

Minutes of the Food Focus Meeting held on 17th November 2020 (Zoom)

Reason: Termly meeting to discuss Norwood/House food provision (during COVID-19 Control Measures and Restrictions)

Aim: To allow pupils a voice to give constructive comments on current food provision

Attendees: Mr Duncan Wright, WDLN, S Wilson (Bursar), A Barnes, W Finlay James Maloney (BH), Ben Farley (BH), Giles Edwards (C2), Mac Stevenson (C3), Miles Bingham (CO), Tristan Root (CO), Izzy Hodgson (DA), Kitty Agnew (EL), Nigella Broackes (IH), Rafe Phillips (LI), Tilly Norman (MM), Sam Pickering (MO), Ava Dean-Smith (NC), Peter Langdale (PR), Jack Harper-Hill (SU), Charlie Kirkwood (TU)

Agenda: No agenda given

(DW) Mr Duncan Wright (Catering Operations Manager) opened the meeting at 5.05 pm with an introduction to why we have these meetings and opened the floor to discussion (shown below)

From	Point raised	DW comments
James Maloney (BH)	Can we have a second option rather than just pasta at lunch?	Difficulty during current Covid measures for serving and management of numbers through each counter Second choices are gradually being introduced to the menus by the Head Chef
James Maloney (BH)	More "greasy Wednesday" style options	Not keen on the word "greasy" – again all about speed – serving time – numbers Alternative, healthier options being incorporated into the menus
Tilly Norman (MM)	Pasta – more sauce options made available, what happened to the cheese?	Lack of counter space Pesto and grated cheese now available every lunch time
Mac Stevenson (C3)	Can we have hot chocolate at breakfast in addition to tea/coffee?	Lack of containers. It would have to replace either the tea or coffee (possible) Hot chocolate now available at breakfast
Miles Bingham (CO)	Repetition of the menu/meals (3 x meals this week with noodles!) Only one option at supper – quality has dropped	This should not be the case, Quantity v Quality... same chefs and nothing should have changed (from pre Covid) Head Chef reviewing all menus. Noodle dishes decreased. Less use of composite, wet-dishes (stews, curries etc.). Gradual changes being introduced, overhaul of menus for the Lent Term.
Rafe Phillips (LI)	A lot of curry and stews – less please (more salad!)	Will have a look at providing more salads in all out Houses. See above. Salad bar reintroduced. Enhanced salads being introduced to Outhouses (unfortunately, the Out Houses are more constrained with what can be offered purely due to space and design of the catering areas)
Tilly Norman (MM)	Can we have more fish on the menu?	Cost, but will have a look. More fish dishes being incorporated into menus gradually.
Giles Edwards (C2)	Post P4. No Vegetarian option available. Can you have a look at Halal meals	Complete overhaul of vegan, vegetarian and other dietary requirement dishes. Chicken is Halal and there will always be a chicken dish available and quantities of the Vegetarian option increased. Sometimes, due to the popularity of certain vegetarian dishes, customer demand simply outstrips supply. It changes daily.

Tilly Norman (MM)	“Nice” salad bowls. Very popular unfortunately there is normally none left for the Sixth Form (?)	Difficult to plan. At times they are all gone and other times you could have 30 remaining. Will increase salad option and monitor. The reintroduced salad bar (with enhancements such as tuna, cheese and coleslaw) should help to alleviate this issue.
Tilly Norman (MM)	Reply: Can the salads not used at lunch be transferred to the supper offer?	We already do this and see above.
Giles Edwards (C2)	At times no offering of a “hot/warm” option at the packed lunch collection point Twice this week	40/50 pupils are collecting who are not catered for which causes issues to those who are entitled. Pupils encouraged to speak to the manager at the serving point. Hot options have been increased, any items not used in the Grab ‘n’ Go are then transferred to NH. Again, due to certain dishes popularity, customer demand simply outstrips supply. It changes daily.
WDLN	Packed lunches are popular and confirmed the numbers collecting who should not be. The issue of wristbands should enable us to have more control	DW follow up: Please pop up to Norwood. We will always ensure a hot meal can be provided
Miles Bingham (CO)	“Hot savouries” (packed lunch) are “greasy”	We provide the best quality of food for the packed lunches. We make our own, not bought in. Always looking to improve – possible alternative with the grab & go in the Lent term (Jacket potato?) A less ‘greasy’ Street Food menu, cycled over 11 days is being introduced in the Lent Term
Mac Stevenson (C3)	Water – can we not have more cups provided on the trays that are issued. Pupils normally have 2/3 cups of water	Difficulty in getting the cups through the cleaning system and back onto the trays (current operations) Point noted
Nigella Broackes (Ivy)	Where are the wraps?!, was always a second option in the past?	Not practical at the moment. As an only option (one choice) the numbers would be too much Looking at ways to reintroduce as a second option against another popular dish. Otherwise, everyone will choose the wraps and we would be left with only one choice for the later sittings. Once again, the nature of catering is at times, that customer demand will outstrip supply.
Peter Langdale (PR)	Can we have pancakes on a Sunday (breakfast)?	Breakfast is a meal that has improved. We can look at introducing more options at the next next 3-week menu rotation. Being introduced at weekends.
Peter Langdale (PR)	Sunday Baguettes – fillings not great at the moment. House pupils not attending meals.	Baguettes are now off the menu at the moment
Sam Pickering (MO)	Katsu Curry We want it back! Soup – where is it?	Re: Soup – not able to serve soup at the moment due to current operational requirements Homemade soup and rolls now available with supper
Giles Edwards (C2)	Could counter 1 (for example) not be used just for soup and salad?	Not practical at the moment due to numbers coming through Norwood
Sam Pickering (MO)	Can we have “fish fingers”?	Where and if we can Being offered as an alternative choice to the battered fish on Fridays. I will gauge how it is received with customers. If it can work as a separate offering on another day, I will incorporate it elsewhere into the menu.
Giles Edwards (C2)	Gammon streak – can we have the option of an egg rather than the chopped pineapple?	Of course – even a thought of having this on a Wednesday (rather than the burger/pizza) Gammon, Egg & Chips being introduced onto the menu for week commencing 30 Nov

Izzy Hodgson (DA)	Vegetarian options – can we have a look at improving these; healthier!	Answered above
Nigella Broackes (Ivy)	Plated salads – Duck and Chicken very popular	
Izzy Hodgson (DA)	Gnocchi pasta – still a bit frozen... don't like!	Has been removed
Ben Farley (BH)	More harsh browns rather than fried bread	We have these 2/3 times a week already (?) Taking fried bread off the menu altogether Fried Bread removed. Hash Browns with Baked Beans are now on the breakfast menu on alternate days.
Tilly Norman (MM)	Toasted Bagel at breakfast	Will look at this as a weekend breakfast option Being introduced at weekend breakfast when numbers are lower (together with the pancakes)

Notes/Points raised from Will Elviss (B1) who was unable to attend

- option for cheese to go with pasta
Done
- Maybe an alternative to ketchup packets for example a big tub that the kitchen staff use.
Has to be single serve – COVID
- the salad bowls are very good and lots of people like them
- more vegan options for people at breakfast
Answered above
- Bring back toast at breakfast
Simply not practical, poor quality of end product, equipment restrictions.
- orange juice at breakfast as well as apple juice
Done
- the chicken burgers were very good and lots of people liked them