



La Petite Ecole Française

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Directrice de l'école: Marjorie Lacassagne

Directrice Administrative: Flavie Fleuti

FOOD & DRINK POLICY

The school aims to serve a nutritious and tasty, hot lunch and dessert to the pupils and staff on all school days except Wednesdays, which are half days. The school lunch is optional and if chosen, a fee is charged per term. The food is delivered by an excellent local caterer, which only uses the best fresh produce.

The meals are balanced, consisting of a meat/fish dish, a selection of seasonal vegetables and a carbohydrate. The school never serves pork – to respect religious differences. There is a vegetarian and non-vegetarian option. The meals may contain allergens such as egg, dairy and gluten. The delicatessen which supplies the food also handles nuts and sesame so there is a risk of cross contamination. If your child suffers from allergies or food intolerances, please notify the school office by email before he/she starts school. We try our best to accommodate a child's special dietary needs, however in the case of severe allergies where an EpiPen is required, the parent must provide a packed lunch due to the risk of cross contamination in the delicatessen's kitchen. For these pupils we do not charge a lunch fee and the packed lunch can be heated.

The children are offered a healthy dessert of fresh fruit, yoghurt or apple compote. Water is served with the meal and is also available at any time during the day when requested by a child. We also offer semi-skimmed cow's milk to the children during snack time, which the parents have to consent to. The snacks are prepared and packed by the parents. Birthday cakes and food distributed to the class must be pre-packaged (i.e. not homemade) with all the ingredients including allergens labelled. All the children are expected to wash their hands before eating food, either at lunch time or during snack time.

The medical form, which is completed by all parents at the start of the academic year, records information about any allergies or intolerances the child might have. The teachers and assistants are expected to know this information for all children in their class.

The food is delivered hot and the temperature of the food is recorded on arrival for health and safety reasons. A hot cupboard with a bain-marie top is used to maintain food at the correct temperature and avoid reheating. The school follows a food management system as recommended by the local authority.

It is the school's policy that at least two of the four catering staff holds a valid food hygiene certificate. The school is registered with the local authority Environmental Health Department.

The school will notify Ofsted of any food poisoning affecting more than two children as soon as possible and within 14 days of the incident occurring.

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Reviewed: DM/FF 23/09/19