Frequently asked questions

- 1. When will school meals return to the hot meals service?
- 2. Why is Welton not offering a hot school meals service when other schools are?
- 3. Why can't hot meals be eaten in the classrooms?
- 4. Why do the hot sandwiches lack effort in preparation?
- 5. Why do Welton's systems of control impact so negatively on childhood memories?

Current position in East Riding OUTH CAVE Rate per 100,000 people: **59.2** How does this compare to UK average? Below average Above average **East Riding of Yorkshire** The trend locally is that Seven days to 13 April 2021 cases have begun to rise Total cases again and are above the **148** \wedge 32 (27.6%) Rolling rate national trend. Continu-43.4 ing to implement our rig-Case rate compared to ours safety measures is the UK average the right thing to do. Below average

<u>Current public health advice to schools from the statutory guidance March 8 onwards</u>

Implementing the system of controls, creates a safer environment for pupils and staff where the risk of transmission of infection is substantially reduced. The way to control this virus is the same, even with the current new variants. We are further strengthening the measures, to provide more reassurance and to help decrease disruption the virus causes to education.

1. The systems of control at Welton Primary School in regards to hot school meals remain the same due to the current DfE advice not having changed.:

Reducing the number of contacts between pupils and staff. This can be achieved through keeping groups separate (in 'bubbles') and through maintaining distance between individuals.

Try to limit interaction, sharing of rooms and social spaces between groups as much as possible.

You may keep pupils in their class groups for most of the classroom time.. (the exceptions relate to teaching and learning)

When timetabling, groups should be kept apart and movement around the school kept to a minimum.

When the DfE issue new guidance we will change our systems accordingly. These systems are there to keep children, families and staff safe and avoid disruption to education.

2. and 3. We have been asked to strengthen our control measures by Public Health England locally and nationally as opposed to relax them to avoid bubble closures.

To keep bubbles apart and sanitise the space between use, lunch service would take over three hours.

Feedback from Safety Services suggests the majority of schools continue to eat in classrooms.

The school is unable to comment on the context of other schools.

For health and safety reasons hot meals would need to be served in the hall and carried to the classroom so above issues remain.

4. Preparing the sandwich option is no less work intensive than preparing hot meals and often more so. The catering staff and premises staff have been dedicated to keeping the school operational during this pandemic and work flexibly and longer to ensure we meet the exceptional high standards of preventative measures required. The school has additional staff in the kitchen on loan from the Local Authority due to the additional work required to prepare our current lunches, ensuring that we continue to provide the universal free meals for EYFS and KS1 and charged meals in KS2.

5. The last 13 months have been extremely hard for the whole school community. At all times the emphasis has been on keeping the whole school community safe and reduce disruption to education as much as possible. Where we have not held traditional events we have been acting in accordance to statutory guidance, expert advice and recommendations. Recently, the focus has been on re-establishing learning and emotional wellbeing after a long period of disruption. All the school staff are completely committed to ensuring that childhood is memorable for all the right reasons and are working very hard to create the very best experiences despite the fact that restrictions to school life remain as rigorous as during school closure.