

## Minutes from Food Council meeting 22.4.15

### Present:

Year 1: Jennifer Gregson

Year 3: Grace Albone

Year 4: Lewis Reece

Year 5: Jessica King

Year 6: Daniel Harrop

Mr Goodwin and Mrs Jones

### Apologies:

Rec: William Cartwright ( William is on a class trip today)

Year 2: Luka Bussell. Chloe came to the meeting instead today, so that she can feed back to Year 2 pupils.

**This was the third Food Council meeting today.**

**Meetings have been arranged for the second week of every half term on Wednesdays, 2pm in the library. Or in the Hall if available.**

- **Welcome from ZG**  
All pupils welcomed to the meeting, smoothies and shortcake for tasting. Discussed the new smoothie consistency- the smoother, milkier smoothie is more popular, but still receiving mixed reviews across school.
- **Review the minutes of last meeting**  
**Room for improvement**- butchers changed and cut of the beef changed. Feedback from children and staff is that the new meat is much better.

Chicken curry- sauce blended now, no bits of tomato in it this time. Feedback is that this is much better.

New lemon cake- new recipe- lemon curd topping and lemon through it.

Meaty macaroni- less pepperoni, more cheese. Better than before.

Children have returned feedback sheets on the World Book Day Menu and sauces for the pancakes. Mr Goodwin will use these to sort out the two favourite sauces.

- **Students feedback about lunch**

New Menu- after the next half term break there will be a new menu.

There will be three full menu changes each year.

The new menu will run from beginning of June till the end of the first Autumn term, as it is still warm then.

Pancakes will be included on the new menu.

Holly Fowler ( Year 2) has brought in a recipe for clam chowder, adapted for to use chicken. Pasta based sauce. Holly will be named on the menu as the person who has brought it in.

More Pasta sauces-

From the nutrition guidelines from the Government Mr Goodwin has found out that he can give everyone a teaspoon of sauce for pupils every day.

New sachets of sauce have been put out to match the main meal, e.g. to counteract the 'dry burgers' there was ketchup, mayonnaise and salad cream available. Mr Goodwin will try to get some BBQ sauce sachets also.

Could we have ice lollies? Yes, this could happen, fruit based ice lollies.

Could we have butter portions? Yes, Mr Goodwin will investigate whether we could have butter portions out, it is possible, it is just where we would put it.

Year 6 asked if we could have bacon in the burgers- No bacon in burgers possible, there is not enough space in the ovens.

Toasted baguettes e.g. Subway style? Mr Goodwin is already looking in to a possible option such as ham and cheese toastie or panini for Summer menu. Salad with toasted panini might be an option. Mr Goodwin will look into this.

Going to the park to eat? Not feasible at the moment to do this, but option for sandwich pupils to eat outside under the trees will be available again this year. Pupils who have school dinners will have to eat in the hall this year, but there may be an option to eat outside next year.

Sushi suggested by Year 6- Mr Goodwin felt that this would not be a popular option for many children, so this would not be possible.

- **Ideas/suggestions for summer menu**

Mr Goodwin explained that children can give in menu suggestions to him at any time, or pass an idea or comment on to class teacher to pass this on to Mr Goodwin. The ideas from Year 6 will be used to help design the Summer menu, as this was the only class who had given suggestions.

Year 4 liked the doughnuts.

- **Plans for May 8<sup>th</sup> street party**

Sandwiches and cakes will be brought out in trays to the junior playground.

If you normally have a lunch it is your normal lunch, if you pay for lunches ( Juniors) then pay £2.

School Council to tell all children that they will all be able to have a

Food Council asked if they could come out of class to set up – perhaps about 11am.

Mrs Hilton to organise the decoration.

Fancy dress- own clothes allowed- red, white and blue would be fine.

**Ice cream van booked.**

Everyone, including all staff – lunchtime supervisors, office staff, all children including sandwich children will have an ice-cream. Mr Goodwin has paid for the whole school.

- **Suggestions healthy eating themed lunch June?**

Mr Goodwin suggested that we could have a fruit based ice lolly making session.

Fruit salads.

Smoothie bike- bike with blender attached.

Mrs Jones to find out if we could hire a bike for then.

- **AOB**

Would any of the world book day meals be on the new menu?

Possibly bangers and mash, fresh fruit already on the menu. Mr Goodwin will see from the feedback sheets.

Strawberry or chocolate milkshakes rather than smoothies for the new menu? ( Mrs Gerver). Mr Goodwin said that this would be a great idea.

**Cooking Club has started with Year 6 on Fridays- six weeks. Next class will be Year 5 after the half term holidays.**

Please could Year 6 teachers could make sure that children are outside the serving hatch at 2.10pm with their hands washed.

No cooking club on the day of the 8<sup>th</sup> May VE celebrations day.

This is Mr Goodwin's first cookery club, Year 6 are going first as a trial group. He has worked training young people and adult apprentices before but not children. Two members of the kitchen staff, Mrs Rowland and Mrs Hewell, have kindly volunteered to help with cooking club, so that there are more adults.

The club will be offered to Year 5, 4, 3 in the future. Some of the Year 3 children may struggle to see over the counter in the kitchen, so Infants will not be having cooking club in the kitchen due to this. For Years 2, 1 and Reception Mr Goodwin is hoping to come in to work with children in the classrooms to do a cooking session instead.

16 pupils is very adventurous- places will have to be reduced to 12, as it is a bit tight in the kitchen.

Daniel H- Everyone enjoyed cooking, it quite crowded in the kitchen, some children didn't get a chance to stir the caramel. Mr Goodwin explained that as some children were late he ended up doing the caramel.

In future, ingredients may be pre-weighed to help speed up the cooking process, as there are so many year 6 children.

Ideas for the future- Goals for the Cooking Club in the next twelve months include a possible stall at the Summer Fair. Mixture of children from the different year groups to help children to make things for the fair.

Mixed year groups – children to invite their parents in and children cook the dinner! Mickleover Bake Off could be something we plan in for next year as well.

### **Learning Platform**

Mrs Halliday and Year 4 have suggested a Food Council Forum on the Learning Platform, where we could set a question for the school to respond to in preparation for the next meeting. Mrs Jones and Mrs Halliday to look into this.