

# SCHOOL FOOD MATTERS NEWSLETTER



Term 1 2025 - Issue 92

## 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 the 2025 school year!

It is hard to believe we are already through first term. We have a huge and exciting year ahead with some great workshop and professional learning opportunities.

During this early part of the year we encourage all schools to contact us to become a part of our SmartFood Program. It is a straight forward process and provides assurance to your school community that the food and drinks on offer to your students are appropriate, nutritious, tasty, and prepared in a safe way. We have Project Officers that will come to your school and support you through this process and offer resources and recipe ideas when needed.

The School Lunch Program continues in schools state-wide with an additional 15 schools joining the program in 2025, bringing us up to 45 schools. As many of you know, Julie Dunbabin retired earlier this year after her incredible contributions to our organisation over many years. We had a wonderful celebration of all Julie's work with School Food Matters over the years and especially her focus and passion around the School Lunch Program. We also had Alicia Hansen retire from her role as Administrator after working with the organisation for a number of years. We wish Alicia and Julie all the best this year and look forward to hearing all about their future adventures.



AN INTERESTING FACT ABOUT POTATOES IS THAT THEY WERE THE FIRST VEGETABLE GROWN IN SPACE! IN 1995, NASA AND THE UNIVERSITY OF WISCONSIN COLLABORATED TO GROW POTATOES ABOARD THE SPACE SHUTTLE COLUMBIA TO STUDY HOW THEY COULD BE USED AS A SUSTAINABLE FOOD SOURCE FOR LONG-TERM SPACE MISSIONS.



### 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



03 6223 8023



info@schoolfoodmatters.org.au



schoolfoodmatters.org.au

## FROM THE EXECUTIVE OFFICER - KIRSTY GRIERSON



We would like to welcome our new Program Manager for the SLP, Kate Carlin, who has hit the ground running and is doing a wonderful job in her role. Other new staff working on the SLP as Program Coordinators are – Sophie Adderton and Rachael Smith. We also have several staff joining as Kitchen Supervisors (SLP employed) based in the schools – Angela Steynes, David Adams, Sarah Randall, Janae Cave, Kate Long and Emma Preston plus Melinda Drummond who is our Kitchen Specialist. It is very exciting to have such amazing team supporting schools through their School Lunch Program Journey.

Other new staff we would like to introduce you to include Penny Holmes who is our Administrator and Finance Officer plus Peter Cooksley who is Program Manager for the Foodies Project and Danae Giardina as community dietitian.

We really look forward to working closely with you to support all School Food Service Managers, school staff and volunteers involved with your school food service. Here is to a productive and enjoyable 2025.



## SCHOOL FOOD MATTERS TEAM



**Kate Carlin**  
SLP Manager



**Sam Rathmell**  
Program Coordinator



**Sophie Adderton**  
Program Coordinator



**Alison Holmstrom**  
Program Coordinator



**Nietta Lynch**  
Program Coordinator



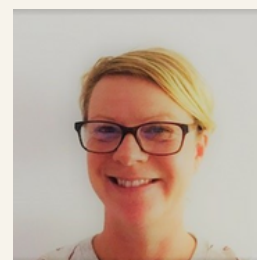
**Penny Holmes**  
Finance/Admin Officer



**Jen Lea**  
Program Coordinator



**Sophie Damen**  
Program Coordinator



**Rachael Smith**  
Program Coordinator



**Peter Cooksley**  
Foodies - Program Manager



**P Jackson**  
Program Coordinator  
Operational Support Officer



**David Adams**  
Kitchen Supervisor

## SCHOOL FOOD MATTERS STAFF



**Kirsty Grierson**  
Executive Officer



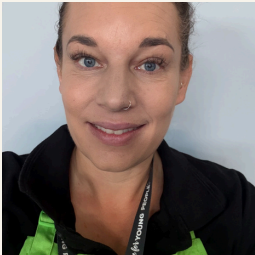
**Danae Giardina**  
Community Dietitian



**Melinda Drummond**  
Kitchen Specialist



**Emma Preston**  
Kitchen Supervisor



**Sarah Randall**  
Kitchen Supervisor



**Angela Steyns**  
Kitchen Supervisor



**Janae Cave**  
Kitchen Supervisor



**Kate Long**  
Kitchen Supervisor

## FAREWELL TO JULIE DUNBABIN

This term Julie Dunbabin retired from School Food Matters after many years working in the organisation as both Executive Officer and then the School Lunch Program Manager.

Over the years Julie had great impact with her work at School Food Matters - through SmartFood the canteen accreditation program, the Well Fed Tasmania Food Van and the School Lunch Program. What started as an idea to help nourish young bodies and minds has blossomed into a movement that is having a positive impact on children, and families across Tasmania.

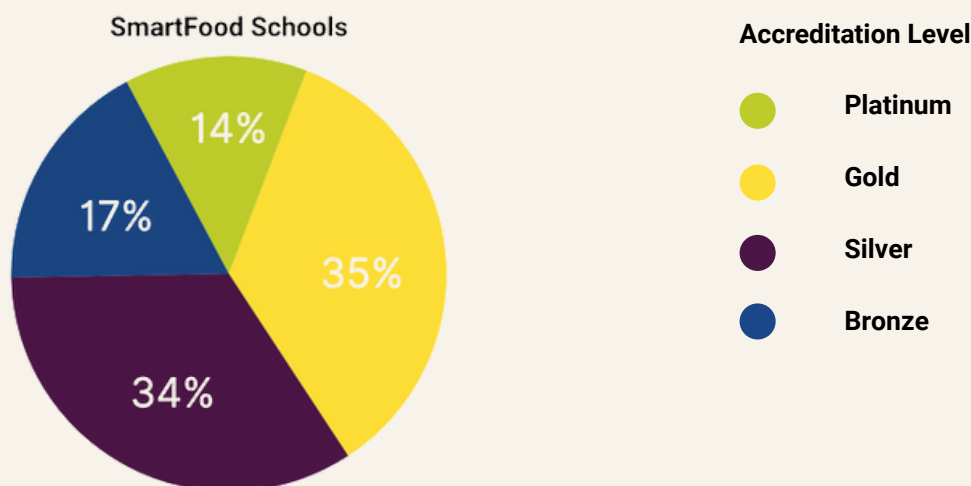
Her passion for ensuring that every child has access to nutritious lunch while at school has inspired us all. In February this year we celebrated Julie's contribution and many thanks to all those that attended this wonderful evening. Julie was presented with some personal gifts and also the announcement of the Julie Dunbabin Food Culture Evolution Award, an annual award given to schools that foster a culture of offering nutritious food choices.

We wish Julie the best for the future and know that she will still be advocating and forever an ambassador to School Lunch Programs and food in schools.



## SMARTFOOD

The SmartFood Program continues to be valuable and well received within Tasmanian schools. We want every child to have access to nutritious and delicious food while at school, which is essential to their overall health, wellbeing, and learning. The Program supports schools in providing a best practice model for food service management around policy, menu, food safety and a whole school approach to eating well. Currently there are four levels of accreditation for schools through the SmartFood Program; Platinum, Gold, Silver and Bronze with 103 schools accredited in total.



In February School Food Matters took part in a National Round table discussion [organised through Federation of School Canteens (FOCIS)] about food services in schools, bringing together over 90 stakeholders across the sector. Attendees included canteen operators, health and education professionals, local government representatives, parent organisations, academics, non-government organisations, and the food industry – all united by a shared commitment to supporting nutritious, accessible, and sustainable food in schools.

During this discussion there were key challenges identified which included:

- Staffing and volunteer shortages.
- Financial instability with rising food costs.
- Outdated infrastructure and inadequate equipment.
- Complex regulations and compliance requirements.

Building on this discussion and insights FOCIS will continue to develop a series of National Recommendations to support and sustain food service delivery in schools.



## ***Kate Carlin, School Lunch Program Manager***



Hello! My name is Kate. I am excited to take on the role of the School Lunch Program Manager following Julie's retirement. I am based in the Hobart office but help coordinate staff and schools from around the state. My background is education. I have been a teacher for over 30 years, teaching Home Economics (along with many other subjects as required in schools over the years!).

I have worked as a Personal Trainer, run my own wholefoods business, worked in Health Promotion as well as helping to run our small family vineyard. I was a School Lunch Project Coordinator in 2023. In that role I supported nine schools in the south to run the Lunch Program. In 2024 I returned to teaching, only to realise how invested I had become in contributing to the success of the School Lunch Program. I am excited to be back as manager in 2025 and I look forward to meeting all those involved in our SLP schools over the coming year.

We currently have 45 schools on board and will be adding a further 15 for the 2026 school year. What a wonderful journey the program has been on so far and I am looking forward to helping achieve Julie's vision of the SLP being in every Tasmanian school by 2029.

## **A taste of Term 2 menu**



**Beef Chow Mein**



**Mac and Cheese**



**Lasagne**



**Moroccan Lamb**

## **New Schools for 2025**

*Bagdad Primary School*  
*Campania District School*  
*Dover District School*  
*Goodwood Primary School*  
*Hillcrest Primary School*  
*Kingston Primary School*  
*Moonah Primary School*  
*Port Dalrymple School*  
*Ravenswood Heights Primary School*  
*Risdon Vale Primary School*  
*Romaine Park Primary School*  
*Springfield Gardens Primary School*  
*Tasman District School*  
*West Ulverstone Primary School*  
*Zeehan Primary School*



## ***Introducing Melinda Drummond - SLP Kitchen Specialist***



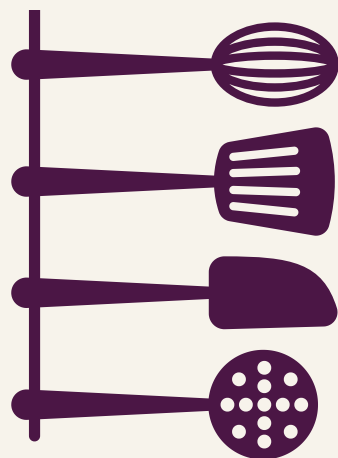
Melinda joined the team in February this year and has been busy getting out and about meeting staff and visiting our schools.

Melinda comes from a hospitality background, previously owning her own restaurant. She has worked in many commercial kitchens, catering establishments and is a fully qualified chef.

“My role is to support our Kitchen Supervisors in our participating schools. My main focus is providing guidance and help to resolve any kitchen related issues, along with increasing staff understanding of safe food handling and the importance of maintaining safe food temperatures. I look forward to working with our School Kitchen Supervisors to increase their knowledge and awareness of how to run a safe and efficient kitchen.

I have been enjoying getting to know our staff, team members and volunteers so far. Schools visited to date include Gagebrook, Moonah, Goodwood, Bagdad, Kingston, Rokeby, Dodges Ferry, Dover and Tasman. Speaking and meeting people with the same passion and understanding of the School Food Matters Program is very exciting and refreshing. I am looking forward to visiting many more schools.

Being able to assist in the safety of our food being served in our schools is something I'm very passionate about.”



### ***Handy tips for the term.***

- Rice cookers can double as a great vessel to cook pasta when under the pump! Using the ratio of ½ cup of uncooked pasta to 2 cups of water in the rice cooker, turned on to cook for approximately 12 minutes- will cook your pasta perfectly!
- Draining your pasta well before adding to your lentil Bolognese will ensure a thicker consistency in the sauce. This will prevent water separation pooling on the plate. Making it much easier to eat and more appealing to the eye.

## WORKSHOPS

*By Jen Lea- Program Coordinator South*



It was a fabulous start to the School Lunch Program (SLP) this year, with Kitchen Supervisors from both new and existing schools coming together for our information sessions in Devonport and Hobart. The enthusiasm from participants at these sessions was inspiring, with staff keen to learn more about the School Lunch Program and how to make it a resounding success in their schools. Many resources and experiences were shared, and long serving SLP staff such as Kathy from Rokeby Primary and Katrina from East Devonport Primary talked about their involvement and provided some useful tips.



We launched our new SLP handbook, which provides an easy reference for the SLP operations, and details important processes and procedures. The session covered useful topics such as the menu, recipes, allergies, deliveries, food safety and training requirements. We taste-tested one of the delicious School Lunch Program recipes, lasagne and salad.

It was a good opportunity to introduce some of our new team members to the school staff in the South; Kate, the new Program Manager; Melinda, who is in the newly created Kitchen Specialist role; and School Lunch Program Coordinators, Sophie A. and Sophie D. We also have a new Program coordinator in the North-West, Rachael.

The sessions also provided a great networking opportunity for Kitchen Supervisors, allowing them to make valuable new contacts amongst those who share similar roles, and therefore encouraging the exchange of ideas, queries and experiences.

A most beneficial and enjoyable day was had by all, and the excitement for the year ahead was most evident in both the School Food Matters team and school staff alike.



**Above:**

*Photos taken from the workshops.*



## MOLE CREEK PRIMRY SCHOOL

*By Rachael Smith - Program Coordinator North West*



*Right: Jenny at Mole Creek Primary in action with some much appreciated parent help.*

### Parent Helper Roster System at Mole Creek PS

At Mole Creek PS Jenny the Kitchen Supervisor facilitates an efficient and welcoming school kitchen, cooking meals from scratch one day per week for 75 students, their teachers and support staff. The kitchen is buzzing with chatter and laughter while students call out as they walk past 'the food smells so good, we can't wait for lunch!'.

Serving time is an exciting time for the students (and the parent helpers). Jenny organises a term roster well in advance, recruiting enthusiastic parent helpers to serve the hot lunches and assist with clean up each week. The parent helpers chat and laugh with the children about the fishing competition on the weekend or who won prizes at the local country show day.

Jenny has created a space that showcases how a local community can come together to support the children and school to provide hot, delicious and nutritious lunchtime meals in a fun and inclusive way! Recruiting parent helpers could be a way for your school to involve the wider community, taking on some of the load while growing a sense of connection and fun!

## FOODIES

*By Peter Cooksley - Foodies Project Manager*



***Introducing Peter Cooksley Project Manager of Foodies.***

We are so happy to have Peter join the SFM team. Peter brings a wealth of experience to this role cooking professionally since he was 17 years old. Peter has travelled overseas and interstate to develop and lead teams to effectively deliver services and build networks in the Australian hospitality scene.

He has managed large kitchens, serving up to 500 guests a day and maintained positive cultures, through continuous staff development leading to high staff retention. Peter has worked in some of Hobart's best venues and developed a passion for exploring food systems and fostering a deep connection with Tasmanian growers and producers.



### **Foodies is Coming to Tasmanian Schools!**

We're excited to introduce Foodies, a hands-on program designed to inspire and engage Tasmanian students by exposing them to the broad skill sets and wonderful people and opportunities available within our local food systems.

Over three immersive days, students will:

- Meet mentors- from the hospitality and agriculture industries
- Develop Life Cooking Skills - alongside a trained chef in hands-on workshops
- Visit Tasmanian farms and hospitality venues - to see where food comes from
- Map out future pathways – with local Job Hubs and training organizations
- Serve up a dish - from the Foodies Food Truck

Foodies is about connection, learning, and opportunity—helping students discover the incredible careers and people that make up our local food system.

The program will begin rolling out to schools in Term 3, bringing real-world experiences and practical skills into the hands of young Tasmanians.

## VISIT TO LOAVES AND FISHES TASMANIA

*By Sophie Damen - Project Coordinator South*

Last month, the School Food Matters team visited the Loaves and Fishes Tasmania kitchen in Devonport. It was an incredible opportunity to see firsthand how the dedicated team at Loaves and Fishes Tasmania prepares food for the School Lunch Program.

We had the chance to watch as the chefs prepared and packaged SLP meals. We were truly amazed by the sheer scale of production, especially when you consider that they prepare so many meals a week for Tasmanian school children.

What a fantastic organisation to be partnering with. We even had a chance to have a lovely team dinner in Devonport. Thank you to all involved.



**Photos: Taken from inside the LFT warehouse in Devonport where the food for the SLP is stored and sorted for delivery to each school.**

**Right : School Food Matters and LFT team outside the LFT kitchen where the SLP lunches are prepared.**





## Calling all School Kitchen and Canteen Supervisors

Come and join us for our Term 2 workshop

Where: **Havenview Primary School - 15 Marriot Street, Havenview**

When: **Wednesday the 30<sup>th</sup> of April 10am - 2pm**



Cooking demonstrations



Temperature checking and recording



Receiving goods process



Allergies in Schools - Your Responsibilities  
Guest speaker Ingrid Roche  
from the National Allergy Council  
(WA)

**RSVP: BY 9<sup>TH</sup> APRIL**  
via link below

**[RSVPNORTHNWORKSHOP](#)**

## Move Well Eat Well Primary School Teaching and Learning Resources

Move Well Eat Well Primary School Teaching and Learning Resources

Are you looking for fun new ways to support your students to eat well?

Trial our new food and eating curriculum-aligned teaching and learning resources in Term 2.

Sign up now to trial these resources with your students.

You will get everything you need to run lessons with minimal prep time:

- Engaging PowerPoint presentations for students
- Lesson plans with activities and assessments.

To express your interest in this opportunity, click on [Find out more.](#)

Be quick! The first 20 schools to sign up will receive a book to help you to run food and eating learning activities.



## FEATURE RECIPE

Colourful, nutritious, and delicious!

**Moroccan Lamb**

**Serves 10**

### INGREDIENTS

1 kg lamb, diced  
1 clove garlic, peeled and crushed  
40 ml olive oil  
25g (2 tablespoons) moroccan spice  
300 grams onion, diced  
200 grams zucchini, diced  
200 grams carrot, diced  
35 grams reduced salt Chicken style stock powder  
800 grams crushed tomatoes  
800 ml water  
200 grams dried apricots, diced  
400 grams of rice uncooked  
400 grams  
Salt To taste

This is an **GREEN** Recipe



### METHOD

1. Place the large saucepan or stock pot over medium heat and add olive oil.
2. Add the diced onion and cook until soft and caramelised.
3. Add the lamb and cook until brown.
4. Add the garlic, zucchini, carrot, Moroccan spice and fry for 3 mins.
5. Add chicken style stock powder, crushed tomatoes, water and apricots, reduce heat slightly and cook at a gentle simmer for approx. 1 hour, or until lamb is tender.
6. Rinse the rice in a colander, then cook according to packet instructions and drain, or use your rice cooker to cook the rice.
7. Once lamb is tender and the sauce is reduced, stir through the cooked rice.
8. Garnish with fresh herbs from the garden, if available.

### **Notes**

\*Use what is in season and available to you, for example peas, corn, zucchini or capsicum

check out our website for many more great recipe ideas

[WWW.SCHOOLFOODMATTERS.ORG.AU](http://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  
The Friends' School  
Gagebrook Primary School  
Hillcrest Primary School  
Howrah Primary School  
Huonville Primary School  
King Island District High School  
Mowbray Heights Primary School  
New Norfolk Primary School  
Perth Primary School  
Princes St Primary School  
Risdon Vale Primary School  
Rosebery District High School  
Rosetta Primary 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  
Brighton Primary School  
Campania District 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  
Huonville High School  
Jordan River Learning Federation  
Senior School  
Kingston High 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  
Springfield Gardens Primary School  
St Josephs Catholic School  
Queenstown  
Swansea Primary School  
West Launceston Primary School  
Westbury Primary School  
Windermere Primary School  
Winnaleah District School



Bagdad Primary School  
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  
Oatlands District 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  
Collinsvale Primary School  
Fahan School  
Lindisfarne North PS  
Lindisfrane PS  
Romaine Park Primary School  
Scotch Oakburn College (Junior)  
Smithton High School  
Taroon High School  
The Hutchins Junior School  
Woodbridge School  
Yolla District School

## SCHOOL FOOD MATTERS STAFF

**Executive Officer** - Kirsty Grierson

**School Lunch Program Manager** -  
Kate Carlin

**Project Support Officer** - P Jackson

**P.O. South** - Jen Lea, P Jackson, Sophie  
Damen, and Nietta Lynch, Sophie Adderton

**P.O. North** - Sam Rathmell

**P.O. North West** - Alison Holmstrom,  
Rachael Smith

**Finance and Administrator** - Penny  
Holmes

**Kitchen Specialist** - Melinda Drummond

**Community Dietitian** - Danae Giardina

**Foodies Project Manager** - Peter Cooksley

**Kitchen Supervisors in schools** - Janae Cave  
Emma Preston, Kate Long, Sarah Randall,  
Angela Steynes, David Adams

### 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*