



H A R V E S T

Bright ideas from the field.



KENDENUP PRIMARY SCHOOL

SCHOOL PROFILE

Contact: Lesley Fantin
(P&C President)

-  LOCATION: Kendenup (70km north of Albany)
-  CLASSIFICATION: Primary school
-  TYPE OF SCHOOL: Public school
-  STUDENT POPULATION: 64
-  DAYS OF OPERATION: One day per week

STORY:

Kendenup Primary School P&C are passionate about providing equal opportunities and healthy food for all students. In 2019, the canteen opened once a week with a dedicated team led by mother and daughter Kay and Kylie. They have done an incredible job of providing a canteen that included new items regularly and made an average of 30 lunches per canteen day, this is just under half of the student cohort!

Financial management and Food safety and hygiene training was held at the school midway through 2019, the menu was assessed and changes made. Since then the P&C and canteen staff are thrilled with what they have achieved.

In 2019 the canteen made a significant profit. These profits have gone a long way in reducing the P&C's need to do additional fundraising. Funds have been allocated to:

- the swimming bus
- resources for the library and cooking room
- year 6 citizenship award
- year 6 school camp bus
- school excursions/incursions.



A hive of activity in the canteen with Sue Bacich, Cindy North and Robyn Mitchell



Lesley Fantin serving to Mia Hall

WASTE FREE TUESDAYS:

In conjunction with the school health programs, the P&C is also aiming to reduce the amount of waste (packaging) in the school bins. In 2020 they are promoting 'waste free' or 'nude food' Tuesdays. Parents/carers are encouraged to:

- pack snacks in reusable containers
- pack reusable utensils e.g. forks
- use a lunchbox to pack recess and lunch food.

In the classrooms, students will be looking at why they need to reduce waste and ways they can do it across the whole school environment.



Fruit served in cups to reduce packaging

SCHOOL COMMUNITY LINKS: Long Table Lunch

The P&C have also been offering free lunches twice a term as an evolution to the Special Canteen Days. The aim was to ensure all children were able to try healthy, homemade, whole food lunches. Students and teachers dine together at a long table which encourages conversation, inclusion and friendship. A passionate group of mothers have taken on this initiative.

According to the P&C the children love these lunches and have been trying foods they don't get at home or otherwise would not even try! This included an abundance of fresh fruit for recess snacks, fritters packed with broccoli from the school garden, homemade aioli for dipping, carrots on the side, all served up with a slice of delicious zucchini paleo bread. The students loved it and even those not willing to try anything green gave it a go and were converted!

The sense of community that is growing within the school around these events is such a pleasure to witness. Leadership and team work skills are practised setting up and dismantling the tables, conversation is hearty around the tables with children socialising with one another and the behaviour and manners displayed by the students is exemplary, with some useful life skills learned.

Each lunch costs approximately \$100-\$150 and serves 62 children. Food donations from the school community, school garden & local businesses have helped. They in turn receive recognition in the local/school papers and our Facebook page. Lastly, these lunches also eliminate waste which supports the "waste free" lunch days.



The very succesful long table lunch and a selction of the items provided

TAKE HOME MESSAGE:

It really is all about the community!

Start small and work to achieve your goals.