Review of Summer Lunch Menu

 Issue: Steve Ellis – School Governor has raised concerns over the amount of salt and fat in the school lunch summer menu. He also wanted to have an overview of variety, choice and balance.

Action: Building on the success of our Gold Award from the NCC for school lunches and on the request from the Head teacher Mr Ellis attended a School Council meeting along with the School Cook and a member of the finance team from the NCC.

Overview of matters discussed and further action points:

* Mrs Godber – School Council lead and Staff Governor has coordinated a survey of favourite meal choices – given to all classes. 8 out of the 14 classes responded by the deadline. The findings showed that the children’s choice in general matched the summer menu.
* The summer menu introduces 2 new main meals and 5 new desserts.
* The School Cook has undertaken research on the children’s meal favourites and choices by discussing wastage with the midday staff.
* This issue generated further discussion about sourcing and growing produce for school lunches.
* Healthy School lead and Eco Club and Food Share Project have been asked to investigate the logistics of growing fruit and vegetables for use in the school lunches. Resources are already in –house – vegetable patches, poly tunnels etc.
* NCC will provide seeds for school to produce their own produce. Cost savings being credited to school when items are harvested and used.
* Suggestions have been put forward to have “themed” days that showcase the groundwork, growing, harvesting and eating the produce.
* Opportunities to publicise this on the School Website.
* Upper KS2 children to undertake some food prep and hygiene training in the kitchen (maybe after SATs) as part of life skills – Heathy School lead to look at possible online course and certification to run alongside practical training.

Mrs E Godber – School Council Lead and Staff Governor

Attached – School Council Minutes