



St Bartholomew's Nursery Class

Snack Policy

AIM:

To ensure that all food and drink taken by children in Nursery complies with current healthy eating guidelines offering opportunities for children to experience new foods along with peers.

PROCEDURES:

When in charge of preparing snack, staff must: -

- Wash hands with soap and wear aprons every session clean whenever required.
- Check and record fridge temperatures a.m.
- Use food probe to check hot food temperatures.
- Use colour coded chopping boards. (Correct colour and items to be used on each board displayed in area).
- Parents can suggest foods that children may enjoy for snack time offering opportunities for children to taste new foods.
- Have a food handling certificate. (Certificates displayed in area).
- Become familiar with child food allergies and protocols and adhere to these at all times. (Protocols displayed in area with photograph of child).
- Posters on cupboard doors that indicate which foods/fruit not to use on certain days due to allergies.
- Dispose of any leftover prepared food at the end of each session.
- Provide tongs for children to use when helping themselves to snack.
- Clean fridge, toasters and microwave with anti-bacterial spay at the end of the day.
- Check food and milk dates frequently.
- Store fruit and vegetables appropriately on delivery and rotate baskets at the end of the week.
- Ensure when cooker, toaster and microwave are in use they are not left unsupervised.
- Put on dishwasher at the end of each session.

More information about your children's early learning establishment and how the Scottish Government wish to move forward with healthy eating please visit the address below:

<http://www.gov.scot/Topics/Health/Healthy-Living/Food-Health>

Signed: *Martina Macintyre*

Reviewed: November 2023