



Co-op Academy  
Florence MacWilliams



# FAMILY DINING

PRIDE, AMBITION, CARE AND EXCELLENCE  
FOR SELF, SCHOOL AND CITY

# FAMILY DINING

At Co-op Academy Florence MacWilliams, we believe that mealtimes are an opportunity to strengthen our sense of community, encourage meaningful discussions, and ensure that every child receives a nutritious meal to fuel their learning and development.

Beginning in September 2025, all students will come together each day to share a healthy meal as part of our Family Dining experience. This reflects our belief that sharing meals, conversations, and learning experiences helps us all to feel that we belong at Florence.

Family Dining is a crucial part of academy life and we expect all students to eat a healthy meal at lunchtime. There are vegetables and salads to accompany the meal, followed by dessert or fresh fruit.

*"We're excited for Family Dining because we'll get to try different food, take responsibility for our space, and talk about fun and interesting topics. It feels like more than just eating our food."*



## Building a Stronger Community

Family Dining ensures that every member of our academy community, regardless of background, sits down to share a healthy meal together. This promotes inclusivity, respect, and togetherness, encouraging students to interact with their peers and creating a welcoming environment where everyone feels that they belong.

## Developing Responsibility and Leadership

Family Dining is underpinned by our PACE values, creating a space where every student can demonstrate and develop leadership, teamwork, and respect.

**P**

### Pride

At the end of the meal, students will be responsible for clearing plates, wiping tables, and ensuring that their dining space is left clean and tidy.

**A**

### Ambition

Students will help to facilitate discussion, model etiquette, and support others with key responsibilities.

**C**

### Care

Students will create an atmosphere where everyone feels welcomed. They will show gratitude to the catering team and make sure that everyone has a positive mealtime.

**E**

### Excellence

Students develop excellent communication skills by engaging in thoughtful, respectful conversation and active listening.

At the end of the meal, students will lead an appreciation for those who have prepared and served it, reinforcing values of gratitude and respect.

## Allergies & Medical Conditions

We are committed to working in partnership with families to enable every student to access Family Dining. A meeting with a member of the senior leadership team will be arranged if your child has a medically diagnosed food allergy or food related medical condition. If this applies to your child, please complete this [form](#).

## Feedback

We welcome regular parent/carer voice and student voice so we can continue to improve and enhance our offer. This has begun with an invitation to students to sample a selection of food from the menu and we will be scheduling further opportunities for students and families during the Autumn term.

## Payment & Meal Selection

There will be a daily cost of £2.60 for Family Dining. Every student is also welcome to our Family Breakfast at no additional cost. Families eligible for Free School Meals (FSM) will not be charged. Our daily cost is priced in line with the Department for Education's daily FSM allowance and ensures that students receive a nutritious and balanced meal.

Meals will be selected and paid for via the Arbor, our academy payment portal, and we ask for payments to be made in advance. If your child is unable to attend the Academy then you will not be charged for a meal that day. We ask that parents/carers contact the academy to inform us of any absence, in line with the Attendance Policy.

Guidance on how to order via Arbor can be found by clicking this link: [Arbor: Meal Menu choices on the Parent Portal or Parent App](#)

# FAMILY DINING

## Family Lunch Topics

Each day, students will engage in a guided discussion designed to stimulate critical thinking, curiosity, and social awareness. Topics will vary and include:

- Philosophical Questions – How can we change the world for the better?
- Topical Discussions – Should the government impose stricter measures to reverse the impact of global warming?
- Moral Dilemmas – Choosing to tell your friend the truth or protecting their feelings?
- Inspirational Topics – If you could have dinner with any historical figure, who would it be?

These conversations support students to develop their social skills, listen to different perspectives, and express their opinions in a respectful and thoughtful way.



# EXAMPLE MENUS

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Week 1					
	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Star Dish</b>	Mac & Cheese with Crispy Onion	Sausage & Mash	Roast Chicken Breast & gravy (Halal)	Chicken Tikka & Steamed Rice	Sustainably sourced Battered Fish & Chips
<b>Meat Free</b>	Veggie Mince Cottage Pie	Quorn Sausage & Mash	Roast Quorn with gravy & roasties	Thai Yellow Vegetable Curry & Mixed Rice	Cheese & Tomato Pizza & Chips
<b>Jacket Potato option</b>	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese
<b>Sides</b>	Chicken Salad Mixed Salad	Tuna Salad Mixed Salad	Chicken Salad Mixed Salad	Tuna Salad Mixed Salad	Mixed Salad
<b>Dessert</b>	Apple Crumble & Custard	Jam Sponge & Custard	Giant Vanilla Cookie	Selection of Fruit Pots	Chocolate Brownie

Week 2					
	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Star Dish</b>	Vegetable Bolognese Pasta with Garlic Bread Slice	Chicken Noodles	Roast Chicken Breast & gravy (Halal)	Mild & Creamy Vegetable Korma Curry & Mixed Rice	Oven Baked Chicken Goujons & Chips
<b>Meat Free</b>	Vegetable Cheeseburger	Vegetable Noodles	Roast Quorn with gravy & roasties	Cheese & Tomato (Layered Pasta Bake)	Cheese & Tomato Pizza & Chips
<b>Jacket Potato option</b>	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese	Jackets with Cheese & Beans, Cheese, Tuna Mayo or Cheese
<b>Sides</b>	Chicken Salad Mixed Salad	Tuna Salad Mixed Salad	Chicken Salad Mixed Salad	Tuna Salad Mixed Salad	Mixed Salad
<b>Dessert</b>	Syrup Sponge Pudding with Custard	Iced Sponge & Sprinkles	Chocolate Cookie	Selection of Fruit Pots	Marble Chocolate Sponge with Custard



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**Taylor Shaw**  
seeing food differently