

## **Food Council Meeting Minutes 16.9.15**

New Food Council selected today. One representative from each class two from 5G, (as one is on School Council).

Reception pupils will join Food Council after Christmas when they have has a chance to settle into school life.

### **New reps:**

1CH Lottie      1WS Joanne      2J Joe    2SW Parin      3F Lilly    3RF Francesca      4C Nabiha

4H Samuel      5K James P      5G Tilly and Ryan ( Please note: Tilly is also on School Council, she is our link between the two councils).

6H Alfie      6MH Juna

### **Cookery Club**

Mr Goodwin explained that this year he has reduced the club from 16 places to 8 places, as there were too many children in the club last year for the amount of work they were doing. Club time increased to one and half hours so that children are able to weigh out their own ingredients and will be able to try more complex recipes. Year 5 pupils have been offered opportunity to join club this half term ( 5 sessions, each Weds from 2.15-3.45pm). Then club will be offered to Year 4, 3 and back up to Year 6. This rotation will continue till end of the year.

### **New Food Board.**

In the hall the board that currently displays our SMART stars will become a Food Board for Mr Goodwin to share information with children about new menus, recipes, information about where food comes from ( organic/ sustainable). Children also asked if they could have a suggestion box to put in ideas for the new menus, as Mr Goodwin had suggested that they get children in their class just to tell him when they come up for their meals, or write him a note and leave it in the office.

### **Current menu will be on till half term.**

Chicken chowder taken off. One other meal taken off. There is only one more rotation of the current menu left after this next couple of weeks. New menus to be started after half term.

### **Feedback from previous comments in Food Council Meeting July 2015.**

#### **Juice in cups.**

Children have said that they are still not always getting enough juice in their cups. People still having different amounts of juice depending on which cup you get. Mr Goodwin has said today that he plans to purchase jugs for the tables with juice and water in, so that children can serve themselves at the table, firstly so that children can get enough to drink and secondly to reduce the amount of spills lunchtime supervisors are seeing where cups are spilling on the trays as children walk to sit down and tip their drink accidentally.

*Children in Food Council had the following questions about this:*

*What about the Reception children? How will they cope with pouring their own drinks? ( N 4C).*

Mr Goodwin replied: Pupils in Year 6 who are currently doing prefect duty serving drinks at the drinks station will be able to help children pour out their drinks on the tables. Also, lunchtime supervisors will help the younger children to pour their drinks.

*Good idea – as you don't have to walk over to get some more (Joe 2J)*

Mr Goodwin said that this one of the main reasons for having jugs and that he would try to get two jugs per table, so that there can be a choice of water or juice for pupils.

What if you spill your drink? Mr G said that lots of children are spilling their drinks on their trays and spoiling their dinners. This way you get a full drink and stay hydrated.

## **Theme Days**

**Mr Goodwin explained that he would like Food Council to think about theme days for this year, so that he can get started on the menus.**

Tilly explained School Council had met this week to think about themes for fundraising this year- Jumper Day and Red Nose Day were both popular themes in the meeting.

Mrs Jones explained that staff have been asked to think about theme days for today's staff meeting.

This information will be shared with Mr Goodwin, hopefully by next week.

## **Food for tasting today**

Food Council members were asked to taste some of the options for puddings on the new menu. Mr Goodwin has been working to develop recipes that increase the intake of vegetables/ alternative methods of sweetening the puddings instead of using sugar.

***Chocolate and beetroot brownie***- Feedback from all food council members- brownie is delicious! 100% delicious. The brownie is really lovely ( Joe 2J)

***Pumpkin pie pudding***- can taste the cinnamon ( Juna)

9 voted – delicious      2 voted – ok.      1 voted- Didn't like it.

Note: staff had tasted the first version of this pudding last week and felt it was not sweet enough.

Mr Goodwin has increased the custard powder, added a bit more sugar. This is much sweeter than previous version.

***Roasted peach and basil shortcake-***

8 voted –delicious

1 voted –ok

3 voted -Didn't like it

**Copies of the new menu were shared with staff.**

Autumn menu- food has to be more winter based, hot dishes/ salads.

Most items on the new menu are items we have had

Like chicken casserole/ pasta- Spanish chicken Cazuela

Cheesy garlic and herb quesadilla-

Vegetable chow mein- new dish to try.

Beef stew and dumplings.

Lemon meringue cheesecake.

Meat free day on Week 2 Thursday- entirely meat free day. Just to try- all is veggie! Think about what your class might think about this!

If there is anything your class would really like to see on the menu you can ask Mr Goodwin when you are in the queue or give suggestions to your Food Council representative for the next meeting.

Next meeting will be on the second Wednesday after half term.