

SCHOOL FOOD MATTERS NEWSLETTER



Term 3, 2025 - Issue 94

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



It's been another busy and exciting term for School Food Matters as we continue supporting Tasmanian schools to provide nourishing food and food education opportunities for students.

This term, the School Lunch Program has continued to grow, with more students enjoying freshly prepared, nutritious lunches that give students the fuel they need for learning and play. Through our SmartFood program, we've been working closely with school canteens and food service staff to build skills, support menu planning, and ensure that nutritious choices are easy choices for students. Our Foodies program has also been in action, engaging students with fun, hands-on activities that build food literacy and connection to their local agricultural and hospitality industries.

We are proud of the partnerships with schools, food service teams, and communities that make this work possible. Together, we're helping to create positive school food environments and supporting lifelong wellbeing for Tasmanian children.



FUN FACTS:
THERE ARE OVER 600 DIFFERENT SHAPES OF
PASTA WORLDWIDE AND THE WORD "PASTA"
COMES FROM THE ITALIAN WORD FOR
"PASTE" OR "DOUGH"



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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SCHOOL FOOD MATTERS TEAM



Kirsty Grierson
Executive Officer



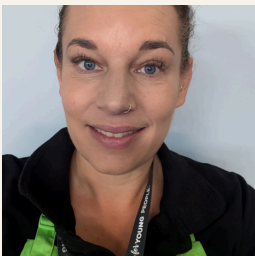
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Community Dietitian



Melinda Drummond
Kitchen Specialist



Emma Preston
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Sarah Randall
Kitchen Supervisor



Angela Steyns
Kitchen Supervisor



Janae Cave
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Kate Long
Kitchen Supervisor



Kate Carlin
SLP Manager



Sam Rathmell
Program Coordinator



Sophie Adderton
Program Coordinator



Alison Holmstrom
Program Coordinator



Nietta Lynch
Program Coordinator



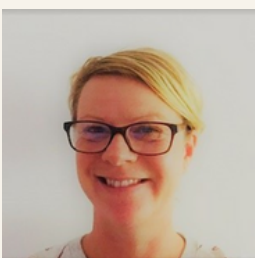
Penny Holmes
Finance/Admin Officer



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



Bouphakaisone Banmanivong
Kitchen Supervisor



Cassie Wilson
Kitchen Assistant



HUONVILLE PRIMARY SCHOOL - GAINS PLATINUM

By Jen Lea - Program Coordinator South

Huonville Primary gains PLATINUM!!

Huonville Primary has recently achieved Platinum level with our Smartfood Program, a move up from GOLD! The award recognises the school's dedicated and consistent approach to seeing their students well fed at school. A range of wonderful school food initiatives over recent years have been driven and supported by Assistant Principal Dan Van-Ommen Brown and Principal Louise Richardson. Their School Lunch Program is in its third year now and is really thriving.

Kitchen Supervisors Mel and Cian do a fabulous job of preparing delicious meals. Children enjoy sitting down to together to eat in a central hall, which adds to the sense of occasion and enjoyment. It has increasingly become an important and valued part of the school week with meal numbers set to double for next year. Well done Huonville Primary!



**Principal Louise Richardson with
SFM Program Coordinator
Jen Lea**



**Kitchen Supervisors Mel Bird and Cian
Bird**



Kate Carlin, School Lunch Program Manager



2026 Schools update

School Food Matters has received funding from the Tasmanian Government to continue to expand the Healthy School Lunch Program and will increase the number of participating schools from 45 to 60 in 2026.

We are really looking forward to supporting schools to deliver the Term 4 menu which includes some old favourites but also some new additional tasty recipes.

School Lunch Program Term 4 Menu 2025

**Honey Hoisin Chicken
with Rice + Fruit**



**Pasta with Napoli
Sauce + Garlic Bread**



Loaded Taco Potato



**Moroccan Lamb and
Rice**



**Butter Chicken with
Rice**



**Chicken Singapore
Noodles + Fruit**



Chicken Caesar Wrap



**Chicken Salad
Burger**



**Lasagne with Green
Salad**



**Pasta Bolognese
with Green Salad**



Note: Vegetarian options will be catered for all meals



Kate Carlin, School Lunch Program Manager

The 60 schools that will be part of the School Lunch Program in 2026 include:

- Austins Ferry Primary School
- Bagdad Primary School
- Beaconsfield Primary School
- Bothwell District School
- Bridport Primary School
- Brighton Primary School
- Campania District School
- Campbell Town District School
- Clarendon Vale Primary School
- Collinsvale Primary School
- Cosgrove High School
- Cressy Primary School
- Dodges Ferry Primary School
- Dover District School
- Dunalley Primary School
- East Derwent Primary School
- East Devonport Primary
- Fairview Primary School
- Flinders Island District School + Cape Barren
- Gagebrook Primary School
- Glenorchy Primary School
- Goodwood Primary School
- Havenview Primary School
- Herdsmans Cove Primary School
- Hillcrest Primary School
- Huonville Primary School
- Invermay Primary School
- JRLF Senior School
- Kempton Primary School
- King Island District School
- Kingston Primary School
- Legana Primary School
- Mole Creek Primary School
- Montello Primary School
- Moonah Primary School
- Mountain Heights School
- New Norfolk High School
- Oatlands District School
- Orford Primary School
- Port Dalrymple District School
- Ravenswood Heights Primary School
- Risdon Vale Primary School
- Rokeby Primary School
- Romaine Park Primary School
- Sassafras Primary School
- Smithton High School
- Sorell School
- Springfield Gardens Primary School
- St Mary's District School
- Swansea Primary School
- Tasman District School
- Triabunna District School
- Warrane Primary School
- Waverly Primary School
- West Ulverstone Primary School
- Westerway Primary School
- Windermere Primary School
- Winnaleah District School
- Yolla District School
- Zeehan Primary School

WORKSHOPS

By Melinda Drummond - Kitchen Specialist SLP



What's in store for Term 4 and how to be ready

Can you believe we're already powering through Term 3? As we head into the final stretch of the year, there's lots happening and plenty to get excited about.

Here's a quick update to keep you prepped and ready.

First up, get your diaries out! We've got our "End-of-Year Get-Together" locked in for Week 1 of Term 4 in two locations, this is a great chance to catch up, reflect the past year, and celebrate the huge effort you've all put in.

Join us as we come together to celebrate 2025 and reflect on all that we have achieved. This is a fantastic chance to connect, exchange insights, and hear about what's in store for the year ahead.

South

Date: Tuesday, 14th October 2025

Time: 10:00 AM - 12:00 PM

Derwent Sailing Club, 23 Marieville Esplanade,
Sandy Bay
Morning tea will be served

RSVP by Friday 30th of September

North West

Date: Thursday, 16th October 2025

Time: 10:00 AM - 12:00 PM

Start at: Loaves and Fishes 136-140 Don Rd,
Devonport (10am-11am)
Morning tea at Leaping Goat Coffee
2 Ferguson Drive,
Quoiba (11am-midday)

RSVP by Friday 30th of September by clicking [here](#) RSVP by Friday 26th of September by clicking [here](#)



PREPARATION FOR TERM 4

As we prepare for the final term, now's the perfect time to get your kitchen in shape, here are some small jobs that can be done now in preparation for the end of year.

- Defrost chest freezers
- Deep clean fridges
- Tidy up your dry store
- Fill out and forward back to your coordinator your stock take list
- Check all thermometers are working correctly and replace any batteries if required

It's also time to embrace the sunshine! With the warmer months approaching, just remember fruit and veg need a little extra TLC in the heat, so keep a close eye on storage and stock rotation. With temperature rising, it's extra important to check all deliveries and get them packed away quickly and documented correctly.

More exciting news! New menu items are on the way, so keep an eye out as they start rolling out across our schools. Our team is already busy behind the scenes planning for next year's menus, so stay tuned for fresh flavours and new additions. We love hearing your feedback, so keep it coming it helps shape what's next!

As we wrap up Term 3, take a moment to celebrate everything you've achieved so far, it's been a big year, and your hard work has made a huge impact. Let's finish strong as we head into the final term, staying organised, energised, and ready to embrace what's next.

We can't wait to see you all in Term 4.



SCHOOL LUNCH PROJECT

By Sophie Adderton - Program Coordinator South



Together at the Table - Warrane Primary School



Every fortnight, something special happens at Warrane Primary School. Their Together at the Table lunches bring families, students, and staff together for a shared meal.

This unique program, held in the school hall, gives each class the opportunity once a term to invite families to join them for lunch.

The meals, prepared through the School Lunch Program, offer a selection of delicious mains and sides, and a dessert often of fruit and yoghurt. Students take the lead in hosting, setting up tables with tablecloths, water glasses, and even custom-made placemats. The placemats are creatively made by the students and feature fun facts about their guests, such as their favourite foods. Students assist with serving, offering table service and ensuring their guests feel welcomed.

The response from families has been overwhelmingly positive. One recent Together at the Table lunch for a class saw more than 30 guests in attendance!

The program has exceeded expectations, fostering strong partnerships between home and school in a relaxed setting. It is also a brilliant opportunity for families to see and taste the nutritious meals their children enjoy as part of the School Lunch Program and helps to reduce food waste at the same time.





The final few weeks of Term 3 have been massive for Foodies! We clocked up over 1,200 kms, visiting students at Yolla, Triabunna and Nubeena.

We kicked things off in the north-west with Yolla District School. Across three action-packed days, students learnt how to cook steak, peel tomatoes, and plate eye-catching dishes with chefs from Wynyard's The Vault. We prepared pizzas using fresh produce from Young's Veggie Shed and toured the incredible facilities at Freer Farm, the tractor and forklift simulators were a big hit! On the final day, students cooked up 130 portions of meatloaf and pasta salad for the whole school, before chatting hospitality futures (and testing out VR bar training headsets) with Gena from Tasmanian Hospitality.



Next stop was Triabunna District School. Day one saw students swapping stories with local shark fisherman Leigh Castle and Dr Masayuki Tatsumi, Head of research from Sea Forest, before making tortillas, marinating ling, and sharpening their communication skills with the Troublesmiths Thrive session. Day two was a deep dive into Spring Bay Mill, exploring the venues and hothouses before helping plant zucchinis and harvesting spigarello and broccoli leaves for the kitchen. Head Chef Zac had students making fresh mafaldini pasta with braised greens and pork sausage ragout, which we shared together in the dining room. While still digesting lunch we parked the Foodies truck in front of Triabunna's Community Food Hub, where students served up ling tacos to family, friends, and local businesses—earning rave reviews all round.



FOODIES

By Peter Cooksley - Foodies Project Manager



Between our two Triabunna days, we squeezed in a flying return to Tasman District School. Students from our earlier visit jumped straight back into cooking, preparing meatball subs and pizzas with local greens to feed their entire school. The highlight was seeing the junior school students line up for seconds, cheeks covered in tomato sauce!



All photos and videos used by Foodies are captured by the students. It allows them to capture their experiences and acts as a strong icebreaker helping them ask more questions and get more form each opportunity



Foodies students get to roll up their sleeves, try out real-world opportunities, and hear the lived stories of local food mentors. These experiences are already making a real difference for young people across Tasmania and We can't wait to visit more schools, meet more students, and keep building strong, lasting futures in food together.

Follow along on Instagram @Foodies.tas

FEATURE RECIPE

Colourful, nutritious, and delicious!

Chicken Singapore Noodles

Serves 10

INGREDIENTS

- Chicken thighs, fat removed 750 grams
- Olive oil 2 Tablespoons
- 2 cloves of Garlic, peeled and crushed or finely diced
- 1 x Capsicum sliced
- 1 x Red onion sliced
- 3 large Carrots sliced
- Greens (beans, broccoli) 400 grams
- Bean sprouts 30 grams
- 4 x Spring onion
- Salt-reduced soy sauce 1/3 Cup
- Apple cider vinegar 2 Tablespoons
- Brown Sugar 1 Teaspoon
- Curry powder 1/2 - 1 Teaspoon
- Salt & pepper to taste
- Vermicelli noodles (dry) 400 grams

METHOD

1. To marinate and cook the chicken cut chicken into strips, place in a bowl, and add oil and garlic. Stir until well combined.
2. Set aside for 20 minutes or refrigerate overnight.
3. Heat a large frying pan or wok over medium heat and add enough oil to coat the bottom of the pan lightly.
4. Place the chicken in a single layer to cover the bottom of the pan. Cook for approximately 5 minutes, until golden brown.
5. Remove the chicken from the pan and place it on a tray in the oven to keep warm until ready to serve.
6. Fill a large saucepan with water and bring to the boil. Add noodles and turn off. Soak until tender or according to packet instructions.
7. When cooked, drain and rinse under cold water. Set aside to cool.
8. Wash and slice the vegetables according to the ingredient list.
9. Heat a large saucepan, add the oil, then cook the vegetables until al dente. Reduce the heat and add the sauce ingredients, cook for 5 minutes, then add the noodles and mix through.
10. To serve top the noodles with the warm chicken and bean sprouts or mix through before serving.



Tip: Replace greens with what is available to you. Wombok, cabbage, spring onion, or herbs such as coriander or mint would all work well.

check out our website for many more great recipe ideas

WWW.SCHOOLFOODMATTERS.ORG.AU

CURRENTLY ACCREDITED



Albuera St Primary School
 Andrews Creek Primary School
 Bellerive Primary School
 Clarendon Vale Primary School
 East Launceston Primary School
 Huonville Primary School
 Kingston Primary School
 Margate Primary School
 Mole Creek Primary School
 Richmond Primary School
 Rokeby Primary School
 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
 Howrah 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 (on hold)
 St Peter Chanel
 Waimea Primary School (on hold)
 Windermere Primary School
 Wynyard High School



Austins Ferry Primary School
 Beaconsfield Primary School
 Campania District School
 Deloraine High School
 East Devonport Primary School
 East Ulverstone Primary School
 Fairview Primary School
 Goulburn St Primary School
 Herdmans Cove Primary School
 Hillcrest Primary School
 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
 Our Lady of Lourdes Catholic PS
 Ridgley Primary School
 Sacred Heart New Town
 Somerset Primary School
 Springfield Gardens Primary School
 St Josephs Catholic School
 St Mary's College Senior
 Queenstown
 Swansea Primary School
 West Launceston Primary School
 Westbury Primary School
 Winnaleah District School



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

Overdue for Reaccreditation

Brighton Primary School
 oColinsvale Primary School (on hold)
 Fahan School
 Hobart High School - Ogilvie
 Hobart High school - New Town
 Huonville High School
 Lindisfarne North PS
 Lindisfarne PS (on hold)
 Montagu Bay PS (on hold)
 Mount Stuart PS
 Romaine Park Primary School
 Scotch Oakburn College (Junior)
 Smithton High School
 Taroon High School
 Woodbridge School
 Yolla District School

SCHOOL FOOD MATTERS STAFF

Executive Officer - Kirsty Grierson
School Lunch Program Manager -
 Kate Carlin
Program Support Officer - P Jackson
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 Damen, and Nietta Lynch, Sophie Adderton
P.O. North - Sam Rathmell
P.O. North West - Alison Holmstrom,
 Rachael Smith, Stephanie Lightman
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, Boupchaisone
 Banmanivong, Cassie Wilson

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

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 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 Education, Children and Young People.*