

Parent Survey Feedback

Fresh Ideas Feeding Minds

School:

**Horsford
Primary School**



Thank you for taking part in our recent School Lunch Survey.

Here's some key information we took away from your responses...

55

Responses
received

38%

chooses a school
meal based on the
menu for that day

80%

have a school
meal at some point
during the week

38%

child chooses when
they would like a
school meal

Children's favourite things about school meals

Roast dinner • Cheesy pasta • Pizza
Fish fingers • Sausages • Puddings
Theme days • Eating with friends
Trying new things • Variety

Children's biggest grumbles about school meals:

Portions not big enough • Menu samey
Want more hot pasta dishes • Not enough fruit
Takes too much time to eat • Too spicy
Would like jacket potatoes on a theme day

You Said / We Did

1

Menu too samey

We take on board this feedback and for our New Spring/Summer Menu, we have changed one Pizza Monday and one Fishy Friday and we look forward to seeing how this is received by our young customers.

2

Requests for plain items and less sauces

The kitchen will now be serving pasta and sauces separately on the plate.

3

More visibility of our food and opportunity to try it

We create picture menus for each menu cycle and these have been shared in the school newsletter. We are working with the school to invite parents to lunch one year group at a time.

4

Provide more information around ingredients and that dishes are homemade

We have added more information to the front page of our menu for Spring/Summer. The school have shared a link to our website from their website. We are also working on a new website and looking at ways to share more information around our ingredients.

5

Menu requests

Noodles featured on the request list – these are on the new menu with sweet and sour chicken.

More plant-based options – there is a full plant-based menu available.



Focus on School Food Standards



Norse Group's catering team fully adhere to the School Food Standards. We thought it may be useful to provide a little more information on what that means...

Launched in 2013, the school food standards were created to develop healthy eating habits and ensure children get the energy and nutrition they need access to for the whole school day.

The standards specify which types of food should be served at school, how often and what the recommended portion sizes are for 4-10 year olds.

The standards also help reduce salt, saturated fat and sugar in children's diets. If you would like to read more about the school food standards visit www.schoolfoodplan.com.



Meet your School's Cook Manager Michelle

Michelle joined Norse Group in December 2021.

Q.

Tell us what your children enjoy most...

"I think the children enjoy Toffee Cream Tart the most!"



Q.

What's the best part of your job?

"Best part of job knowing she provides healthy lunches for all the children."



Did you know?



We have held bronze level Food for Life accreditation for 13 consecutive years, demonstrating our commitment to local sourcing and using quality ingredients. Our chicken and chipolata sausages are sourced from Roope's Butchers in Norwich and our fresh fruit and veg are sourced from Barsby Produce in King's Lynn.

To gain bronze level Food for Life, we must evidence that at least **75%** of the menu is cooked from scratch!

The Student Council met on 10th February and tasted the new blueberry cupcakes and carrot cake – and both recipes got the thumbs-up!

