
- Opened food will be stored in tightly sealed containers, away from any chemicals.
- Kitchen equipment will to be cleaned and stored appropriately.
- Surfaces are cleaned and sanitised before and after food preparation.
- Children will be encouraged not to share their drinking and eating utensils.



- Tongs and spoons will be used for the serving of food. Where possible, educators will encourage children to serve their own food and drinks to encourage the development of their food handling skills as well as acknowledging their growing sense of independence.
- All cups, plates and utensils will be washed in the service dishwasher or in hot, soapy water.
- Children should be seated while eating or drinking.
- Educators will ensure that effective hand washing is being implemented during food preparation. If gloves are used, care must be taken to avoid contaminating food by only using them for one continuous task and then discarding them. Gloves must be removed, discarded and hands washed before handling food again.
- All rubbish or left-over food is to be disposed of immediately in lidded bins and bins emptied daily and regularly cleaned with disinfectant.
- Containers are to be cleaned and stored appropriately to ensure pests are not able to contaminate them.
- The service will regularly review and evaluate food handling practices in line with current best practice guidelines from recognised authorities.
- The service will provide food handling and hygiene information to parents

RELEVANT DOCUMENTS FOR CONSIDERATION

Australian Dietary Guidelines for children and adolescents.

National Food Standards Code (FSANZ)

Food Act 2003 (NSW)

Food Regulation 2010 (NSW)

NRG@OOSH (Network of Community Activities)

Australian Children's Education & Care Quality Authority.

Dealing with Infectious Diseases Policy

Family Handbook

Staff Handbook

Version number	Date effective	Description of amendment
3	April 2019	Change to procedure
4	May 2020	Changes to wording
5	April 2022	Changes to wording

Considered and accepted by the Management Committee (representative) – S. Bates

Considered and accepted by the staff (representative) – Katrina Thomas