



Good Shepherd Catholic School

— Lockridge —

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Canteen Policy

Preamble

Good Shepherd Catholic School recognises that this School Canteen is an important part of the educational community.

Classroom nutrition lessons and the School Canteen should compliment each other to deliver a consistent message to students.

Aims

This canteen will:

- Provide nutritious food to students and staff to encourage healthy eating habits.
- Compliment classroom health education.
- Provide food service to all customers.
- Maintain high standards of hygiene in the preparation, supply and service of food.
- Break even or make a token profit.

Procedures

1. The Canteen will comply with the “Traffic Light” labelling system.
 - a. Nutrition plays an important role while determining food items to be sold
 - b. The Canteen does refer to the guidelines of Heart Foundation WA School Canteen Association and the Australian Dietary Guidelines for Children and Adolescents.

The types of food sold through the canteen:

- a. Daily:
 - Sandwiches, rolls (white or wholemeal), burgers all with salad. (Triple decker sandwiches consist of 3 pieces of bread with choice of meat, cottage cheese, avocado, carrot and alfalfa)
 - Soup – available during winter (Term 2 and 3)
 - Drinks – such as Juice Pops, Fuse, Spring Water, Juice Bombs, Choc Milk.
- b. Limited Sales: (once a week)
 - Yummie Drummies
 - Chicken and Corn Sticks.
 - Pies, sausage rolls, party pies, hot dogs & pizza
- c. Sold Daily: (amount limited)
 - Ice-cream, popcorn, slushies.
- d. NO JUNK FOOD:
 - Such as lollies, chocolates, hot chips etc are not sold.

2. Menu Planning
 - a. Suggestions are heard from the School community and taken to the committee for review
 - b. The School Board makes final decisions after reflecting on the Canteen committee's recommendations
 - c. The School Board determines the menu pricing cognizant of the costs and overheads.
3. Food Hygiene

The School is accredited under the Food Safety and Hygiene Regulations and will abide by the standards set by Food Safe.
4. Occupational Health and Safety

The Canteen will comply with the Occupational Safety and Health Regulation (1996) to ensure safety to staff, volunteers and students at the School.
5. Canteen Management Issues
 - a. The financial management of the Canteen is the responsibility of the School Board of Financial Management
 - b. The Canteen manager shall be suitably trained and sympathetic to the ideas of a healthy canteen policy.
 - c. The Canteen Manager shall be assisted by members of the canteen committee
 - d. A duty statement and guidelines shall be prepared for all canteen staff and an orientation session will occur annually.
 - e. Canteen representatives or volunteers maybe invited to attend canteen in-service or promotional days.
 - f. Children are not permitted in the Canteen for safety and insurance reasons
 - g. The Canteen will operate Mondays, Wednesdays and Fridays or as deemed necessary.