School Meals FAQ's re Opening September 2020

How do I arrange the re-opening of my catering	Schools in the KCC framework should contact
services?	clientservices@kent.gov.uk and their catering
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	provider Schools outside of the framework should contact
11. 20.0 - 12.0 - 1.0 - 10.0	their catering provider direct.
How will the kitchen be staffed?	Within the KCC framework all suppliers have
	completed a risk assessment for their staff.
	Kitchens will form their own bubble. Staff will be
	working flexibly depending on the need of the
	business.
What food will be offered to the children?	All framework schools will return on a fully
	compliant menu.
Will a hot food service be offered?	Yes, unless a school specifically only wants to
	serve packed lunches
Can we request packed lunches for our children?	Yes, you can have hot food, packed lunches or a
	combination of both.
Seating provision	This will depend on school to school. The
	guidance suggests that children remain within
	their bubble during breaktimes and lunch. If the
	hall allows for tables to be set up within the dining
	hall in groups of 30 seats the bubbles will enter
	the hall, the packed lunch children will sit down
	and the school meal children go to the servery to
	collect their lunch and join the rest of their bubble.
	The school may want the TA to eat with the
	children and sanitise the table and benches
	before leaving ready for the next bubble.
Packed lunch children	This will depend on school to school
T donod furiori officialist	Consideration could be for the packed lunch
	children to remain in the classrooms and only the
	school meal children to go into the dining hall.
	This will reduce the movement of the children and
	allow more bubbles to eat within the normal
	dinner time.
Self-service Salad Carts	Self -service salad carts should not be used as
Self-Service Salad Carts	
	this will cause a pinch point of children. Salad
	and bread will be served from the counter by the
Llow will the diging hall be set up?	kitchen staff
How will the dining hall be set up?	The dining hall should be set up according to the
	school requirements by the catering company.
	They will wash the tables, benches and chairs at
	the end of service and clear the dining hall in the
	usual way but in-between sittings the sanitising
	should be done by the school who have been
	working with the children.
	The children will as one to the second state.
How will the children receive their meals	The children will go up to the servery and choose
	their meals in the usual way. The plate will be
	passed along the line of kitchen staff and will be
	handed to the child at the end.

