



Catering Arrangements

General Policy

Uffculme School aims to provide a wide variety of good food, with plenty of healthy options. All items are individually priced and we try to help students to make informed choices in order to have a healthy balanced diet throughout the day.

Meal Times

Snack Service at morning break
Lunch 1.30 pm-2.15 pm

Lunchtime Options

- ❖ Pupils may go home for lunch if they live conveniently near. No other pupils are allowed to leave the premises at lunchtime.
- ❖ Alternatively, pupils may bring a packed lunch which can be eaten in the dining hall.
- ❖ Food must not be consumed anywhere around the school except in the dining hall or outdoor eating area

Payment for meals

In order to eliminate the need for pupils carry cash about at school, we operate a 'cashless' catering system. Pupils are issued with a fob that they need to use to pay for food. To put money on your child's account, you will need to pay money into your ParentPay account.

A charge of £2 is made for replacement fobs.

- There is a top-up machine in the dining hall so that your child can check their balance and also put cash on their account in an emergency.

ParentPay

You will receive a letter in the post explaining this system and giving details of your username and password. You can activate your ParentPay account immediately and put money on your child's account ready for them to use on induction day.

Please be aware that ParentPay can take up to 24 hours to update balances (particularly over a weekend) so it is advisable not to leave putting money on your child's account until the last minute.

ParentPay can also be used to pay for trips, books and other resources.

Free School Meals

Free meals can be provided if parents/guardians are in receipt of certain benefits. Details of who is entitled to Free School Meals and how to apply can be found at:

<https://www.devon.gov.uk/educationandfamilies/school-information/school-meals>

If your child already receives Free School Meals these will automatically transfer and you do not need to apply again. Pupils will purchase meals the same way as everyone else, using their fob to access their account. There will be an allowance of £2.50 each day, which is enough for a 2 course meal. Any balance cannot be carried over to the next day. Additional money can be put onto the account in the ways explained above. A packed lunch can be supplied instead if a pupil is going out on a visit. Pupils in receipt of Free School Meals and those who attract the Pupil Premium funding can also have a breakfast at the school each morning. There is a daily choice of items that they can have which provides a varied choice through the week.

Food Allergies and Intolerances

We are required to analyse all the food products we serve at the school in order to identify which of the 14 key food allergens are present. Further information on these (provided by The Food Standards Agency) is in Appendix 1.

All pre-packaged items will be labelled by the manufacturer on the outside packaging with the food allergens highlighted in bold on the list of ingredients. Dishes produced in house will all be analysed and although not labelled, our kitchen staff will have access to the allergen information on each item.

If your child does have any food allergies, please ensure that they ask a member of the kitchen team about any un-packaged products they wish to consume.

Whilst we do our best to make sure that the ingredient information provided on our menu is accurate, we CANNOT guarantee that ANY of our dishes are free from ingredients that your child might be allergic to.

The school will not be held responsible for any personal injury or damage caused to a student as a result of consuming food which contains ingredients to which the student is allergic.

If your child is hyper-sensitive to a particular allergen, please take time to contact our Kitchen Manager, Mandy Frankham at frankham@uffculmeschool.net or phone on 01884 842933 to discuss how best we can serve their needs.

Appendix 1

Allergens

Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

Lupin

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.

Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews

Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, hummus, sesame oil and tahini. They are sometimes toasted and used in salads.

Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.