

## Canteen visions come to life









he *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 with 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 2018 have shared their stories with us.

Who: Mukinbudin District High School – Lara Ballantyne, P&C and Val Tilbrook, Canteen Supervisor

What: Mukinbudin canteen had been working with tired old bench tops for some time and were in desperate need of an upgrade. Their big ask was for their two island benches to be re-topped with stainless steel, a food processor and other small pieces of equipment.

Why: The canteen has been operated by volunteer Val Tilbrook for over 30 years. No one knew better than her that the benchtops were 'dated and tired' and in dire need of replacing. Not only would stainless steel tops improve the food safety and hygiene practices in the canteen they would increase the preparation area and improve efficiency. A food processor and blender combo was needed to speed up food preparation and thus increase healthy choices on the menu.

How: The application submitted by the P&C was comprehensive and ticked all the boxes. A quote for the benches from a local fabricator meant there was a substantial amount of money left over to purchase additional equipment and added utensils. It was very easy to see that the items requested in the application would help the canteen prepare new menu items such as smoothies, fresh salads and soups.

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

Long term: Benefits are endless and the P&C, canteen staff and volunteers can see the canteen continue to thrive for years to come.

Who: Neerigen Brook Primary School – Nicole Orringe, Canteen Supervisor

What: When Nicole took over running the canteen at Neerigen Brook she could see there were many items the canteen needed to run more efficiently, she just had to decide what the priorities were. The initial grant application included a variety of items such as knives, containers, utensils and assorted baking trays. However, the canteen received many of these items via generous donations from the school community. The P&C wrote to us asking permission to use a portion of the grant to purchase a new oven - we gladly agreed.

Why: Nicole loves to cook and was struggling to be able to prepare a variety of fresh healthy items due to a lack of equipment. She started bringing in items from home such as stock pots and knives but she knew this wasn't sustainable. Applying for a grant for new equipment was vital to ensure freshly made items such as spaghetti bolognaise, pesto for pasta dishes, and a variety of curries could be on the menu. Plus, the old oven was not working effectively, took a long time and did not cook evenly.





Before and after photos of Mukinbudin District High School's new benchtops



Neerigen Brook Primary School's new equipment

## Canteen visions come to life (continued)

How: Nicole provided a clear plan for the type of canteen the school wanted that focused on preparing fresh healthy meals. The comprehensive application included quotes and plans for making the menu seasonal. The canteen was already providing samples of new items to the students to gauge their interest.

Benefits: Short term: Preparation is quicker and easier, the knives and electric frypan have been the two best purchases. The oven is excellent and has decreased cooking time as it works properly!

Long term: As Nicole says she now enjoys 'cooking up a storm' and can see the changes to the menu having an overall effect on the way the canteen is perceived in the school community.

Who: Woodland Grove Primary School — Sally Stanley, P&C

What: Canteen Supervisor Sally Stanley isn't one to be discouraged! Sally applied unsuccessfully for grants in previous years and was determined to be successful in 2018, and she was. Sally submitted an application for a laptop for the canteen that was going to enhance canteen processes in numerous ways.

Why: Sally wanted to reduce the labour involved in taking orders, tallying sales, preparing reports and ordering stock, much of which was completed manually. The reduction in time spent doing this could be used for two main purposes:





Sally Stanley with the new laptop

2. To enhance communication between the canteen and the school community. Sally hoped to be able to use the laptop to develop new menus, specials' flyers and also sending out online surveys to parents.

How: The application was incredibly comprehensive outlining the many positives that would come from having the laptop in the canteen. Additionally, the P&C submitted a letter of support stating they would contribute the additional costs involved, and that the laptop met all the Department of Education's common use agreement and purchasing standards.

Benefits: Short term: The laptop assisted in opening the lines of communication between the school community and the canteen resulting in increased sales of healthy choices. Development of posters advertising specials with coloured photos has been so positive they will be opening the canteen for an additional day.

Long term: The computer will continue to provide consistency and efficiency in administrative duties. This efficiency will result in more time to focus on the development of healthy choices for students.

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

Three new schools will have their wish list granted!

WASCA received 11 RBVG applications for the 2019/20 grant period.

The most popular items include new benchtops, counter top display fridges, laptops and kitchen equipment.

Keep an eye on the WASCA Facebook page as the recipients will be announced in the coming weeks.