

**School Council Meeting**  
**Tuesday December 12<sup>th</sup> 2023**



**Present**

Representatives from all classes in Years, 1, 3, 5 and 6 plus 2RS (Year 2 and Year 4 in dress rehearsals however minutes received from 2RS, 2ES, 4VB, 4DR, 4JO )

Mrs Hughes  
Emma Harris

**Minutes**

Mrs Hughes asked the councillors to share their class members views on school lunches (what they like....what they don't like....any suggestions for healthy hot meals).

**Strengths**

The children listed the following:

- Curry
- Sausage and mash
- Fishy Friday
- Roast dinners
- Pasta Bolognese/the recent addition of carbonara
- Pizza
- Hot Dogs
- Chicken Goujons
- That you can choose from hot food or deli options
- The fact that hot dinners and packed lunches can sit together again now (for some year groups)
- That the menu is available so that you can make your choices before going for lunch

**Ideas to make our school dinners even better:**

- More themed days i.e. Mexican (nachos, enchiladas, fajitas, tacos, guacamole), Street Food
- Build your own burgers/chicken burgers where you can put your own toppings on
- Meals like scouse, corn beef hash, tuna pasta bake, soup, noodles
- Quorn in the vegetarian curry, not just vegetables
- Poppadum instead of naan bread with the curry
- To have a thinner pizza base as some find it too thick
- More sauces/condiments available
- Meat-Free Monday/more vegetarian and vegan options
- To be able to have salad with your hot meal (i.e salad with your hot dog or pizza)
- Bring back paninis and jacket potatoes
- More fruit and cakes for dessert as often it runs out by the time Year 5 and 6 go for dinner
- Larger portions, particularly for the older children, as sometimes we are still hungry
- Quicker to be served/sometimes there isn't enough food ready so we have to wait quite a while whilst more cooks

- Milkshakes
- Eggs available on deli again
- Different sandwich fillings on deli or the option to make your own
- Hot desserts
- More cutlery, dry trays for deli so sandwiches don't get soaky
- Bread and butter option on deli for people who like bread but not a filling.
- Butter for the crackers so we don't have to eat them dry
- Seasonal fruits i.e. mango and strawberries in the summer
- Wider variety of juices available that are not quite so weak to drink

Mrs Hughes thanked the children for their ideas. Emma is going to look at the suggestions from the children to see what changes can be made to the current menu based on their suggestions. Emma suggested hosting a tasting event where she could test out some new menu options with the children and they could then vote on what they liked best. She also suggested that year groups could let her know if there were any particular countries that they were studying and she could look to create a themed day based around that i.e. The Americas in Year 6.