

Minutes of the 'Parent/Carer Forum'

Wednesday 28th November 2018

1. Matters arising from the last meeting

Mr Brownlow went through the strategies we use to help students who are carrying lots of heavy books:

- All students provided with a locker
- Students have been given advice and guidance on how to use a locker effectively: several students have a copy of their timetable 'colour coded' on the inside of their locker.
- Students encouraged only to take books home that they need and leave all other books in their locker.
- Student assemblies on the importance of organisation.
- Tutorial reminders re Week A/Week B.
- Text reminders about checking timetables and packing bags in preparation.
- Twitter posts about organisation.

2. Shire Services-our catering provider

Leanne Baker (catering manager) went through information about the catering services at King Charles I School.

- All of our products comply with healthy eating.
- There is a menu and pricing available on the website.
- All of our meat products are UK Foodhall. The UK Foodhall is dedicated to producing tasty, assured British frozen food. We innovate for Schools, always keeping the healthy option at the forefront of development.
- As much as we are able to we source all products locally.
- All of our burgers and sausages come from a Butchers in Ludlow. We as a company feel that they are a better quality product.
- The Chicken Epic Burgers are breaded and cut from a chicken breast.
- The flapjack, shortbread, muffins and cookies are all made fresh on site.
- The doughnuts are oven baked.
- We only use free range eggs.
- We use Red Tractor chicken which guarantees safe, quality chicken which meets animal welfare standards.
- All fish used on our menus are Marine Stewardship certified (MSC).
- Fresh vegetables are on offer everyday which are supplied locally by Grinnalls.
- Fresh fruit and mixed fruit pots are available every day at break and lunchtime.
- We only fry once a week and that is for chips on a Friday, everything else is oven baked.
- We use Bidfood, Theo's, Little Food Company and Grinnall's as suppliers.

There were four points raised and Mr Brownlow said these would be looked at and he would report back at the next meeting:

- Leanne would talk to the school council about the vegetarian and vegan options.
- Could we have a pre-order facility?
- Could there be some chicken sandwiches without mayonnaise?
- Could there more fruit on sale at breaktime?

3. Revision strategies (Mr Butler)

Mr Butler went through the plans for revision in 2018/19 and beyond.

4. Possible issues for the next meeting on Wed 6th March

Please email any suggestions to parents@kingcharles1.worcs.sch.uk