Philosophical Basis:

The canteen is contracted to provide students and staff with healthy, nutritious lunches and snacks at reasonable prices.

Guidelines:

- All food choices offered for sale by the canteen, and the handling of foods within the canteen and all other areas of the school will be in accordance with the “Kids - Go For Your Life” Healthy Canteen Kit.
- School Council requests that lollies and soft drinks are excluded from the menu, and potato chips are kept to a minimum (no more than twice per term).
- A canteen menu and price list will be distributed to all families, at the beginning of each year, and at other times as necessary when prices or the menu are changed.
- The school community will be notified of changes to the menu and price list through the newsletter, or by separate flyer.
- The contractor will operate the canteen in accordance with the Australian code of food safety standards and the Victorian legislation governing food service premises.
- The contractor will oversee the financial management of the canteen.
- Canteen prices are expected to not exceed local shop prices.
- The canteen manager will be notified of any students with severe allergic reactions to food, so that the food/s may be minimised, within reason.

Implementation:

- The canteen will operate five days per week, with the exception of “special school activity days”. The school community will be informed well in advance if the canteen is not going to be open.
- Regular inspection of the canteen will be undertaken by the Manningham City Council and a Health and Safety Officer of the contractor.
- Teachers are required to inform the canteen manager if their class or year level will be out of the school on a particular day, and canteen services are not required.
- Lunch order tubs are to be delivered to the canteen by 9.15am each school day.

Evaluation:

- The Canteen operation will be reviewed annually by the School Council.
- This policy will be reviewed every three years as part of the policy review cycle.