Nutrition, food, beverages and dietary requirements procedure

National Quality Standard Education and Care Services National Law and National Regulations	Associated department policy, procedure or guideline	Reference document(s) and/or advice from a recognised authority
NQS: 2.1 Regulations: 78, 79, 80	Leading and operating department preschool guidelines Nutrition in Schools policy Allergy and Anaphylaxis Management Within the P-12 Curriculum [PDF 532 KB]	NSW Food Authority – Factsheets and posters Munch and Move – Healthy Eating Resources Eat for Health NSW Food Authority: Children's Services Voluntary Food Safety Template ACECQA's policy and procedures guidelines – Nutrition, food and beverages, dietary requirements [PDF 265 KB]

Pre-reading and reference documents

ASCIA Guidelines for the prevention of anaphylaxis in schools

NSW Food Authority: Children's Services Voluntary Food Safety Template

Munch and Move Healthy Eating Resources

Australian Dietary Guidelines

Eat for Health Website

Staff ro	les and	responsibilities

School principal	The principal as Nominated Supervisor, Educational Leader and Responsible Person holds primary responsibility for the preschool.
	The principal is responsible for ensuring:
	 the preschool is compliant with legislative standards related to this procedure at all times

	 all staff involved in the preschool are familiar with and implement this procedure 				
	 all procedures are current and reviewed as part of a continuous cycle of self- assessment. 				
Preschool supervisor	The preschool supervisor supports the principal in their role and is responsible for leading the review of this procedure through a process of self-assessment and critical reflection.				
Super vise.	 analysing complaints, incidents or issues and what the implications are for the updates to this procedure 				
	 reflecting on how this procedure is informed by relevant recognised authorities 				
	 planning and discussing ways to engage with families and communities, including how changes are communicated 				
	 developing strategies to induct all staff when procedures are updated to ensure practice is embedded. 				
	The preschool educators are responsible for working with leadership to ensure:				
	all staff in the preschool and daily practices comply with this procedure staring this preschool and making it assessible to all staff.				
Preschool	 storing this procedure in the preschool, and making it accessible to all staff, families, visitors and volunteers 				
educators	 being actively involved in the review of this procedure, as required, or at least annually 				
	ensuring the details of this procedure's review are documented.				
Procedure					
Access to safe drinking water	 Families are expected to provide their child with a full bottle of water each day. These are stored in a way that supports each child to easily access their own bottle themselves, throughout the day. Water bottles are stored in a bottle carrier that is able to be moved between the indoor and outdoor environments. Educators refill the water bottles if they are empty. 				
	Spare water bottles are available for children who forget to bring one.				
	There is a bubbler outside that children can also access.				
	 The educational program explicitly teaches and promotes water as the drink of choice for good health. Children are discouraged from bringing sweet drinks to preschool. 				
Nutritious food	The preschool does not provide food for children. Families supply their child with lunch and snacks for morning and/or afternoon tea. Families are encouraged to provide nutritious foods for their children at preschool.				
	Families are provided with visual resources outlining ideas for a healthy				

lunchbox. They are given information which explains how to read a nutrition label and the recommended daily intake is highlighted for families. Families are informed via information sessions, conversations, social media and through the provision of brochures. Educators post nutritional information on Facebook and video demonstrations of healthy recipe ideas.

- We develop relationships with families and have conversations regarding food selections. If a child brings any discouraged food items or sandwich spreads, educators place a *Good For Kids* lunch box note in the child's lunch box. This is a reminder to parents about our healthy eating program and suggestions for healthier alternatives are offered. Children are always encouraged to eat fresh non packaged food first.
- Fresh fruit is available for the children throughout the day.
- Parents are informed that the preschool is *nut aware* and foods that contain nuts are discouraged. This information is provided in the family handbook and through regular post on Story Park.
- If a child enrolls who is allergic to another food, such as sesame seeds or eggs, these foods are discouraged also.
- The educational program and daily routines explicitly teach and promote healthy food choices. Educators use the terms everyday foods and sometimes foods during discussion around healthy eating. The Eat a Rainbow concept is a program that is embedded, as well as healthy cooking experiences.
- We provide families with healthy recipes each week which is posted on our Story Park and is displayed near our sign in book. This will coincide with the development of our Preschool Family Healthy Recipe book. In which parent will be asked to contribute their family recipes to. The recipes will be collated and published into a cookbook for our families to take home at the end of Term 4.
- Educators role model healthy food and drink choices and sit to eat with children, engaging them in discussions about healthy food choices.
- Chocolate, chocolate products, potato chips, lollies, sweet biscuits or cakes
 will be strongly discouraged at preschool. EXCEPTION: When a child
 celebrates a birthday, an allowance is made for the child to share this
 experience, including a cake, with their preschool friends. Sandwich spreads
 such as honey and jam are high in sugar content, whilst peanut butter and
 Nutella contain nuts. These spreads are discouraged.
- Children can order lunch from the school canteen. The menu consists of foods which have been identified as 'green' and are made by the canteen supervisor.
- If a child's lunchbox contains food that does not fall into the guifleisn educators place a note in the lunchbox informing the family of the high content of either salt, sugar or fat.
- Educators place a healthy lunchbox heart into children lunchboxes that

	contain healthy food to acknowledge the efforts of families.	
Storing and reheating food	 Any perishable items brought to preschool by the children are stored safely until they are consumed. Children's lunch boxes remain in their bags throughout the day and parents are asked to place a cold ice pack in their child's lunch box. If required, we can place food items in the refrigerator. (NSW Food Authority: Children's Services Voluntary Food Safety Template). 	
	All families are provided with an ice brick during enrolment meetings. Spare ice bricks are available in the kitchen freezer. -	
	Educators are not able to heat any food for children.	
Consuming food at preschool	 Consideration is given to where children with food allergies and at risk of anaphylaxis are seated when eating with the group. The children's food is monitored by the educators to ensure none contain a trigger food for another child. The children are asked not to share food with other children. Special events such as birthday celebrations or class parties which involve the sharing of food are closely monitored to minimise risks of food contamination and the consumption of trigger foods. Families are informed if there are children with allergies attending the preschool. Educators discuss strategies with families to ensure that all children are catered for at special event such as birthday celebrations etc. Educators make suggestions of alternative to foods that contain the allegiant for example ice blocks instead of cupcakes for a birthday. Food handling spaces are kept clean and hygienic. Kitchen benches are wiped regular throughout the day and cloths washed weekly. Kitchen implements and utensil are not used for any other purpose. Food is not used as an incentive or reward throughout the day. 	
Cooking with children	 Before cooking activities, all children and adults wash and dry their hands thoroughly. As directed by department policy, peanuts, tree nuts or any nut products are not used in any cooking activity (this does not include foods labelled as 'may contain traces of nuts'). Additionally, any ingredient for which a currently enrolled child has a known allergy, intolerance or is at risk of anaphylaxis for, is not used. Children who have had vomiting or diarrhea do not participate until they have been symptom - free for 48 hours. If the preschool has recently had, or is currently experiencing, an outbreak of gastrointestinal disease, no cooking activities are held. 	
canteen	 Children are able to have a lunch order form the canteen. A preschool menu has been created by the educator and canteen supervisor. All foods on the menu are rated GREEN. Children can only order lunch not morning tea. 	

Record of procedure's review		
Date of review and who was involved		
August 2022 Claire Callinan, Jen Mitchell, Leanne Morgan		
Key changes made and reason/s why		
No changes made		
Record of communication of significant changes to relevant stakeholders		

Date of review and who was involved		
January 2023 Claire Callinan		
Key changes made and reason/s why		
Additionally information added about ice brick, heating food and canteen menu		
Record of communication of significant changes to relevant stakeholders		
storypark		

Procedure Review			
Date of review	Feb 2024		
Who was involved	Claire Callinan, Jen M	litchell, Kadi Carr	
Key changes made and reason why	Added healthy heart for healthy lunchboxes		
	Principal:		Date

	Deputy Principal	Date
Record of communication of significant changes to relevant stakeholders	Staff	Date
	Families	Date

Please note, parents must be notified at least 14 days prior to a change that may have a significant impact on their service's provision of education and care or a family's ability to use the service.

Copy and paste the last 4 rows to the bottom of the table each time a new review is completed.