

# A LITTLE UPDATE

## *The Meat We Serve*

### **What do we currently provide and why?**

Olive Dining provide Halal meat at schools to ensure that we provide dishes that are appropriate for all faiths and meet the demands of the families and pupils.

The type of halal meat we use is HFA which means the animal is stunned before it is slaughtered. This is the most common way for all meat (including non-halal) to be produced.

This method is approved by animal rights organisations (please see [RSPCA.org.uk](http://RSPCA.org.uk) if you'd like to find out more).

- Olive Dining uses a UK "Halal Food Authority" accredited supplier of poultry, beef and lamb
- It has been rumoured that a blessing (the shahada) is sometimes announced over a tannoy, our Butcher can confirm that this does not happen.
- HFA accredited meat is deemed to be a good option to satisfy the needs of most faiths, not just Muslim.
- The stunning of the animal before slaughter is the most humane way.