

Minutes of the Food Focus Meeting held on 29th September 2020 (Zoom)

Chaired by: Duncan Wright (Catering Operations Manager) and Will Finlay (Proctor)

Attendees: Ollie Longman-Slocombe (C1); Henry Lloyd-Baker (C1); Kai Jackson (C3); Noah Bucks (CO); Emily Blundell (DA); Kitty Agnew (EL); Rafe Phillips (LI); Sam Pickering (MO); Ava Dean-Smith (NC)

Absentees: Will Elviss (B1); James Maloney (BH); John Gerson (C2); Isabel Hodgson (DA); Nigella Brookes (IH); Tilly Norman (MM); Kai Neu (PR); Arthur Gordon-Harris (PR); Jack Harper-Hill (SU); Charlie Kirkwood (TU)

Discussion/Raised points: (Response in Blue and Action points in Red)

- **Not enough “hot options” with the packed lunch**
The question raised was, ‘Why can’t we have two choices?’ i.e. Sandwiches and a hot savoury. We will look at increasing the provision of hot savoury options.
- **Recycling issues – Water bottles should be replaced by water stations (pupils to bring own bottles)**
Unachievable in the short term due to no water station provision in the CRDR. Totally impractical to achieve in the given time scales. We feed over 200 people in 35 mins at present, to introduce a self-service bottle filling station would result in extensive waiting times.
- **Wooden forks with the packed lunch... environmentally friendly issues in general with the packed lunch**
Agreed; we will look into this.
- **Limited vegetarian options (availability) at the packed lunch**
A hot vegetarian option is being made available to those that request it.
- **Break offer – can fruit be made available?**
I will trial this week commencing Mon 5th October and review take up and expenditure
- **More salad options at Dinner (lunch is fine)**
Currently 30 side salads are made available for the evening meal, sometimes this is enough, sometimes we run out. We make some available at the start of each year group, unfortunately, it is a case of first come first served. The Head Chef has been asked to provide an addition 20 salads to see what the take up is like.
- **More than one cereal option at breakfast please.**
I will trial this starting with breakfast on Thursday 1st Oct – FOH Managers
- **Salt and Pepper – can this be provided in some form?**
This has been done.

- **Can a healthier option be made available on a Wednesday (not a burger or pizza)?**
Already in discussion with the Head Chef. All menus are being reviewed during half term. If it is achievable within the constraints we are operating under, additional choices will be introduced across the menu and in particular, a healthier option on Wednesday Suppers.
- **Strong comment from C1 House about breakfast. Variety of issues: eggs (what they are made with), beans and toast availability**
720 fresh eggs used each day on breakfast. Scrambled eggs are the most efficient egg to serve with mass catering.
A choice of egg will be introduced at weekend breakfast when numbers attending NH are much lower.
Beans or fresh tomatoes have been added to the daily breakfast offering (starting this morning).
Only one toaster in NH. I would need an additional toaster and one extra member of staff each morning to provide a fresh supply of toast to each of the four counters. This would greatly reduce the speed of flow through the service counters.
Unfortunately, toast does not work well when catering for the numbers we do. It can end up cold and soggy on the counter and I do not want to serve that to our diners.
- **Hot chocolate at breakfast.**
With the Coffee Bar and machines out of action at present, we cannot offer as wide a selection of hot drinks that we usually do. Hot Chocolate is offered with supper only. In the winter, hot chocolate will be made available for AM breaks twice a week.
- **Hot desserts.**
Gradually being introduced to the supper menu, twice a week
- **Salad Bar**
As previously explained, we cannot provide a salad bar under current restrictions. There is a plated salad of the day which is a more-complex salad and periodically has potato salad on it. The other salad available is a bowl of side salad that comprises of the basic salad items; this is an alternative to the vegetables. We do not have the resources to make large amounts of more complex salad dishes.

ALL the above questions/concerns were answered by the Catering Operations Manager with the group being satisfied with the reasons/answers

Meeting ended at 5.45 pm

29/09/20