

## Canteen Subcommittee update report 9<sup>th</sup> Feb 2019

As most members will have seen we certainly have hit the ground running. In week 1 we successfully catered for the staff development day, even though the staff walked in on the day to a broken fridge and a heap of rotten food, all their pre-prep work wasted and stock, but we still got a delicious array of healthy food up for the staff thankfully. The delay in class announcements had a knock-on effect to the canteen and presented us with several challenges, but we got through them by pro-actively informing the school administration what was required to ensure the students received their orders etc.

We have launched our delicious new healthy house made menu, updated flexischools, handed out several tasting samples to staff and students; inducted new volunteers, worked way to many extra hours than expected to cover the shortfall in volunteer hours, continued to get the word out and recruit new volunteers, and of course like all new ventures we have had to “put out a few fires” so to speak.

We are indeed proudly happy to say that we are currently overwhelmed and extremely chuffed to bits with how well the new menu has been received by all corners of the school community; and having just completed our first full trading week with flexischool we are very confident that sales are up on last year, with unprecedented lines for over the counter items. Last week’s sales were a tad shy of \$1700.

We absolutely remain positive and convinced that the school, the students and community as a whole will be better served by our new canteen under this management and new operational structure.

The canteen sub-cttee would like to formally acknowledge and thank the work, direction and leadership of Shaye our new canteen manager, and for the hard work Maria and all our volunteers have put in ensuring we got off to such a fabulous start. The sub-cttee will be meeting with the canteen manager in the next week to discuss actions and feedback etc. for the rest of term 1. Vic and I have also held one sub-cttee meeting already this year and will hold another next month if any members wish to join and assist us in fulfilling the sub-cttee responsibilities, we would love to hear from them.

Over the past couple of months, the staff have conducted an equipment inventory, stock take, review of administration papers, implemented new systems and procedures as required so far and established a task list for term 1.

Shaye has successfully reviewed the menu, made changes and fully costed the new menu. The new menu contains around 90% house made items, including sausage rolls, spaghetti bolognese, pizza sauce, hamburgers, lentil patties, tuna cakes, mac n cheese, all with hidden vegetables; plus 100% chicken breast dippers made fresh by our supplier, house made bliss balls and other delicious snacks. Shaye has sourced new suppliers, many local, (which has pretty much removed the need for Woolworths shopping). These include: Rosebank, Mitchel’s fruit & veg, Southcoast Dairy, Gainsborough Bakery, Maverick Chicken, Akira Sushi, LJ Borg, Lyons and Southern Sweets.

As if all this wasn’t enough to celebrate and be excited about the canteen is also green from. Green pack are now our suppliers for our disposables, and that means no more plastic straws or cutlery, plus heaps more environmentally friendly products for us. We are so pleased to be able to immediately introduce this at the start of the new year and will continue to strive to be an innovative focused canteen from 2019 onwards.

During the canteen stock take we noticed we had redundant stock, so taking into consideration the pending menu change over and given the school was closed for summer break the sub-cttee decided the best way to manage it was to donate it to charity. We identified Homestead of Hope, a local charity based

out of Kiama for those in need. Mary Spillane the President was “overwhelmed by our generosity” and sent the P&C a wonderful letter also stating, “Your action is a perfect example of the networking that occurs in Kiama’s community and makes it such a vibrant, caring and special place to live”.

Final point, yes you guessed it, we NEED volunteers, we always need volunteers..... so please consider, if you can, volunteering in the canteen, even if it’s only a shift a month or term it all helps. And PLEASE spread the word, encourage friends and family to volunteer, it really is a great way to give back and also have fun; the canteen, we promise is a very rewarding place to volunteer your time this year!

We welcome and encourage feedback so please of course let us know if you have any questions or feedback for us. Oh, and don’t forget to pop in to say hi to Shaye if you’re on site.

Cheers  
Nic

Chair, Canteen Subcommittee

#### Recommendations for your approval:

1. Casual hours as required to ensure the canteen is operational until sufficient volunteers can be recruited.
2. Canteen Manager to be authorised to hold a load & go card with a value of \$950, so they can pay approved supplier deliveries and invoices without delay.
3. Vic, Canteen sub-cttee secretary role to be added to the P&C financial authority approval list.
4. The canteen to establish its own Facebook page.
5. Purchase of a tablet or iPad, or similar and Wi-Fi printer as the current desk top is practically antique, sooooo slow and limited in its capability, and importantly a desk top does not allow working from home or “smart” working practices within the canteen.