



Governors Virtual Monitoring

Focus Monitoring Area: Catering

Name of Governor: Jonathan Hoad, Hilary Paskins

Names of Staff member spoken to: Stella Cole, Catering Manager

Date of Visit: 15 October 2021

Focus Area for this visit:

Personal Development (SEF 3)

Priority 3 To go beyond the expected to consistently promote the extensive personal development of pupils.

Report:

Hilary and I had a Zoom meeting with Stella our first one in the new Academic Year and since the covid restrictions were listed. We decided on a Zoom as being less disruptive and covid infections remain high.

Covid Dining Arrangements

The school is back to the pre-covid or normal dining arrangements, with all pupils eating in the Dining Hall successively in Year Groups with service by the kitchen staff. This means the food is kept hot and children are now free to mix with friends in their Year Group. For pupils in Reception and Year 1 one it is novel and bustling environment. Food wastage has gone up as children have less time to eat but the lunchtime staff are adept at encouraging the children to eat up and try new foods. More staff are eating in the Dining Hall which is good for the Kingsholm Family ethos. The marquee has been decorated to make it a more attractive dining area.

Numbers vary day by day according to the menu items, it has been as high as 409 and as low as 356. This not unusual, but it means popular days are very busy.

Staff

All the staff returned after the Summer and the team is now well settled. The team no longer in a bubble which means more interaction with the rest of school.

Food & Menus

Currently the Covid Menu is in place, but the new Autumn Menu is in preparation. Stella and Hilary arranged a meeting to discuss the menu on the Friday before the half term break. The menu has some delicious meals on offer. Stella was able to adjust some of the menu so that it reflected the Food Standards for Schools requirements but, she was not able to adjust everything because of lack of time and ordering commitments. The menu has been discussed with the Cabinet, they had good ideas but some of their requests had to be tempered.

We talked about the menu generally and the need to balance salt and sugar use against palatability and edibility and the need to watch that salt and sugar did not accumulate through added ingredients. The more popular days were ones that had foods that pupils were more familiar with, but were also more likely to be brought in. However, Stella explained that 75% of the food was made in-house but she would look at the composition of ingredients. We discussed the use of fruit sauces as part of puddings.

With the Food Minister Stella is looking at doing tasters on different fruits and vegetables for the children, things they may not have had and can try in a supportive environment.

Lunch Boxes

There is a concern that lunch boxes are not providing healthy, nutritious and balanced meals. This had been commented on by the Cabinet. As well as an array of snack foods and chocolates, Stella had seen examples of take away leftovers being used for children's lunches. Stella and Governors are aware that families can have a difficult and chaotic

domestic and financial situation, but we think there is scope for pupil and parent education and encouragement. Stella undertook to talk to Mr Ferris and the Food Minister about a health lunch box campaign. This could be monitored by the Resources Committee and reviewed at the next monitoring visit. There was a discussion about the online resources available.

Supplies

There had been one period disruption caused by supplier staff shortages and Stella had to adapt the menu. Stella is now buying two weeks ahead where she can. Some prices had risen but this was currently contained within the budget.

Equipment

The dishwasher had a fault. Stella would like a Bratt Pan and currently does not have a dedicated laptop.

Looking Forward

Christmas Lunch will be served!

Questions/follow-up points for discussion with Headteacher and for future visits:

- Healthy Lunch Box Campaign.
- Possibility of a laptop for the Catering Team.
- Awareness of possible rises in food costs.
- Professional Development Opportunities for Catering Team in line with SEF 4 Leadership and Management.
- Next Visit, Governors to use the tools in the [School food in England Guidance](#).

Date for next visit: Term 5