



# **Beverley District High School**

## **POLICY AND STANDARDS**

**FOR**

## **HEALTHY FOOD AND DRINK CHOICES**



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### Purpose:

The aim of the Beverley District High School Healthy Food and Drink Policy is to:

- Develop a whole-school approach in relation to healthy food and drink choices;
- Provide a consistent message through the curriculum, social and physical environments in relation to healthy food and drink choices;
- Develop the relationships between the school, home and community in order to promote the benefits of healthy food and drink choices; and
- Ensure that all food and drink supplied by Beverley District High School meet the standards set by the WA Government based on the healthy food and drink “traffic lights” system.

<b>Green:</b>	Fill the menu - at least 60%
<b>Amber:</b>	Select carefully and do not let these dominate the menu, not more than 40%
<b>Red:</b>	Off the menu and not permitted to be sold in schools

### Scope of the policy and standards:

The policy applies to all food and drink:

- Sold to students by the School Canteen
- Offered by school staff as classroom rewards
- Supplied during learning activities.
- Supplied during camps, excursions or at school organised events.



### A Balanced Menu: School Canteen

- No food from the Red category will be offered on the Menu.
- Not more than 40% of the menu will come from the amber category.
- At least 60% of the menu will come from the green category.
- The Canteen Manager will formulate the menu in consultation with the school administration.

### NOTE:

Foods served on traditional occasions for example: ANZAC biscuits for ANZAC day, small Easter eggs at Easter time or birthday cake on birthdays are permitted.

Those activities organised outside the direct responsibility of the Principal are not required to adhere to the policy or standards (e.g. P&C Association fund-raising, local business competitions etc...).