

Food and drink policy



Statement of intent

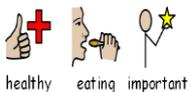
Sycamore Adventure offers opportunities for children and families to eat and drink within the centre. This includes access to the café, as well as occasional cooking sessions where children can learn to make their own food (EG campfire cooking). Sale of food supports the sustainability of the service. Ensuring that refreshments are high in quality will impact on income generation, our long term sustainability and will support children's play in Dudley. Eating can represent a social time for children and adults. We recognise that equally, food and drink can conflict with the playwork principles and adulterate play.



cafe



food = play



healthy eating important

Aim

Our menu should provide choice, including clearly labelled healthy options, vegan options, Halal options and gluten free options. Sycamore Adventure has been recognised for providing a balanced menu through Public Health's "Food for Health Award", in which we hold a GOLD award. As a service, we strive to continually improve our menu, offering best food options, best possible ingredients and best practical cooking methods to children and families.



healthy food



award

Food preparation, food storage and cooking methods should be safe and well managed. Sycamore Adventure has been recognised as providing excellent food safety and have achieved a 5 star scores on the doors from Dudley Environmental Health services (last inspected in July 2018). We aim to uphold these standards.



food safety



excellent cooking

Café opening times should be consistent so that children are aware when they can purchase food and do so voluntarily. The cafe will close for hot food orders 30 minutes before the end of play sessions and the hatch will close 15 minutes before the end of play sessions to create consistency for families and to allow ample close down time for staff. This information is displayed by the café.



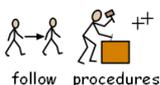
stop play

The Cafe is a significant source of income. We discourage picnics on site. Staff are required to challenge people who are bringing their own refreshments on sight without seeking consent to do so. Consent will be granted via senior staff where food allergies / other reasonable explanations are provided by the person in question.

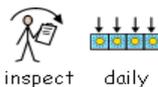
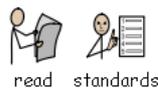


Method

We follow the procedures below to promote healthy eating at Sycamore Adventure:



follow procedures



- All staff and volunteers who prepare or cook food to be consumed at Sycamore Adventure will have a current food hygiene certificate.
- The Kitchen will be cleaned before and after cooking. Weekly deep cleans are conducted to maintain a clean kitchen. Cleaning is recorded to evidence that it took place.
- Food preparation takes place every Wednesday & Friday and follows the guidance set out by “Safer Food, better business”. Food is labelled to state when it should be used by.
- Each person preparing food will wash their hands, remove jewellery and wear an apron before service.
- All cooking staff should pay due attention to the information and guidance displayed within the kitchen to uphold safe working practice.
- The cafe will offer a mixture of refreshments, including healthy options, halal options, vegan options and gluten free options.
- Staff source the best possible ingredients for food sold in the café, paying due attention to calories, salt content, saturated fat, etc.
- An allergies matrix is available for customers which details all allergens within the meals. We avoid providing food containing nuts or nut products and are especially vigilant.
- Best practicable cooking methods are followed to reduce saturated fat in children’s foods.
- Daily inspections are held to ensure that the kitchen is clean, in good working order and that the refrigeration units are operating at the correct temperature. Weekly deep cleans are also conducted to maintain a clean kitchen.
- Regular reviews are held with customers of the café to gauge satisfaction levels. We aim to run a customer led café which responds to the wishes and needs of those who choose to eat and drink at Sycamore Adventure.
- We strive for continual improvement, so the kitchen is always considered for development (it has been completely redeveloped in 2013 and had considerable investment and unit replacement in 2019), menus, ingredients, suppliers and costs are reviewed annually. Staff training is reviewed annually.