





School Meal Requirements



From January 2015, schools need to ensure that the meals they produce meet the following requirements:

- one or more portions of vegetables or salad should be provided as an accompaniment each day;
- there should be an emphasis on the use of wholegrain products;
- water should be the drink of choice;
- fruit juice portions should be limited to a quarter of a pint;
- the amount of added sugars or honey to other drinks; should be restricted to 5%;
- no more than two portions a week of food that has been deepfried, batter-coated or breadcrumb-coated should be provided;
- no more than two portions of food to include pastry each week.

Healthy Lunchboxes

DUE TO CHILDREN WITH NUT ALLERGIES, PLEASE DO NOT SEND ANY NUTS INTO SCHOOL

We know that it can be difficult to persuade your child to eat all of their lunch so here are a few ideas for a healthy lunchbox:

Tummy Fillers

Sandwich or wrap (NO peanut butter), pasta, potato or rice salad, quiche, pizza slice, sausage roll, mini pasty or samosa.

Five-A-Day Options

Whole fruit e.g. satsuma, apple, banana etc

Fruit salad pot, homemade fruit puree or a fruit jelly made with fruit pieces

Salad pot containing a combination of prepared raw vegetables.

Tinned fruit pot

Dried fruits or seeds (NO nuts)

Good For Growing Bones

Plain or fruit yoghurts or fromage frais

Cheese portion

Dips—hummus, tzatziki etc

Thirst Quenchers

Water, fruit juice, smoothies, well-diluted squash

Snacks

Hard boiled egg or scotch egg, mini sausages

Small piece of cake, cereal bar (NOT containing nuts), flapjack / malt loaf

Small packet of crisps

Crackers, rice cakes, cheesy biscuits, breadsticks

Please do not include chocolate as this goes against our healthy eating policy.