



# 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 needed funds for professional development and/or canteen equipment. The three schools that received grants in 2020 have shared their stories with us.

**Who:** Dalmain Primary School, Kingsley. Barbie Connick - Canteen Supervisor

**What:** Dalmain Primary Schools application was for a countertop display fridge and electric frypan.

**Why:** In the application Barbie pointed out that “Students are quite visual; many are unable to see over the bench. Having a display fridge at eye level brings healthy eating into view while maintaining a safe temperature”. With very few students pre-ordering recess it means that the canteen can now have a large variety of refrigerated items displayed without fear of wastage due to lack of refrigeration. The large frypan will assist in providing a larger cooking area to increase the number of savoury dishes to the menu.

**How:** The application provided was comprehensive and included a well laid out action plan (using the [WASCA action plan template](#)), detailing what the application needed and who would be responsible for providing the content. Barbie provided extensive examples of recipes and menu items plus images of the items that would be prepared using the frypan. The P&C provided a letter acknowledging their contribution for additional funds needed.

### **Benefits:**

**Short term:** The display fridge would spark a lot of interest for the canteen. Students and their families would be able to visually appreciate all the fabulous fresh healthy food items they might not have previously been keen to try, while the frypan will enable an array of new items to be introduced to the canteen.

**Long term:** The fridge will increase the capability of providing healthy options at sports carnivals, discos, and other school functions. It will also save on the wastage of food which cannot be served after being at room temperature. The frypan will become a well-loved appliance and will only contribute to the success of our canteen.

The bench top display fridge stocked with green items





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**Who:** Castletown Primary School, Esperance. Addie Timms, Canteen Supervisor

**What:** Castletown Primary Schools application was for a Thermomix.

**Why:** Canteen Supervisor Addie had made some significant changes to the canteen over the past two years. She has reduced costs significantly by preparing most food from scratch. To assist in streamlining the process she had been bringing her own Thermomix into the canteen. This was allowing other tasks to be done while the Thermomix did its work. Importantly Addie pointed out that the Thermomix had allowed greater use of seasonal local produce to be mixed, beaten or minced into all their dishes. They needed to ensure sustainability in the canteen by having a Thermomix of their own.

**How:** The application was comprehensive, outlining all of the necessary requirements in detail but still kept a focus on the core objective, to increase the healthy green options on the menu. A large number of examples were given for recipes that could be prepared with ease using the device. The P&C provided a letter of support stating they would provide the additional funds to cover the shortfall.



Delicious pikelets

Addie with the new purchase

Fried rice

## Benefits:

**Short term:** Converting WASCA recipes to Thermomix recipes made them faster and easier to prepare, plus making more items on site has meant they are fresher and cheaper.

**Long term:** Adjusting the menu two or three times per year will be so much easier. The device will last for years and years with replacement parts readily available if needed. An added bonus is the reduction in packaging due to the increased use of fresh produce, assisting the school in reaching their waste reduction targets.



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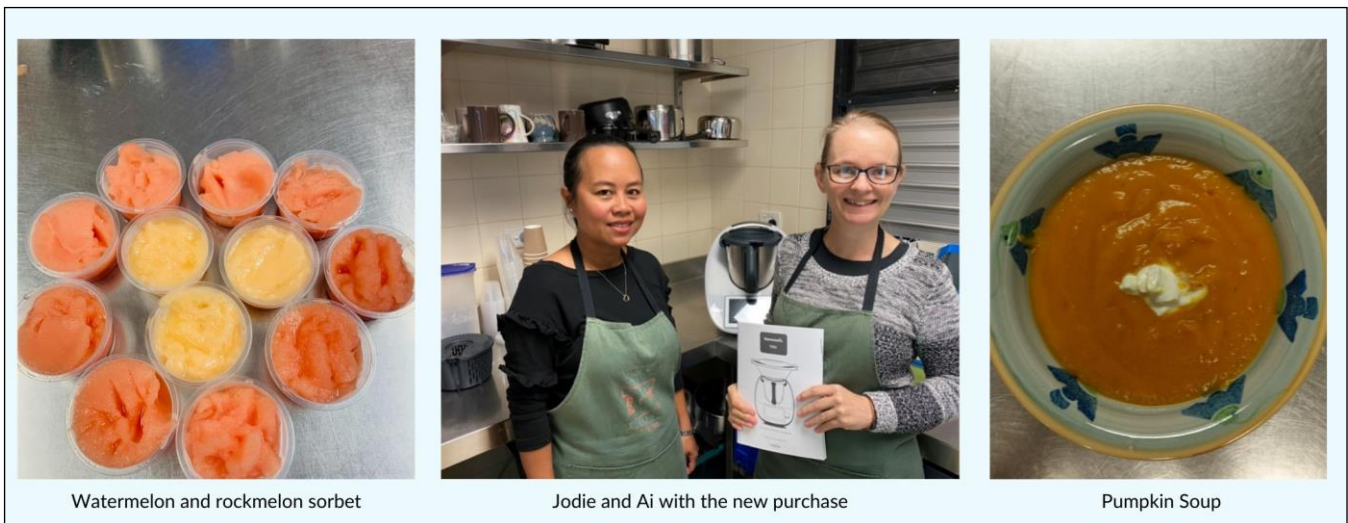


**Who:** Ocean Road Primary School, Dawesville. Jodie Richards, Canteen Supervisor

**What:** Ocean Road Primary School application was for a Thermomix.

**Why:** Jodie pointed out in the application that the addition of a Thermomix would enable them to increase the range of healthy options on the menu while improving time efficiency as they have been struggling to get volunteers for a number of years. The Thermomix would be like an extra set of hands.

**How:** The application provided clear examples of the type of fresh and healthy items that the device would be used for such as smoothies, green drinks, meatballs, dough for fresh made pizzas and patties for burgers that would include loads of vegetables. The P&C provided a letter of support, signed by the principal, stating they would provide the additional funds to cover the shortfall.



## Benefits:

**Short term:** Increased greater variety of healthy options straight away with an increase in efficiency as the canteen staff have more time to prepare additional food from scratch.

**Long term:** The Thermomix is a durable appliance that will last for years and is also compact combining many appliances in one so frees up bench space. The menu will see greater variety and healthy options from the first day of use and far into the future.

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.