



Mission Statement

Light Hall School meals with Solihull Catering Services (SCS) are amongst the best served throughout the borough, and the meals served here at Light Hall School are no exception. In fact we are very proud to work in close partnership with Light Hall School where everyone has worked tirelessly together since the fire two years ago, which destroyed part of the school.

The new kitchen and dining room facility have been re-built to a very high specification and has given us with the opportunity to serve the students in a new modern and bright environment, which has enhanced the dining experience for everyone here at Light Hall School, while also creating an excellent setting for functions and special events. Our catering manager has been working with the teaching staff, to offer students the chance to practice their menu planning. Each year group can plan a menu that will be cooked and served from the new kitchen. Year 11 will start this project in December; this will help to equip students with relevant food skills for healthier living.

A new set of nutritional standards came 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 Light Hall 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 Watkins.

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 744 8172, or to the Group Manager for Secondary Schools – Richard Wainwright on 0121 742 5166/ 07785234158.