



Canteen visions come to life



in partnership with



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he 2014 - 2017 Robin Bromley Visionary Grants (RBVG) program was conducted in partnership with Canon Foods. We sincerely thank them for helping WASCA to launch this initiative and supporting school canteens across WA.

We are pleased to announce the new partner in this program is Browne's Dairy. Browne's Dairy has 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 2018 grants are now open. All WASCA member schools are eligible to apply (application form on the WASCA website). To help get your canteen thinking about what makes a successful application, read the stories below from the 2017 RBVG recipients.

Who: Hannan's Primary School – Kylie Ward, Canteen Co-ordinator

What: Hannan's Primary School submitted their application for a second small commercial oven and, if funds permitted, some baking trays and tins.

Why: Like many schools, the limited number of volunteers was affecting how many healthy fresh items could be prepared and/or heated daily. The canteen had a vision to change the canteen mantra of 'one sandwich at a time'. This meant getting rid of the pie warmer and buying a commercial oven that would allow more items to be both prepared in bulk on site and heated in bulk. They explained the canteen had recently purchased a small commercial oven but wanted another one to provide greater versatility in cooking times and temperatures. This means they are able to cook more items at the same time under different conditions.

How: The grant application included excellent detail about sustainability. The canteen had replaced other equipment due to mechanical failure and to meet council requirements. Once this was done, it left little money for an oven. Purchasing commercial equipment, whilst expensive, is recommended as it comes with an appropriate warranty for commercial use and is built to last.

Benefits: Short term: The ability to cook items simultaneously rather than just heat and serve e.g. recess items in one oven while preparation for other items to be used later in the week in the other.

Long term: They now have two canteen supervisors keen to explore what can be done with the new space, improve time management and feel excited about a new menu.

Who: Peg's Creek Primary School – Natalie Richards, P&C

What: The Peg's Pantry application was for a counter top display fridge so they could display fresh chilled 'green' products and increase sales.

Why: Canteen manager Luh and P&C member Natalie wanted the students to be able to see all the wonderful fresh green healthy options prepared in the canteen. Displaying them on the counter top wasn't always an option as the temperature in Peg's Creek, Karratha can be extreme. Not only would the fridge encourage students to purchase the items because they could see them more readily available but it also meant that food safety standards were met. They firmly believed that if the students could see these items (e.g. fruit salad cups, salad plates and yoghurt with fruit and granola) rather than just having them listed on the menu sales would increase.



The new oven



Peg's Pantry display fridge

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Peg's Creek Primary School continued...

How: The application from Peg's Creeks included links between an increase in green choices, potential increase in sales, and good food safety practices. The sustainability of the items was also well demonstrated, even acknowledging that the canteen staff would be saving time as the items would always be in arm's reach.

Benefits: Short term: Quicker to serve students; digital temperature display makes checking temperatures a breeze and an increase in chilled storage area means they can serve and store more items.

Long term: Increase green menu items; increase in sales means they can open the canteen an extra day each week and continue to make a profit.

Who: South Kalgoorlie Primary School – Robin Carter, P&C

What: SKiPS canteen have been using a Thermomix on loan from parents in the canteen for some time. As this is not ideal long term, the P&C set about working out how they could afford to purchase a machine of their own.

Why: 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. They could make new healthy foods such as fruit sorbet (100% fresh fruit pieces) and attract new volunteers who currently had a Thermomix in their homes and felt comfortable sharing their expertise and recipes.

How: The comprehensive application outlined 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. The P&C provided letters of support from parents and evidence for of sufficient funds to cover the shortfall of about \$1,000.

Benefits: Short term: Equipment that is easy to use, is a time saver and prepares a wide range of healthy foods.

Long term: Reduced preparation time means more volunteers are available to prepare other items and assist in keeping food wastage low.

Note: All grant applications are assessed by an independent review panel against set criteria.



Pula and Cassi, South Kalgoorlie Primary School Canteen staff

What could you do with \$1,000 cash?

Three new schools will each have the opportunity to receive a grant to spend on professional development or training for canteen staff or essential equipment to enhance the **GREEN** choices on offer!

Has your school canteen applied?

It's as easy as 1, 2, 3

1. Download the application form from the WASCA website
2. Call WASCA and chat about your application
3. Post or email the application to WASCA by Friday 14 September.



\$1,000
cash
for your
canteen

