

## **SPS Catering FAQ**

This document has been prepared based on queries received by the SPS Parent council relating to the school catering.

### **What type of pasta is served?**

Wholemeal pasta (not 50:50) is served with all pasta dishes with the exception of macaroni cheese which is white pasta as Accent have been unable to source wholesale quantities of this type of pasta in wholemeal.

### **Why is Friday always some form of fish dish?**

The school parent council have had many requests to increase the quantity of fish available given the health benefits. On every Friday the main meal is therefore fish. There are always three alternatives as the vegetarian, pasta and jacket potato options do not contain fish.

### **Can we have photos of the food available for the children to see?**

This has been explored with Accent however given the menu changes 3 times a year it would require photos to be taken for every day of the first 3 weeks of each new rota of meals which is not considered practical. When the children arrive at lunch as both queues now have all four meal options children are able to see all the options whilst in the queue.

### **Puddings - What are the pudding options, are there healthy pudding options, why have sweet puddings been put back on the menu on Fridays?**

There are usually 5 pudding options. Yoghurt (made on site) with fruit coulis, fruit salad, whole fruit, jelly (made onsite), and the traditional pudding option of the day. Parents were surveyed in 2015/16 and a greater percentage wanted to reinstate the full pudding range on a Friday and consequently this continues to be offered.

### **Why do meals run out, how frequently does this happen?**

For all years [other than reception and Year 1] children choose on the day, and years 3 to 6 choose when they go to the dining hall. Accent aim to ensure that, as far as possible, meal options do not run out and are informed by their experience of the popularity of certain dishes, however it is not possible to estimate correctly every time. Accent guarantee there will always be two meal options available. When meals do run out it is typically only one of the options, and it is usually only a handful of children who are unable to have their first choice.

### **What is the uptake of school meals like?**

The uptake of school meals has increased under Accent, and the take up by members of staff has more than doubled. Approximately 79% of children have school meals.

### **Why do children not pre-book meals?**

Children have been asked frequently, both in the dining hall and via survey by the lunchtime staff and by the pupil school council. The children say they would prefer to choose their meals in the dining hall when they can see the choices available.

### **What is the rotation arrangement for years 3 – 6?**

A variety of rotation arrangements have been tested. The current rotation arrangement is on the website with the menus.

### **Cheese and crackers**

Cheese and crackers were available daily in the past however Accent found very few children chose this option and there was a significant amount of wasted cheese as a result. Company policy does not allow the purchase of pre-packaged cheese portions. In addition, the crackers they source are not made onsite, unlike all the other food available.

Following some additional parental requests to the SPS Parent Council, Accent have agreed to trial cheese and crackers again once a week, probably on a Friday, throughout term 4 to assess the uptake.

### **Salad bar – can they have more than one piece of bread?**

Children serve themselves from the salad bar which includes a wide range of salads prepared onsite - examples are nut free waldorf salad, cous cous salad, mixed bean and mint salad etc together with individual vegetable/salad options (e.g. sweetcorn, grated carrot, tomatoes etc), and freshly baked bread. Children are also able to return for seconds from the salad bar should they wish to. Children are encouraged to use the salad bar.

The bread is all baked onsite and only contains flour, yeast and water. White bread and wholemeal bread are alternated. Pieces are small. Children can take one piece with their meal and can return for more if they are still hungry once they have eaten their lunch but are monitored to ensure that they do not take too much and then not eat their actual meal.

### **Are the vegetables of the day offered to all children? Are they offered to children having pasta or jacket potato option?**

The vegetable of the day, (and also typically a leaf salad) is offered to all children, with any meal option taken. All children are actively encouraged to choose one or other of the salad or vegetables and these are served for them. They are then still encouraged to visit the salad bar.

### **Is it a whole or a half jacket potato?**

All children are served a whole jacket potato.

### **Can children request second helpings?**

Children can go for second helpings if they have finished their lunch. A sign is displayed in the dining hall to remind children that they are able to do this if they are still hungry. They will not necessarily be able to have their preferred option, however.

### **Why/how are the clean plate sticker awards used, we should be encouraging children to stop eating when they are full.**

The children are not made to eat everything on their plates. They are encouraged to try their food, to eat their vegetables and to eat a reasonable amount of food. The stickers are generally given out when a child has tried something or has made an effort to eat up their vegetables or salad. It does not mean they will have cleared their plate.

### **What type of oil is used for frying?**

Olive oil is used on a daily basis. Vegetable oil is used for deep fat frying on a Friday.

### **What is the meat content of the sausages served?**

The meat content of the sausages on the menu is 80%.

### **Why is the roast meat served cold?**

This was the practice with the previous caterers and is partly due to the limitations of the current school kitchen. However, Accent Catering have now managed to produce a suitable risk assessment for a method using our current equipment and going forward, the roast meat will be served hot.

### **Are trans fats in any of the food**

No hydrogenated fats are used in the food prepared by Accent, and they prepare all food onsite. Stork for Baking is used for the sponges. This is a Unilever product and Unilever also publish that they use no hydrogenated fats.

### **Dirty Cutlery**

There is sufficient cutlery to last the whole lunch time without the need to wash mid-service. Cutlery is soaked in bowls before going through the (somewhat old) dishwasher. Midday staff do their best to identify cutlery that has not been successfully cleaned but occasionally an item will slip through the net. All children have been advised to collect clean cutlery in this instance.