Queenstown Nursery Food & Nutrition Policy

Rationale:

The teachers at the Queenstown Preschool & Nursery promote good nutrition and healthy eating habits. We do this by facilitating a curriculum that highlights the value of eating healthy food in order to promote the healthy growth and nutrition of our children.

Information on healthy eating and children's nutritional requirements is available in the foyer, including books and videos.

Purpose:

- To optimise the health and growth of the children through encouragement of nutritious lunchbox contents from home.
- To encourage the children to make the connection between eating healthy food and having a healthy body.
- To support the parents of children to provide healthy food in the lunch boxes.
- To help young people to appreciate the cultural and family values of food.

Daily Food:

- Parents are responsible for and provide children's food for the day. This needs to include morning tea, lunch and afternoon tea. It may also include an evening snack as well, and other snacks as extras.
- Teachers keep in close contact with parents over children's eating requirements and habits.
- Children have access to water at all times and food when required. Preferably only water in bottles and we do refill these throughout the day.
- Structured eating times are built into the routines generally two-hourly.
- Teachers supervise all eating times.
- Children are expected to sit down when eating.
- Parents must keep staff informed of any allergies their children may have to foods. This
 must be supplied in writing to the office. A food allergy list is kept in the kitchen areas for
 daily information. Teachers carefully observe any other food requirements children may
 have. Sometimes staff may do baking with the children as part of a teaching programme.
 In this case, only recipes that are safe for all children present will be used. (All baking
 undertaken by staff with children will be recorded in the diary in the kitchen).
- Measures will be taken to remove highly allergenic foods (such as peanuts) where transfer from one child to another is likely. Parents of all children will be asked not to send food containing highly allergenic foods such as nut products to the Centre where there is a child at risk of anaphylaxis to these foods.

• There will be no trading and sharing of food and drink containers, which must be clearly labelled with the name of the child for whom they are intended.

Celebrations:

- The teachers at the Centre encourage children to celebrate special occasions in their cultures with appropriate foods and drinks to share. Such occasions include for example Easter, Birthdays and Christmas.
- With all food bought into the Centre for special occasions parents need to supply a list of ingredients which will be recorded in the kitchen notebook/diary.
- Children with allergies will be given party food supplied by their parents).
- The risk of a life threatening anaphylaxis from casual skin contact, even with highly allergenic foods such as peanuts, appears very low. On occasions casual skin contact will provoke urticarial reactions (hives). Simple hygiene measures such as hand washing and bench top washing are considered appropriate.
- Food removal (food banning) from preschool should only occur following recommendation by a relevant medical specialist and the provision of documentation of this recommendation.

Food Hygiene:

- Children must wash their hands before handling food.
- Staff handling food must wear gloves.
- All food is stored in airtight containers, and perishable food is stored in the fridge.
- All kitchen surfaces must be kept meticulously clean.
- Kitchen cloths are changed daily.
- Food preparation personnel will be instructed about measures necessary to prevent cross contamination during the handling, preparation and serving of food. (Careful cleaning of food preparation areas after use, the cleaning of utensils when preparing allergenic foods. All utensils and food chopping/preparation boards will be washed and then put through the commercial dishwasher after each use).
- Tea towels and dishcloths are washed separate from other items.
- Cloths for use on the floor are pink, or paper towels are used.
- Children are encouraged not to share food to minimise the spread of germs.
- All eating and drinking utensils are thoroughly washed and then put in the sterliser/dishwasher.

Food Routines Nursery

- Morning Tea at 9.45am
- Lunch at 11.45 pm
- Afternoon tea at 2.45pm

Parents are to supply all food for these meals. For morning & afternoon teas and lunch a staff member will take food from the lunch box and put it on a named plate for the child.

When necessary food will be heated in the microwave oven, with care being taken that the food is not too hot before being given to the child.

We try to make meal times a social time so that those who have finished eating are encouraged to talk to staff while waiting.

It is essential that children only consume food provided by their parents or caregiver. Staff are to ensure no child shares food or drinks with another child.

If a child is eating they must be sitting at a table or high chair on the vinyl area.

All the children will wash their hands at all times before eating, supervised by a staff member. Younger children will have their hands wiped before eating.

Staff will wear gloves at all times whilst preparing food.

Staff will assist the younger children, and feed the babies. If under 6 months the child is held by a teacher.

All children sitting in a high chair will be strapped in and supervised at all times.

All the children will be given a drink of water with their meal.

A feeder/bib, provided by the centre, will be put on the children to protect their clothing.

Children's lunch boxes will be stored on the bench in the kitchen.

In the summer month's staff shall ensure that lunch boxes and babies bottles are kept away from sunlight and those yoghurts, drinks, and other heat affected foods are named and stored in the refrigerator.

At the conclusion of meal times all the tables will be cleared.

Any food not touched will be put back into the child's lunch box. Food that has been heated and not touched will be disposed of.

All plates, cups and utensils used by children and staff will be washed and then sterilized in the commercial dishwasher installed in the kitchen.

Scraps will be put into the covered bin in the kitchen.

All tables and high chair trays will be washed after the child has finished eating.

All chairs will be wiped down when necessary.

The chairs will be stacked to one side of the room, and the floor will be swept.

The floor will then be washed after the children have finished eating. The staff member on Kitchen duties will clean the kitchen benches and microwaves. Tables will be set up again. After lunch, if necessary, the rubbish bins in the kitchen will be taken out and a new bin liner put in.

If a child doesn't like something that has been sent in their lunch box, a note will be sent home informing the parents or the parents informed verbally at the end of the day.

Information on food ideas for young children is available on the displays in the foyer.

Reviewed February 2008 Reviewed: October 2010 Reviewed December 2012 Next Review: October 2014 Reviewed November 2009 Reviewed: October 2011 Reviewed:October 2012

<u>Procedures to follow as result of a child being given food containing ingredients they are allergic</u> <u>to.</u>

- 1. Staff to follow Allergy list (displayed on the fridge) at all times.
- 2. The allergy list will be updated when a parent puts the changes to their child's diet in writing.
- 3. The child with the allergy must always be supervised during food times.
- 4. If there has been an incident, as well as telling the parents, staff must also give the parents written feedback, and copy to management.
- 5. Management must always be informed of any incident.
- 6. Parents must update the Centre in writing if there is a change with their child's allergy.
- 7. Parents to be reminded that when they bring birthday cakes etc to the Centre they need to inform the staff and provide a list of all ingrediants used.