



# Lake Joondalup Baptist College

## **Canteen Policy #: 092**

**Policy reviewed date: 2021**

**Next review date: 2023**

## **Canteen Policy**

The Canteen is an integral part of the College community. We believe that classroom nutrition lessons and the school canteen should complement each other to deliver a consistent message to students, through such subjects as Home Economics, Food Production and Health.

We acknowledge that a significant part of a child's daily food intake is purchased from the school canteen and therefore commit to providing nutritious food in order to develop healthy eating habits based on the 'Traffic Lights' system

At Lake Joondalup Baptist College, the Canteen Policy, whether operated by the College or by an external contractor, provides the following:

### **Aims of the School Canteen**

- To provide a service to the whole College community by demonstrating principles and practices that complements the school policies and classroom programs.
- To provide attractively presented food and drinks by offering nourishing snacks and lunches.
- To aid the interaction of parent, pupil and teacher in making the correct decisions concerning good health and quality of lifestyle.
- To offer consistent quality service to the school community by recognising that a healthy canteen can operate profitably for the benefit of the College.

### **Policy on Nutrition**

- The Canteen will provide nutritious food and drinks to establish healthy eating habits early in life and influence growth and development as well as health and well being throughout life.
- The Canteen will be conscious of and avoid foods that contribute to allergy reactions and, as such, will avoid the use of nuts wherever possible
- The Canteen will follow the Dietary Guidelines for Children and Adolescents as set down by the Heart Foundation, the WA School Canteens' Association and the Dept of Education & Training and other recognized industry standards that may arise from time to time.
- The selection of food will be in keeping with the National Dietary Guidelines such as:- low fat, low sugar, more breads and cereals, vegetables, fruit and less salt.
- We will provide foods from the 'Green' or Star Choice registered range when available.
- Foods that will be sold will include, fruit, fresh vegetables, a variety of bread types, reduced fat dairy foods including low fat cheese and lean meats.

### **Menu Planning**

- The Canteen menu will be consistent with this policy. The menu will be reviewed each Term and will provide a nutritious and balanced selection taking into consideration seasonal changes.
- The Canteen Manager will be responsible for changes to the menu in consultation with the Executive Business Manager.
- The Canteen Manager will review the prices of food for mark up and profit with the Executive Business Manager.

### **The Canteen and the School Curriculum**

- The reinforcement of classroom health and nutrition will be established by linking the curriculum and the Canteen through the sale of nutritious food and drinks.
- The Canteen will achieve this goal by participating in theme days linking classroom activities such as competitions and sports carnivals.

### **Food Hygiene**

- The College Canteen will comply with the current food hygiene standards as set down by Local Government authorities. All paid, contracted and long-term volunteer staff will complete the Food Safe Programme.

## **Occupational Health and Safety**

- The College Canteen will comply with all current Occupational Safety and Health Regulations and Guidelines that apply from time to time as best as is practically possible

## **Canteen Management Issues**

- The general management of the canteen is currently contracted out to Alliance Catering, part of the Spotless group of companies. The contractor and its employees and the College will work together to comply with this policy.
- The Canteen Manager, whether employed by the contractor or the College, will at all times work in the best interests of the College
- All College employees working in the Canteen shall comply with this policy whether under the direction of the contractor or the College
- Canteen equipment owned by the College will be updated in accordance with College policy and will be hygienically kept and in good repair.
- The Canteen Manager is responsible for establishing and maintaining a roster of voluntary helpers, training and directing them as necessary.
- In the event of a staff member or volunteer being involved in an accident within the Canteen, the Canteen Manager must notify the Executive Business Manager who will take action as necessary in connection with the College Insurance Policies.

## **Policy**

The key points of the Canteen Policy will be prominently displayed in the Canteen.