

# Halal On the Menu

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# Catering Service at Sheffield City Council

## Halal meat was introduced in 1979

- Local Imam developed the policy and service alongside officers
- Stunned meat only
- No beef due to the stunning method – only lamb and poultry (low voltage stun)
- The policy has been reviewed 3 times by Elected Members and remains in tact
- Halal for any pupil that wants it

# Providing Halal

SCC contract for 93 schools

- 21 Primaries, 2 Secondary, 2 Special serve halal
- On the menu 3 times a week
- Feasibility to see if we can physically provide halal
- 1 term set aside for Parent Consultation
- Parents need:
  - confidence in the whole process
  - to understand stunning policy
  - kitchen practice regarding separation and handling

The Council runs the parent consultation with school – not the caterer's responsibility

# Sourcing and Operation

## **Private Catering Contractor sources meat supplier in accordance with Contract Specification:**

- Red Tractor, high welfare standards, Food for Life Served Here (Bronze)
  - = ethical procurement and council standards
- Recipe can be halal and non-halal
- Catering team has training on:
  - the religious significance of halal
  - handling and separation
- School staff offered training

# Auditing & Monitoring

- Halal section on the audit
- Joint audit form with caterer
- Trading Standards – species and quality check
- No minimum meal numbers but we build in a review
- Regular certification – KPI
- If feasibility indicated halal could not be introduced safely and with confidence, we don't do it!