



**SCHOOL
FOOD**
matters

**Annual Report
2021 - 2022**

Supporting school communities to thrive



OUR VISION

CHILDREN EATING WELL AND AS A RESULT, THRIVING IN ALL THAT THEY DO

OUR ROLE

SUPPORTING SCHOOL COMMUNITIES TO THRIVE

OUR GUIDING PRINCIPLES

AT SCHOOL FOOD MATTERS WE STAND FOR BEING:

COLLABORATIVE AND SUPPORTIVE

CREATIVE AND ENTHUSIASTIC

FLEXIBLE AND FAMILY FRIENDLY

EVIDENCE BASED AND EQUITABLE



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OUR YEAR IN FOCUS

President and Executive Officer Report

The 2021-22 year for School Food Matters has been such a busy year it is hard to know where to begin! So, to our members, school food service staff, schools, dietitians and Board, who have supported us along the way, Thank you.

Our operations continue to be strong due to the funding provided by the Department of Education (DoE), Department of Health (DoH) and Department of Communities (DoC). During the last 12 months we have transitioned through a number of elements. Our organisation was renamed from Tasmanian School Canteen Association to School Food Matters, recognising the importance of a more comprehensive approach to school food provision, through the lunch box, school food service, or breakfast clubs. As an organisation School Food Matters provide support to schools more broadly than just the canteen service. It enables us to support schools to prepare and provide nutritious and tasty food for children whilst at school. The name change to School Food Matters was announced at our Annual General Meeting in October 2021, by the then Minister for Education, Sarah Courtney.

We have continued to support schools to provide a best-practice model for canteen and food service management and affordable food choices through our SmartFood Program. We have also started the School Lunch Project where fifteen schools have been selected, through an Expression of Interest process, to participate in the project in 2022, with plans to include an additional fifteen schools in 2023. With funding from the Tasmanian State Government's Department of Communities, School Food Matters is working with Loaves and Fishes Tasmania, Foodbank Tasmania and school food service staff to source ingredients, prepare, cook and serve the meals at each school. Julie Dunbabin has now shifted from her role as Executive Officer of 11 years, to Project Manager for the School Lunch Project. She found inspiration during her 2019 Churchill Fellowship travels to seven countries around the world to research how other countries run their school lunch programs successfully. School Food Matters was provided the opportunity to trial the feasibility of a lunch project in 3 schools in 2020 including evaluation by the Menzies Institute of Medical Research. We are very fortunate to have Julie bring her expertise to the School Lunch Project.

We also developed the School Food Plans (that includes breakfast, recess and lunch food service) in partnership with the Department of Education. A School Food Plan toolkit of resources is now available to schools interested in developing school food plans.



We successfully lobbied the Premier's Economic and Social Recovery Advisory Council to address the identified need to shift from emergency food relief to food security in schools and communities.

Our Strategic Plan and the annual joint operational plan developed with our funding partners, community dietitians (DoH) and curriculum/policy officers in the Child and Student Wellbeing Unit (DoE) continue to shape both our work and goals for the organisation. We believe in food equity for all children, eating fresh, local and seasonal produce, focusing on the five food groups, and the connection between nutritious food and positive learning.

There has been some staff changes during this last year with 2 new Project Officers Sam Rathwell, and Fran Lennard starting with us in 2021. We did have to say a very sad farewell to Maria Scanlon who was our fabulous Project Officer based in the North for over 14 years, our longest serving staff member. Kirsty Grierson is now in the role of Executive Officer while Julie Dunbabin takes on the Project Manager role for the School Lunch Project.

This has been an incredible year of change and challenges for us as an organisation and we would not have been as successful without the amazing School Food Matters team, the Board and all our partnering organisations.

I would like to make a special mention to Julie Dunbabin who has expanded this organisation over the past 11 years as Executive Officer. It is through her strong leadership, passion and belief in the work we are doing that we have been able achieve what we have.

Kirsty Grierson
Executive Officer
from Jan 2022

Julie Dunbabin
Executive Officer
to Dec 2021

Olivia Salmon
President
to Dec 2021

Diana McShane
Acting President
from Jan 2022



School Food Matters Board



We would like to thank and acknowledge the School Food Matters Board members for their contribution on a volunteer basis. Our Board continues to develop and grow with experience and provides the School Food Matters staff with focus, support and guidance in achieving our vision and mission of the organisation. We were very sad to say farewell to Carol Hilyer, Emily Ridler, and Tory Ross as Board members during this year.

Can you spot our Board members favourite vegetables (and pick the one that's technically a fruit!)?



Olivia Salmon
President



Diana McShane
Vice President



Dionie Lippis
Treasurer



Emma d'Emden



Alison Holmstrom



Jenny McKibben



Reuben Parker-Greer



Scott Hutchison



Nikki Mann



Maree Taylor



Kathy Kclnerney



Tory Ross

OUR PROGRAMS & PROJECTS



Our work with School Food Service Managers in Government and Non-Government schools continues to be our major focus and our engagement with them continues to grow and develop. School Food Service Managers are increasingly seeking advice from School Food Matters, as trusted advisers (one of our values), regarding nutritional school lunch options. This has been measured through the growth in schools becoming SFM members and also their school food service becoming accredited.

We continue to be impressed with the quality and local sourcing of food that many School Food Service Managers are serving to Tasmanian children, and their ability to adjust their service delivery to match the increased focus on the enjoyment of nutritious food in schools. School Food Managers and the School Food Matters staff continue to enjoy a mutually rewarding relationship as we all grow and learn together in developing new and interesting ways to serve school cooked food from local and seasonal ingredients for Tasmanian children to enjoy.



Caron Summers from Albuera Street Primary School won the 2021 School Food Service Manager of the Year Award for her outstanding work in providing healthy, tasty food options for all students



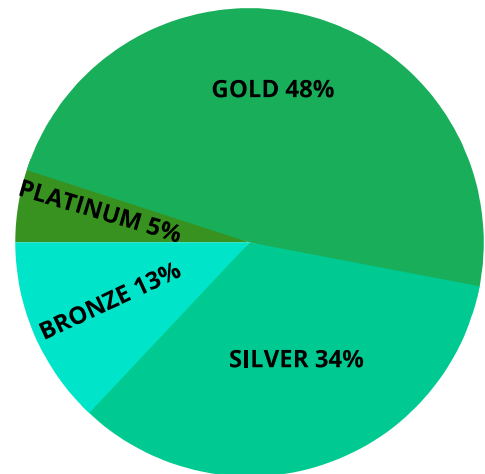
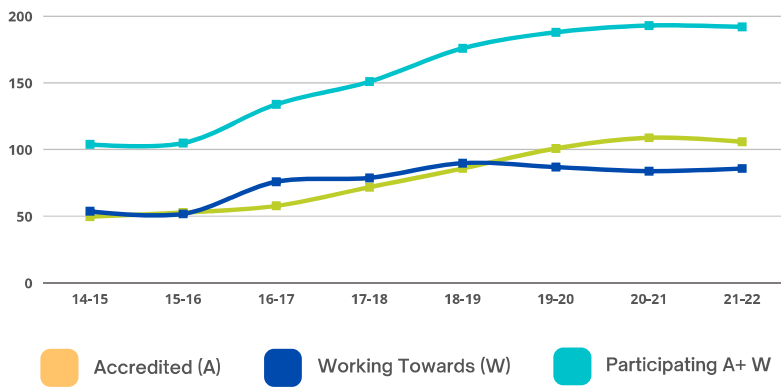
SMARTFOOD PROGRAM

The new level of Platinum for the SmartFood Program has triggered much interest in schools. We now have 5 schools accredited at Platinum level which is fantastic. The requirements are for the menu to be at least 80% green classified foods and 20% amber classified foods, with a strong sustainability focus – removing single use plastics, use of reusable crockery and cutlery, composting practices, encouraging student involvement, celebrating diversity and culture, usage of locally sourced produce.

The change in the SmartFood Nutrient criteria that was implemented during 2021, has lifted the standard for schools to achieve accreditation especially in the Gold category. This is a positive in that the accreditation levels are a more consistent reflection of what the schools are delivering with their food service. The School Food Matters team continue to support schools to implement the changes needed to maintain their accreditation and engagement in the SmartFood Program.

Congratulations to the 11 new schools that became accredited during 2021-22. Boat Harbour PS, Havenview PS, East Launceston PS, Springfield Gardens PS, Scotch Oakburn Junior, Jordan River Learning Federation Senior School, Rose Bay HS, Collinsvale PS, Lenah Valley PS, Stella Maris and Holy Rosary School.

School Participation in SmartFood Accreditation Over Time
(Government and non-Government schools)



SMARTFOOD Accredited Schools



Andrews Creek Primary School
 Austins Ferry Primary School
 Bagdad Primary School
 Bellerive Primary School
 Blackmans Bay Primary School
 Cambridge Primary School
 Campania District School
 Clarendon Vale Primary School
 Exeter Primary School
 Fairview Primary School
 Glenorchy Primary School
 Goulburn St Primary School
 Havenview Primary School
 Herdmans Cove Primary School
 Hillcrest Primary School
 Huonville Primary School
 King Island District High School
 Kingston Primary School
 Lindisfarne Primary School
 Lindisfarne North Primary School
 Margate Primary School
 Montagu Bay Primary School
 Moonah Primary School
 Mowbray Heights Primary School
 New Norfolk Primary School
 Perth Primary School
 Princes St Primary School
 Rokeby Primary School
 Romaine Park Primary School
 Rosebery District High School
 Rosetta Primary School
 Sacred Heart Geeveston
 Scotch Oakburn College Elphin Campus
 Snug Primary School
 Somerset Primary School
 Springfield Gardens Primary School
 St Brigids School (Wynyard)
 St Mary's College Jr
 St Peter Chanel
 St Virgil's College Senior School
 Strahan Primary School
 Triabunna District School
 The Friends' School
 The Hutchins Junior School
 Waimea Heights Primary School
 Warrane Primary School
 Waverly Primary School
 Woodbridge School
 Yolla District School



Bayview Secondary College
 Boat Harbour Primary School (new)
 Brighton Primary School
 Collinsvale Primary School
 East Derwent Primary School (new)
 East Ulverstone Primary School
 Fahan School
 Holy Rosary Catholic School
 Howrah Primary School
 Huonville High School
 Illawarra Primary School
 Jordan River Learning Federation Senior School
 Kingston High School
 Lauderdale Primary School
 Lenah Valley Primary School
 Montello Primary School
 Mount Stuart Primary School
 New Town High School
 Norwood Primary School
 Ogilvie High School
 Our Lady of Lourdes Catholic PS
 Prospect High School
 Redpa Primary School
 Ridgley Primary School
 Risdon Vale Primary School
 Sacred Heart New Town
 Scottsdale Primary School
 Sheffield School
 St Johns Catholic Primary School
 St Josephs Catholic School
 Queenstown
 Stanley Primary School
 Swansea Primary School
 Tarooma High School
 Westbury Primary School
 West Launceston Primary School
 Windermere Primary School
 Winnaleah District School
 Wynyard High School



Albuera St Primary School
 East Launceston Primary School
 Gagebrook Primary School
 Richmond Primary School
 Stella Maris Catholic Primary School



Beaconsfield Primary School
 Campbell Town District High School
 Clarence High School
 Deloraine Primary School
 Deloraine High School
 Hobart College
 Invermay Primary School
 Montrose Bay High School
 The Hutchins Senior School
 Oatlands District High School
 Port Dalrymple School
 Rose Bay High School (new)
 Smithton High School



SCHOOL FOOD SERVICE AWARDS

In connection to our SmartFood Program every year we like to acknowledge all the work put in by school communities and especially the food service teams. Well done to all those schools that took out the awards in 2021.

School Food Service Manager of the Year

Congratulations to Caron Summers of Albuera St PS for winning this award. Caron has been the School Food Service Manager for over 10 years and instrumental in Albuera St being one of the first schools to reach Platinum Accreditation.

Volunteer of the Year Award

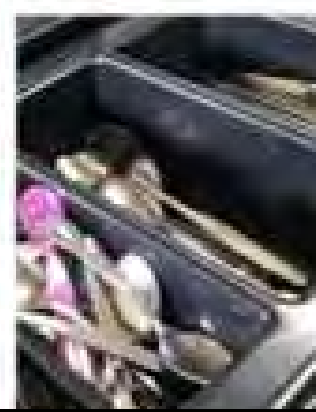
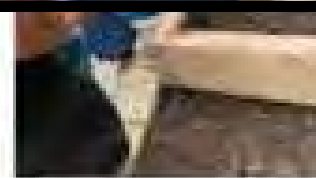
Parkside Foundation is an organisation that provides volunteers to Herdsmans Cove Primary School to assist with the school food service and have become an important part of the school community.

Environmentally Friendly School Service Award

This award was given to St Mary's College, Hobart for their excellent recycling and sustainability program.

Images from Top:

- Parkside volunteer assisting in the school food service at Herdsmans Cove Primary School
- Reusable crockery and cutlery at St Mary's College
- Phil Shanny from St Mary's College in one of the two school gardens.



OUR PROJECTS



School Food Plans

The work completed with six schools in 2021 through DoE funding, on School Food Plans has led to the development of the School Food Plan Toolkit.

The toolkit includes a number of resource documents, designed to assist schools document a School Food Plan which will meet the needs of students and the school community.

This suite of resources enables a conversation to achieve an agreed, whole school approach from all sections of the school community, about how and what foods are available at school. It is now available for schools to utilise from the DoE and SFM websites. These resources include:

- School Food Plan Checklist
- School Food Plan Group Audit
- School Food Plan Policy Template
- School Food Plan Example
- Existing Curriculum resources for food at schools

School Food Plan - Exemplar Example
Healthy School
Vision: that students are supported to have a secure, nutritious diet to support learning and play.

Shared Leadership

ENABLERS

- School improvement plan
- Move Well Eat Well policies
- Breakfast club policy
- Staff food champions (principal, vice principal, kitchen garden specialist, canteen manager, school business manager)
- Student food champions (student voice team)
- Links with food rescue organisations
- School canteen accreditation (GOLD)
- Kitchen garden program (24 Carrot)

BARRIERS

- Produce from food rescue organisations is often unpredictable
- Limited links with DoE Child and Student Wellbeing Policy
- Links with food rescue organisations

Food Provision

ENABLERS

- Well-resourced breakfast program supported by donations (feeding 40-50 students a day)
- GOLD accredited school canteen
- Water policy
- Healthy food served on-site at outside hours school care
- Daily fruit/veggie breaks for all grades
- Non-food rewards for positive behaviours
- Kitchen garden program for grades 3-6

BARRIERS

- Budget restrictions
- Difficulty engaging families in school food environment
- Food insecurity in school community

Teaching and Learning

ENABLERS

- Staff comfortable delivering HPE curriculum
- Curriculum links to the kitchen garden
- The role of food as a behaviour regulation tool appreciated by staff
- Evident behavioural benefits of kitchen/garden program
- Students encouraged to try new foods

BARRIERS

- Limited links between nutrition curriculum and kitchen garden

School Environment

ENABLERS

- No sponsorship by food companies
- When food is prepared, it is done so by skilled staff
- Space to eat food in a kitchen/garden area
- Pods with food heating facilities
- Mapping done to show where students could be fed a school-wide lunch using current school infrastructure

BARRIERS

- Limited flexibility in school day to adjust/extend lunch time
- In current model, children are sometimes hurried to eat by teachers supervising

Supporting school communities to thrive

Tasmanian Government



SCHOOL LUNCH PROJECT

In 2019, the School Food Matters' Executive Officer, Julie Dunbabin travelled on a Churchill Fellowship to seven countries to investigate the impact of school lunches on student wellbeing. She travelled to Japan, Italy, England, Scotland, France, Finland and the United States of America. The data gathered was used for SFM's resulting advocacy efforts to the Tasmanian Government to secure funding for a school lunch program in Tasmanian Government schools.

During Term four, 2020, SFM received a small amount of funding from a Healthy Tasmania, Department of Health (DoH) grant. This funding was used to pilot a sit down, cooked from scratch, two course school lunch over 20 days, for 201 students, at three schools. The pilot was evaluated by Dr Kylie Smith (KS) of the Menzies Institute of Medical Research. The findings were as follows:

- a sit-down cooked meal from scratch at school is possible with the right mix of staff and adequate resourcing,
- average food cost was \$1.91 per student for ingredients only (without any procurement factored in) and \$4.72 for ingredients and labour costs. The cost per lunch would decrease if more students were involved in the lunch program,
- children enjoyed sitting down with their friends to eat ,
- children enjoyed eating vegetables in the dishes,
- children were able to concentrate better in class before lunch and after lunch,
- some teacher and students reported improvements in behaviour and concentration
- perceived increase in student attendance during the pilot period of a month,
- decrease in food packaging litter,
- most (89%) parents were willing to pay \$3 for a school lunch, with discount for families with multiple children, and
- most parents (95%) would like a cooked lunch available every day.



In 2021 the Tasmanian Government committed funding via the Department of Communities Tasmania (DoCT) for a two-year expansion of the School Lunch Pilot program for the school calendar years of 2022 and 2023.

On the 23 May (Week 4, Term 2) the School Lunch Project started in earnest. By the end of Term 2, 24936 meals had been served. 1500 students each week are benefiting from a cooked school lunch, where students can sit down and enjoy the meal together.

The menu has been designed through consultation with the school community, chefs at Loaves and Fishes Tasmania and through expert input from Dept of Health Community Dietitians who are part of the School Lunch Project team.

Some schools are cooking the meals from scratch, with ingredients sourced from local producers where possible, whilst other schools are utilising the food service from Loaves and Fishes Tasmania who are cooking and delivering the major component of the meal, with school staff creating the accompaniment, heating and plating up the main component.

The meals have been very well received by the students.



"..it helped me concentrate after lunch it made me get more work done." Student



"We had more students coming more regularly." Principal



"Allows all children access to healthy food" Teacher



"Our 1 / 2 class enjoyed a feast of meatballs, cous cous and garden salad. The enthusiasm for trying new foods was excellent. Hunter describing it as "The best day ever." We are so thankful to School Food Matters for supporting us with this initiative. "
The team at Oatlands DHS



Loaves & Fishes



Loaves and Fishes Tasmania have committed wholeheartedly to the School Lunch Project, currently providing in kind support.

Our two organisations are assisting the government's strategy for all Tasmanian's to be food resilient. Tasmania grows some amazing produce and both organisations believe that our Tasmanian children should be eating this food whilst at school. The funding of the School Lunch Project by the State Government – Dept of Communities also supports this belief.

The School Lunch Project couldn't have started without the amazing support and involvement of the Loaves and Fishes team. They cooked up 4,156 meals per week in Term 2, 2022 to feed our children well. A big shout out to Renee and Pat (chefs), their catering team, Aaron, Faye and Andrew for their dedication to the project.



Above: Pat, Renee, and Aaron from Loaves & Fishes with Sam, Kirsty, and Fran from School Food Matters.



Left, Above, & Right: Delivery of first meals to 15 schools in southern Tasmania



Left & Far Left: School Food Service staff from the School Lunch Project having a cooking day at Loaves & Fishes kitchen in Devonport



Well Fed Tasmania



What we have been up to in the last 12 months



The Well Fed Tasmania van travelled over **9200 KM**



Attended **31** Community Events
Visited **10** Educational Settings



The Well Fed Tasmanian food truck is a partnerships initiative between School Food Matters, Families Tasmania and Family Food Patch



The Well Fed Tasmania food van (that we own in partnership with Families Tasmania and their program Family Food Patch) has completed the fifth year of operation.

The Well Fed Tasmania food van has definitely enhanced our core work and also enabled us to address gaps in community food education, however we need to continue to explore ongoing funding for the operation of the food van.



Sorell School Farm to Plate



The Tasmanian Community Fund (TCF) funded project 'From School Paddock to School Plate' project at Sorell School began in Term 2, 2021 and is planned to go until the end of 2022. It is a partnership between Sorell School and School Food Matters. The pilot provides recess and lunch for grade 3 to 6 and has currently delivered around 32000 lunches in the last year - very exciting.

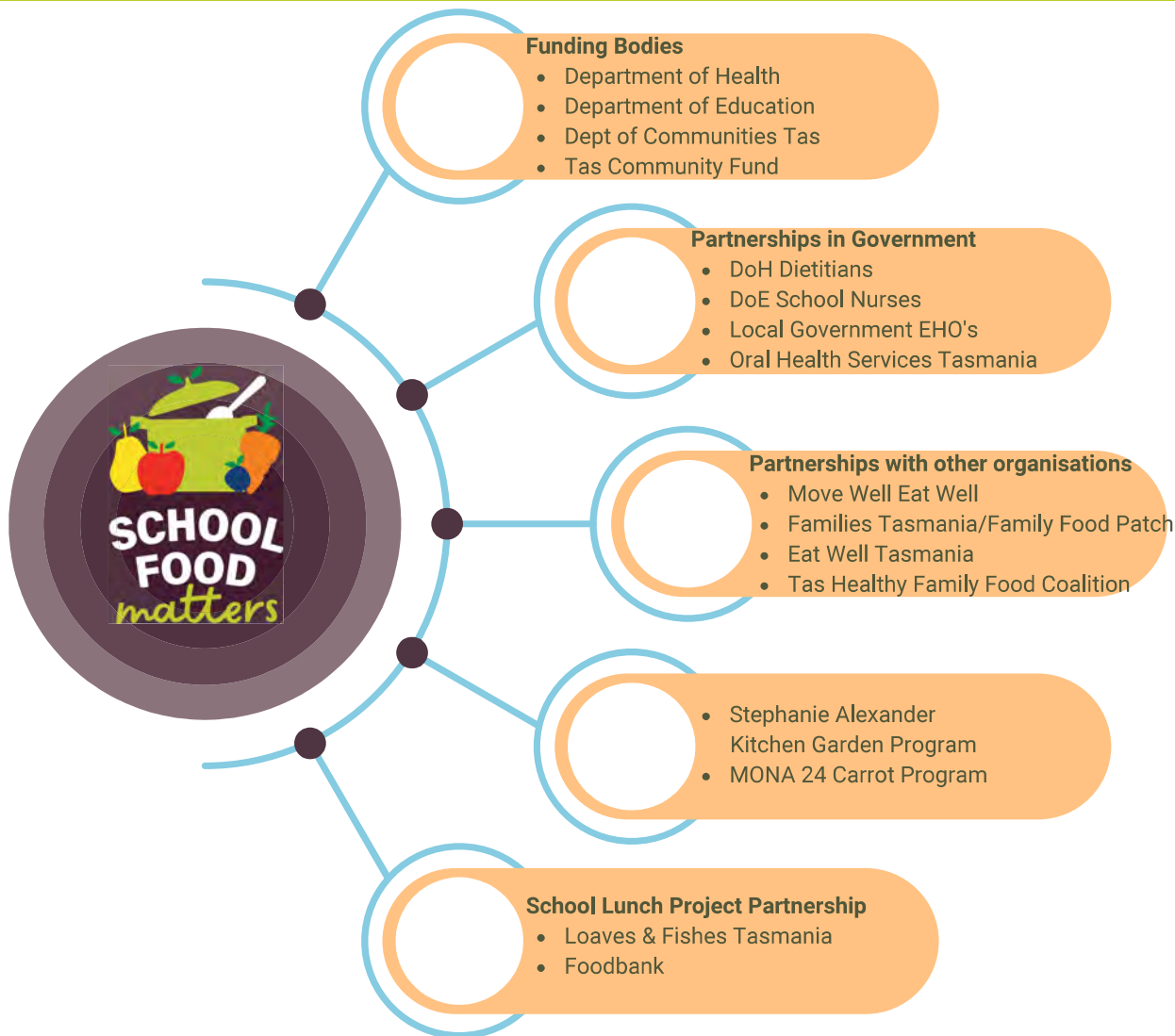
The program is currently led by Scott Hutchison who can offer his experience as both a chef and a teacher.

Here is a snapshot of what has happened in 2022:

- Program began term 1, week 4, 2021 and continues until the end of 2022.
- Feeding Grades 3-6 students.
- Lunch and morning tea every day - around 140 - 170 students.
- Morning tea includes platters of fruit and a platter of cheese, dip, crackers and veg sticks.
- Lunch is served in 2 sittings either outside, taken back to the classroom, or in the hall.
- Food is prepared in the Trade Centre commercial kitchen and transported in a hot box to the Primary School located next door.
- Lunch caters for any dietary needs such as coeliac, vegetarian, and dairy allergies.
- The program requires 2 adults and student helpers to deliver the meals. One must be accredited teacher to supervise the student helpers.
- Currently several teachers assistants are getting experienced in the program so they are able to help out.
- The paddock to plate links in with the agricultural course offered to year 11 and 12 students.



FUNDING & PARTNERSHIPS



Our funding partners, and the Department of Health (DoH) and the Department of Education (DoE) want measurable returns on their investment in health promotion through our SmartFood Program. Our growing school membership, interest in corporate membership, and our accredited school numbers increasing are evidence that the whole school approach to the healthy eating message is being consolidated through our work and the work of our partners. We are certainly meeting our Key Performance Indicators.

School Food Matters continues to value and appreciate working with the DoH's Primary Health Service's Dietitians and the support and professionalism that we received from the DoE's Principal Curriculum Officer – Health and Physical Education and the team at the Child and Student Wellbeing Unit. We have been part of the Government's Healthy Tasmania Five Year Strategic Plan (2022 - 2026), and the school setting and the need to feed children well will continue to be a focus of this strategy. We continue to implement the evaluation outcomes from the School Food Matters Evaluation Report.

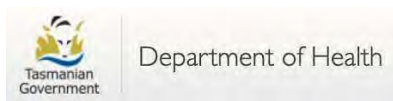
Due to the election promises and the proposed expansion of the School Lunch Project we have developed a relationship with the Department of Communities Tasmania. We also continued our collaborations with the Menzies Institute for Medical Research and the University of Tasmania. Our focus this year has been on the School Lunch Project and its evaluation.



Tasmanian Community Food Led Recovery

As a member of the Tasmanian Community Food Led Recovery, an alliance of 9 not for profit organisations we provided input into the Community Consultation Submission process for a Tasmanian Food Security Coalition and Regional Support project as well as a collective in providing feedback on the draft Food Relief Action Plan due in July 2022.

We are also a member of the Food Security Community Reference Group (Communities Tasmania led) we were part of the collaboration to provide our thoughts of the Food Relief Action Plan that is to support the Food Relief to Food Resilience Strategy 2021 - 24. Food Security



WHO WE ARE

School Food Matters Team - Located across Tasmania

Our team is made up of eight staff that equates to 5.5 FTE for the whole state. The team do a wonderful job in delivering our required outcomes each year.

Spot our favourite fruits!



Sam Rathmell
Project Officer
North



Maria Scanlon
Project Officer
North
(retired Dec 2021)



Tina Ingram
Project Officer
North West



Fran Lennard
Project Officer
South



Laura Cini
Project Officer
South



Jen Lea
Project Officer
South



Alicia Hansen
Administrator



Julie Dunbabin
Project Manager -
School Lunch Project



Kirsty Grierson
Executive Officer



CONTACT US

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