

SCHOOL FOOD MATTERS NEWSLETTER



Term 2 2024 - Issue 89

PLEASE CIRCULATE TO:

School Food Service Managers & Volunteers,
School Staff, MWEW Coordinators,
Kitchen/Garden Coordinators, Principals,
SEO's, School Council/School Association

FROM THE EXECUTIVE OFFICER - KIRSTY GRIERSON



Welcome to Term 2

We have had a very busy start to the year with the SmartFood Program and the School Lunch Program. Thanks to all the schools that have renewed their School Food Matters membership. It was great to see such a positive response, and we are excited to be working even harder across Tasmania to support the delivery of tasty, nutritious food and drink choices in school communities.

Please keep an eye out for a survey on workshops that we will be sending your way shortly. We would really like to know from you what topics and activities you are interested in for our workshop planning in the future.

If you don't know already, this year, School Food Matters is turning 30! As we celebrate 30 years of supporting communities to thrive, we are highlighting all the wonderful food service staff across the state who work tirelessly each week to provide students with delicious and nutritious food. Have a look at the School Food Matters Facebook page to see who we have featured as the latest school food service champion. Do you know someone at your school that deserves to be featured? Let us know!



"Did you know that Pumpkin is a great source of vitamin A, which is great for your eye and skin health, and supports your immune system "

PUMPKINS ARE ALSO ACTUALLY A FRUIT!



Comments?

If you would like to comment on a School Food Matters issue, please let us know. It helps us improve our support to you if we hear about the successes and the gripes!

CONTACT US



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WYNYARD HIGH SCHOOL REACHES GOLD!

Wynyard High School, in north west Tasmania, became involved in the SmartFood accreditation program a few years ago with our previous north west Project Officer, Tina Ingram. When it came time to renew the accreditation, Canteen Manager Sue was determined to aim higher and set her sights on Gold.

In recognition of Sue's hard work, we would like to gift a \$200 voucher to All White Specialty Kitchen & Homewares. We hope Sue can find some useful kitchen items for her canteen. Well done Sue!!!



SUE SEES A GOLDEN OPPORTUNITY

Sue has been a loyal employee of Wynyard High School for most of her career, and her passion for cooking and feeding children well is obvious.

The challenge of working towards Gold accreditation has given Sue a renewed enthusiasm for her role in school food service. She has enjoyed working out how to fit her menu offerings within the SmartFood framework, whilst keeping meals on the menu that students will find tasty and want to buy. Sue is known by the students for her delicious 'home style' cooking, often using ingredients grown by some of the students.



Above: Sue Costello, Canteen Manager at Wynyard High School
Below: Student activities relating to school food service at Wynyard High School

"I grew the zucchini seedlings and passed onto the Ag class to plant, and nurture for the canteen. The canteen uses well over 100kg of zucchini a year in foods which include shepherds pie, bolognaise, chilli con carne, butter chicken, impossible pie, zucchini slice/muffins, fritters, banana and zucchini bread, zucchini pickles." said Sue on how she incorporates school-grown produce into canteen meals. There are some 'reheat and eat' products on the menu but they are limited so as to still meet Gold criteria.

Sue knows things have changed in her work environment. In her early days it was expected that she spent her break times in the cleaners store room! These days she is well supported by the School Business Manager, as well as the rest of the staff. The canteen is seen as a valued and crucial service in the school.

Wynyard High School has demonstrated that a high schools food offerings can be a part of a tasty menu that is well supported by the students, be profitable, and align with the criteria of SmartFood.





From Project to Program in 2025

By Julie Dunbabin, School Lunch Project Manager

The School Lunch Program will be expanding in 2025 with an additional 15 schools joining the current 30 schools, and another 15 schools joining in 2026. A big thank you to all political parties during the recent election, for seeing the value of children eating Tasmanian food for a sit-down lunch. We are really looking forward to working with the Government and Loaves and Fishes Tasmania (our partner) to expand the program.

An **Expression of Interest** process will begin in Term 3 to recruit the next 15 schools. Look out for the invitation from DECYP and SFM to attend an information session and also the form to apply for the School Lunch Program in 2025.

Left to Right: Beef chow mein being cooked and served at East Devonport Primary School



AGFEST



Above: Julie Dunbabin with Harry from Yolla DHS at Agfest 2024

Agfest 2024 provided a wonderful opportunity for School Food Matters to share the School Lunch Program story. Julie attended the event as part of a collective with a focus on food systems. Together with Eat Well Tasmania, Loaves and Fishes Tasmania, Sprout Tasmania, Tasmanian Produce Collective, Regenerative Agriculture Network Tasmania and Leah Galvin Consulting- food procurement, we were able to showcase how we work in partnership in the food space.

There was great opportunity to speak with key stakeholders such as producers and politicians. However, the highlight was meeting Harry from Yolla District High School who was attending Agfest as part of his school farm program, showcasing their animal husbandry skills. Harry spoke of his love for the School Lunch Program and how he enjoyed every meal, and sharing lunch time with his friends. Thank you Harry for seeking me out and giving your wonderful feedback. The baked potato idea is on the cards!



CONGRATULATIONS TO SORELL SCHOOL



Food Ladder held its inaugural summit in Sydney recently and was attended by schools from all over the country.

Sorell School from southern Tasmania received the award for **Outstanding Integration** across the school for maximum student impact. This related to the schools green house used for the Paddock to Plate and School Lunch Program to assist in producing 85,000 healthy lunches over three years. Sorell School supports providing food security and healthy life long eating habits for students.

Well done to Scott Hutchison who manages the Paddock to Plate program and the team from Sorell School for receiving this award.



Above: Award for Sorell School for Outstanding Integration across the school for maximum student impact.



Above Right: Scott serving lunch to students and staff at Sorell School



CHECK OUT OUR NEW WEBSITE



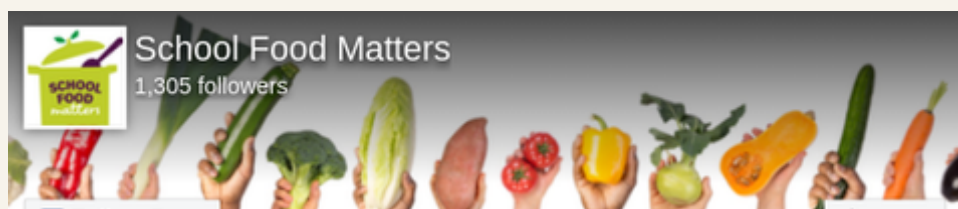
We've had a make over! Visit us at www.schoolfoodmatters.org.au and see what's new on our website.

You will find recipes, information on SmartFood and the School Lunch Program, resources and more. We are always open to feedback so please let us know if we can do better, make things easier, or include more information. Also, keep an eye out for our up coming on-line learning system Skill IT. Coming soon!

Keeping up with School Food Matters



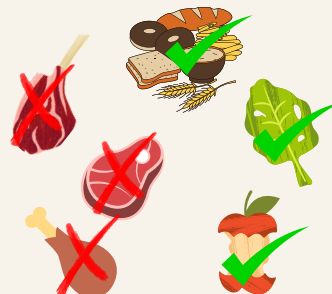
Don't want to wait for the next newsletter to hear what we are up to? Check out our facebook page for regular updates and information.





Don't Feed the Pigs Meat!

Due to biosecurity risks it's an offence to feed pigs food scraps that contain meat, or those which have come into contact with meat. These laws exist to help prevent the spread of serious diseases which can be devastating for the agriculture industry.



New Food Safety Standards - REMINDER!

Don't forget to complete the new Food Safety Supervisor training

As you will be aware there is a new Food Standards Code requirement for food businesses to appoint at least one Food Safety Supervisor. The person appointed as the FSS must complete a relevant training course every 5 years.

Many Registered Training Organisations (RTO's) are offering a food safety supervisor course. Our advice is to look for a course that suits your situation, not be guided only on price. Ask the following questions to help make a decision:

- How many hours do I need to allow to complete this course? Note that hours vary between RTO's.
- Is the course flexible enough to fit around my work roster and/or my commitments outside of work?
- Does the RTO's website give clear information? If it doesn't, their course might also be confusing.
- Is the course completely on-line, or does it have a face-to-face component? What style of learning suits me best?
- What assessment method is used – do I need to submit a video, or do they ask for information from a referee? Which would I prefer?

As always, we love to get feedback from our school food community so let us know your recommendations. Send us an email or have a chat to your Project Officer.



FEATURE RECIPE

Sweet and versatile, pears are perfect!

Pear and Apple Crumble

Serves 10

INGREDIENTS

500 grams pears, washed and sliced
500 grams apples, washed and sliced
1/2 cup water
165 grams wholemeal flour
1/4 teaspoon bi carbonate of soda
20 grams margarine

1/4 cup brown sugar
1/2 teaspoon ground ginger
1/4 cup oats (optional)
400 ml reduced fat custard

METHOD

1. Preheat the oven to 180° Celsius.
2. Put prepared pears and apples into a 30cm x 23cm baking dish and pour the water over them.
3. Place the flour and bi carbonate of soda into a large bowl then add the margarine. Rub the margarine in until the mixutre looks like breadcrumbs.
4. Add the sugar, ginger and oats (if using) and mix the ingredients together until well combined.
5. Sprinkle the crumble mixture over the top of the fruit.
6. Place in the oven and cook for approximately 40 minutes or until the crumble is golden and the fruit is bubbling around the edges.
7. To serve, spoon the pear and apple crumble into individual bowls and top each with two tablespoons of custard.

This is an **AMBER** Recipe



check out our website for many more great recipe ideas

WWW.SCHOOLFOODMATTERS.ORG.AU



CURRENTLY ACCREDITED



Albuera St Primary School
Bellerive Primary School
Clarendon Vale Primary School
East Launceston Primary School
Kingston Primary School
Margate Primary School
Mole Creek Primary School
Richmond Primary School
Rokeby Primary School (new)
Stella Maris Catholic Primary School
St Mary's College Jr
Triabunna District School
Warrane Primary School
Waverly Primary School



Blackmans Bay Primary School
Cambridge Primary School
Exeter Primary School
Gagebrook Primary School
Hillcrest Primary School
Howrah Primary School
Huronville Primary School
Lindisfarne Primary School
Lindisfarne North Primary School
Mowbray Heights Primary School
New Norfolk Primary School
Perth Primary School
Princes St Primary School
Risdon Vale Primary School
Rosebery District High School
Sacred Heart Geeveston
Snug Primary School
St Johns Catholic Primary School
St Peter Chanel
Waimea Primary School
Wynyard High School



Andrews Creek Primary School
Beaconsfield Primary School
Boat Harbour Primary School
Brighton Primary School
Collinsvale Primary School
East Devonport Primary School
East Ulverstone Primary School
Fairview Primary School
Goulburn St Primary School
Herdmans Cove Primary School
Hobart High School - Ogilvie
Hobart High School - New Town
Holy Rosary Catholic School
Huronville High School
Jordan River Learning Federation
Senior School
Lauderdale Primary School
Lenah Valley Primary School
Montagu Bay Primary School
Moonah Primary School
Montello Primary School
Mount Stuart Primary School
Our Lady of Lourdes Catholic PS
Ridgley Primary School
Sacred Heart New Town
Somerset Primary School
St Josephs Catholic School
Queenstown
Swansea Primary School
West Launceston Primary School
Westbury Primary School
Windermere Primary School
Winnaleah District School

Farewell

schools not continuing

Glenorchy Primary School
Sheffield School
St Brigids School (Wynyard)

We will miss you



Bayview Secondary College
Bridport Primary School
Campbell Town District High School
Clarence High School
Deloraine High School
Deloraine Primary School
East Derwent Primary School
Hobart College
Invermay Primary School
Montrose Bay High School
Port Dalrymple School
Prospect High School
Riverside High School
Rose Bay High School
Scottsdale Primary School

Overdue for Reaccreditation

Austins Ferry Primary School
Bagdad Primary School
Campania District School
Fahan School
King Island District High School
Kingston High School
Oatlands District High School
Romaine Park Primary School
Rosetta Primary School
Scotch Oakburn College (Junior)
Smithton High School
Springfield Gardens Primary School
Taroona High School
The Friends' School
The Hutchins Junior School
Woodbridge School
Yolla District School

STAFF

Executive Officer - Kirsty Grierson
School Lunch Project—Manager - Julie Dunbabin
Project Support Officer - P Jackson
P.O. South - Jen Lea, P Jackson, Sophie Damen, and Nietta Lynch
P.O. North - Sam Rathmell
P.O. North West - Alison Holmstrom
Administrator - Alicia Hansen

Department of Health

Public Health Services Team - Dietitians

Claire Galloway and Kate DePaoli

Department of Education for Children and Young People

Curriculum Services and Policy Services

This initiative is funded by the Tasmanian Government by the Crown through the Department of Health and the Department of Education, Children and Young People

We are also funded for the School Lunch Project by the Tasmanian Government by the Crown through the Department of Premier and Cabinet (Communities) Tasmania