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.

Version 1.2 – November 2015 - Final
• 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