



HARVEST

Bright ideas from the field.



ASHBURTON DRIVE PRIMARY SCHOOL

SCHOOL PROFILE

Contact: Rob Nixon
(P&C representative)

-  LOCATION: Gosnells (30km East of Perth CBD)
-  CLASSIFICATION: Primary school
-  TYPE OF SCHOOL: Public School
-  STUDENT POPULATION: 500
-  DAYS OF OPERATION: Five days per week

STORY:

In 2015 we overhauled our food service as we sadly, like many canteens in the modern day were facing closure. We took a complete holistic approach to food service. Our objective was to engage the wider school community and completely change the way canteens could operate in the modern day. Firstly we developed menus that were smaller, changed more frequently and had more green items with less confusion. We have seasonal menus for each semester while also offering specials to different year groups. We seek to buy local where possible and always strive to support WA businesses.

The Great Food Made Daily (GFMD) Canteen is now going from strength to strength thanks to wider school community participation and support. We are blessed to have an amazing parent volunteer group in the canteen plus our Canteen Supervisor, Lisa has re-entered the workforce. Lisa is learning each day and becoming a strong leader.

We strive to influence students food choices and broaden their tastes to a much healthier outlook towards food for future years. Our canteen committee develops menus with this primarily in mind as well as considering affordability and profitability. Our P&C has been contacted by several schools in the district to assist in delivering the same rejuvenation program implemented at Ashburton Drive Primary. Our canteen committee regularly assists these schools in helping them keep their canteen doors open.

SCHOOL COMMUNITY LINKS:

The GFMD Canteen supports the school during fundraising events held on the grounds. In 2015 the sports carnival embraced its first portable canteen and it was a fantastic success. We set up the canteen close to the parents and away from the competition so as not to interfere. We sold coffee and tea to parents while serving our three most popular menu items. We also set up an apple slinky stall and made our mini pancakes in factional colours. It was a great way to interact with parents and showcase the canteen to the wider community.

We always aim to engage the school community with naming competitions where students have the opportunity to have their names on the menu. Offering teachers and support staff separate special lunch offers, holding volunteer recruitment drives, catering school events and having online ordering helps.

TAKE HOME MESSAGE:

You don't have to reinvent the wheel to make canteens successful, you do however have to change to suit the modern day. Offering fresh, healthy and affordable meals for students and staff while seeking to engage the wider school community and implement best business practise within the canteen structure.



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