**2019 Canteen Summary**

**Background**

In 2017 we surveyed the school community about our school canteen and the overwhelming feedback was that caregivers wanted healthier choices, better quality food and a more sustainable approach in the canteen. We have made a number of changes as a response to this and will be continuing to do so as we work towards achieving our ‘Healthy School’ status under the Victorian Government’s Healthy Schools Achievement Program.

You can help us continue on this journey to make our canteen a better place for the students to eat by completing this survey.

**Changes since 2017 survey:**

**Hot food**

* **Sausage Rolls** from a local baker – now made with good quality meat vegetables and butter, not margarine, and 13 less nasties\* than the previous sausage roll
* **Spinach and Ricotta Roll** from a local baker – no nasties\*
* Small sizes of both the Sausage Roll and Spinach and Ricotta Roll for smaller appetites
* **Soup** made on site weekly for the cooler months of the year
* **Toasted sandwiches** available Mondays

\* Nasties: additives, preservatives, flavouring, colouring, emulsifiers, thickeners

**Snacks**

* Baking on site – **Chocolate Chip & Oat Cookie** and **Mini Muffins** all with no nasties\*
* Changed the **Banana Bread** provider so it contains no nasties\*
* **Hummus** made on site and served with carrots or crackers
* More **fruit options** – frozen fruit salad, mini fruit cups, seasonal fruit for purchase over the counter everyday, frozen watermelon and frozen pineapple
* **Yoghurt options** – yoghurt with no nasties\* and served with fruit purees or granola both made on site
* **Cheese** with no nasties\* alone or with crackers
* The new **Paloma Pops** – frozen fruit pops with no nasties\*

\* Nasties: additives, preservatives, flavouring, colouring, emulsifiers, thickeners

**Removing foods with limited nutritional value & juice**

* Removed juice from the menu - to align with our water only policy at school and to reduce waste (the juice boxes were not recyclable)
* Removed products from the menu that had limited nutritional value and created waste (chocolate cake, orange cake, frozen yoghurt, icy poles, processed cheese sticks)

**Sustainability**

* Paper bags for lunch orders made from **100% recycled products** and that are **compostable**
* Rubbish bags made from **100% recycled products** and that are **compostable**
* **Rubbish bins** where the students cansort their own compost, recyclables, soft plastics from canteen food
* Removed single use **tomato sauce** packets and replaced them with reusable bottles