

## School Meals Action Group Meeting

Date: 13/01/20

Venue: Café Hall

Time: 2.45-3.15

Notes taken by: Mrs Trim

Staff present: Mrs Trim, Chef Stu, Sandy,

Children present: Representatives from Reception – Year 6

<u>AGENDA</u>	<u>NOTES</u>	<u>ACTIONS</u>	<u>ITEMS FOR NEXT AGENDA</u>
1. New menu for Spring 3	<p>The children were given the opportunity to discuss this terms menu and share their thoughts. Although they have only experienced the menu for one week, the majority of the children were very positive and are enjoying the range on offer.</p> <p>George 2LH – “I really like the pizza swirl. I like how it looks and how it tastes.”                      Alfie 3T – “I like the salads because it’s very healthy, the baguettes are nice because you get to pick what is in them.”                      Rupert 4W – “I like the multiple choice because otherwise you’d have to have packed lunch if you didn’t like something.”                      Ned 0D – “I would like fish fingers.”</p> <p>Stu explained that he has introduced ham as an alternative to fish on a Friday for those children who do not like fish. Several children commented that they had selected this option last week.</p> <p>When discussing the puddings that are on offer the children were very complimentary but had several comments.</p> <p>Cheyenne 6M – “The children in my class like the jelly but without the berries.”                      Poppy 6B – “We are eco-friendly in our house so sometimes I don’t like the packaging. We should have fruit and yogurt for pudding.”                      Peregrine 2R – “We are eco-friendly, the yogurt pots and lids are not.”                      Alfie 3T – “Do we use palm oil?”</p> <p>Stu reassured the children that we are trying to use alternatives and that he has selected ice cream without palm oil. Stu also spoke to the children about the use of plastic yogurt pots and</p>	<p>Children to report back to their classes.</p> <p>Children to promote HOT DOG DAY.</p> <p>Staff to discuss the use of plastic and find alternative ways of providing yogurt and ice cream.</p>	<p>1. Menu ideas for next term</p> <p>2. Plan taster sessions for parents</p>

2.Class gardens	ice cream pots. We are working hard to eliminate plastic from the school kitchen.  Stu discussed the use of the class gardens and asked if the children could continue with growing food for the kitchen. In particular Stu would like: herbs, potatoes, tomatoes, onions, sweetcorn, runner beans and lettuce.	Staff to discuss at next planning meeting.	
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