

Wolumla Public School P&C Meeting - 19 September 2013

Special Canteen Meeting

Meeting open: 2.00 pm

Attending: Rachael Payne, Pippa Boyton, Mel Ketteringham, Kerry Stewart, Karen Ingram, Naomi Smith, Christie Clarke, Anne Corcoran, Paula Janson

Apologies: Christine Jolley

Agenda Canteen menu

A special meeting was called to discuss a new summer canteen menu for Term 4. The meeting and change of menu has come about due to some members of the P&C attending a seminar on running a canteen, the rules and policies and ideas and inspiration to make a canteen menu healthy.

Naomi and Rachel gave the meeting a run down about the seminar. They discussed safe food handling and how all school menus are based on Green, Amber and Red foods. The biggest thing that has come from the seminar is that all food must be prepared and cooked in the school canteen approved kitchen. Unfortunately we are not allowed to cook the meals at private homes and transfer them to the school as home kitchens have not been looked at by the correct authority to be approved. This means that lunches must be freshly cooked and served or cooked in the school canteen then frozen. The P&C showed support for members to come in on given days to do rounds of cooking if needed. This also means that our family treats roster needed to be rethought. Naomi suggested that we see through this year with the family treats and revisit this issue next year.

Rachel mentioned that she would be willing to do the safe food handling course, it was suggested that maybe more P&C members would like to take part too and that the P&C could pay for the members to attend. The cost is \$110 per person, there may be the option for the TAFE teacher to come to the school over 2 nights, we need 11 people to do this, suggested date is 19th November. Pippa will investigate this matter further.

It was suggested that we ask if K-1 can be let out first and that the students get 5 more minutes at recess so that have more time to eat. A canteen award could be given out at assembly to encourage healthy eating and good manners etc.

The group discussed and planned a menu and gave healthy suggestions for recess which a few can be picked from each week, menu on next page. Anne will pass our suggested menu through to Martine.

Recess suggestions

Frozen apple and blackcurrant cup

Fruit /yoghurt / muesli cups

Fruit kebabs

Frozen oranges

Slinky apples

Fruit smoothies

Jelly

Fruit muffins

Salad kebabs

Spring rolls / rice paper rolls

Celery caterpillars (celery stick with cream cheese and sultanas)

Sushi

Mini Quiche (vegetarian)

Mini hot dogs (made with wholemeal rolls and low fat cheese)

Fried rice cups

Savoury muffins

Lunch - All meals are going to be served with a small salad

Caesar salad wrap

Chicken nuggets

Toasted sandwiches

Kebabs - vegetarian and Meat and vegetable

Pita Pizza's

Crumbed fish with sweet potato chips

Quiche - Vegetarian

Pasty - Vegetarian

Zucchini Slice - Vegetarian

Meeting closed 3.00pm