



ROBIN BROMLEY VISIONARY GRANTS

In partnership with



The *Robin Bromley Visionary Grants* (RBVG) program is conducted in partnership with Brownes Dairy. Brownes Dairy has had a long-standing relationship with WASCA and school canteens in WA and we are honoured to have them on board this great initiative.

The \$1,000 grants provide much need funds for professional develop and/or canteen equipment. The three schools that received grants in 2019 have shared their stories with us.

Who: York District High School - Verity White, Canteen Supervisor

What: York canteen had been working with limited benches for 20 years! They were in desperate need of more space, so one of their asks was for a new stainless steel bench. They also requested a blender and a large portion of their funds were to be used to make the exterior of the canteen more visually appealing.

Why: The new stainless steel bench would not only give the canteen more space but would also eliminate any risk of cross contamination; improve general food safety and hygiene practices and improve efficiency. The canteen wanted to offer fresh fruit smoothies and homemade slushies, a blender would make this easier and quicker to prepare. Verity also knew that to increase patronage upgrading the façade of the canteen to look more appealing and include space for promotions was essential.

How: The application submitted by the Canteen Supervisor and supported by the P&C was comprehensive and ticked all the boxes. A quote for painting the canteen name '*Rock's Munch Bar*', on the outside of the canteen was sourced locally to keep costs down. It was very easy to see that the items requested in the application would help the canteen prepare new menu items such as smoothies and fresh salads. The application also included a signed letter from the P&C stating that their fundraising would contribute additional money needed for the goods.



Benefits:

Short term: efficient preparation has enabled more fresh foods to be added to the menu and food safety and hygiene standards have been met.

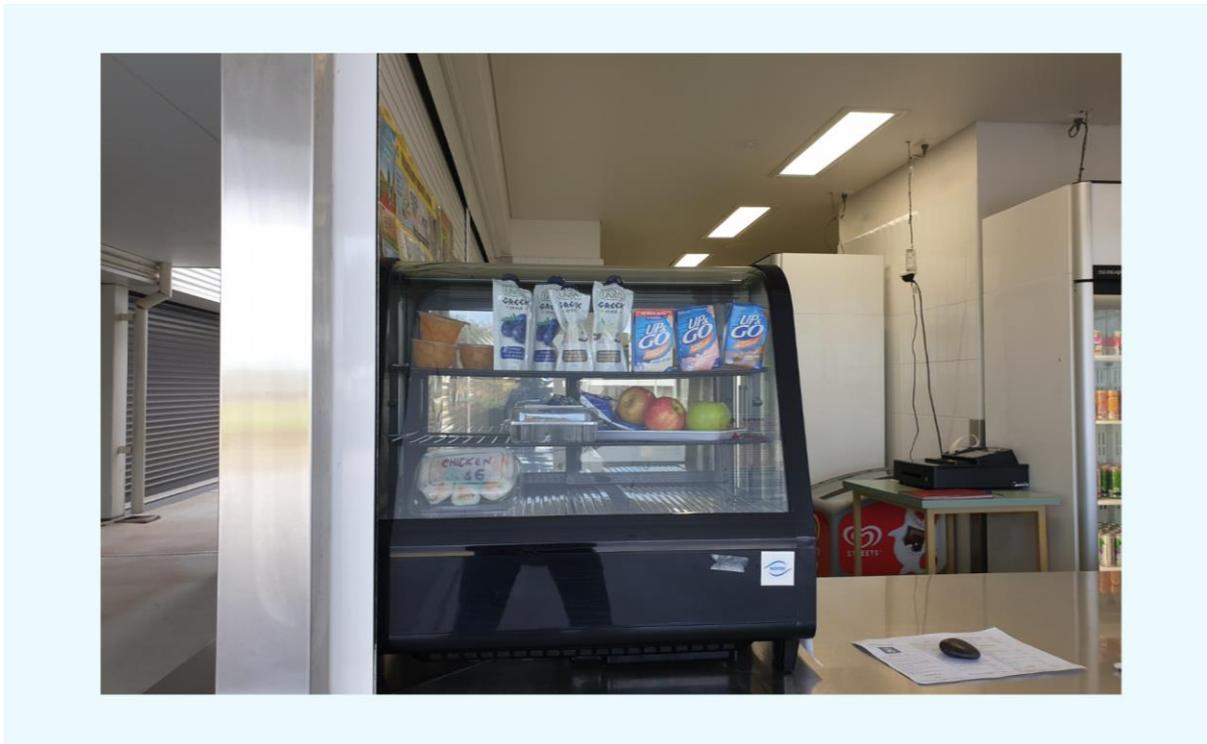
Long term: benefits are endless, however increasing the patronage by creating a more visually appealing façade will see it prosper into the future.

Who: Dongara District High School - Sarah Fitzpatrick, Canteen Supervisor

What: The Dongara application was for a counter top display fridge so they could showcase their fresh chilled green products and increase sales of these healthy choices.

Why: Canteen Supervisor Sarah, had a great vision. She believed the fridge was really going to be a marketing tool. It would have eye catching contents and an internal light would show off the fresh produce so the students could view before they bought. The items would also be kept at a constant temperature as opposed to the older equipment they currently had in the canteen, plus food could be easily replenished as sold.

How: The application from Dongara included links between marketing, increase in green choices and a potential increase in sales. As Sarah says “you buy and eat with your eyes”. The benefits were clearly outlined with examples of how the visually appealing produce from the garden could be used in the display fridge, all the appropriate documentation was included. Sarah had also made a point of explaining how the best price for the fridge would be sourced either from Geraldton or by coming to Perth.



Benefits:

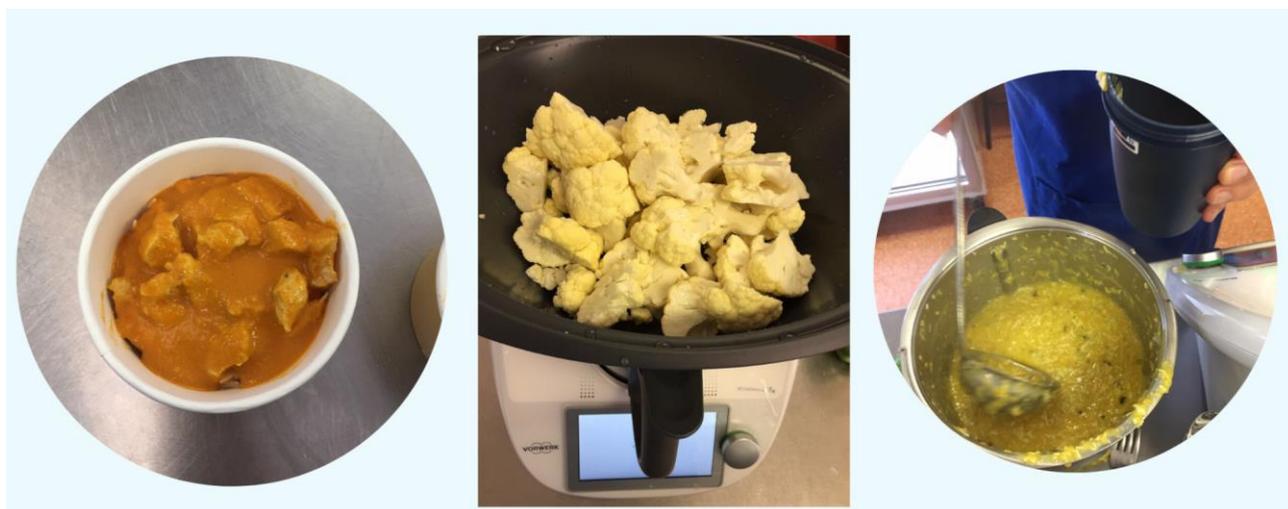
Short term: encourage students to choose healthier options, quicker service, digital temperature display makes checking temperatures a breeze.

Long term: increase green menu items, increase in sales. There is plenty of room for growth in the canteen, the teachers are a new target as well as those students who had previously not ordered.

What: The 'Lathlain Lunchbox' were seeking funds to support the purchase of a Thermomix for the canteen. They wanted to create a sustainable, time saving and healthy fresh meal service for the whole school community.

Why: The canteen had been undergoing significant changes to operations over the past five years. For example additional days of trade, more freshly cooked meals and more fresh fruit and vegetable options were available. They had also moved to exclusive online ordering. A Thermomix in the canteen could increase productivity by reducing the preparation time (e.g. chopping, shredding, cooking and stirring) meaning staff and volunteers could carry on with other jobs. Healthy foods such soups, smoothies, vegetarian nacho sauce and butter chicken, (which is their best seller) are on the menu.

How: The comprehensive application outlined all of the necessary requirements in detail but still kept a focus on the core objective and that was to increase the healthy green options on the menu. The P&C provided a letter of support stating they would provide the additional funds to cover the shortfall of approximately \$1,000.



Butter chicken

Cauliflower for the Mac and cheese

Hug in a mug soup

Benefits:

Short term: equipment that is easy to use, is a time saver and prepares a wide range of healthy foods has so many benefits. It has allowed the canteen menu to evolve and orders are continuing to increase due to the freshly made meals on offer. The favourites at the moment are the 'Hug in a mug' soup, Butter chicken and Mac and cheese with hidden cauliflower. They also acknowledged that for volunteers who are not confident in cooking, a Thermomix can make preparation super simple.

Long term: reduced preparation time means more volunteers are freed up to prepare other items and assist in keeping food wastage low. The canteen would also like to start offering a recess service and with more time available this could be possible.

To find out more about the *Robin Bromley Visionary Grants* (RBVG) program call or email WASCA. We encourage you to discuss your application with us BEFORE submission.

For the application guidelines see the RBVG page on the WASCA website.