



La Petite Ecole Française

73 Saint Charles Square

London W10 6EJ

Tel: 0208 960 1278

E-mail: admin@lapef.co.uk

Headteacher: Rebecca Stewart

Admin Head: Alix de Saint Quentin

FOOD & DRINK POLICY

The school aims to serve a nutritious and tasty, hot lunch and dessert to the pupils and staff on all school days except Wednesdays, which are half days. The school lunch is optional and if chosen, a fee is charged per term. The food is delivered by an excellent school caterer called Apetito, which only uses the best fresh produce. Parents who opt out of the school lunch must provide a packed lunch which can be heated and we do not charge a fee for this.

The meals are balanced, consisting of a meat/fish dish, a selection of seasonal vegetables and a carbohydrate. The school never serves pork – to respect religious differences. There is a non-vegetarian, vegetarian, vegan, dairy free, halal and free-from option. If your child suffers from allergies or food intolerances, please notify the school office by email before they start school so that the appropriate meal can be ordered for them.

The children are offered a healthy dessert of fresh fruit, yoghurt, or apple compote. On Fridays they have a dessert from Apetio. Water is served with the meal and is also available at any time during the day when requested by a child. The snacks are prepared and packed by the parents. **Food distributed to the class must be pre-authorised by the teacher** and it must be pre-packaged (i.e. not homemade) with all the ingredients including allergens labelled. All the children are expected to wash their hands before eating food, both at lunch time and during snack time. If authorised (via school form) by the child's parents, milk is given to the under 5 pupils in the TPS (Nursery), PS (Preschool) and MS (Reception) classes.

The medical form, which is completed by all parents at the start of the academic year, records information about any allergies or intolerances the child might have. The teachers and assistants are expected to know this information for all children in their class. There are posters in the child's classroom and kitchen of all the pupils with allergies or food intolerances and with the details of the food that has to be avoided.

The food is cooked in commercial ovens and once cooked the temperature of the food is recorded for health and safety reasons. A hot cupboard with a bain-marie top is used to maintain food at the correct temperature and avoid reheating. The school follows a food management system as recommended by the Local Authority, RBKC.

It is the school's policy that all catering staff hold a valid Food Hygiene and Safety (level 2) certificate and well as the Admin Head. The school is registered with the Local Authority's Environmental Health Department.

The school will notify the Local Authority and the DfE of any food poisoning affecting more than two children as soon as possible and within 14 days of the incident occurring.

Headteacher: Rebecca Stewart

Admin Head: Alix De Saint Quentin

Reviewed: DM/ADS/RS 28/09/26