

Due to restrictions on movement within schools across the UK, our approach when we returned in September was very much just a "First phase" of providing a safe menu where restrictions were put upon us.

The new menu we are implementing at Highwood Primary School in November is our "Phase 2" approach and has been developed to help facilitate the classroom delivery of meals.

Phase 3 is a return to dining room eating, where full menus will return to our counters - we are unsure when this might be.

In phase 2, emphasis has shifted to ensuring children have access to popularly requested hot meals and we have collaboratively consulted with the school and the children. We have also taken broader industry advice on our approach.

As well as implementing stricter guidelines around receiving deliveries, cleaning, the use of PPE and social distancing within kitchens, consideration is taken into account for the different cooking and holding practices required as well as the style of eating that can be achieved in the classroom. For example food has to be served in individual disposable containers and menus must be designed to enable easy eating (recipes are often based on traditional menu ideas but have been re designed to facilitate this), minimise waste and eliminate the risk of damage through spillage in the classroom environment. Also, the menu has to suit many student requirements but with less choice available, so it has been important to pick popular dishes that encompass that, under the circumstances.

Each menu is designed specifically for the logistics of each school and there will always be options for yoghurt, fresh fruit and access to drinking water daily.