



## Wellington College International Hangzhou Food Committee Meeting Minutes

**Time:** 13:15-14:00 am on 16<sup>th</sup> November 2021

**Venue:** Meeting Room EG336

### **Attendees:**

#### **Representatives of Parents:**

Year 2B Chin Yu Wu (Cathay Luo) (Year 1 to 3 parent representative)

Year 4A Rayna Shao (Ling Na Dong) (Year 4 to 6 parent representative)

Year 7A Allen Wen (Qin Chen) (Year 7 and above parent representative)

#### **Academic Representatives:**

Philip Stainton (Academic Representative of Senior School)

Catherine Paradine (Academic Representative of Primary School)

#### **Representatives of School Services Team:**

Steven Du; Leo Li; Jinger He

#### **Representatives of Sodexo:**

Sally Zhao 现场经理

Jade Li 现场经理

Bear Yu 行政总厨

#### **Absences:**

Chang Liu

## Meeting Details:

### Topic I. Indian Diwali Day Food festival

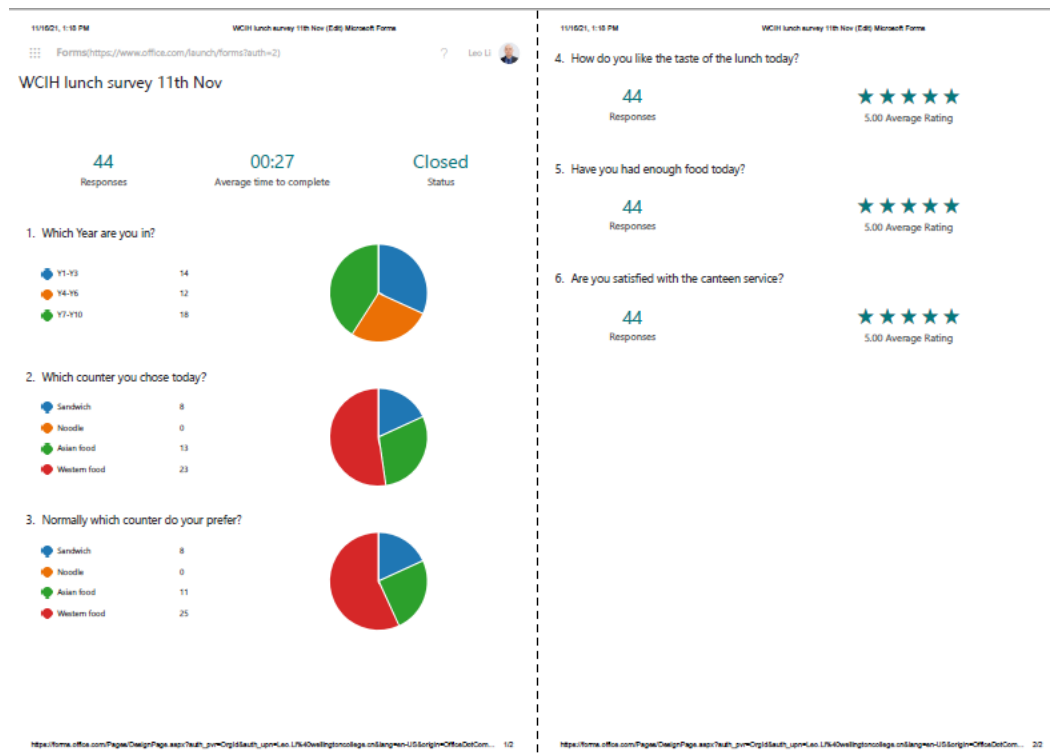
To enrich the variety of food choice and learning cross culture understanding, On 4<sup>th</sup> November, School hosted a traditional Indian festival Diwali day themed lunch to ensure very authentic Indian food was offered to our children. Pupils showed their great interests. Sodexo team invited a famous Indian chef on site.



(Pictures during the Diwali day)

## Topic 2. Pupils lunch satisfaction results

During the meeting, the school presented parents representatives all the survey's results from October to November which is to evaluate the pupil's lunch satisfaction rates. The survey results showed that Western food is normally the most popular, followed by Asian food and sandwiches the last. The school collects feedbacks from pupils twice a week. Survey results help school understanding our children's diet habits and which area to improve. A sample of the survey results is as below.



### Topic 3. Parents' feedbacks on catering and solutions from school

During the meeting, all questions regarding catering service from parents were answered and discussed. Please refer to the table below for details.

1	Improve cooking skill. Too many children complain that foods are not tasty.	<p>Pay more attention to pupils who have food left on the table and ask them why? If children are going back for more food, to make sure they can get more vegetables.</p> <p>Children being picky on food – this is an area that School and parent work together to help children understand the importance of healthy dieting and the correct eating habit.</p>
2	Keep sandwich bar but also open noodle or teppanyaki more days. Prepare mini-Sandwiches just for children are not full.	We keep the sandwich bar but also can open the noodle bar for more days during the week to replace the Asian Counter. School is worried about the huge amount of food wasting if more counters opened for a school like our size.
3	Using partitioned plates	School prefers to keep the normal plates. This is what the pupils will use when they go to university and into the wider working world. Part of our role is to help prepare students for the transition to a university abroad, and that comes with small details such as this.
4	Pre-order and pre-set food for Lower Years children, a balanced diet is important for children at that age.	The problem with pre-ordering hot food is that it cools down as soon as it is plated and becomes less appealing. The school would suggest avoiding.
5	Increase the variety of vegetables.	There is a good variety of vegetables on the menu. School will consider organizing more vegetarian themed lunch days like “Earth Day”.
6	Home-school cooperation to foster good eating habits of children.	Primary we will continue to educate the children as part of the curriculum and prompt staff on duty. Younger children need to be able to use a knife and fork as part of early learning goals.



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		<p>School will also remind Duty staff that as soon as children finish to send them outside to avoid them standing and talking and or beginning to play.</p> <p>Sodexo will design more activities as food festival to attract children’s interests on varieties of foods.</p>
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#### **Topic 4. The school is welcoming parents for lunch tasting**

The Food Committee is committed to connect parents to the catering provider to create a platform to discuss the issues identified relating to catering services and improve the communication between Wellington community and College on food safety and variety. Ever since the Food Committee finally established last month, some parents already have joined lunch tasting at school Mondays. The school is using an open way to reassure parents about children’s food quality.