

Food safety and nutrition procedures

Food for play and cooking activities

Some parents and staff may have strong views about food being used for play. It is important to be sensitive to these issues. For example, children who are Muslim, Jewish, Rastafarian, or who are vegetarian, should not be given any food to play with that contains animal products (Gelatine). Parents' views should be sought on this. In some cases, it is not appropriate to use food for play at all, particularly in times of austerity.

- We have taken the decision not to use any food at all in play (other than play dough)
- Playdough and raw (uncooked flour); all flour including cornflour is raw until the point it is heated or cooked. Raw flour poses a risk of E. Coli to young children and current advice is that it should not be used for play, or for uncooked playdough recipes.
- Only playdough that has been cooked or made in a factory should be used.
- If a child or member of staff is allergic to any of the ingredients they must be replaced and a safe alternative used.
- Staff have up to date information about children's allergies or concerns about a potential allergy and these are clearly displayed.
- If a younger child is likely to put dough into their mouth an alternative will be used as with a child with persistent sensory seeking behaviour.
- Children are always supervised when playing with dough.
- Children and staff wash their hands after use.
- Foods cooked dough, has a limited shelf life.

Children's cooking activities

- Before undertaking any cooking activity with children, members of staff should check for allergies and intolerances by checking children's records.
- Children are taught basic hygiene skills such as the need to wash hands thoroughly before handling food, and again after going to the toilet, blowing their nose or coughing.
- While using flour in a baking activity you must ensure that the activity is risk assessed and that the children do not eat any of the ingredients.
- The area to be used for cooking is cleaned; a plastic tablecloth is advised.
- Children should wear aprons that are used just for cooking.

- Utensils provided are for children to use only when cooking, including chopping/rolling boards, bowls, wooden spoons, jugs, and are stored in the kitchen.
- Members of staff encourage children to handle food in a hygienic manner.
- Food ready for cooking or cooling is not left uncovered.
- Cooked food to go home is put in a paper food bag and refrigerated until home time.

Children are encouraged to wash their hands before and after cooking and after playing with dough.

Policy adopted.....

Signed.....