Canteen Policy

Rationale:

The school's canteen reflects the value the school puts on healthy eating practices to students and the wider school community. In addition to providing nutritious foods, the canteen has an important health promoting, educational and sociocultural role within the school. For students that use the canteen regularly, the foods purchased there make a significant contribution to their total food intake and nutrition.

Goals:

- Provide an enjoyable, nutritious and attractively presented selection of foods and drinks at reasonable prices
- Promote and encourage healthy food choices
- Function as an efficient professional service for our school community.

Guidelines:

- Provide food service 5 days per week over 2 break times during school terms and cater for special events as required
- Provide foods consistent with the Dietary Guidelines for Children and Adolescents (Australian Government: National Health and Medical Research Council) and the Department of Education & Training's School Canteens and Other School Food Services Policy and the MEC Healthy Eating Policy
- Engage with classroom and other school activities to complement and reinforce healthy eating messages
- Offer a wide range of foods that takes into consideration Australia's multicultural society and variety of dietary requirements such as allergies and intolerances
- Ensure plan is in accordance with the 'Go for your life' Healthy Canteen Kit – Food Planner
- Any changes to the menu are discussed in consultation with the Healthy Together Achievement Program committee, school executive and canteen manager
- Promote and market healthy choices
- Provide seasonally appropriate foods
- Comply with the current food safety and hygiene regulations and DET 'Safe Food Handling Policy'
- The canteen manager will be a certified Food Handling and Safety Supervisor
- All canteen staff will be required to complete relevant food hygiene and safety training and follow personal and professional hygiene requirements
• Comply with the current Occupational Health and Safety (OH&S) regulations and MEC Canteen Food Safety Guidelines. (Appendix A)

• All canteen staff and volunteers will be made aware of evacuation procedures in case of fire or other emergency

• The canteen will make use of volunteer help wherever possible as per the MEC Volunteers policy

• Volunteers will be provided with orientation training by the canteen manager and supported in their work by all canteen staff

• Volunteers will be provided with appropriate food safety and hygiene and OH&S training.

Appendix A:

This policy will be reviewed as part of the school’s 3 year review cycle.

This policy was last ratified by School Council on: Wednesday 28th June 2017.

Signed: [Signature]
Paul Rumpf
School Council President