



Merrydale Infant School

Halal information for parents

2016

Chair's
signature.....

Head's
signature.....

Date.....

Review
date.....

What does Halal mean?

Halal is an Arabic word that means 'permissible.'

In terms of food - it is permissible according to the Islamic law.

People / children of Muslim origin eat Halal foods.

It is very important for food handlers to ensure that responsibilities are adhered to when dealing with Halal food.

Recent History and changes to providing halal food in Leicester City schools.

In January 2015 our catering provider City Catering made the school aware of their work to re-introduce Halal meat on school menus.

When the original decision was made to remove Halal meat from school meals, Leicester City Council began consulting with Community Faith groups on the issue of Halal standards. These included the Muslim Parent Association of Leicester (MPAL), the Federation of Muslim Organisations (FMO), the Gujarat Hindu Association (GHA), the Leicester Gurdwara Council (LGC) and the Federation of Hindu & Jain Communities Leicestershire. This work has resulted in the development and agreement of a more rigorous specification.

A new supplier was appointed following the Council's procurement process, which complies with the revised specification, having facilities used solely for the production of HMC accredited meat.

The meat meals offered in schools are in addition to the traditional non-halal meat and vegetarian choice available and consist of lamb and chicken dishes. This has expanded the choice of meals available to children at our school and was in response to parental demand following a consultation.

The Production of Halal food explained

- Our halal food is produced in a kitchen which stores meat items separately in the freezer or fridge.
- Only reserved cooking equipment for Halal are used.
- All 'Halal' equipment is washed wherever possible in a separate sink. Where a separate sink is not available the 'Halal' equipment is washed first.
 - 'Halal' utensils and other equipment is kept separate - including cooking spoons and serving spoons.
- During the cooking of 'Halal' meals a sole purpose oven is used.

How our Halal food is served

- At the hotplate counter - there is a section for 'Halal meat'. Typically Halal food is separated from other foods by the carbohydrate and vegetables of that day.
- 'Halal meat' 'non Halal meat' signs are displayed. We operate a card system. The children who have halal are given a yellow card which they hand in to the serving staff in exchange for their halal meal.

The parental consultation and provision of halal foods

Following a lengthy parental consultation in 2015 halal meals were introduced at our school on 22nd February 2016.

The current school menu offers a range of choice which includes -

- a traditional meat choice that is non-halal,
- a vegetarian choice and
- in some schools an interim vegetarian/fish halal menu.

Following the reinstatement of the halal meat contract, halal meat is now available through the appointed supplier (JW Youngs). They can be found on the HMC CERTIFIED PRODUCT SUPPLIER LIST NOVEMBER 2015 via the link:

http://www.halalhmc.org/userfiles/file/hmc_certified_product_supplier_list.pdf

JW Youngs comply with the revised specification having facilities used solely for the production of HMC accredited meat.

Halal menus and further information

All the menus are found on these websites -

www.leicester.gov.uk/schoolmeals or the schools website www.merrydale-inf.leicester.sch.uk/about/parentinformation

Typically halal meat is prepared in a local school halal kitchen and is brought hot to our kitchens. Halal meat is typically served twice a week with a vegetarian option on offer for the remaining 3 days.

For any further information please contact the school office or alternatively please contact Jane Faulks - Education Catering Manager

LEICESTER CITY COUNCIL

City Catering, Castle Park Depot, 90 Leycroft Road, Amenity Block, Leicester LE4 1BZ

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Appendix 1

A Typical Menu for 2016



Merrydale Infants Traditional Menu – 2016



WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	Lamb Lasagne (G,ML) Lamb Lasagne ((H)G,ML)	Short Crust Topped Chicken Pie (G,ML) Matter Keema (G) (H)	Pork Loin cooked in Onion Gravy (G,ML)	Cheese Flan (G,ML,E)	Battered Pollock Goujons (G,ML)
OPTION 2	Loaded Jacket Potato (E) (Tuna & Spring Onion)	Lamb Quesadilla (G,ML)	Bread Salmon Fillet (G)	Chicken Jambalaya	Ham, Leek & Pea Pasta (G,ML)
OPTION 1 (V)	Vegetable Lasagne (G,ML)	Cheese & Vegetable Pie (G,ML)	Quorn Fillet cooked in Onion Gravy (G,ML,E)	Cheese Flan (G,ML,E)	Quorn Burger (G,ML,E)
OPTION 2 (V)	Loaded Jacket Potato (E) (Cheese & Sweetcorn)	Quorn Quesadilla (G,ML,E)	Breaded Vegetable Nuggets (G)	Vegetable Jambalaya	Cheesy Leek & Pea Pasta (G,ML)
SIDES	Garlic Bread (G) Malted Baguette (G) ~ Sweetcorn Garden Peas Mixed Salad	Creamed Potatoes (ML) Jacket Potato ~ Broccoli Florets Baton Carrots Mixed Salad	Spicy Rice Boiled Potatoes ~ Shredded Cabbage Sweetcorn Mixed Salad	Jacket Potato Pitta Bread (G) ~ Baked Beans Garden Peas Mixed Salad	Chips Bread Bun (G) ~ Mixed Vegetables Mushy Peas Mixed Salad
ACCOMPANIMENTS		Gravy (G,ML)	Gravy (G,ML) Tomato Sauce	Tomato Sauce	Tomato Sauce Vinegar (G)
DESSERT	Ice Cream (ML) Cinnamon & Orange Biscuit (G,ML)	Rice Pudding with Fruit Compote (ML) Iced Chocolate Sponge (G,ML,E)	Pineapple Upside Down Pudding & Custard (G,ML,E) Choc & Cherry Biscuit (G,ML,E)	Flapjack (G,ML) Butterscotch Biscuit (G,ML,E)	Mousse (ML) Shortbread (G,ML)
BREAD	White Bread (G,ML)	Brown Bread (G,ML)	White Bread (G,ML)	Brown Bread (G,ML)	White Bread (G,ML)
MILK – FRUIT – YOGURT AVAILABLE DAILY					
Week Commencing: 29th February, 11th April, 9th May, 13th June, 11th July					

WW-TRADITIONAL MENU 2014-New dates.docx

G – Gluten ML = Milk/Lactose E = Eggs
For all other allergens please ask a member of catering staff