

YOU SAID, WE DID

This is what you said and what we have done...

Thank you for your feedback

YOU SAID

You would like to pre-order meals less than a week in advance.

Pasta choice on the salad bar

Improved desserts - healthier

Bigger portions for KS2

Different sandwiches

Compliments to our Friendly staff



WE DID

You can now order up to 9am on the morning of the day.

To ensure everyone can have the salad bar we do not put anything containing allergens on to make sure everyone can use it and be safe and pasta contains gluten.

We vary the dessert options each day. Our catering team have introduced fruit into jelly and will do hidden fruit puddings.

We have now introduced potatoes or wedges if you order a sandwich meal to fill you up. The salad bar is unlimited and if you want more than one slice of bread with dinner, please ask one of our team. Legislation caps maximum portion sizes for some foods, including a smaller portion size for chips than for baked potatoes. Portion sizes have been consistently described as good by the local authority's Catering Lead who reviews many schools' dinner services in York.

After February Half term we will have 2 sandwich options each day – look on parent pay to order. We will also change from baps to sliced bread as this was mentioned lots throughout our survey.

Thank you so very much we have passed on this feedback, and they are over the moon.

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YOU SAID

More choices on the menu

Nutritional Value & Ultra processed foods

Menu variety & willingness to try new foods

Can we have soup as a choice on the menu?

WE DID

Our development chefs are working on new dishes for the menu – watch this space as they are coming soon.

Our menus are checked by our own nutritionist and by City of York council to ensure all school food guidelines are met. We follow the school food guidelines which has a minimum % of meats. This is regularly audited, we can confirm our products meet all the necessary requirements.

When our new sparkly menu comes out, we will arrange a parent tasting session for you all to see what the children are being served. This will be produced by our fantastic catering team in St Oswalds.

As with any hot liquids there come a risk to pupils. Our children carry their own trays to the tables, and we do have some mishaps. Serving soup would pose a risk to burns or scalds to children, so therefore, to make sure everyone is safe we do not offer soup in our primary schools.