

**DAVENANT FOUNDATION SCHOOL**

**HEALTHY SCHOOLS TASKFORCE**

**CATERING SUB COMMITTEE**

**15<sup>TH</sup> JANUARY 2009**

**MINUTES**

**Present: Loren Ttakoushis 11E, Michael Preedy 10T, Lewis Taylor 9N, Aden Cleary 9N, Tom Witten 8T, Thomas Jarvis 8T, Lauren Davis, 9A, Tayla Toby 8D, Tahlia Weller 8D**

**Apologies: Ruth Fieldhouse**

**1) Introductions**

All present explained their interest in being part of the sub committee.

**2) Feedback from Harrisons**

- i) Lots of new ideas have been introduced – e.g. chicken wings, flapjacks. Requests and suggestions from students are welcome
- ii) Currently experiencing problems due to equipment failures – especially the oven, which limits the variety of dishes that can be cooked. The repair is being discussed with Mr Seward. **Action: Mrs Lamb to put a notice in the Bulletin to let students know about this.**
- iii) Problems still exist with queuing – need teachers to regulate the pupils. The school has plans to increase the amount of seating, which should help the problem.
- iv) There are issues with litter, especially when students take meals outside. The bones from chicken wings are a big problem and these may have to be taken off the menu if there is no improvement.
- v) Prices had to be increased last term due to increased cost of ingredients. Notices were put up to explain this and price lists are now on display, following requests from students.
- vi) Harrisons are reviewing the menu cycle for the Spring. Advised that all items have to be nutritionally analysed against 14 key nutrients, so it is not easy to just add in a new items. They have a software package to do this. They also have to analyse take up of nutrients by students.

**3) Student Feedback**

- i) Soup is very popular
- ii) Students asked if sandwiches could be sold from the window at lunchtime to help with the queuing problem. Debbie said this should not be a

problem and could be started from Monday (to allow time for the change to be communicated to students).

- iii) Pasta sauce – some students felt this did not have enough cheese on it, others felt there was enough. Different sauces and the lasagne were discussed – meat lasagne is popular, tuna is not so popular with students but is popular with staff. Some also said that the pasta tends to be too soft. Debbie explained that she has had some problems with the pasta recently, and that it keeps cooking in the serving tray, so the problem may be to do with the time that students get to the servery.
- iv) Muffins – blueberry seems to be the favourite, banana not liked much. Students asked if there could be more choice each day. Debbie offered to make two types in future.
- v) Use of fresh veg – this is a problem in view of the time it takes to chop vegetables. Harrisons have ordered a vegetable dicer which will make it easier to use fresh, rather than frozen vegetables. There was a suggestion that vegetables could be grown in a school allotment – this would not be able to produce enough for the kitchen, but could be a link to the Healthy Schools initiative. May need to seek parental help to set up and run.
- vi) Kebabs were very popular in the Languages week – Mrs Lamb reported the positive feedback from the Languages Department for the efforts made by Harrisons during this week.

#### **4) Any Other Business**

- i) Details of a competition sponsored by the British Heart Foundation to develop healthy fast food were circulated to students.
- ii) Cookery Club is not running at the moment as Ms Scott does not have time and will be going on maternity leave soon. Debbie said that her chef may be interested in running this. Ready Steady Cook competition could be staged again if the Cookery club is reinstated. Mrs Lamb advised that it may be possible to get a technician to help with preparation and clearing up. There is a small budget available to pay for this. **Action: Mrs Lamb and Debbie to liaise on this.**
- iii) Vending - no progress on food vending. Chris Rogers advised that they could introduce vending if required, but most schools found that it was not cost effective as the vending machine has to be paid for by the school.
- iv) Fair Trade. Mrs Lamb advised that this is now being co-ordinated by Tim Lovell but that there were problems meeting the minimum order level. **Action: Tom Jarvis to see if his mother can help.**

#### **5) Date of the next meeting**

The dates of the next two meetings were set: 19<sup>th</sup> March and 10<sup>th</sup> June. Both meetings will be at 9:00. **All students must have their teacher's permission to attend the meeting.**