**Food for Life Group**

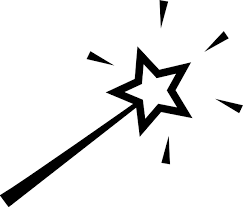
**Evaluating the school kitchen following the launch in October**

**2 Stars**

* The amount of equipment we have.
* What recipes we can cook with.
* How tidy the kitchen is.
* How organised the kitchen is.
* There are a lot of pots and pans.
* The space that you can use to cook is very good and there is a lot of equipment to use and it is very good equipment.
* How much ingredients you can use and how much you can make. For example my class made mocktails with the Dunblane Hydro, they were really nice.
* The computer suite is now a kitchen!!
* All the cooking we can do.
* The space in the kitchen.
* It’s well equipped.
* I like the tables
* The sinks so everyone can wash there.
* All the different chefs who came in to help with the launch.
* The hard work involved in the work of it.
* All the things the chefs brought. For example all the different elements the chefs brought for Eton Mess.
* It’s very clean
* The 2 microwaves
* Our kitchen
* How much food there is and space
* How much equipment and supplies it has.
* The range of equipment.
* Good portion sizes
* Getting a kitchen and how it was designed.
* All the things we made in the kitchen.

**Wish**

* You should be allowed to have raw meat. At the moment we are not having raw meat as we need different chopping boards and utensils when working with raw meat. We also need a different sink to wash the utensils in and a bigger fridge.
* To used preserved meat to make burgers and lamb.
* To get more microwaves and more time to make food and drinks.
* To have an oven to make more food in one day or hour – The microwaves are also ovens. We have an oven in the staff room
* To make it bigger.
* More table space in the middle.

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**The red is a reply answering the pupils wish by Mrs Gallivan**