

NEW SCHOOL FOOD STANDARDS

Why is this happening?

To ensure every student has access to nutritious food during the School day

To address concerns around the amount of sugar, salt and processed food in diets which can lead to obesity, health issues and tooth decay

What is happening?

A shift towards fresher, healthier options, and a reduction in high fat items and sweet treats

The Aim:

Not to take away a choice but to make a healthier option the default

For more details, see here:

<https://educationhub.blog.gov.uk/2026/04/new-school-food-standards/>

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Changes for September 2026:

Breakfast Menu: Whole grain cereal and toast, porridge and fruit options, rolls with processed meats and Danish pastries will no longer be available

Breaktime Offers: One hot hold filled item per day (pizza and panini once a week, not every day). One sweet treat item per day per student. Increased variety of yoghurts and fresh fruit selections

Dining Hall Lunch Menu: Will be charged as a whole meal to include vegetables or salad, reduction in pudding availability to twice a week and the pudding will have to be purchased as part of the complete meal, not separately. Fish and Chips will remain on Fridays with a move to oven baked after Easter 2027. Salt sachets will no longer be available and salt or sauce brought in from home will not be permitted

Henry's Lunch Menu: Move to wholewheat pasta and wholegrain breads

Drinks: 100% juices, milkshakes and carbonated drinks will no longer be available and replaced by 50/50 juices, flavoured waters and plain milk or dairy alternatives