

# IRRAWANG PUBLIC SCHOOL PRESCHOOL

# Preschool Nutrition, Food and Beverages and Dietary Requirements Procedure

Associated National Quality Standard	Education and Care Services National Law or Regulation	Associated department policy, procedure or guideline		
2.1 Pre-reading and reference		Leading and Operating Department Preschool Guidelines Nutrition in Schools Policy Allergy and Anaphylaxis Management Within the P-12 Curriculum		
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 Related procedure				
Dealing with Medical Conditions in Children. Staff roles and responsibilities				
School principal	<ul> <li>The Principal as Nominated Supervisor, Educational Leader and Responsible Person holds primary responsibility for the preschool.</li> <li>The Principal is responsible for ensuring: <ul> <li>the preschool is compliant with legislative standards related to this procedure at all times.</li> <li>all staff involved in the preschool are familiar with and implement this procedure.</li> <li>all procedures are current and reviewed as part of a continuous cycle of self-assessment.</li> </ul> </li> </ul>			
Preschool supervisor	<ul> <li>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. This includes: <ul> <li>analysing complaints, incidents or issues and what the implications are for the updates to this procedure.</li> <li>reflecting on how this procedure is informed by relevant recognised authorities.</li> <li>planning and discussing ways to engage with families and communities, including how changes are communicated.</li> <li>developing strategies to induct all staff when procedures are updated to ensure practice is embedded.</li> </ul> </li> </ul>			

Preschool educators	The preschool educators are responsible for working with leadership	
(This includes all staff;	to ensure:	
casuals, lunch cover,		
volunteers and	all staff in the preschool and daily practices comply with this	
	procedure.	
anyone else who	storing this procedure in the preschool, and making it	
works in the	accessible to all staff, families, visitors and volunteers.	
preschool)	being actively involved in the review of this procedure, as	
	required, or at least annually.	
	<ul> <li>ensuring the details of this procedure's review are</li> </ul>	
	documented.	
Procedure		
Supporting	<ul> <li>The preschool is a breastfeeding - friendly place.</li> </ul>	
breastfeeding	Families are informed of this through our Preschool	
	Handbook and during the enrolment process.	
	Our Community Room is available for privacy when required	
	with curtains and blinds. A Do Not Disturb sign is provided.	
Access to safe drinking	Families are expected to provide their child with a full bottle	
water	of fresh drinking water each day. These are stored in a mobile	
	trolley, allowing each child to access their own bottle	
	themselves, throughout the day. Water bottles are moved	
	between the inside and outside learning environments with	
	the children during play for consistent access.	
	• The preschool provides a water cooler, cooled by internal ice	
	bricks, that children can also access throughout the day.	
	Educators check children's individual water bottles are full at	
	morning tea, lunch and afternoon break times. During these	
	times, children may refill their bottles from the water cooler or	
	ask an educator, who has access to a chilled water tap in the	
	preschool kitchen, to refill their water bottle if necessary.	
	• If a child attends Preschool without a drink bottle, one will be	
	provided to them for the day. The borrowing of drink bottles is	
	recorded and educators collect from the child at the end of	
	the day.	
	<ul> <li>The educational program explicitly teaches and promotes</li> </ul>	
	water as the drink of choice for good health. Children are	
	discouraged from bringing sweet drinks to preschool. During	
	the enrolment interview, families are informed of this	
	expectation and are provided with the Preschool Handbook,	
	and information handouts each term that further promote	
	these expectations. Sweet drinks will be labelled with a sticker	
	titled 'At Home Treat' reminding families of the Healthy Food	
	Guidelines followed and promoted at Preschool.	
Nutritious food		
	The Preschool <b>does not</b> provide food for children. Families supply their child with a nutritious lunch and snacks for	
	morning and afternoon tea. Information is provided to	
	families during enrolment to encourage and support families	
	to pack nutritious foods for their child. Brochures are provided	
	to families throughout the year, supported with informative	
	discussions, when required, to promote healthy eating.	

	• If a child attends preschool without food families will be
	<ul> <li>If a child attends preschool without food, families will be contacted to drop in food items for their child. If this is not</li> </ul>
	contacted to drop in food items for their child. If this is not
	possible, with the permission of the family, IPS Canteen will
	be contacted to supply food items for the child, at the families
	expense, and payment to the Canteen will be arranged.
	<ul> <li>Parents are informed that the preschool is <i>nut aware</i> and</li> </ul>
	foods that contain nuts are discouraged. Families are
	informed of this in the Preschool Handbook and if needed,
	phone calls and/or notes will be sent home.
	• If a child enrols who is allergic to other foods such as sesame
	seeds or eggs, these foods will also be discouraged. Practices
	will be put into place so that the child who is allergic does not
	have accidental contact with these allergens should they
	present themselves at Preschool.
	<ul> <li>The educational program and daily routines explicitly teach</li> </ul>
	and promote healthy food choices. Educators will use the
	terms everyday/healthy foods and sometimes/treat foods. A
	healthy eating project that incorporates healthy food and
	beverage choices is part of the Preschool Curriculum in Term
	1. Educators discuss healthy food choices, including sharing
	literature during the year, or when a need arises, supporting
	the teaching of these outcomes.
	<ul> <li>Educators role model healthy food and drink choices through</li> </ul>
	their own food and drink choices and promote this when
	sitting to eat with the children. During eating times,
	educators will engage the group in discussions about healthy
	food choices to reinforce healthy eating practices.
Storing and reheating	<ul> <li>Any perishable items brought to Preschool by the children are</li> </ul>
food	stored safely until they are consumed. Families are expected
	to place ice bricks in their child's lunch box each day. If they
	forget, families are to inform the educators on arrival and an
	educator will provide an ice brick for their child's lunch box.
	This is recorded on a clipboard on the Lunchbox Trolley.
	Borrowed ice bricks are collected from the child at the end of
	the day and a reminder note is placed in the child's lunch
	boxes for families.
	Lunch boxes are checked by educators during Morning Circle
	time (9-9.40), to ensure each child has an ice brick in their
	lunch box. Children who require an ice brick will be recorded
	on a clipboard on the Lunchbox Trolley. Borrowed ice bricks
	are collected from the child at the end of the day and a
	reminder note is placed in the child's lunch boxes for families.
	• Lunch orders for preschool children from the school canteen
	are delivered to the preschool by canteen staff and placed in a
	basket in the preschool's kitchen fridge. The preschool
	kitchen fridge is maintained at a temperature below 5°C. A
	fridge thermometer is accessible to educators to check the
	temperature of the refrigerator.
	• Families are asked not to pack foods that need to be reheated
	at preschool. If the preschool requires to reheat children's

	food, it must be reheated till it is hot all the way through – a
	minimum of 60°C. Educators have a thermometer to
	check/monitor the food's temperature. If additional
	information is required, refer to <u>NSW Food Authority:</u>
Concurring food at	Children's Services Voluntary Food Safety Template.)
Consuming food at	<ul> <li>Consideration is given to where children with food allergies</li> </ul>
preschool	and at risk of anaphylaxis are seated when eating as a group.
	Children's food is monitored by the educators to ensure none
	contain 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. Children with known allergies are asked to
	supply their own food; all families are requested not to use
	particular ingredients; the parent or carer of a child at risk is
	invited to attend the event to support supervision of their
	child; if serving from a communal bowl or tray, tongs are used;
	food is kept covered; any shared cutlery used are disposable
	or washed in a dishwasher after use.
	<ul> <li>Food handling spaces are kept clean and hygienic.</li> </ul>
	<ul> <li>Colour – code cutting boards are used for food preparation</li> </ul>
	and replaced regularly. Red- raw meat, blue- cooked meat,
	yellow- raw poultry, green- fruit and vegetables, and white-
	bakery and dairy.
	<ul> <li>Kitchen cloths are colour coded. Kitchen (food related) -</li> </ul>
	green, Preschool (tables, paint, sink) - blue and Bathrooms -
	red. Cloths are washed daily.
	<ul> <li>Food preparation implements are not used for any other</li> </ul>
	purpose.
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 produce 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 diarrhoea 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.

### Record of procedure's review

#### Date of review and who was involved

#### 14-3-21

Hylie McEvoy (Preschool Educator)

Alexandra Hay (Preschool SLSO)

Michelle Lynch (Pedagogical Leader)

# 30/8/21

Hylie McEvoy (Preschool Educator)

# 27/10/22

Hylie McEvoy (Preschool Educator)

Alexandra Hay (Preschool SLSO)

Michelle Lynch (Pedagogical Leader)

# Key changes made and reason/s why

**27/10/22** - Additions or deletions made in line with current practices and in response to feedback provided from staff and families. Please see link for changes-

https://docs.google.com/document/d/1\_A93iJOILIcB0eTtihyer46xXnbEruHU5jyt1fo0Lk4/edit?u sp=sharing

#### Record of communication of significant changes to relevant stakeholders

**27/10/22** - Changes/amended procedure emailed to Staff and posted on Closed Facebook Page to families.