


Catering: Student voice suggestions Tuesday 06/02/24

All students were made aware that limitations on counter space, kitchen facilities and budgets would need to be considered when final decisions are made.

Issue	Suggestions
Additional food options	<ul style="list-style-type: none"> • Pasta pots • Burritos • Alternative fruit pots • Custard + cake • Toast + options (beans, jam etc) • Brown bread option for rolls/burgers etc
Burgers and steak bakes can be greasy	<ul style="list-style-type: none"> • Alternative brands (lower fat content) • Vegetarian option
Watery custard	<ul style="list-style-type: none"> • A thicker brand of custard
More variety	<ul style="list-style-type: none"> • A weekly or fortnightly ‘special’ which would change every week/2 weeks. <p>Alongside what is currently on offer they might have: Week 1: Pizza slices Week 2: Wraps Week 3: Fish finger sandwiches etc</p>
Not always sure what things are / can look unappealing	<p>Photographs of what is inside the packaged rolls etc</p>  <p>Perhaps using deli ticket holders like the one above.</p> <p>With Halal/non Halal, base ingredients and other nutritional information easily accessible.</p>
Drink cup size is small and made of plastic	<ul style="list-style-type: none"> • Larger and recyclable cups • Refill students bottles with the juice