



Streetsbrook Nutrition Action Group - SNAG

Date: Tuesday 24 September 2013 Time: 9.00 a.m. Venue: Streetsbrook School

Present:

Jackie Webb (Solihull Catering)
Jane Bennett (Parent Governor)
Carol Williams (School Cook)
Sandra Taylor (Solihull Catering)
Debbie Butlin (Chair)
Marilyn Phipps (Minutes and advice)

Children:

Raees 2B
Daniel 2B
Thea 2B
William 1M
Fred 1F
Asaiya 1M
Rhiddi 1F

Apologies

Mrs Minter
Miss Collier
Zoe Jones

Welcome and Introduction

A warm welcome was extended to the children who all knew the purpose of the group and their new role. The adults introduced themselves and it was explained that, since Emma Clarke has now moved to a post at another school, Miss Collier will be the new Lead Teacher alongside Mrs Butlin.

Matters Arising

The Year 2 hall lunchtime monitors are doing a wonderful job helping the new Reception children with the hall routines

The Reception and Nursery open evening input from CW and ST was well received but some adjustments will be made for next year to the timing, as a result of feedback.

ST has sourced pasta bowls and will bring them into school for approval tomorrow (25th Sept).

JB confirmed that the Streetsbrook specific menus on the website have been very helpful and have made it much clearer for parents and children to see which options will actually be served each day.

ST

<p>CW said that food on the floor in the hall is still a problem and it seems that some children are throwing sandwiches under tables to avoid having to eat them. This will be monitored. Most of the floor mess does come from children who bring lunch boxes from home.</p> <p>The questionnaire for parents was prepared and revised ready to be sent out but the departure of Emma Clarke meant that this was still to be done. However, see the later agenda item re the government's recent announcement of free school meals for all children.</p> <p>The Green Fair in the summer term was a huge success and everyone was amazed at the number and quality of entries in the various categories. A local garden centre provided plants to sell, the cake competition was popular with parents and children as was the miniature garden competition. Lots of parents and family members came along in support. Many thanks must go to Emma Clarke, Elspeth Miller and Linda Taylor whose hard work was instrumental in making the event such a success.</p>	
<p>Children's Input</p> <p>The children were each asked to name a fruit or vegetable beginning with the same initial letter as their first name. Adults also took part. This generated much useful and interesting discussion about what actually <i>were</i> fruits/vegetables and as a result of one of the children saying that she did not like tomatoes, the different types of tomatoes and their uses were mentioned (eg spaghetti sauce, pizza, cherry tomatoes). It was suggested that children could grow their own tomatoes at school because home grown are always more tasty than shop bought. Mrs Butlin will discuss this with children at their own, later meeting which will also focus on the children's opinions of school food in general, not just at lunchtime and on recycling.</p> <p>To encourage children to become familiar with different vegetables they were given sugar snap peas and carrot sticks to try before they returned to their classrooms. Despite not knowing what the sugar snap peas were called, they enjoyed them and the majority were willing to try. The children are to tell their class about the game they played and the food they tried.</p> <p>JW commented on how the FFLP work had changed the children's attitudes to tasting new foods and how they were much more likely to give something a try.</p> <p>Application Update</p> <p>There is still a need to get more parents and local community members involved which is being worked on and letters have gone out to local allotment holders in the hope that they may share their plants if not their time.</p> <p>Emma Clarke completed the silver application before she left. Solihull Catering has been audited re the silver criteria and there are just some simple clarifications required by the FFLP team. JW explained that these relate to back-up plans being in place to meet the organic ratios in case organic beef is not available at any time. JW will ensure that this is done with the FFLP team and hopefully the silver catering standards will then be met, meaning that</p>	<p>SNAG children /DB</p> <p>SNAG children</p> <p>JW</p>

<p>Streetsbrook will then receive their silver award too.</p> <p>Streetsbrook will be taking part in the FFLP Roast Dinner Day when everything will be freshly prepared including gravy for which JW will send a recipe to CW. Parents will be invited to this meal.</p> <p>Wraparound</p> <p>ST brought along menus and prices for breakfast, lunch and tea. Potentially 50 children could be fed but it is likely that not all of them would want the full offer. DB and ST will liaise on numbers, costings and whether it would be viable to proceed.</p> <p>CW raised a concern re freezer space if more food needed to be stored. JW will liaise to resolve this issue.</p> <p>Harvest Soup</p> <p>Every child in Y2 will be asked to bring in a vegetable (probably a leek or potato). CW will prepare soup and rolls which will be served to local elderly residents by the children in the community room on 17 October. JW will make a harvest sheaf and will assist with making the rolls on 16 October. ST will get additional help for roll making.</p> <p>DB has made preliminary enquiries to local community groups/residents to ascertain who might attend but has not had a great response. If wider community support is not forthcoming then children's grandparents may be invited; possibly restricted to Y2 families.</p> <p>Lunchbox Policy/Questionnaire/The Way Forward</p> <p>In the light of the recent government announcement that all children will be able to have a free school meal as from September 2014 it was agreed that work on a lunchbox policy may be redundant. The questionnaire therefore will also be shelved for the time being until more information is available as to how a school meals strategy may develop. JB will have an important link role as the SNAG governor as the school makes its decisions as to how to proceed.</p> <p>JW informed us that Solihull Catering would be holding a meeting for Headteachers to discuss some of the issues and options but she stressed that schools would be in control of their own planning and implementation. It was recognised that there would be challenges but these should be easier to surmount if schools and Solihull Catering work in partnership and support each other.</p>	<p>JW</p> <p>ST/DB</p> <p>CW/ JW</p> <p>CW/ST /JW</p>
<p>Next meeting Tuesday 25 February 2014 9.00 am</p>	

