

There is great deal happening at lunchtimes in 2008. School meals with Solihull Catering Services (SCS) are amongst the best served throughout the borough, and the meals served here at Lyndon School are no exception. In fact we are very proud to work in close partnership with Lyndon School where together we have produced some pioneering projects and incentives that have been used in other Solihull Schools.

Lyndon was the first school in the West Midlands to use Biometric trading; this is done by using a photographic image taken of a student's finger, this is then used to access accounts and does away with lost cards and fraudulent use of students funds. We are now into our third year of using this type of system and it has proved very successful for us. Our next step will be to introduce e-payments, where parents/carers can credit student accounts online or via the telephone from home. This will eliminate the need for students to carry cash to school, while giving parents control over money allocated for meals.

We are very conscious about queuing time at Lyndon and the need for students to make the most of their lunchtime without the need to spend most of their time waiting to be served. It is with this in mind that a split sitting system is used, and the introduction of a "Grab N' Go" service where students can pre-order their lunch and pay for it at breakfast time, and then just visit the pick up point at lunchtime to collect their order. We have also being involved with Land Rover who are working with us to speed up the process further by adapting some of the service points.

A new set of nutritional standards will come into effect in secondary schools in September 2009; this will compliment the government's standards for school food which we have been using successfully at Lyndon for some time. These standards encourage better eating habits amongst our youngsters that will stand them in good stead and help them to maintain good health as they grow up. Our menus are different everyday and include fish, meat and vegetarian options to ensure we cater for everyone. In addition to this we can produce foods for students who have special dietary or cultural needs, please talk to your catering manager about this – Mrs Masters.

Please feel free to talk to us at any time about the service we provide or concerns you may have regarding your child's diet, directly to the school kitchen 0121 742 1484, or to the Group Manager for Secondary Schools – Richard Wainwright on 0121 742 5166.