

Nutrition & Food Safety

POLICY STATEMENT:

The Nanyima Centre Inc. believes that good nutrition is essential for each child's healthy growth and development. For this reason, the service will provide nutritious, good quality food that is consistent with the *Dietary Guidelines for Children and Young People in Australia*. We will aim to provide a relaxed and enjoyable environment for children to eat their meals and snacks ("My Time, Our Place" 1.1). All food served at the service will be consistent with the child's own dietary requirements, and take into consideration the children's likes and dislikes as well as meet any cultural requirements of families ("My Time, Our Place" 3.2). High standards of hygiene will be maintained throughout all food preparation. We will encourage the development of the children's good eating habits through the modelling and reinforcing of healthy eating and nutrition practices by educators. Families will be encouraged to share recipes and traditions to enrich the variety and enjoyment of food by the children and support the children's development of respect for and understanding of diversity ("My Time, Our Place" 1.3). Where possible we will seek out opportunities to learn about growing our own food and collaborate with children to produce our own opportunities to use food we have grown ourselves in our menu planning ("My Time, Our Place" 3.4).

PROCEDURE:

Nutrition

- A menu, developed using the principles set out in the Australian Dietary Guidelines for Children and Adolescents, will be on display for families and children at all times and be an accurate representation of the food and drink that is being served.
- All children's individual needs such as allergies, cultural requirements, and health needs etc. will be addressed in the menus and families advised if they will be required to supply specific foods for their child.
- Food and drink consistent with the menu will be provided for morning and afternoon tea as well as small nutritious snacks available as necessary.
- Fresh drinking water will be available at all times for the children and educators.
- During vacation care, families will be asked to provide their child's lunch and drinks, unless otherwise stated on the program. No menu will be required where food and drink is not provided by the service.
- Children and families will be encouraged to share family and cultural traditions, ideas and recipes to contribute to the menu.
- Education of healthy eating habits will be developed through ongoing example, specific activities, notices, posters and information sheets to families.
- The denial of food will never be used as a punishment.
- Children's cooking activities will be encouraged to develop life skills.
- Educators are required to attend regular professional development on nutrition and food safety practices and document changes to practice as a result.

Food Safety

- All food will be prepared and stored in a hygienic manner as per the current Australian New Zealand Food Standards.
- Opened food will be stored in tightly sealed containers, away from any chemicals.
- Kitchen equipment will be cleaned and stored appropriately.

- Surfaces are cleaned and sanitised before and after food preparation and eating.
- All perishable foods will be stored in the refrigerator and the temperature should be monitored to ensure it is less than 5°C.
- Children will be encouraged not to share their drinking and eating utensils.
- Tongs, gloves and spoons will be used for the serving of food. Where possible, educators will encourage children to serve their own food and drinks to encourage the development of their food handling skills as well as acknowledging their growing sense of independence.
- All cups, plates and utensils will be washed in hot, soapy water.
- Children should be seated while eating or drinking.
- Educators can choose whether to wear gloves or not provided that effective hand washing is being implemented. If gloves are used, care must be taken to avoid contaminating food by only using them for one continuous task and then discarding them. Gloves must be removed, discarded, hands washed and the gloves replaced with a new pair before handling food and before working with ready to eat food after handling raw food.
- Gloves must be removed and discarded after using the toilet, coughing, sneezing, using a handkerchief, eating, drinking or touching hair, scalp or body. They will then be replaced if food preparation continues.
- All rubbish or left over food is to be disposed of immediately in lidded bins and bins emptied daily and regularly cleaned with disinfectant.
- Containers are to be cleaned and stored appropriately to ensure pests are not able to contaminate them.
- Children will be encouraged to be involved in food preparation to assist them to have opportunities to learn more about hygiene practices when preparing food. This participation should always be supervised and an explanation provided to children on the reasons why hygienic conditions are maintained.
- The service will regularly review and evaluate food handling practices in line with current best practice guidelines from recognised authorities.
- The service will provide food handling and hygiene information to parents.

ADDITIONAL INFORMATION:

1. health and safety:

- Allergen awareness and management protocols are in place, with staff trained to recognize and handle allergens appropriately.
- First aid procedures are established, with staff trained in emergency response, including allergic reactions.

2. communication:

- Effective communication channels are maintained with families regarding food-related matters, including menus, dietary requirements, and health and safety practices.

3. cultural considerations:

- Menus and food-related activities reflect cultural diversity, with sensitivity to dietary preferences and restrictions.

4. inclusive practices:

- Inclusion strategies are implemented to ensure all children, regardless of dietary requirements or cultural background, can fully participate in mealtime activities.

5. sustainability:

- Efforts are made to promote sustainable food practices, including minimizing food waste, sourcing locally where possible, and exploring opportunities for food production within the service environment.

CONSIDERATIONS:

Education and Care Services National Law & Regulations	National Quality Standards & Elements	Links to other Service Policies	Other Documentation/ Evidence
S167 R77, 78, 79, 80, 109	Standard 2.1 Elements 2.1.1, 2.1.2, 2.1.3	a) Dealing with Infectious Diseases Policy b) Management of Animals Policy	c) Australian Dietary Guidelines for children and adolescents. d) National Food Standards Code (FSANZ) e) Food Act 2003 (NSW) f) Food Regulation 2010 (NSW) g) NRG@OOSH (Network of Community Activities) h) Parent Handbook i) Staff Handbook j) Menus