



Government of South Australia

Department for Education and
Child Development



Healthy Food Supply and Nutrition Policy

At Plympton South Kindergarten, we promote safe, healthy eating habits in line with the Right Bite Healthy Food and Drink Supply Strategy for South Australian Schools and Preschools, and relates to the DECD wellbeing strategy.

Education and Care Services National Regulation 2011:

Regulation 168 (2) (a) (i)

Related Key regulation 77, 78, 79, 80

Note: Reg 79 and 80 doesn't apply to food and beverages provided by a parent.

Links to the National Quality Standards:

National Quality Standard 2.2

We believe that early childhood is an important time for establishing life-long, healthy eating habits and can benefit children in three ways:

Short term: maximise growth, development, activity levels and good health.

Long term: minimises the risk of diet related diseases later in life such as heart disease, diabetes, and some cancers.

Good nutrition contributes to good health and wellbeing and this is vital for positive engagement in learning activities.

This means that:

- Staff at this preschool model and encourage healthy eating behaviours.
- Food and drink are consumed in a safe, supportive environment for all children.
- Parents and caregivers are encouraged to supply healthy foods that are in line with the Right Bite strategy for their children.

At Plympton South Kindergarten, we

- Understand and promote the importance of breakfast and regular meals for children.
- Teach the importance of healthy meals and snacks as part of the curriculum.
- Are a breastfeeding friendly site.

The Food and Nutrition curriculum at Plympton South Kindergarten:

- Is consistent with the Dietary Guidelines for Children and Adolescents in Australia, and the Australian Guide to Healthy Eating.
- Includes activities that provide children with knowledge, attitudes, and skills to make positive healthy food choices and learn about the variety of foods available for good health.
- Includes opportunities for children to develop practical food skills like preparing and cooking healthy food.
- Integrates nutrition across the Early Years Learning Framework (EYLF) and the National Quality Standards (NQS).

In our learning environment, children:

- Have clean, fresh tap water available at all times and are encouraged to drink water regularly through the day.
- Have opportunities to eat regularly during the daily routine.
- Eat in a positive, social environment with staff who model healthy eating behaviours.
- Use the preschool garden to learn about and experience growing, harvesting, and preparing nutritious foods.

Plympton South Kindergarten Food Supply Guidelines:

Fruit time:

- We will provide all children with fresh fruit and vegetables twice daily. The morning fruit time is an opportunity for children to sit together and experience new tastes and textures. The afternoon fruit time is a 'rolling' opportunity where the children are empowered to choose whether or not they want to have fruit (as some are not hungry due to lunch). The budget for this fruit comes from the children's termly fees and is explained to families upon enrolment.

Guidelines for families for food bought from home:

PLEASE REMEMBER THAT WE ARE A NUT-FREE SITE. THIS INCLUDES PEANUT SPREADS SUCH AS NUTELLA OR PEANUT BUTTER.

- We encourage families to pack lunches for their children that are rich in vitamins and nutrients essential for their growth and development. Lunch box ideas may include a healthy sandwich on multigrain or wholemeal bread, or wrap, with a savoury filling such as meat and salad, plain unsalted crackers, yoghurt, vegetable sticks, cheese, etc.
- As a guide we advise parents to use the Right Bite Easy Guide when selecting food and drink to send to Kindergarten.

1. Choose plenty of the green category foods.
2. Select carefully the amber category foods.
3. No Red category food or drinks should be sent to kindergarten, except at the end of each term party.

(Copies of these easy guides are attached to this policy)

- We ask that families do not send children with snacks or treats which are high in fat, sugar, or salt, such as chips, biscuits, cakes, roll-ups, muesli bars, etc. Please speak to staff if you are unsure.

- You are encouraged to send your children to Kindergarten with a clearly labelled water bottle which is easy for your child to open independently. Please only fill your child's bottle with water. Due to high sugar content, we discourage fruit juices and cordial.

- To avoid food contamination, your child's lunch will be stored in the refrigerator. For storage reasons, please pack your child's lunch in a small, hard lunch box (please see staff for more information), with a lid that can be independently removed by your child. Please do not pack lunches in the soft refrigerator packs as these do not fit in our fridge.

Guidelines for children with special needs or dietary requirements:

- We will liaise with families to create and implement support plans as we are made aware of children's individual requirements. All staff and volunteers will be made aware of needs of individual children.

Guidelines for special occasions, e.g. birthdays:

- We will ensure a healthy food supply for preschool events and special occasions, limiting availability to foods which are highly processed, and high in fat, sugar, and salt to once per term. This will generally take place in the last week of each term for our 'end of term celebration'. More information regarding this will be made available to families as the event approaches.

- We understand that birthdays are momentous and exciting occasions, and we encourage families to celebrate these by supplying their child with a 'fresh fruit cake'. A popular choice is a half a watermelon which we can put candles into, which after a short ceremony will be then cut up and shared amongst their peers. Due to allergy awareness and to remain in line with our healthy eating guidelines, please do not send your child with actual cake or lolly bags etc. Please speak to staff for more information.

Food Safety:

- We will promote and include in the curriculum information about food safety, such as storage and handling of food.

- Staff will access, role-model, and provide adequate hand washing facilities for children and volunteers, and promote correct hand washing procedures.

- Staff will be encouraged to access training as appropriate to the Right Bite strategy.

When preparing food staff/volunteers follow the guidelines below:

- Hands are washed with warm soapy water before any food is touched.
- The bench should be wiped down.
- Cutting boards should be used at all times.
- Once fruit is placed onto the platters they should be covered with glad wrap.
- Platters should be placed in the fridge.

When serving food:

- Children and staff need to use tongs when selecting food.
- All fresh food is kept All left over food should be disposed of in a hygienic manner.

When storing food staff/volunteers follow the guidelines below:

- in the refrigerator.
- The staff's food, is stored in the cupboard, clearly marked and stored in containers.
- Protect food from contamination by covering all food.
- Ensure stock is rotated.
- All dry food should be stored in a sealed container and labelled clearly.
- Staff are responsible for their own food being stored correctly.

Resources:

Right Bite: www.decd.sa.gov.au/eatwellsa

Get up and Grow: www.health.gov.au

This Policy has been developed by the Governing Council

The policy will be reviewed and evaluated regularly by both the staff and Governing Council and modified as required to ensure continued relevance for the Centre. This policy has been developed by the Preschool director in consultation with staff and the Governing Council

endorsed by the Governing Council on October 2012

Chairperson

Policy Issue Number 1

Policy review Date:1/10/2014