

Canteen Professional Development

October school holidays

Date: Thursday 4 October 2018

Venue: Department of Health, 189 Royal Street, East Perth

Time: 9.30am - 3.00pm

Fees: \$25 WASCA members - \$35 non members

Attendance at one session only available on request

Lunch will be provided and all attendees will receive a certificate.

Part A: Financial Management training

Running a canteen is equivalent to running a small business. At this session you will learn all about:

- Correctly calculating pricing for menu items
- Standardisation, portion control and waste minimisation
- Marketing and promotion techniques
- Record keeping and stock control.

Part B: Networking lunch

The perfect opportunity to chat with your peers, gather some new recipe and menu ideas and share stories.

Part C: Food Safety & Hygiene training

Canteens must ensure that the food prepared in the canteen is safe. Compliance with the Healthy Food and Drink policy requires canteen staff and volunteers to complete FoodSafe® Food Handler training (or equivalent). This session includes:

- Food handling & storage
- Cleaning procedures
- Temperature control
- Contamination
- Pest control
- Record keeping
- Allergy & cross contamination

Who should attend: Canteen staff and volunteers who work in the canteen as well as parent body representatives responsible for operating the canteen.

RSVP : Monday 1 October 2018 on 9264 4999 or wasca@education.wa.edu.au.

Payment: BSB: 306 035 Account: 419 7585 with EFT reference: 'HOLIDAY PD' and your school name. Please forward a remittance advice to wasca@education.wa.edu.au

We look forward to seeing you at the session.