

BISS Food Tasting and Kitchen Tour Report

Food Tasting

We had the opportunity to taste the menu for the Primary Wing as laid out on Wednesday (16th October ,2019). We found the menu to be very well balanced with the right mix of green leafy vegetables and fruits (broccoli, spinach, fruit bowl), protein (beef lasagna, chicken gravy with veggies, beef soup), carbohydrates (sticky rice, potatoes, bread buns) as indicated in the photographs 1-7. We were greatly impressed with the taste and quality of the food which was quite appealing to all of us present. The food had the right balance of oil, spices and the ingredients used. The food was displayed in a pleasing and professional manner with the entire staff present when the food service started with the teachers and the teaching assistants supervising the service and personally serving the children and continuously going around asking for helpings. Teachers help them with the salad and soap by the table. They also gently remind them to eat if a child is lagging behind. This was quite heartening to see. Please note the children have different time table for the lunch. Every batch has 30 to 40 minutes to finish their meal. Please refer to photographs 8-10.

I. Photographs 1-7:









II. Photographs 8-10:





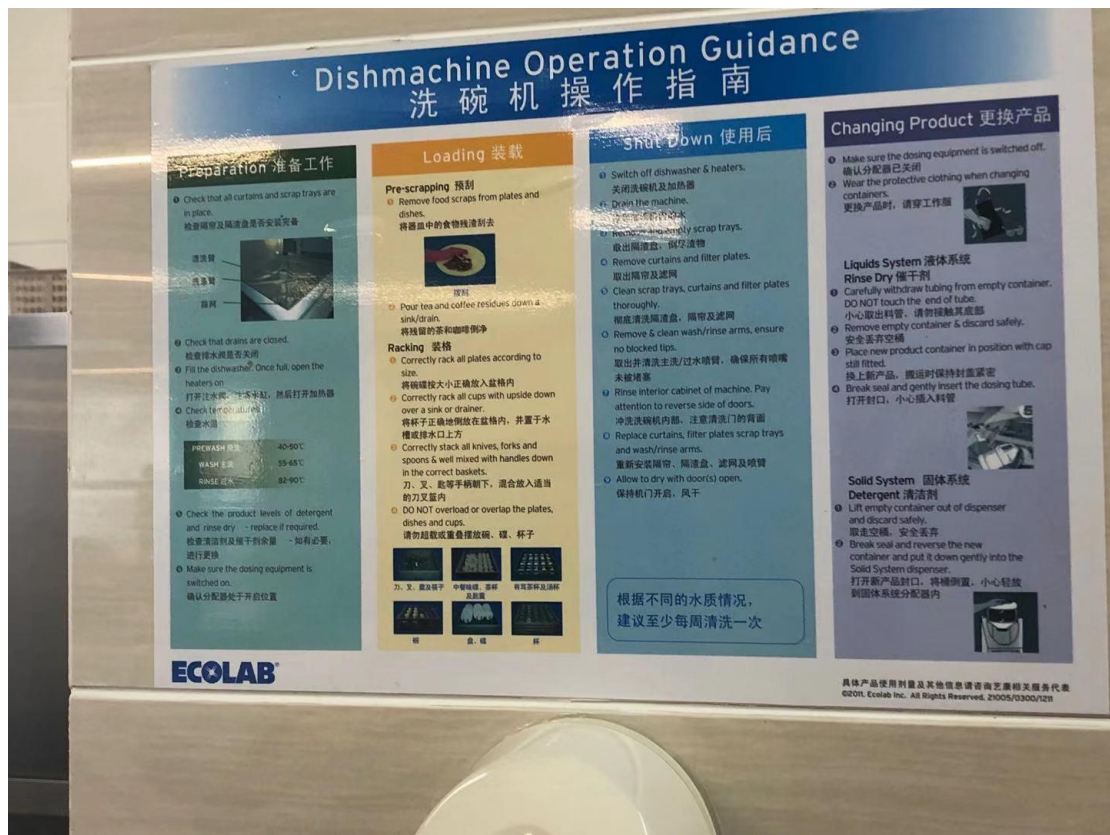


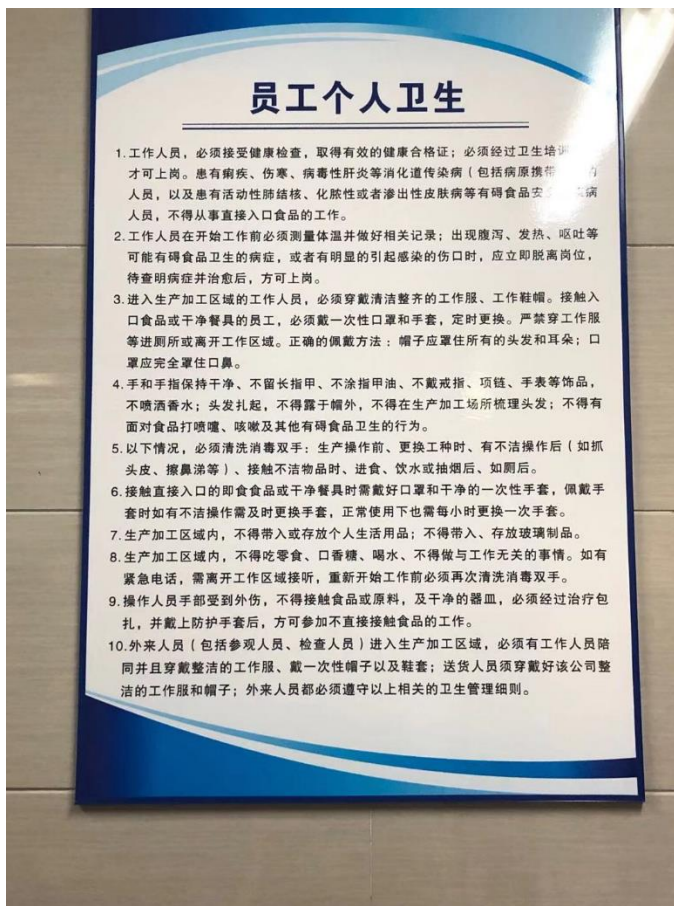
Kitchen Tour

The kitchen was very clean and tidy with the regulatory notifications clearly and boldly displayed for the entire kitchen staff to be well aware of compliance requirements. Please refer to photographs 11-19. The kitchen had a segregation of the preparation area with clear demarcation for the cutting area for fruits and vegetables, cleaning and washing area for meats and the actual cooking area please refer to photographs 20-23. The storage and refrigerating area is not very big for the simple reason the school does not store more than three days of supplies and the stress is on the fresh supplies. Chef John also mentioned they use Tyson Chicken-hormones free guaranteed by Tyson, and vegetables are tested for

agricultural chemicals and come with certificates. All meals are freshly made in the morning; the only frozen vegetable they use is corn. Chef John also mentioned they use organic vegetables. He also gave a detailed overview of the dish wash process, that all the dishes will be hand washed 2 times then goes to dish washer. Means wash 3 times in total.

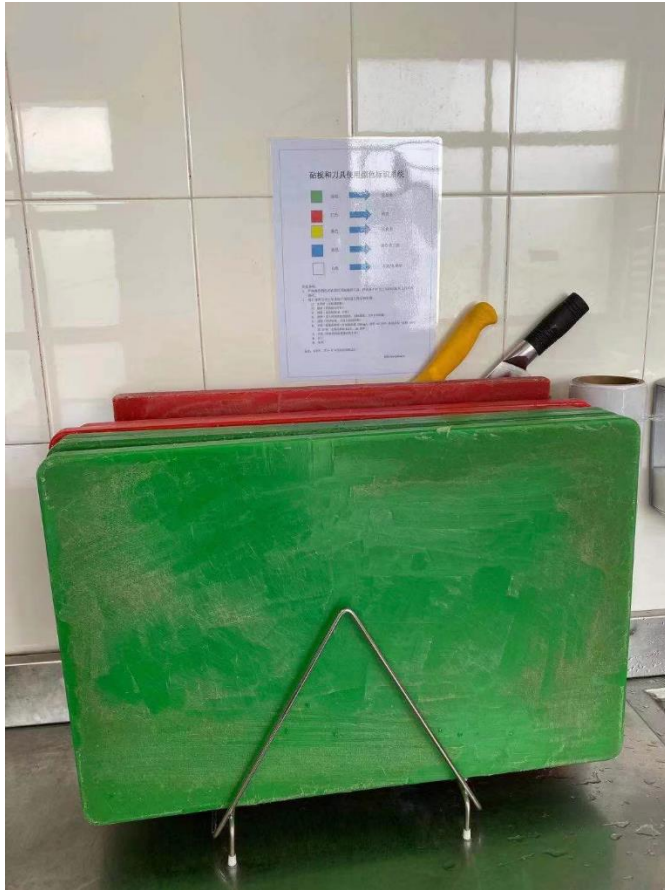
III. Photographs 11-19:











IV. Photographs 20-23:





We were greatly impressed with the chef John's immaculate management of the entire process and delivery of food in time. We visited the kitchen at 11:20 and as indicative from the pictures the kitchen was already clean and tidy and ready for service which starts at 11:30.

We sincerely thank the school for this opportunity to first-hand experience the entire process and greatly appreciate their transparency in this regard.

BISS Room Parents