

**RATIONALE:**

The school canteen is a valuable service providing a choice of healthy and nutritious food for students. Healthy nutritional habits are essential to the growth and development of children. An efficient and effective canteen at the school promotes opportunities to reinforce healthy eating practices and provides a service for parents wishing to purchase lunches for their children. It also provides an opportunity for parents to participate in a school program and make a positive contribution to the health and welfare of students.

AIMS:

- To run an effective canteen service which provides healthy food in compliance with all health regulations and requirements.
- To promote the development of good health and healthy eating habits in students by offering a wide variety of appetising and nutritious food.
- The canteen will be run by an outsourced provider.
- The outsourced provider will pay back commission to the school based on enrolments.

IMPLEMENTATION:

- The canteen must adhere to all aspects of the school's Healthy Eating and Anaphylaxis Policies.
- The School Council is expected to support, promote and implement principles, ideals and guidelines of the school's Healthy Eating Policy.
- The *Victorian Government's Food and Nutrition Policy 1995* requires all premises that sell, prepare, package, store, handle, serve and supply any food for sale be registered as a food premises with the local Council. This includes the school canteen.
- The canteen will be staffed by a designated Manager from the outsourced provider. The canteen Manager is responsible for the daily running of the canteen.
- The outsourced provider must ensure that the employees are trained and have the correct certifications.
- The Canteen Manager and all staff must have a current and valid Working with Children check. A copy of these documents should be given to the Business Manager.
- The outsourced provider will be employed on a contract as determined by School Council.
- The Canteen Manager will ensure that all current health regulations and food preparation requirements be complied with and be aware of the Occupational Health and Safety regulations of the school.
- The Canteen Manager will ensure that all foods on the standard canteen menu will comply with School Council's approval.
- Decisions about the menu will be based on recognised dietary guidelines and approved by School Council
- The menu should contain a selection of foods which are low in saturated fats, added sugar and salt and high in complex carbohydrates, fibre, vitamins and minerals.
- Special lunch days will follow the Healthy Food guidelines.
- The school canteen will promote a good selection of nutritional, tasty and healthy foods.

EVALUATION:

- School Council will regularly review the menu to ensure that it is varied and offers healthy food choices which meet the recommended dietary requirements.
- The Canteen Manager will seek feedback on the menu and service provision on a semester basis from students, staff and parents.
- This policy will be reviewed biannually as part of the school's review process.