

SCHOOL MEALS NEWSLETTER

MAY 2023

Summer Menu

Hooray, its here! The winter menu was a success but we are all looking forward to something new. Ideas have been collected, debated and agreed. Not a too challenging menu but nevertheless varied and inviting. Chicken Gyros a huge success on our recent Greek theme menu – winner, winner Greek dinner! Quiche Le Reign should be interesting and of course the children are looking forward to picnicking outside.

MENU ENDS 19-10-23

Menus and morning snack are subject to change due to circumstances beyond our control or to take advantage of special offers. See 'Changes to Menu' note below.



“Am I allowed this?”

Whilst every measure is in place to provide the correct foods for children with allergies/special diets and preferences, I would encourage you to ask your children to think “Am I allowed this?” This will hopefully reduce human error and oversights during service and also set them in good stead for the future.

Thank you

CORONATION LUNCH – FRIDAY 5TH MAY

We had a lovely 'street style' picnic lunch to celebrate the King's Coronation. We managed, in two sittings, to seat all the children at the same time, no mean feat! It took a huge amount of organisational skills to achieve this. The hall looked amazing and this is thanks to the many staff involved who organised artwork and decorations, as well as the lunchtime staff looking after the children so brilliantly. We also managed to rustle up 1000 buns for the very successful morning/afternoon tea. It was a great day, one that will be remembered by all.

Morning Snack

A selection of hot/cold snacks/drinks available daily. New ideas include buttered French Bread, Smoothies and Watermelon. Yum! Please sign up promptly each term to avoid disappointment.



SCHOOL MEALS NEWSLETTER

OUR AMAZING SUPPLIERS

.....delivering fresh, quality and value for money every day!



Fresh meat, and
free range poultry
and eggs daily



Class One

Fresh fruit,
and vegetables



Fresh milk and
dry store
produce twice
weekly



Some frozen
produce twice
weekly

We are still seeing some shortages and I endeavour to source suitable, comparable alternatives. Thank you for your patience.

PARENT LUNCHES

Parent lunch invitations are running smoothly. Please remember to let us know of any special dietary requests when making your reservations. Thank you.

CHANGES TO MENUS

I thought I would take the opportunity to explain when and why some changes occur on the menu. We rarely make changes but in recent months, with some food shortages, we have seen this more than we ever have in the 19 years of in house school meals. The main reasons are;-

- 1) We genuinely cannot source the product, due to food shortages which we have all seen in the supermarkets.
- 2) Unplanned staff absence. We sometimes have to simplify the menu in order to cope. Usually the dessert, especially if it is hot, would be compromised as we simply do not have the time or resources to do it. To give you a glimpse into our morning, we make over 300 morning snacks before 10.30am and 270 school meals before 11.30am. There isn't much spare time anyway as you can imagine and these jobs have to be done even if we are short staffed.
- 3) When the menu is coming to its end, or long break i.e. summer, we run down stock to avoid unnecessary waste. So some changes may occur.
- 4) Celebrations. If it's a party, special celebrations to mark religion or cultural occasions or fund raising events, I can make an exception i.e. Christmas, Easter or Fairtrade. These are usually the only times.
- 5) Special offers. Sometimes comparable products on special offers make sense. These occasions are rare.
- 6) Kitchen appliance breakdown. We have an excellent relationship with our service provider, who respond promptly. These occasions are rare but can happen.
- 7) Other circumstances beyond our control, such as Covid, Brexit or food shortages. Ongoing occasions but nothing too disruptive.

So there are actually lots of reasons for menu changes but thankfully still infrequent. Please be reassured changes are not made lightly and only when necessary or appropriate. When this happens we are able to adapt quickly and still provide a smooth service.



GREEK THEME MENU

Last term I spent some time in the classrooms with Y 5/6. We discussed lots of ideas for a Greek theme menu for their Ancient Greek topic. They gained an understanding about my role and what goes into providing school meals, my suppliers, budget etc. It was very enjoyable and we were able to come up with a fabulous menu which was enjoyed by everyone including packed lunch children and staff. So much so, it now appears on our Summer Menu!

FREE SCHOOL MEALS INFORMATION

As mentioned previously, and as you may already be aware, all Foundation and Key Stage 1 children (Year 1 and 2) are eligible to receive a free school meal under the government initiative of Universal Infant Free School Meals (UIFSM). However, it is vital that parents who are eligible for Free School Meal Benefits still apply for this support. The number of pupils receiving the free school meals benefits remains a major criteria in calculating the allocation of budgets and grants in school. This extra funding is used by the school to support your child's learning. **In addition to this, school is offering a voucher to the value of £15 which can be used towards an item of school uniform for your child. This will be issued by the school office once your Free School Meals entitlement had been confirmed by Bradford Council.**

If you have any queries regarding free school meals or wish to apply, you can either visit www.bradford.gov.uk/schoolmeals. Alternatively, you can contact the school office on 01943 607852.

OTHER NEWS

Packed Lunches – We have delicious new Summer menus, why not join us. Contact the school office if you wish to sign up.

ANY QUERIES – Please contact me via the school office.

FINALLY...

DID YOU KNOW... ?

Salad Bar Facts....

We have always had a Salad Bar which is enjoyed by children and staff alike. On average, in one year we chop, slice and prepare over 1400 cucumbers, 400 punnets of tomatoes, 150kg of olives, bags and bags of mixed leaves as well as an array of other accompaniments. It's a lot of washing and slicing but worth it to see the children choose and serve themselves a colourful selection to accompany their school meal and more importantly eat it!