

Nettleham Infant School working in partnership with our transported hot meal provider

Our school meals are provided by the Farm Kitchen as they are Gold Award winners we are always assured nutritious and varied menus, delivered promptly every lunchtime.

The children all eat in the school hall at lunchtime. We have special fold down tables which are easy to move around and to clean. We have trialled mixing the hot meal children with the pack up children but this proved very difficult for the KS1 children to understand, so currently our hot meal diners have their own tables. Each Friday we have a special "Top Table" which is laid with a cloth and special cutlery. The children who sit at the top table have been chosen each week for their good manners and behaviour. This works well and the children take great pride in gaining a place at the top table.

Over the last year we have used The Farm Kitchen in various ways to encourage more families to take up the hot meals. They have provided a 70's buffet for our 40th Anniversary celebrations, a lunch for £1.00, cakes for parent evenings and a lovely meal for Roast Dinner Day. We have taken the opportunity of inviting the Y4 children from the Junior School to join us for lunch and the Reception children invited their Grandparents which proved a great success and increased our take up of lunches. One of our most successful events was to invite parents to share the vegetable soup made in Cookery Club. The children thoroughly enjoyed eating the soup and parents were amazed – "they won't eat that at home" was the popular comment!

Our parents group, FONIS, are always keen to support food in school and are organising a fantastic family, Bake Off evening. The Farm Kitchen will be providing Shepherd's Pie and Peas and each family will bring along a pudding to share and taste. Everyone will have a chance to vote for their favourite pudding and then this will be produced by Farm Kitchen as one of our lunchtime meals.

They are also working on putting together a School Recipe Book which will include the recipes on our fortnightly bulletin and parents' own favourites.

We have a committed School Nutrition Action Group (SNAG) which includes parents and children from school. They work together to enhance the school curriculum with cooking, gardening and food in school. The children continue to benefit from fresh, locally produced hot meals from the Farm Kitchen, school run Gardening Club and Cookery Club, community events with grandparents and parents and curriculum based activities in the classroom such as Chinese New Year and baking biscuits.



Grandparents Day



Friday "Top Table"