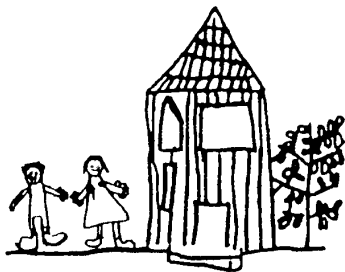


Broomhill Infant School



Beech Hill Road

Sheffield S10 2SA

Tel/Fax: 0114 2660936

E-mail: enquiries@broomhill.sheffield.sch.uk

Website: <http://broomhill.sheffield.sch.uk>

Head teacher: Jane Barnes

07 November 2025

Dear Parents

Re: Introducing Halal meals at Broomhill Infant.

A meeting was held in the school on Thursday, 6th November 2025. It was attended by 6 parents, Wendy Atkinson (Taylor Shaw, Area Manager) Allison Johnson (School Food Service).

A brief overview of the council's Halal policy and procedures was given. The monitoring of Halal Certification was mentioned.

Taylor Shaw explained how kitchen processes are checked and monitored with a particular regard to any processes involving Halal meal preparation.

All meals are prepared and cooked at Walkley Primary School, then transported to Broomhill Infant. Walkley Primary does provide Halal meals within its own school; Halal has been provided at this school for several years now. Halal meat is available on 3 days each week, schools usually prefer a 'like for like' menu option. For example, Halal bolognase is matched with non-Halal bolognase. At least one vegetarian option is available each day.

All members of the catering team will have had extra training to enable them to prepare and/or serve Halal meals correctly.

Transportation of Halal meals would be in a separate box to non Halal meat.

Please see some questions that were raised by the parents and responses by the caterers below:

1. How are Halal meals kept separate, general questions about separation and storage of Halal meat within the kitchen where food is prepared.
 - The kitchen has dedicated equipment, Oven, preparation area, pans, tins and utensils. These are easily identifiable painted with a green H (for Halal) or utensils like knives would have a green handle.
 - The kitchen has a separate fridge to store Halal meat, keeping it separate from non Halal foods. Other foods stored in the same fridge as Halal meat might be things like fruit or salad items.



2. Menu choices, there is a lot of Halal chicken on the menu

- Week 1 has chicken on 3 days, weeks 2 & 3 chicken and lamb available.
- Menu choice are something school can have some input into. As meals are prepared at Walkley Primary, the school will communicate over children's favourites. The catering staff who serve the meals will also speak to the kitchen providing the meal about children's likes and dislikes. One of the Ladies serving lunch (Jayne) works in Walkley kitchen helping with meal preparation, then comes up to Broomhill to serve the meals.

3. Serving of Halal meals and keeping meat separate

- The serving tins, (gastronomes) are marked up with a green paint - H for Halal. The meat is kept separate from non Halal meat. Separate serving utensils are used, usually with a green handle.

4. When could Halal meals be introduced

- We suggested as children return to school in January.
- Described some of the challenges with a tight space for lunchtime service. An extra table to go behind the serving counter will be provided.

5. Will Halal meals be available for children with a medical diet.

- Both the general menu for all children and medical diet menus will be re issued with a Halal line, like the Walkley menu provided
- School also has a pre-order system for meal ordering, this will enable parents to select a Halal meal as required.

Please also find attached the Halal Policy Information and Halal certificates with this letter.

We hope that the Halal meals will be popular with the children and families and that there will an increase in uptake after a period of time.

Please be aware that non-Halal meat will still be available as well as vegetarian options.

I hope parents will find this information useful.

Best wishes

Jane Barnes

Headteacher

