

A LITTLE UPDATE

*Devonshire Hill Primary School & Nursery
The Meat We Serve*

Olive Dining can provide both Halal meat and non Halal meat where required.

Devonshire Hill Primary School & Nursery have requested Olive Dining provide Halal meat to ensure that meat dishes are appropriate for all faiths and meet the demands of the families and students at the school.

The type of Halal meat we use is HFA which means the animal is stunned at the point of slaughter – more details are given below.

Many of the meat products we consume daily are slaughtered in this way although usually at an abattoir that is not Halal certificated.

Such items as pepperoni, meatballs and turkey ham used on your pizza toppings are all Halal compliant.

- Olive Dining, where required currently uses a UK “Halal Food Authority” accredited Supplier of Poultry, Beef and Lamb.
- Our Halal Meat comes from a reputable supplier with good practises and is fully certificated.
- The HFA certificates confirm that our current supplier has been checked in the last 6 months and is compliant to their standards which will meet the needs of the Muslim community.
- HFA accredited meat is deemed to be a good option to satisfy the needs of most faiths, not just Muslim.

What is the HFA (Halal Food Authority) Halal Meat Certificate?

- Use of stunning is deemed better by animal Rights organisations.
- Yearly visits to accredited suppliers.
- It has been rumoured that the shahada is sometimes pronounced over a tannoy, our Butcher can confirm that this does not happen.
- Mistrust by some of the Muslim community.
- Non profit making organisation.
- Mass slaughter production is common.
- Our Abattoir can be visited for inspection by the general public.
- More widely acceptable for other faiths as they believe the stunning of animal before slaughter is the most humane way.