



Robin Bromley Visionary Grants



in partnership with



RBVG recipients for 2016

The *Robin Bromley Visionary Grants* (RBVG) program is conducted in partnership with *Canon Foods*. Together, we are supporting school canteens across WA with much needed funds for professional development and/or canteen equipment. The 2017 grants are now open and all WA schools who are WASCA members are eligible to apply (application forms on WASCA website).

Who: Broome Senior High School – Kylie Hawke, Canteen Committee Representative

What: Trying to provide a food service for over 800 students in regional WA can be a hard task. Trying to do that without adequate bench tops is even harder. Canteen Committee Representative, Kylie, knew that to bring the 15 year old benches in the canteen up to date would need a cash injection that the P&C just didn't have. Rather than replacing the entire benches, the decision was made to apply for a grant to fund the new benchtops and paint the existing bases to save money. In the end, the finances stretched far enough to have the existing bases powder coated, well done!

Why: The Broome SHS P&C had updated a few items in the canteen such as a new freezer, blender and microwave; the old benches were next on the list. They were not just a visual eyesore but they were very unhygienic and did not comply with food safety and hygiene regulations. The ability to prepare fresh ingredients on the benches was limited as large portions had peeling laminate exposing the wooden interior.

How: The Canteen Committee sourced a quote for the new benches and paint for the old legs. Kylie focused on the sustainability of the request, emphasising the durability and hygienic elements of stainless steel. Their vision was to have their canteen preparation area look and function more professionally which would allow for healthy food preparation and lead to an increase in patronage.

Who: Camboon Primary School – Michelle Huppatz, Treasurer

What: Camboon Primary had an extensive 'wish list' for the canteen including a microwave, wok, basic cooking equipment, thermometers, scales and chopping boards. All of these items were part of moving the canteen from a basic 'heat and serve' to being able to prepare fresh ingredients.

Why: The canteen had been through some tough times and had undertaken a multitude of activities to improve the types of food provided to the students as well as making the canteen more profitable and sustainable. With a new canteen manager in place, a new menu developed (based on the results of a survey of students and parent), and a new name, *Taste Buds*, they were well on their way. However, new equipment was desperately needed.

How: The RBVG application put forward by Michelle from the P&C was incredibly detailed. The journey to date and the vision for the next step for the P&C and canteen was clear. A comprehensive itemised quote was provided with images of goods included. Michelle addressed how each item would enhance the canteen and increase the range of fresh, healthy, 'green' menu items as well as the sustainability requirement. The closing line of their application summed it up nicely, "your assistance would allow us to continue the upward momentum generated so far". We totally agreed, and are so pleased to hear that an inspection from the local council has confirmed that the canteen may now start preparing raw foods, great job!!

Before



After



Canteen Manager, Trudy, with her RBVG certificate and some of the new equipment e.g. microwave, colour coded chopping boards and containers

Who: St Joseph' Primary School Waroona – Heather Brown, Canteen Manager

What: St Joseph's first applied for an RBVG in 2015 and was unsuccessful. Not to be deterred, and armed with WASCA's feedback, St Joseph's set about making sure their application for the RBVG in 2016 ticked all the boxes. Heather and the team knew that to attract more volunteers and to be able to make the very little space they had in the canteen more efficient, they had to think outside the box (or the canteen for that matter). They decided purchasing a barbeque was the way to go.

Why: Having a large contingent of shift working dads in the school community, the P&C wanted to tap into the fact that dads were available during the day to volunteer. Purchasing a BBQ to entice them in to cook seemed like the perfect way, and it worked! According to Heather, "for something that was reasonably cheap, we have had a major change". The added bonus of the BBQ is that it hasn't taken up valuable workspace in the canteen, it's outside!

How: Supporting the local community was important for St Joseph's so the quotes were obtained from the local hardware store and included a BBQ cover and cooking utensils. The application was supported by healthy BBQ recipes such as grilled fruit kebabs, BBQ corn cobs, and beef and vegetable sticks. Thanks to the support of the local hardware store, the BBQ came in under budget. Heather contacted WASCA to discuss purchasing an Esky as well to store drinks. With our approval, the deal was done. The Esky allows more fridge space to be freed up on those busy BBQ days.

Note: All grant applications are assessed by an independent review panel against set criteria.



Helpful dads cooking up a storm



Principal Travis Bienkowski

What could you do with \$1,000 cash?

Three new schools will each have the opportunity to receive a grant to spend on professional development or training for canteen staff on essential equipment to enhance the **GREEN** choices on offer!

Has your school canteen applied?

It's as easy as 1, 2, 3

1. Download the application form from the WASCA website
2. Call WASCA and chat about your application
3. Post or email the application to WASCA by Friday 8 September.

