

**Notes from Parents' Forum Meeting – Canteen**  
**Tuesday 21 November**

We welcomed our Canteen Manager and her management team to this Parents' Forum, and shared the information from the recent Student Council meeting with canteen staff.

Parents/carers had an opportunity to share what they like about school meals and provide feedback for improvements. Our canteen staff received a lot of positive feedback, and delivered some great information on how allergens are handled in the kitchen.

Thank you to all who attended and contributed towards this meeting. Please see the notes below.

**What parents/carers like**

- Students love a lot of the food on offer - including the pizza, garlic bread, brownies and milkshakes.
- Parents/carers feel their children are well looked after by the canteen staff.
- They like that we had conducted the Student Council meeting, and the views pupils presented are largely consistent with the views of parents/carers.
- They felt reassured by the diligence around those who have allergies.

**Queries**

- Pricing visibility. Canteen staff explained where the prices are set out and agreed to review if more information could be provided.
- A parent queried the availability of vegetarian options. The canteen staff explained that vegetarian options are an inherent part of the menu, not an afterthought, and that there are always at least three meal options available. If there are any concerns, or students can't see a vegetarian option, please see staff and they will help.
- Canteen staff were asked to explore food miles, which they have agreed to consider, although they noted the use of local suppliers for much of their ordering.
- Parents/carers asked for clarification around where students can eat lunch - this was provided based on wet and dry weather conditions.
- Parents/carers asked for consideration around delivering allergen awareness in Lifestyles lessons.

**Canteen feedback**

- The Unit Manager reported that our students enjoy a lot more fruit than other secondary schools.
- They have highlighted a promotion where they are displaying a QR code that takes students to a YouTube page that has a step-by-step guide to creating a meal from scratch for £5.00.
- A discussion was held around allergens and how these are managed in school.