



# St. Paulinus Catholic Primary School

Inspiring all to live, learn and love in the light of Jesus.

(cf John 8:12)



17<sup>th</sup> September 2020

Dear Parent/ Guardian,

## **Lunchtime – we're moving back to the hall!**

This week, you may have heard from your child that we have been trialling different ways to safely go back into the dining hall to have lunch. We have finally found a solution that will mean we can go back to normal dinners but also comply with health and safety measures and keep the children as safe as possible when eating dinners.

From next week we will be staggering our lunch time. The children will still have an hour for their dinner break as they do now and they will have as much time as they need in the hall to eat their dinner. The difference is that they will be coming in at different times so that we do not mix bubbles. Your child is unlikely to notice much difference as all times are around the same hour we usually have in the middle of the day and they will still have adults looking after them.

We will be following all the usual COVID safe processes, which include: enhanced cleaning of tables and chairs in between classes using them, children getting their own dinner, plate, cup and cutlery, and regularly cleaning their hands, maintaining social distancing and implementing a 1 way system so children do not have to cross paths. They will only sit with their class and will be socially distanced from any other classes in the room in order to maintain their bubble. The room is a large room and it will be well ventilated with windows and doors open. They will also sit with their table partner and leave a space in between them and the other table partners in the class to minimise the number of close contacts they have. Staff supporting the children may choose to wear face coverings or visors to add an extra layer of protection for those that may not usually come in contact with your child's class. Sandwich children will also be eating their lunch in the hall as usual with the same measures in place as for the hot dinners children.

A couple of year groups will have a slightly longer morning session and a couple will have a slightly shorter morning session but all children will be eating their dinner at around the same time they do at the moment and they will all have a full hour for their break as they do now. We, as a staff, know that it may take a little while to settle the children into a new routine, especially if they are one of the classes with a longer morning session. But don't worry - we have lots of ideas in place to support children in this until they settle in to the new timings.

### **Important information needed:**

In order to make this process easier for School and the children, we are likely to be giving each child a blob of hand sanitiser when entering the hall for them to rub into their hands – if your child is allergic to hand sanitiser or reacts badly to it – please let the teacher know as soon as possible and they will make sure they wash their hands instead.

### **Why are we doing this?**

We hope that the children enjoy returning to being served their dinners. It will mean that they can make adjustments again to what they get, so if they do not like the tomato sauce on the pasta they can leave it off etc. It also means that the children can get out of their classroom a bit more, have a bit more time to play outside in comparison to our current set up and the classroom can be left ready for learning in the afternoon.

*'An outstanding school, which is deeply committed to the Catholic mission... this school inspires all within this faith community to live life to the full.'* Ofsted 2017

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We will be carrying out a pupil voice over the next couple of weeks to see what the children think about the dinners and will let you know the outcome!

Thank you for your continued support in these very uncertain times, it means a lot to myself, all the hardworking staff who are going above and beyond at the moment and to the School. Let's continue to work together to move our school forward during these unprecedented times.

Thank you,  
Miss Hayes  
(Headteacher)

 <b>St Paulinus Catholic Primary School</b> <small>Available daily: fresh bread, freshly prepared salad bar and drinking water</small>				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Oven Baked Sausage Yorkshire Pudding &amp; Gravy</b> <i>served with</i> Creamed Potatoes & Seasonal Vegetables	<b>Homemade Loaded Vegetable Pizza</b> <i>served with</i> Crispy Sliced Potatoes & Golden Sweetcorn	<b>Roast of the Day</b> <i>served with</i> Traditional Accompaniments Oven Roast & Creamed Potatoes & Seasonal Vegetables	<b>Chicken Tikka Masala</b> <i>served with</i> Fluffy Wholegrain Rice	<b>Harry Ramsden's Battered Fish</b> <i>served with</i> Oven Baked Chips & Garden Peas
<b>Vegetarian Savoury Mince &amp; Yorkshire Pudding</b> <i>served with</i> Creamed Potatoes & Seasonal Vegetables	<b>Quorn Chilli</b> <i>served with</i> Fluffy Wholegrain Rice	<b>Cheese &amp; Onion Pie</b> <i>served with</i> Oven Roast Potatoes & Seasonal Vegetables	<b>Vegetable Lasagne</b> <i>served with</i> Garlic Bread & Crispy Mixed Salad	<b>Falafel Burger in a Bread Bun</b> <i>served with</i> Oven Baked Chips & Crunchy Coleslaw
<b>Victoria Sponge</b> <i>served with</i> Creamy Custard  <b>Ice Cream Sundae</b>  <b>Chunky Fruit Pots</b>	<b>Fruit Shortcake</b> <i>served with</i> Creamy Custard  <b>Jelly &amp; Cream</b>  <b>Fresh Fruit Salad</b>	<b>A Selection of Reduced Sugar Desserts</b>	<b>Hot Sweet of the Day</b>  <b>Abbey Crunch Biscuit &amp; Fresh Milkshake</b>  <b>Chunky Fruit Pots</b>	<b>A Selection of Home Baking</b>  <b>Organic Yoghurts</b>  <b>Fresh Fruit Kebabs</b>

 <b>St Paulinus Catholic Primary School</b> <small>Available daily: fresh bread, freshly prepared salad bar and drinking water</small>				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Chicken or Vegetarian Meatballs in Italian Tomato Sauce</b> <i>served with</i> Organic Pasta	<b>Meat &amp; Potato Pie</b> <i>served with</i> Carrot Batons & Garden Peas	<b>Roast of The Day</b> <i>served with</i> Traditional Accompaniments Oven Roast & Creamed Potatoes & Seasonal Vegetables	<b>Cheese &amp; Tomato Calzone</b> <i>served with</i> Jacket Wedges & Crunchy Coleslaw	<b>Golden Crumbed Fish Fingers</b> <i>served with</i> Oven Baked Chips & A Medley of Peas & Sweetcorn
<b>Salmon Fillet</b> <i>served with</i> Herby Diced Potatoes & Broccoli	<b>Quorn Dippers &amp; Ketchup Dip</b> <i>served with</i> Crispy Sliced Potatoes & Garden Peas	<b>Vegetarian Sausage</b> <i>served with</i> Oven Roast & Creamed Potatoes & Seasonal Vegetables	<b>Quorn Balti</b> <i>served with</i> Fluffy Wholegrain Rice	<b>Jacket Potatoes</b> <i>served with</i> Cheese & Beans & Side Salad
<b>Caramel Apple Pudding</b> <i>served with</i> Creamy Custard  <b>Fresh Fruit Juice &amp; Shortbread Biscuit</b>  <b>Chunky Fruit Pots</b>	<b>Fairy Buns</b>  <b>Organic Yoghurts</b>  <b>Fresh Fruit Kebabs</b>	<b>A Selection of Reduced Sugar Desserts</b>	<b>Viennese Tart</b> <i>served with</i> Creamy Custard  <b>Fruit in Jelly</b>  <b>Fresh Fruit Salad</b>	<b>Chocolate Sponge</b> <i>served with</i> Chocolate Sauce  <b>A Selection of Home Baking</b>  <b>Chunky Fruit Pots</b>