



## Canteen Sub Committee

### MINUTES

**Term 2, 2022. Wednesday 1 June, 7-8:30pm.**

**Via Zoom**

**<https://us06web.zoom.us/j/84654132109?pwd=WnduZXdlIT25rWkFvTHhka0E2bEg5dz09>**

#### Present

Janelle Kennard (Council, Chair), Katie Whitehouse (Farrer), Danielle Davis (Evatt, President), Natalie Drummond (Aranda), Eleanor Bates (Macgregor President), Kristie Leskinen (Charles Conder, Canteen coordinator), Lauren Cornish (Macgregor canteen manager), Belinda Elliott (Weetangera), Fiona Green (Carolyn Chisholm), Katriina Mueller (Canberra High)

#### Welcome and previous minutes

The meeting was opened by the Chair at 7:05pm. She acknowledged the Ngunnawal people and thanked everyone for attending.

#### 1. Actions from last meeting

Janelle advised the meeting of NSS answers to their questions from last meeting:

Sugar-free fizzy drinks:

Soft drinks always RED, even when sugar-free, however, two amber fizzy options:

- AMBER fizzy juice: 99% juice; serve size max 250ml
- AMBER fizzy water: no added sugar or sweetener

Pies:

AMBER pies are listed in Buyer's Guide; plus three from 'Husk'

Janelle also advised that Council had raised IT/wifi connectivity issues with EDU, but had not yet received a response.

**ACTION:** Council Office to follow up.

#### 4. Single Use Plastics ban

Janelle provided information on upcoming bans, that take away containers are not considered until next year, that details of what will be banned is not yet available, suggest sticking to non-plastic containers wherever possible and letting supplies drop.

Shared website and resources.

Foil suggested as good alternative- freezer to oven to service

#### 5. Canteen Resources:

Janelle showed outcome of some previous work: stickers and posters to promote healthy foods. To ask whether these were still wanted by P&Cs.

A couple of people present were interested (Danielle, Katriina, Katie; Lauren already uses), especially if they were provided free or already printed.

**ACTION:** Janelle to see if there is Council resources for printing and making more available.

## 6. Brainstorming session: What would help your P&C canteen?

The meeting was provided with prompts in order to consider various aspects of canteen operations and the help needed.

### Menu/recipes/tastiness

The Nutritional Guidelines were described as complex and restrictive. People linked this with the canteen's lack of financial viability. Words like "Juggle" "Battle" came up when discussing menus, recipes and nutrition criteria.

**Complex:** Understanding them is difficult, takes time and effort, so it's hard for new people, which for P&Cs can be every year.

**Restrictive:** It's hard to design products that are affordable and tasty and meet the guidelines. It's difficult to find something exciting or new – many ACT Canteen menus are almost identical. They look at menus from other places, but can't make those items in ACT. Kids order foods that they know and feel comfortable with, and this varies by school community and eg SES.

**Financial viability:** Given the recent significant rises in food prices, particularly fresh food, green items cost more to make, but they can't charge too much, otherwise inequitable and/or won't sell. Green items also take extra time and labour.

**Skills needed:** Green items usually require more skills to make and serve – not as straight forward. Members report that volunteers often can't do so, which means more pressure on the canteen manager. Janelle pointed out HKA's recipe-picture-video sets, which were appreciated, but cover only a few menu suggestions.

### Nutrition Guidelines – requested solutions

- Come into line with NSW or VIC guidelines. This would increase the number of suppliers available in ACT's small marketplace.
- Some flexibility in implementing guidelines
- Full fat dairy
- Allow ham – food familiarity for students is important, it's a useful ingredient.
- 'Real food' over 'processed food' eg butter over margarine
- Allow a few red items

Some discussion about Special Food Days. Usually Red Foods. Many are reliant on these days to break even – Macgregor, Evatt, Farrer, Weetangera. Serving pizza, hot dogs etc. Can be hard to manage because of the volume of sales. Fiona suggested using flexischools; Belinda said that they split the day across the school to make more manageable eg K-2 then 3-6.

**ACTION:** Collate some ideas for special food days which are AMBER – perhaps as ParentACTion article with help from NSS. eg Jelly cups (made with fruit juice – see Fiona's recipe), Dino nuggets, Pizza, sushi. Ideas to make special food days easier such as those above.

### Food and drink Policy

Red Food days are still unclear. Principals counted bunnings or election BBQs. Council advice is that events which the P&Cs runs where students are not the target audience, do NOT come under the Food and Drink policy, so do not count as one of the school's Red food days.

NEW policy must be much clearer.

**ACTION:** Janelle to re-email Council advice on Red Food days to P&Cs; include in Communicator

### HR/Staffing considerations

School should employ the canteen staff – like the cleaners.

P&C not knowledgeable enough to provide COVID advice, run canteen  
Staffing pool for when there are absences would be great

P&CS report still being told they can't be on site due to COVID restrictions.

**ACTION:** Council to flag inconsistencies around COVID regulations to EDU

### Red tape and regulations:

Food safety inspection timing.

One person who looks after red tape across all P&C canteens eg business rego, menu check?  
Contracts.

**ACTIONS:** Belinda to forward specific jobs that a central person could do.  
Council to see how P&C QLD, Parents Vic do this.

### Infrastructure

Difficulties:

IT problems!! (as per last meeting)

Having to get meals out for 11 am lunch.

Sharing the kitchen with Afters – Time pressures. Can't cook after a certain time of day.

Needs to be modernised, Household dishwashers, oven, fridges Don't cut it!! Some need to be fixed to meet ACT Health Department satisfaction, Canteen is often the last space to be renovated.

Some used COVID money to do this.

Janelle pointed out that the Canteen deed states that Schools are to "provide all fittings, fixtures and equipment required for the operation of the canteen" and keep them in good repair.

Asks:

There are several clear asks in this area:

- A clear, workable process for assigning the canteen a logon to the school network
- Effective wifi coverage in every canteen
- Provision of a phone line to every canteen
- The requirement for the above to be provided by the school/directorate to be captured in canteen services deed
- A clear process for canteen maintenance requests to be made to Directorate, especially urgent works required to meet Health Protection Service standards
- A separate budget across the system for refurbishment and maintenance of canteens. Installation of Commercial-grade appliances is preferred
- Possible granting system for replacement and upgrades of small equipment (as previously administered by Council)
- Ask EDU that sharing of the canteen space to be given greater consideration – eg with After School Care providers
- Creating a second kitchen in schools for use as a teaching/garden kitchen and then by Afters, as these two uses don't overlap as much as canteen and Afters.

### Committee and volunteers

Takes them a long time to come up to speed

Volunteers are a thing of the past

**ACTION:** Janelle to capture feedback and requests for changes in a discussion paper to discuss at the next meeting of the Collaborative Working Group on Food in Schools, and for member consideration for further lobbying.

## 7. Q&A: Issues from canteens

Katie from Farrer: Woolworths changing their business accounts/line of credit. Line of credit no longer available. How do others manage purchases like this? Credit cards.

Options from others:

- Australia Post card
- Account with Coles (Coles business account)
- Debit card from P&C bank account (commonwealth) with low limit

## Next meeting August 24 (term 3 week 6)

Meeting closed 8:25pm

## ACTION LIST

ACTION	By whom	By When
Follow up on WIFI with EDU	Veronica	Term 3
See if there are Council resources for printing and making stickers more available.	Janelle	Next meeting
Create article on ideas for special food days which are AMBER – perhaps Janelle and NSS could craft a joint article	Janelle	Term 3
Council to re-email advice on Red Food days to P&Cs; include in Communicator	Janelle	End June
Council to flag inconsistencies around COVID regulations to EDU	Veronica	Next SET meeting
Belinda to forward specific jobs that a central person could do in shared services model for canteens	Belinda	Next meeting
Council to see how P&C QLD, Parents Vic support canteens	Janelle	Next meeting
Janelle to capture feedback and requests for changes in a discussion paper to present at next Collaborative Working Group Meeting and for member consideration at June General meeting	Janelle	Done