



KALEIDOSCOPE
Multi Academy Trust

Whole School Food Policy

Approved by: Kaleidoscope Trust Board	Date: February 2026
Next Review: February 2028	

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1. Introduction

This Whole School Food Policy outlines Kaleidoscope Multi Academy Trust's (KMAT) and its schools commitment to promoting healthy eating and ensuring access to nutritious, safe, and sustainable food across all seven Primary Schools. This policy sets out statutory responsibilities, expectations, and procedures relating to food provision, food education, and the wider food environment.

Catering Information

Six of KMAT schools receive catering from an external provider – Aspens. Hutton Primary School prepares its own meals on-site.

2. Statutory Requirements

This policy complies with the following statutory guidance and legislation and should be read alongside them:

- [The School Food Standards \(Department for Education\)](#)
- The Requirements for School Food Regulations 2014
- The Ofsted Education Inspection Framework (EIF)
- Healthy Eating Standards for Early Years (where applicable)
- Food Safety and Hygiene Regulations

All schools within the Trust must ensure their food provision meets the statutory School Food Standards and that pupils have access to free, clean drinking water throughout the school day.

3. Aims of the Policy

This policy aims to:

- Promote consistent messages about healthy eating and nutrition across the curriculum and wider school day.
- Ensure all catering provision meets statutory standards.
- Support pupils to make informed, healthy food choices.
- Ensure food served in schools is accessible, inclusive, safe, and appealing.
- Encourage a positive dining experience that promotes wellbeing.

4. Roles and Responsibilities

4.1 Trustees

- Approve and review the Whole School Food Policy.
- Ensure compliance with statutory School Food Standards across all Trust schools.
- Monitor strategic risks related to health, wellbeing, and food provision.

4.2 Local Governing Boards (LGB)

- Oversee the implementation of the Food Policy within individual schools.
- Monitor the quality of food provision and the dining environment.
- Review feedback from pupils, staff, and parents.

4.3 Headteachers/Executive Headteacher

- Ensure all school food provision complies with statutory requirements and Trust policy.
- Liaise with the catering provider or on-site kitchen team.
- Oversee food-related activities including clubs, events, and curriculum delivery.

4.4 School Caterers (External and On-site Teams)

- Provide meals that meet the School Food Standards.
- Maintain high standards of food safety and hygiene.
- Promote healthy eating through menu design and presentation.
- Support the school with themed food events and curriculum-linked activities when possible.

5. Food Provision in Schools

5.1 School Meals

- All lunches must meet or exceed the School Food Standards.
- Menus should be clearly shared with families and updated termly (these can be found on our school's websites).

- Special dietary needs must be accommodated safely and sensitively.

5.2 Snacks

- Only healthy snacks may be provided at break times, in line with Trust expectations.
- Sugary snacks, confectionery, and crisps are not permitted.

5.3 Drinks

- Water must be freely available throughout the day.
- Only water or milk is permitted during the school day.

5.4 Packed Lunches

- Parents/carers are encouraged to provide healthy, balanced lunches.
- Schools may provide guidance to support families in making healthy choices.

6. Breakfast and After School Clubs

- All food served at Breakfast and After School Clubs must align with this policy and the School Food Standards.
- Clubs should offer nutritious options such as fruit, whole grains, and low-sugar items.
- High sugar, high fat, or heavily processed food should not be provided.

7. Food in the Curriculum

Food education is delivered across the Trust as part of the following subjects: Science, PSHE, Design & Technology (including cooking and nutrition), and PE (healthy lifestyles). Schools must ensure:

- Pupils learn about the principles of healthy eating.
- Cooking and nutrition education is progressive and age-appropriate.
- Food-related activities promote cultural diversity and inclusion.

8. Allergies, Intolerances and Special Diets

Schools must maintain accurate records of pupils with allergies or dietary requirements.

Catering teams must implement safe systems of work, including allergen management, staff training, and clear labelling.

9. Statutory Food Standards for EYFS Pupils

The Early Years Foundation Stage (EYFS) statutory framework sets standards for food and drink for children aged 0–5, requiring meals, snacks and drinks to be healthy, balanced and nutritious. EYFS providers must follow updated nutrition guidance effective from September 2025. See the kaleidoscope Early years Food Policy for further details.

9. Monitoring and Review

The implementation of this policy will be monitored through:

- Catering provider audits.
- Pupil voice and parent surveys.
- Termly reviews by the Local Governing Board.

The policy will be reviewed every two years by the Trust Board or sooner if statutory guidance changes.

10. Approval and Review Cycle

Approved by: Trust Board

Review date: Every 2 years