

# BUNBURY CATHOLIC COLLEGE CANTEEN GUIDELINES

Originally released: 2006 Reviewed: 2018 Due for review: 2020

# AIM OF THE CANTEEN

The aim of the Bunbury Catholic College Canteen Guidelines ('*Guidelines'*) is to provide a service to the school community, provide nutritional food for students at a reasonable cost, promote healthy eating habits; and outline the Canteen Managers role in applying these Guidelines.

## NUTRITION

The aim of the Canteen and Canteen staff will be to serve as many foods as possible from the recommended food list.

- Types of food to be sold in the canteen:
  Fruit and vegetables daily;
  Choice of breads daily, with an emphasis on wholemeal.
- Types of food to be limited: Pastry items; (one day a week - pastries to be excluded) Potato chips; Ice creams; Confectionery.
- **Types of food not to be sold:** Cool drinks - coke etc; High fat, high salt noodle products.

## MENU PLANNING

- The canteen menu will reflect the aims of the canteen.
- The menu will have a seasonal change, summer and winter.
- The canteen manager, in discussion with canteen staff, will make appropriate changes to the menu.
- The canteen manager will determine the pricing of food items.
- The canteen manager will be responsible for price setting including the appropriate mark up to maintain the viability of the canteen.
- Fresh fruit will be subsidised to encourage sales.
- The price of unhealthy items will be increased to discourage sales.
- The canteen will promote daily specials through posters and the Daily Bulletin.

## FOOD HYGIENE

The canteen will complete the Foodsafe program and adhere to the published standards.

## OCCUPATIONAL HEALTH AND SAFETY

The canteen will comply with the Occupational Safety and Health Regulations (1996).

#### CANTEEN MANAGEMENT ISSUES

- Employment of the canteen manager and assistants will be the responsibility of the College Principal.
- The canteen manager will train assistant staff and volunteers.
- All volunteers will receive complementary lunch and refreshments.
- The Bursar will manage canteen finances.
- The percentage of profit and its distribution will be the responsibility of the Bursar and will be reviewed annually.
- The update and purchasing of canteen equipment will be overseen by the canteen manager and the Bursar. Purchases under \$200 is the sole responsibility of the Canteen Manager. All major capital requests must go through the School Board.

#### GUIDELINE MANAGEMENT

- A full copy of the 'Healthy Food and Drink Choices Policy' and 'Bunbury Catholic College Canteen Guidelines' will be available on request.
- A review of the Guidelines will take place in conjunction with the review of the 'Healthy Food and Drink Choices Policy' every 2 years.
- Any additions or amendments to the Guidelines cannot be made without prior review with the Principal.

THESE SHOULD BE READ IN CONJUCTION WITH THE 'HEALTHY FOOD AND DRINK CHOICES POLICY'