



School Council Catering Meeting: Monday 11th February 2019

Preparation for summer menu

Present: Tracey cook, Simon from catering company, Jayne Ellis HT, Izzy Head Girl, Lord Head Boy, Danny Deputy Head Boy, Lottie Deputy Head Girl, Niamh Year 6 councillor, Hannah Y6 councillor.

Went through the menu – all school councillors spent time going through this with their class last week. Simon took down the highest voted foods and discussed health content.

Pork sausage 95	Jacket potatoes 143	Veggie sausage 78
Mashed potato 150	Peas and beans 117	Ice cream pot 272
Cod balls 80	Ham baguette 143	Cheese and pepper roll 60
Diced potatoes 106	Assorted muffins 266	Peas 179
Roast chicken 163	Cheese baguette 134	Roast potatoes 110
Apple crumble 154	Pizza 238	Veg Samosa 94
Chocolate sponge 242	Fish goujons 98	Quorn balti 100
Chips 223		
Chicken wrap 177	Cheese pasty 82	Bolognese 165
Fruit flapjack 160	Sausage rolls 188	Pease and side salad 102
Fruit mousse 212	Pork steak 208	Lemon sponge 163
Cottage pie 86	Chicago town pizza 412	Baked wedges 119
Fruit crumble 119	Cheese omelette 126	Warm apple crumble slice
and cream 173		
Oath lemon cookies 273	Cod fish fingers 119	Tomato pasta bake

Discussion on sugar content and which foods were off limits because of this or being too unhealthy. Children said they would like to see:-

Children said they like different types of wraps - cheese and tomato southern fried chicken wraps, ham wraps
Spaghetti hoops instead
Pasta dishes
Yoghurt and fruit cocktail
Scoop of yoghurt Mac and cheese Chilli and nachos , discussed maybe fat content too high.
Strut fry, but hard to make on range cooker.
Lots of ice lollies
Possibility of ice in drinks.
Hot dogs
Burgers
Choice of sandwiches

Discussed for the summer that there were two hot choices and one cold choice, alongside veggie option.

Drinks

Danny suggested the straws with flavour in but we agreed it was too sugary.

Salad bar : Pasta on salad bar