



Donnybrook Canteen PD Saturday 23rd February 2019

Dear Canteen staff, Parent body representatives and Principals

The WA School Canteen Association Inc. (WASCA) is pleased to invite you to Canteen Professional development events in Donnybrook. It has been a number of years since we visited the Southern region so we encourage you to attend these dynamic training sessions.

Based on your expressions of interest we have developed a program specific to meet your needs, details are overleaf. This is also a great opportunity to network with representatives from other schools in the area. Morning tea and lunch will be provided and we will supply a range of resources and certificates for each participant.

Who should attend?

The more the merrier - including canteen staff and volunteers, parent body representatives, teachers, principals, school nurses and other health professionals.

How to register

Please register by Monday 18 February 2019 on 9264 4999 or wasca@education.wa.edu.au

Payment

Cheque or money order made payable to WA School Canteen Association Inc.; or EFT to Bankwest BSB: 306 035 Account: 419 7585, reference: 'DonnybrookPD' and your school name. Please forward a remittance advice to wasca@education.wa.edu.au

If you would like further information please contact our office. We look forward to seeing you at the events.

Kind regards

Megan Sauzier
Executive Officer
04 December 2018



Donnybrook Canteen PD

Program

<p style="text-align: center;">Saturday 23 February 2019 @ Donnybrook Senior High School, Senior Campus 10 Bentley Street, Donnybrook</p>	
<p>Financial Management workshop 8.30am - 10.30pm</p> <p><i>Cost: \$15 per person for members and \$20 non-members</i></p>	<p>Running a canteen is equivalent to running a small business. Each school will be sent pre-formatted templates. At this session you will learn all about:</p> <ul style="list-style-type: none"> • Correctly calculating pricing for menu items • Standardisation, portion control and waste minimisation • Marketing and promotion techniques • Record keeping and stock control
<p>Food Safety and Hygiene training 10.30am - 12.30pm</p> <p><i>Cost: \$15 per person for members and \$20 non-members</i></p>	<p>Canteens must ensure that the food prepared in the canteen is safe. Compliance with the <i>Healthy Food and Drink</i> policy requires canteen staff and volunteers to complete FoodSafe® Food Handler training or its equivalent. This session includes:</p> <ul style="list-style-type: none"> • Food handling, storage and temperature control • Cleaning procedures • Pest control • Record keeping • Allergy and cross contamination.
<p>Networking and showcase</p> <p>12.30pm - 2.30pm</p> <p><i>Cost: FREE</i></p>	<p>12.30pm Delicious lunch and networking 1.00pm WASCA General Meeting with the Executive Committee 1.30pm Canteen case study presentations</p>

Special discount: if you register for the Financial management and Food safety and hygiene training you will only pay \$25 per person for members and \$35 non-members.

