



Albany Primary School

Healthy Foods & Drinks Policy

Rationale

Albany Primary has a vital role to play in helping to reduce childhood obesity and to reinforce and role model good nutrition and health lifestyle practices.

Guidelines

The school community has a responsibility to ensure these messages are delivered by:

- Teaching students positive food and health concepts via the curriculum.
- Modelling healthy food and drink choices in the canteen menu, for class treats/ rewards and on school excursions and camps.
- Implementing the WA Governments “Traffic Light”- Healthy Food and Drink Choices” policy.
- Developing and maintaining a Canteen/Food Service policy.
- All Year 1-7 students to participate in a minimum of two hours physical activity each week.

Links with the Curriculum

A whole school approach to the provision of consistent positive messages through the delivery of curriculum, social and physical environments in teaching and learning.

Communication

- Build and maintain positive relationships between the school, home and the wider community in respect to key health messages and initiatives and the support of the canteen/ food service promotion of healthy eating.
- Include at least one communication per term in the school newsletter outlining healthy lifestyle and in particular the school’s canteen/ food service policy.

School Canteen/ Food Service Guidelines

- The menu needs to be compiled by the canteen committee (representation from students, parents and teachers) and be consistent with DET policy and standards for healthy food and drink choices.
- Provide menu variety and change particularly according to summer and winter seasons.
- Having available and promoting every day a wide range of foods that should make up the majority of a healthy diet (GREEN).
- Having available only sometimes, choosing healthier alternatives and avoiding large serving sizes of foods that should only be eaten in moderation (AMBER)
- Not making available foods that do not meet specified minimum nutrient criteria (RED).
- A wide range of foods will be offered taking into consideration Australia's multicultural society.

Food Safety and Hygiene

- The canteen/ food service must comply with the Occupational Safety and Health act 1984 and Regulations.
- Staff and volunteers are aware and familiar with evacuation and other emergency procedures.
- All staff and volunteers to wear enclosed footwear, hats, hair nets and aprons (provided)
- Only foods prepared in commercial kitchens should be sold. No food cooked by parents in their home will be accepted for sale through the canteen..
- Staff and students not permitted to enter the canteen premises during normal trading hours unless part of a supervised educational visit.
- Only canteen staff and rostered volunteers may enter the canteen premises during normal trading hours.
- Children are not permitted in the canteen premises during normal trading hours.

Canteen Management Issues.

- The canteen manager shall be appointed by and if necessary dismissed by the executive of the P&C in consultation with the principal and canteen committee.
- The canteen manager shall be employed in accordance with current legal requirements pertaining to conditions, salary, relevant awards and superannuation.
- The canteen manager and P&C representative to undertake training and achieved competency in nutrition, food safety and hygiene and canteen management.
- The canteen shall comply with equal opportunity guidelines for employment.

Pricing Policy

- The average mark-up on healthy (GREEN) foods shall be lower than that of AMBER foods..
- The canteen should be a viable business enterprise.
- The canteen service should endeavour to provide a financial contribution towards resources for all students in the school from any profits made after all other operational costs have been factored in and accounted for.

Canteen Equipment

- The canteen committee should provide essential, safe equipment and ensure that it is well maintained and used according to appliance directions.
- Any canteen structural defects or faults should be reported to the principal.

Gifts/ Concessions

- All discounts, allowances, complimentary articles, gift concessions and the proceeds thereof from any supplies directly or indirectly to the canteen shall remain the property of the canteen and be properly recorded and accounted for during stock take time.
- Canteen/ food services must comply with DET policies and Financial Management in Schools policy.

Policy Issues

- A current copy of this policy to be permanently displayed in the canteen and included in the staff policy folder.
- A signed and dated copy of this policy be provided to all canteen committee members at the first canteen meeting.
- Policy amendments or additions can only be made at the P&C AGM or other specifically convened meeting for that purpose and with a majority approval by those entitled to vote.
- The policy shall be reviewed annually by the canteen committee and recommendations presented to the P&C AGM