



School Meals Update

Dear Parents/ Carers,

Many thanks to everyone who has engaged constructively with feedback and comments on the menu recently introduced. We would also like to apologise to those of you who found the lead-time too short. We will ensure far more lead-time in future.

We have listened to your comments and will move forward to implement the changes outlined below as soon as possible, within the next few weeks at the end of the first cycle.

- You told us that a choice of dessert is popular with some pupils. We will re-introduce fruit or yoghurt into each school. We will ensure the mealtime assistants in each school keep an adequate supply to do so.
- Some parents told us that portions were small. We will increase the amounts of vegetables and potatoes and decrease salad items.
- Some parents have requested that we make jacket potatoes available daily. We know they are popular but see them as part of a healthy, varied diet. Having listened to your views we will increase the availability of a jacket potato choice with cheese and beans for an additional day each week.
- Some pupils have asked for white bread as an option. For the associated health benefits, we will move to a 'best of both' bread for the sandwiches which will remain a choice available daily.

We hope this will address the concerns raised and show that we welcome your views and act to solve any issues.

As you may be aware, there are well reported supply chain issues globally at present. We are taking action to mitigate any such disruption and will continue to work hard to deliver our service uninterrupted. Where we have to make short notice changes to manage this, we will endeavour to give you as much notice as possible. Thank you for your understanding. You will also be aware from the news that there are inflationary pressures on pricing and we are working hard to keep meal prices the same as they have been for many years now.

Overall, the new menu is being well received – thanks to those who have also provided positive feedback. We have established an excellent relationship with a local butcher and baker so we can deliver high-quality products consistently across our various schools. Fresh produce is also sourced locally. Local suppliers tend to be less vulnerable to supply chain issues and the food has fewer miles to travel before it ends up on the fork. The jelly we use on this menu is vegetarian, providing a healthy choice for pupils and an environmental plus for the planet as there is no beef gelatine in the jelly.

It will be very helpful if you can continue to order weekly in advance. We understand you may sometimes need to make changes, but your help in this is much appreciated where possible.

Thank you for your ongoing support and we assure you of our continued best efforts as we work towards a better outcome.

We look forward to consulting with schools regarding further menu changes moving forwards.

Kind Regards

Steve Parr
Executive Chef