

SOLIHULL CATERING SERVICES

Statement

Park Hall School works in close partnership with Solihull Catering Services to produce meals at breakfast, mid-morning break and lunch time that are amongst the best in the borough, we provide an efficient and consistent service and provide separate hot and cold food service areas which give us the opportunity to serve a wider range of foods, including baguettes, sandwiches, wraps, jacket potatoes with various fillings and pasta dishes. A choice of seasonal hot main meals are available every day with the majority of food items on the menu prepared from fresh raw ingredients in the school kitchens, we know what goes in to our foods, students can then sit down to enjoy their food in the light and airy dining room.

Breakfast club remains a firm favourite at Park Hall, this is a quiet time of the day where students can meet and enjoy breakfast with their friends before the start of the school day. The long term health and learning benefits of breakfast have been proved in numerous recent studies, and can help students to form good eating habits for life.

We are very conscious about queuing time at Park Hall and the need for students to make the most of their lunchtime without the need to spend most of their time waiting to be served; it is with this in mind that we recently opened a sandwich/bagiette bar in the hall to ease the queuing.

Park Hall Academy was recognised as the School Catering Team of the Midlands in 2010. The team won their award for their hard work and new ideas to increase school meal uptake. The school enjoys a high take up of school meals, mainly due to the innovative schemes introduced by Unit Catering Manager Kim Elliott and her extremely creative team. The team has worked with enthusiasm and commitment to promote and raise awareness of healthy eating and its benefits to young people in school.

Our menus are different every day and include fish, meat and vegetarian options to ensure we cater for everyone. In addition to this we can produce foods for students who have special dietary or cultural needs, please discuss any catering requirements with your catering manager Kim Elliott.

Please feel free to talk to us at any time about the service we provide or concerns you may have regarding your child's diet, directly to the Unit Catering Manager Kim on 0121 748 0440 or to the Catering Operations Manager Amanda Kacoulli on 0121 7046601