



TASMANIAN
**SCHOOL
CANTEEN**
ASSOCIATION INC.

**Annual
Report
2020-2021**

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 THE TSCA WE STAND FOR BEING:

- **COLLABORATIVE AND SUPPORTIVE**
- **CREATIVE AND ENTHUSIASTIC**
- **FLEXIBLE AND FAMILY FRIENDLY**
- **EVIDENCE BASED AND EQUITABLE**



CONTENTS

| | |
|--|---------|
| Our Year in Focus | Page 4 |
| TSCA Operations | Page 5 |
| Strategic Plan | Page 6 |
| Schools/ School Food Service Managers | Page 7 |
| TSCA Team | Page 8 |
| Funding Partners | Page 10 |
| Partnerships | Page 11 |
| The Board | Page 15 |
| School Food Plans | Page 17 |
| SmartFood Program | Page 18 |
| School Lunch Pilot | Page 19 |
| Community Sector Engagement | Page 20 |
| Well Fed Tasmania | Page 21 |
| Sorell School Farm to Plate Project | Page 22 |
| Accredited Schools | Page 23 |



OUR YEAR IN FOCUS

OVERVIEW

The 2020-21 year for the Tasmanian School Canteen Association has been such a busy year it is hard to know where to start. So as a famous person once said, 'Let's start at the very beginning'!!

To our school members, school food service managers, staff, dietitians and Board, who have supported us along the way, thank you.

Our operations continue to be robust and productive due to the funding provided by the Department of Education (DoE) and Department of Health (DoH).

We have transitioned through a number of elements this year. The Canteen Accreditation Program became the SmartFood Program and Platinum level was added to our suite of accreditation levels. Three schools achieved Platinum within four months. Gagebrook Primary School, Austin's Ferry Primary School and Albuera St Primary School.

We received funding from Healthy Tasmania to pilot a school lunch program involving sit down, cooked from scratch meals for up to 60 students at three schools. This was implemented over a 20 day period in Term 4, 2020. The pilot was evaluated by the Menzies Institute of Medical Research and a report released in March 2021. Very positive findings from students, parents, teachers/principals and canteen managers were found, enough to persuade the Government at the State election and the 2021-22 budget to allocate additional funding to expand the School Lunch Pilot for 2022-23 to 30 schools.

We also received DoE funding to support 6 schools to trial the development of school food plans (that included breakfast, recess and lunch food service). A toolkit of resources to support other schools interested in developing school food plans were developed.

The DoE Child and Student Wellbeing Strategy focused on physical health and the environment.

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

The Premier's Economic and Social Recovery Advisory Council's Final Report, March 2021, recommendation # 31 states the "State Government should ensure that the Food Security Strategy currently being prepared, expands on recent trials of school lunch provision, is linked to local agricultural and hospitality businesses, and is 'scaleable' and place-based in design, so that any potential increases in demand for emergency food relief can be managed".

This recommendation was approved by the Premier in his State of the State address on the 16/03/21. We will collaborate, advocate and educate to address this Government objective.

TSCA Operations

Our Strategic Plan was renewed in September 2020 with thanks to consultant Lynda Jones, who facilitated the TSCA team and Board to reflect on our previous plan and strive for what we wanted to achieve during 2020-2025. Our Strategic Plan, annual joint operational plan developed with our funding partners, community dietitians (DoH), curriculum officers and policy officers in the Child and Student Wellbeing Unit (DoE), continues to shape both our work and goals for the organisation. We also continue to focus on health literacy through the resources and information that we share with schools, based on our Health Literacy Action Plan.



STRATEGIC PLAN

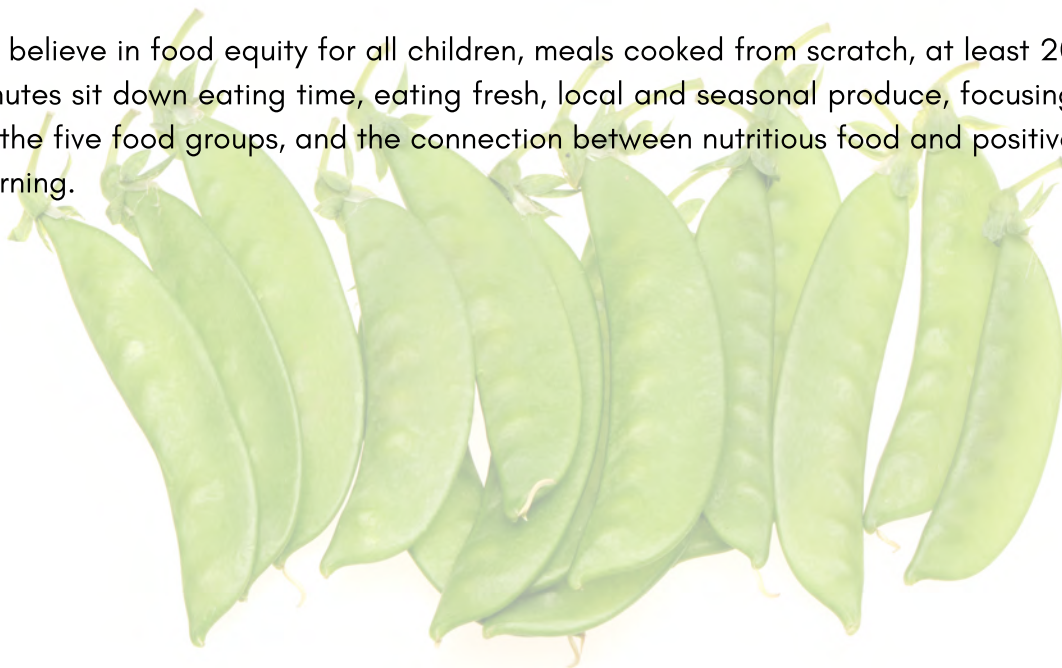
We had a lot of constructive debate about our direction over the next 5 years. We're in the process of changing our name to 'School Food Matters' and refocusing our purpose to supporting schools to feed children well whilst at school. Ambitious? Most certainly. However, we are motivated by knowing we have a role to play in:

- educating and activating schools and communities around the why and how of healthy eating
- building the knowledge and skill base around food literacy for children and adults
- advocating for supportive policies to make sure all children within our State have access to a nutritious meal when they are at school
- sourcing easy access to fresh, local produce from Tassie farmers and producers

This is our focus and the part we will play to support the aim of Tasmania being the healthiest state in Australia by 2025 and in meeting the Tasmania Statement 2021.

Our strategic plan represents a new chapter in our Association's efforts and impact. We have worked with key stakeholders to set a course that we will deliver with unwavering commitment - supporting school communities to thrive.

We believe in food equity for all children, meals cooked from scratch, at least 20 minutes sit down eating time, eating fresh, local and seasonal produce, focusing on the five food groups, and the connection between nutritious food and positive learning.



SCHOOLS & SCHOOL FOOD SERVICE MANAGERS

Our work with School Food Service Managers (Canteen 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 the TSCA, as trusted advisors, regarding nutritional school lunch options. This has been measured through the growth in schools becoming TSCA members and also their school food service becoming accredited. School Food Service Managers and the TSCA 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.



Austins Ferry Primary School being presented with Platinum level Award





WHO WE ARE

TSCA TEAM

Our team is made up of seven staff that equates to 3.5 FTE staff for the whole state. The team do a wonderful job in delivering our required outcomes each year.

Tina Ingram *Project Officer North West*

Tina continues to engage with numerous schools and grow the number of schools accredited with us. Since Tina has joined the team we now have eighteen schools in the North West that have become accredited. In this reporting period seven of the eighteen schools are newly accredited. Tina has also been involved with the School Food Plans during the development of the resource toolkit for this project.

Jen Lea *Program Officer South*

Jen has continued her support with schools and their accreditation processes. Jen and Laura together have supported sixty-five schools to become accredited during this reporting period. Jen has coordinated our data base upgrade and has done a great job in making it efficient to use. Our SmartFood guide was also developed with our TSCA and Dietitian team with Jen providing a lead role. The new sustainability component of our SmartFood Program was also a focus of Jen's during this period of time. Jen was also involved with the DoE School Food Plan trial with six schools.

Laura Cini *Project Officer South*

Laura took on the lead role of our School Lunch Pilot in three schools in Term 4, 2020. Laura worked with Dr Kylie Smith of the Menzies Institute of Medical Research to develop the University and DoE ethics applications and resourced a volunteer group to assist with the collection of data from students, teachers, parents and food service managers. She also completed the Food and Mood infographic, a useful tool. Laura also worked with some of the six schools involved in the School Food Plan trial.

Maria Scanlon *Project Officer North*

Maria has supported 23 northern schools in her Northern region in their accreditation processes. Her work with networking and supporting schools is to be commended. Maria was also involved with working with some of the six schools involved in the School Food Plan trial. She was also involved in the School Lunch Pilot through menu checking and upsizing quantities for the recipes.

Kirsty Grierson *Administrator and Project Officer*

Kirsty continued to keep us all on track until the end of December. She then took up a position with the Beacon Foundation, but continues to work with the TSCA on the Sorell School Farm to Plate project. This project has been funded through the Tasmanian Community Fund. Refer to page 22 for a more detailed report on the Farm to School Plate project.

Alicia Hansen *Administrator*

In February Alicia took over the reins from Kirsty in providing the team with administrative support and has done a wonderful job in filling the big shoes that Kirsty left. Alicia has kept us all on our toes with deadlines, articles, time sheets, having tidy work spaces and a very tidy resource room.

Julie Dunbabin *Executive Officer*

Julie continues to strive for change in how we feed children whilst at school. As a result of her Churchill Fellowship in 2019, funding from Healthy Tasmania was secured for the School Lunch Pilot which ran in Term 4 2020. Due to positive findings in the Menzies Institute of Medical Research Evaluation Report, and lobbying from the TSCA, Government parties pledged, in their May election bids, to expand the School Lunch Pilot in 2022. The proposed School Lunch Pilot expansion was reflected in the 'It Takes a Tasmanian Village' - Child and Youth Strategy which will utilise the domains of the Tasmanian Child and Youth Wellbeing Framework and supports the DoE Child and Student Wellbeing Strategy.



FUNDING PARTNERS

Our Funding partners, the Department of Health (DoH) and the Department of Education (DoE) require measurable returns on their investment in health promotion through our Canteen Accreditation Program, (now the SmartFood Program since the start of the 2021 year).

Our growing school membership, corporate membership, and our accredited school numbers increasing are evidence that the 'whole school approach to healthy eating' is being consolidated through our work and the work of our partners. The TSCA 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 (July 2016 - 2021). The school setting and the need to feed children well will continue to be a focus in the next edition of this strategy.

We continue to implement the evaluation outcomes from the TSCA Evaluation Report. These include the professional development needs of School Food Service Managers, refining the program's requirements and changing the accreditation program's name to SmartFood Award which has been actioned through a planned approach. We also continued our collaborations with the Menzies Institute for Medical Research and the University of Tasmania.

The Tasmanian School Canteen Association acknowledges the support by the Crown through the Department of Health and the Department of Education





PARTNERSHIPS

The TSCA enjoys effective collaborative relationships with a number of organisations and programs. Some highlights of our collaborations include the following:

Dietitians

Our partnership with the DoH Dietitians continues to strengthen the SmartFood Program outcomes. The Dietitians are paramount to the Program's menu section, but they also provide the latest nutritional information to our team and school communities through newsletter articles, website information, TSCA Product Guides, workshops and support our delivery of health literacy work with School Food Service Managers. They have played a major role in the revision of our SmartFood Guide and also of nutrient criteria and menu assessment guidelines in order to meet changing needs.

Local Government EHO's

Our partnership with the Local Government Environmental Health Officers is of great importance due to their link to the food safety component of the SmartFood Program. Our joint focus has been on reviewing and streamlining the form requirements for the new SmartFood guidelines, as well as addressing the food safety training needs of school food service staff.

School Health Nurses

The School Health Nurse (SHN) and the TSCA alliance continues to work positively and constructively. We work collaboratively with the School Health Nurses to address identified health needs in schools related to nutrition. An example of this partnership is where we have shared resources and recipes for the school picnic at Gagebrook Primary School. Often Project Officers have worked closely with SHN's who have initiated the process of the school becoming accredited.

Move Well Eat Well

The Move Well Eat Well (MWEW) alliance continues to be strong with shared knowledge and support provided to MWEW and SmartFood Award schools. We have worked with MWEW and Family Food Patch (FFP) to deliver the "eating well and moving more" messages at schools and communities, through the Well Fed Tasmania food van. This was linked to MWEW funding to celebrate schools involved with MWEW and the TSCA and was completed during this annual report period.

Oral Health

The oral health message of drinking water and reducing the amount of sugary foods through the school food service continues to be supported through our SmartFood program and our work with the DoH's Oral Health team at various community events.

Families Tasmania

The Child Health Association of Tasmania recently changed its name to Families Tasmania (FT). The Well Fed Tasmania food van is in partnership between Families Tasmania and ourselves and is in its third year of operation visiting schools and communities fulfilling both organisation's core business. This is to promote eating well, using seasonal and local produce messages for children and their families. Our dear friends at Family Food Patch (FFP) and Families Tasmania (FT) continue to share the goal to support our communities to raise healthy, happy children.

Stephanie Alexander Kitchen Garden Program and MONA 24 Carrot Program

This year, our work with the Stephanie Alexander Kitchen Garden Program and the MONA 24 Carrot Program has again strengthened. We have seen a number of schools with fantastic produce gardens embrace the school food service operation by providing garden produce for the menu. Of the fourteen 24 Carrot schools, thirteen are now accredited with the TSCA. One school doesn't have a school food service.

Eat Well Tasmania

Eat Well Tasmania (EWT) and the TSCA have worked energetically together throughout 2020/2021 to share the message for Tasmanians to eat more vegetables and fruit, and more local produce generally. The TSCA has continued to support EWT through their #vegitup and #getfruity campaigns by promoting the message in schools and through the Well Fed Tasmania food van.

Tasmanian Healthy Family Food Coalition

Encouraging all Tasmanian families to enjoy tasty, seasonal, locally grown and produced food, and improving food literacy, this coalition was formed to enable the three Non Government Organisations - TSCA, FT and EWT to pitch to the Premiers Economic and Social Recovery Advisory Council in addressing our recovery from the impact of COVID - 19. We successfully convinced the council to have a focus on moving the emphasis from emergency food relief to food security in schools and communities.



Corporate Partnerships

Our partnership with **Hill Street Grocers** continues throughout the State. They have generously provided a 10% discount for ingredients for school food services. Hill Street Grocers has a strong commitment to supporting local producers and to child health and wellbeing, which fits in beautifully with our mission and values.

Our partnership with **Mures Fish** to promote Tasmanian fish on the school menu remains a focus for the TSCA, particularly as we look to plan school menus for the school lunch pilot expansion in 2022.

Our partnership with **Loaves and Fishes** continues to strengthen with a shared focus to address food insecurity and the responsible use of surplus food across Tasmania. They see a Tasmania where good food is not wasted and no person needs to go hungry. Their production distribution of food relief and the aim for food security for all provides real jobs and education pathways for our communities. They operate a business model which pushes them organisationally to long term sustainability. We are currently working with them on the School Lunch Pilot expansion as we both strive to deliver PESRAC's recommendation #31 in the final report.



Taroona High School's Food Service Manager Paul with Julie from TSCA and a Loaves and Fishes delivery during COVID-19

In Summary

We have achieved so much this year with our school engagement increasing from 77% to 79.75%. This occurred even with a reduction in core funding resulting in losing 29 hours per week of staff time. As a consequence, four of the 6 staff have had to reduce their hours during this past twelve months.

We will continue to focus on increasing the number of accredited schools and school food services, supporting professional development, and advocating for a different way of feeding children whilst at school. The Well Fed Tasmania food van has 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.

The DoE 'Child and Student Wellbeing Strategy' (2018-2021) has provided us with a robust structure to communicate and work with the DoE. The focus for schools in 2020/21 was on Physical Health and the Environment. Action 2 of this focus linked the TSCA to provide resources to support healthy eating. This focus has provided the opportunity to work with schools to develop a toolkit to support School Food Plans.

The National Council statement on Healthy Food and Drink choices at School – the Good Practice Guide was signed and launched. It provides the TSCA with federal guidance on the importance of school food.

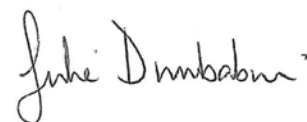
Our primary aim for 2020/21 was to continue to see an increase in schools with a school food service working with us to achieve the Government's aim that by "2025 our state will be the healthiest in the nation". The TSCA supports schools to enable Tasmanian children to have access to nutritious, tasty and safe food and ensures that 'everyday' foods are normal and easy choices. We look forward to 2021-2022 to continue this focus through the School Lunch Pilot.



THE TSCA BOARD

Last, but certainly not least, I would like to thank and acknowledge the TSCA Board members for their contribution on a volunteer basis, led inspiringly by our president, Olivia Salmon. Our Board continues to develop and grow with experience and provides the TSCA staff with focus, support and guidance in achieving our vision and mission of the TSCA. This year we said farewell to Andrew Mathieson and to Julieanne Kregor.

Andrew contributed, in a short period of time, to the food and safety section of our core work. Julieanne has been a member of our Board for over 5 years and has contributed effectively to Board activity in her considered way, especially during our strategic planning. We wish Andrew and Julieanne all the best in their future adventures and thank them for their contributions to our organisation. We welcomed Jenny McKibben and Di McShane onto the Board. Both of these amazing people have served on the Board previously - more than 10 years ago. A big welcome back.



JULIE DUNBABIN

Executive Officer

Board Members 2020-2021

President

Olivia Salmon

Treasurer

Emily Ridler

Committee Members

Jared Dickason

Carol Hilyer

Alison Holmstrom

Scott Hutchison

Julieanne Kregor

Nikki Mann

Andrew Mathieson

Kathy McInerney

Jenny McKibben

Di McShane

Tory Ross

Maree Taylor





FROM THE PRESIDENT OF THE BOARD

2021 has proven to be a busy year for the Tasmanian School Canteen Association (TSCA) and our Board. During September 2020 the Board and staff collaborated in a Strategic Planning session facilitated by Lynda Jones. This Strategic Plan will run for a period of five years, setting the tone for our association in the years to come and enabling us to rebrand our organisation from the Tasmanian School Canteen Association to School Food Matters. This exciting move was taken after extensive consultation with key stakeholders. It has come about due to food at school becoming ever more important in the life of a child to help them to grow, learn and socialise through positive food experiences.

The TSCA team have continued to work incredibly hard and through their commitment, support and encouragement of schools, they have not only increased the numbers of schools in the accreditation program but also added a new platinum level that really sees schools aiming for the top level of food nutrition and delivery.

In Term 4, 2020 we were fortunate to receive a small amount of funding to trial a school lunch pilot at three schools for twenty days. This initiative was borne from our Executive Officer, Julie Dunbabin, and her Churchill Fellowship studies in 2019 looking at school lunch programs in seven countries across the globe. The research conducted by Dr Kylie Smith of the Menzies Institute of Medical Research gave strong evidence of the need and importance of this type of program in Tasmanian Schools. We are also excited by the future of this School Lunch Pilot with the Liberal government committing to a further fifteen schools state wide in 2022 and increasing this to thirty by 2023.

I would like to extend my sincere thanks and appreciation to the entire Tasmanian School Canteen Association Board and team for the support and enthusiasm I have received as President over the past year. The enthusiasm and passion they all hold is what drives this organisation, their opinions and guidance add a fantastic and dynamic approach and is what enables us to get things done. I have to thank Julie especially for her guidance and patience with me as I learnt a new role. Her passion for what she does is truly outstanding.

The Tasmanian School Canteen Association is supported by the Tasmanian State Government through core funding from the Department of Health and the Department of Education. On behalf of the association, I offer our sincere thanks for the continued support from both Departments and look forward to also working with the Department of Communities Tasmania in the coming financial year as we expand the School Lunch Pilot to 15 schools.

OLIVIA SALMON

President

SCHOOL FOOD PLANS

The TSCA worked with six schools in 2021 to develop School Food Plans. The six schools involved were Warrane Primary School, Triabunna District School, Richmond Primary School (schools involved in the School Lunch Pilot) plus Yolla District School, Perth Primary School and Austins Ferry Primary School. These six schools involved have been providing input and feedback on the resources developed as a result of their involvement in mapping what is happening in the school food space at their schools. This work has been supported by the PHS Dietitians (DoH).



SMARTFOOD PROGRAM

During 2020-21 we changed our accreditation program name from Canteen Accreditation Program (CAP) to the SmartFood Program. We also introduced a Platinum level of accreditation.

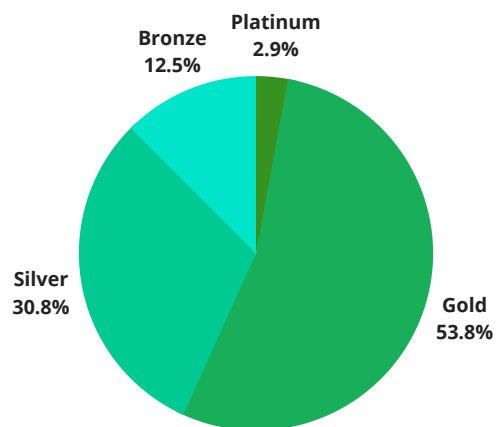
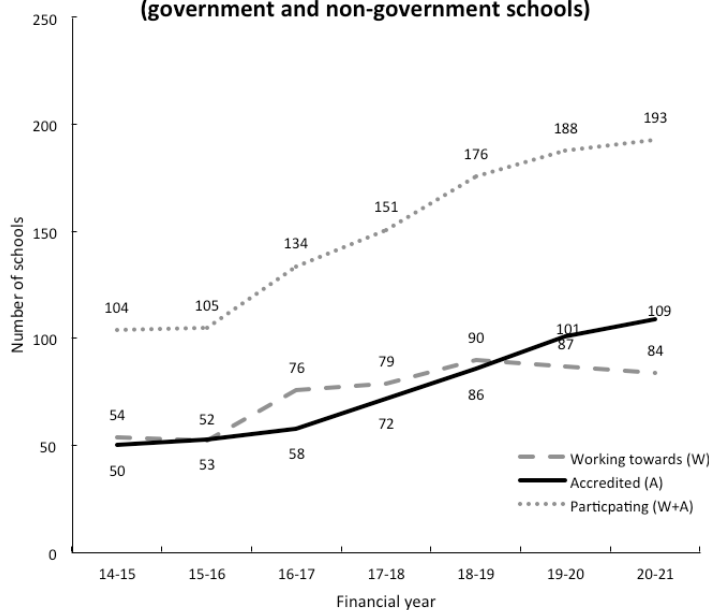
We have 193 schools working with us to improve the food that they offer students. Of these, 109 are accredited with the TSCA.

The new level of Platinum for the SmartFood Program has triggered much interest in schools. Two schools - Gagebrook Primary School and Austins Ferry Primary School were jointly awarded the first schools in the State to achieve the Platinum level. Albuera St Primary School was the next school to achieve Platinum.

The requirements for Platinum level are for the menu to be at least 80% green classified foods and 20% amber classified foods. There is also a strong sustainability focus - removing single use plastics, use of reusable crockery and cutlery, composting practices, encouraging student involvement, celebrating diversity and culture, and the usage of locally sourced produce.

Fifteen new schools became accredited during the reporting period - East Derwent Primary School, Beaconsfield Primary School, The Hutchins School (Senior campus), Port Dalrymple School, Smithton High School, St Mary's College Junior School (moved from Silver to Gold), West Launceston Primary School, Romaine Park Primary School, King Island District High School, Fairview Primary School, Glenorchy Primary School (moved from Silver to Gold), Strahan Primary School. The following three schools achieved platinum level - Gagebrook Primary School, Austins Ferry Primary School and Albuera St Primary School.

School Participation in Canteen Accreditation Over Time (government and non-government schools)



SCHOOL LUNCH PILOT

During Term 4, 2020 we secured \$30,000 funding from Healthy Tasmania to pilot a cooked, sit down school lunch, in three schools, for twenty days. The focus was on local and seasonal produce and the three schools were selected due to their canteen infrastructure, the skill level of their school food service manager and the support of senior staff. The schools came from a range of SEIFA ratings. We were able to fund feeding up to 60 students, although one school accessed other funding and fed the whole school of 120 students. The menu was based on the five food groups and consisted of two courses.

Dr Kylie Smith of the Menzies Institute of Medical Research evaluated the pilot. Students, parents, canteen managers and volunteers, principals, teachers and support staff gave positive feedback on the School Lunch Pilot through interviews, discussion groups and surveys.

Key findings from the research:

- 201 students received the lunches.
- On average lunches cost \$1.91 per student and not the anticipated \$3 per student.
- Most (89%) parents would be willing to pay \$3, with discount for families with multiple children.
- Most (90%) parents would like a cooked lunch available every day but, their child would not necessarily have the cooked lunch every day.

Benefits

- Equality
- Building community
- Increased school attendance
- Promotes healthy eating



COMMUNITY SECTOR ENGAGEMENT

PREMIERS ECONOMIC AND SOCIAL RECOVERY ADVISORY COUNCIL

The Tasmanian Premier, Peter Gutwein established the Premiers Economic and Social Advisory Council (PESRAC) to consult on the impact of COVID-19 and to propose recommendations for the government to consider in its response as Tasmania rebuilt. During the consultation phase of PESRAC, several organisations worked together, including the TSCA to ensure that the issue of food security was recognised as a key social / health impact and was prioritised for future action with a focus beyond emergency relief. This advocacy has resulted in Recommendation 31 of the final report that states the “State Government should ensure that the Food Security Strategy currently being prepared, expands on recent trials of school lunch provision, is linked to local agricultural and hospitality businesses, and is ‘scaleable’ and place-based in design, so that any potential increases in demand for emergency food relief can be managed”. The School Lunch Pilot expansion is scheduled to start in 15 schools at the start of 2022.

TASMANIAN COMMUNITY FOOD LED RECOVERY COALITION

The TSCA is a founding member of the Tasmanian Community Food Led Recovery group. Membership consists of GeCo, Neighbourhood Houses, Eat Well Tasmania, Loaves and Fishes, Families Tasmania, LGAT, TasCOSS, 24 Carrot and the University of Tasmania.

The coalition plans to action the recommendations from the PESRAC final report regarding increased procurement of fresh local produce to enable a shift from emergency food relief to food security in the community and school settings.

FOOD SECURITY COMMUNITY REFERENCE GROUP

This is a Communities Tasmania led group and the TSCA is a representative. We presented at the Food Security Workshop on how schools transitioned through the COVID period and the consequences of the School Lunch Pilot at 3 schools in Term 4, 2020.



WELL FED TASMANIA

DELICIOUS, FRESH, LOCAL, TASSIE FOOD

The Well Fed Tasmania food van (that we own in partnership with Families Tasmania and their program Family Food Patch) has completed its third year of operation. In 2020/21 the van travelled 7,475 kms and was part of 40 events collectively in our partnership - 4 were school based, 2 at childcare centres and 4 were community based, that the TSCA were specifically linked to.

Part of our work was linked to Move Well Eat Well schools, various school celebrations, such as health and wellbeing days and to support community consultations, such as the event that launched the Tasmania's Child and Youth Wellbeing Strategy discussions.



The Well Fed Tasmania Food Truck out and about in schools and the community

7,475KM

40 EVENTS

4 schools based
6 community based
that TSCA were linked to



Scott Hutchison,
TSCA Board Member
and teacher at
Sorell School

SORELL SCHOOL FARM TO PLATE

The Tasmanian Community Fund (TCF) funded the 'School Paddock to School Plate' project at Sorell School which began in Term 2, 2021 and is overseen by Kirsty Grierson (TSCA). The pilot provides recess and lunch for grade 3 to 6. Here is a snapshot of what has happened in 2021:

- Program began term 1 , week 4 , 2021, feeding Grades 3-6 students.
- Lunch and morning tea every day - around 120 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 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 including coeliac, vegetarian, and dairy allergies.
- Food is currently sourced from the school farm, donations from local producers , PFD and Foodbank. The menu is planned according to what produce is on hand which can not always be predicted as providers like Foodbank have variable meat/protein options available. For example, one week they might have whole chickens, next week it may be pre-marinated chicken breast.
- In Term 2 the program was expanded to include Grade 3 classes taking the total up to 170 students.
- Program requires two adults and student helpers to deliver 170 meals. One must be an accredited teacher to supervise the students.
- Currently several teachers assistants are becoming experienced in the program so they are able to help out. This also helps support the program if Scott is not available.

ACCREDITED SCHOOLS



Albuera St Primary School
Gagebrook Primary School
Austins Ferry Primary School



Bagdad Primary School
Bayview Secondary School
Brighton Primary School
Bellerive Primary School
Blackmans Bay Primary School
Cambridge Primary School
Campania District School
Clarendon Vale Primary School
East Launceston 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
Holy Rosary Catholic School
Hutchins Junior School
Huonville High 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
Stella Maris Primary School
St Brigids Catholic School
St Mary's College Junior
St Michael's Collegiate School
(Junior/Middle/Senior Campuses)
St Peter Chanel Primary School
St Virgil's College Senior School
Strahan Primary School
Triabunna District School
The Friends' School
Waimea Primary School
Warrane Primary School
Waverley Primary School
Woodbridge School
Yolla District School

Burnie Primary School
Collinsvale Primary School
East Derwent Primary School
East Ulverstone Primary School
Fahan School
Howrah Primary 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
Sheffield School
St Johns Catholic Primary School
St Josephs Catholic School Queenstown
Scottsdale Primary School
Stanley Primary School
Swansea Primary School
Taroon High School
Westbury Primary School
West Launceston Primary School
Windermere Primary School
Winnaleah District High School
Wynyard High School

Andrew Creek Primary School
Beaconsfield Primary School
Campbell Town District High School
Clarence High School
Deloraine High School
Deloraine Primary School
Hobart College
Invermay Primary School
Montrose Bay High School
The Hutchins Senior School
Oatlands District High School
Port Dalrymple School
Riverside Primary School
Smithton High School