St. Gerard Majella School
Tuckshop Policy

PREAMBLE

The purpose of the tuckshop is:
- Provide a viable and convenient service to busy parents and hungry children, by offering a wide range of nutritional foods at reasonable prices.
- To be responsive and meet the particular needs of the school community, including socially, culturally and as a service.
- To be self-sufficient and sustainable - including replacing ageing or broken equipment and fund general upkeep.

POLICY

- Support healthy eating by providing healthy choices in accordance with Queensland Government Policy.
- Promote and offer a wide range of foods that make up the majority of a healthy diet (GREEN food) and support the HPE curriculum.
- Offer a variety of foods, taking into consideration different taste preferences and age groups including staff and students.
- Comply with Food Safety, Workplace Health and Safety, and Health and Hygiene practices, as set out under Queensland legislation.

VALUES:

Inclusion, service, honesty, compassion, community, creativity, responsibility communication and commitment.

PRINCIPLES

- The tuckshop convenor, or in the absence of the convenor, a nominated volunteer is responsible for all tuckshop operations.
- The tuckshop convenor must undertake a food safety handling course.
- The tuckshop convenor is employed by the school and under the supervision of the Principal. The remainder of labour is supplied by a combination of paid worker(s) and volunteers.
- Menu must comply with allergy requirements of the school.
- Special Days – Ability to alter the menu to celebrate 'special' days and themed days, to encourage sales and introduce children to different foods.

- Days of RED foods are limited to days when children are away from classrooms and themed days, such as sports day and Feast Day.

EVALUATION

This policy will be reviewed as part of the school's renewal cycle.

This policy was last ratified by School Board on 24 February 2016

Chair Signature