

## CANTEEN FESTIVAL

The Canteen Festival outlined below was designed and implemented by:

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### OBJECTIVE

- To promote the healthy school canteen as an important part of the school environment
- Increase canteen sales of healthy choices
- Promote new weekly specials
- Students to connect with the canteen by designing / creating their own menu choices
- Encourage students to pre-order specials promoted daily
- Promote links between the canteen and the school community.

### INTRODUCTION - prior to the event

- Discuss with the Canteen Supervisor about a suitable day and time to hold the event
- Discuss with Home Economics staff to ensure resources can be used on the designated day, for example trestles, tablecloths and serving platters
- Spend a lesson discussing the Department of Education's *Healthy Food and Drink* policy and Traffic light system of categorising food and drinks
  - Australian Guide to Healthy Eating – balanced meals
  - Using locally produced ingredients where possible
  - Suitable serving options and sustainable packaging
  - Food safety considerations
  - Ease of preparation
  - Cost and quality
- Look at the school canteen menu with the class
  - What are the favourite food items?
  - What are the unpopular choices?
  - Is the menu colour coded according to the Traffic light system?
  - Does the Traffic light system encourage healthy choices?
- Discuss as a class where positive improvements can be made. Discuss ease of preparation, wastage, nutrition and cost.

### LESSON ONE - planning, organising, ordering

This should take approx. 1 hour

- Look at the WA School Canteen Association Inc. (WASCA) website and the recipes on offer
- Decide if the festival will focus on recess or lunch, sweet or savoury options, meals or snacks
- Divide the class into small groups (or participating teams). Ask them to look at the recipes on the website and choose one that they consider as a new healthy option that would work in the canteen and would appeal to students
- Print the recipe
  - Discuss changes to recipes with the teacher/coordinator, some changes can be made easily, other will need to be checked by the teacher or WASCA – for example filo pastry rather than puff etc.
  - Discuss the ingredients, flavours, what can be added
  - Think about serving options
  - Look at the amount it makes and discuss how many times the recipe will need to be multiplied (lesson based on 50 snack sized samples)
- Complete and submit a food order sheet
- Complete a recipe-costing sheet (WASCA website) – without knowing what the canteen overheads are it is difficult to know what the canteen could sell the item for. If time permits have a discussion with the canteen or parent body about mark-up
- Complete a time plan for the day the food will be served working backwards from the recess siren.

## **LESSON TWO – between the practical classes**

- Collate food orders
- Ensure the team knows to how to serve the food samples and check that there are enough containers
- Make tent cards or posters with name of item for the sales day
- Advertise to the school community via: daily notices to be read in form/home room: announcements, blackboard outside the canteen
- Make voting boxes using empty photocopy paper boxes or similar, label each box with name of item
- Print and cut voting tokens which are given out when the food is offered. 50 tokens per item
- Consider prep that can be done the day before such as cooking rice

## **LESSON THREE - Canteen Festival day**

Time allocated will depend on the recipes chosen and the skills and confidence of the teams.

- Establish the importance of good food safety and personal hygiene
- Read through the recipe
- Allocate a team captain for the day
- Check to ensure the team understands the role of each member
- Begin food preparation
- Engage with other staff or students to setup area outside the canteen – trestles, tablecloths, microphone, voting boxes
- Start plating food 10 minutes before the recess siren/bell
- Trolley and deliver food to the canteen area with 5 minutes to spare so you are ready for the students on the bell.

### HANDY HINTS

- If the Home Economics budget does not allow for the purchase of all food items, it is not unreasonable to allocate a price per sample e.g. 50c
- Students should be encouraged to buy one sample at a time and then vote using their voting tokens before going to get another one
- Have an adult/teacher at each station to supervise
- Generate interest before the day with as much promotion and marketing as possible
- The canteen festival could be done by a year group or each class. This allows the whole school to feel connected to the project.

Don't forget to announce which items were voted the best. Pass on all feedback to the canteen to ensure the most popular item makes it onto the everyday or specials menu.

### LINKS

[WA School Canteen Association Inc.](#)

- Recipe costing sheet
- [Recipes](#)
- Student survey

[Department of Education's Healthy Food and Drink policy](#)

[Australian Guide to Healthy Eating](#)

[Environmental Health Australia](#)

- Food safety and hygiene training

Photos from the Broome Senior High School Canteen Festival 2019

