



# Food Smart Schools services for your tuckshop

Food Smart Schools • an naq nutrition program

For more information visit [www.foodsmartschools.org](http://www.foodsmartschools.org) or email [info@foodsmartschools.org](mailto:info@foodsmartschools.org)

## Food Smart Schools is Queensland's leading school nutrition and food safety support program



Food Smart Schools works with the whole school community to provide accurate and practical nutrition information and a range of services and advice for school tuckshops, Principals, P&C/P&F's, teachers, parents and students.

### Free subscription

Stay up-to date (Food Smart) by becoming a subscriber to Food Smart Schools. You will benefit from the resources provided for subscribers including:

- Monthly e-newsletters with great information and tips for the entire school community
- Free access to the subscriber only section on the Food Smart Schools website

Visit [www.foodsmartschools.org](http://www.foodsmartschools.org) to subscribe.



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NAQ Nutrition's Food Smart Schools program can provide a variety of quality nutrition, menu planning and food safety services for your school tuckshop/ canteen.

## MENU REVIEW AND MENU PLANNING SERVICES

### Menu review

We provide Queensland's most comprehensive tuckshop menu assessments. Your school menu is reviewed by a qualified Food Smart Schools Dietitian/Nutritionist against the Smart Choices Healthy Food and Drink Supply Strategy. Feedback is delivered through a detailed report with individualised recommendations on recipe modification and meal and snack ideas.

Menus that are consistent with the requirements of Smart Choices, can display this **Food Smart Schools Menu Review Stamp** on their menu. This stamp is a great way of recognising your school's commitment to the supply and promotion of healthy foods.



2014

Menu consistent with  
Smart Choices Strategy.  
Reviewed by  
Food Smart Schools.

### Menu review + site visit

Includes onsite visit from a qualified Food Smart Schools Dietitian/Nutritionist to meet with the tuckshop convenor and review products against the Smart Choices Healthy Food and Drink Supply Strategy. An onsite visit allows us to gain a better understanding of your tuckshop operations and your unique challenges. We work with the convenor and school to develop a reasonable and achievable action plan.

### Remote premium menu review

Our premium menu review service includes a comprehensive menu review and fortnightly follow up and menu planning advice for 2 months, to guide you more closely through the menu improvement process.



**Please contact us for pricing**



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## Premium menu review + site visit

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## Tuckshop menu makeover

The Food Smart Schools tuckshop menu makeover is the perfect option for schools looking to revitalise their tuckshop menus, improve profitability and win the support of the school community. The tuckshop menu makeover package includes:

- A visit to your school tuckshop (or skype meeting) to meet with your tuckshop convenor
- Comprehensive menu review
- Assistance with the development of a tuckshop makeover action plan
- Menu planning advice from our experienced consultants
- Assistance with developing a student and parent survey
- Assistance with recipe development
- Support with marketing strategies
- Support with product pricing
- 1 x healthy eating workshop with parents or students at your school

## Healthy profitable menus workshop f2f

This interactive 2 hour workshop for tuckshop convenors and P&C executive members is tailored to meet your schools needs and help your journey towards a successful healthy tuckshop menu.

## Understanding Smart Choices workshop f2f

This workshop covers the Smart Choices strategy food classification system, label reading, classroom rewards, school events and the role of the whole school community in supporting the guidelines.

## Allergies and intolerances workshop f2f Online

This is an interactive workshop for P&C executive members and tuckshop staff. Topics include, preventing allergen contamination, school tuckshop responsibilities and tuckshop specific strategies.

## Gold Menu Award

NAQ Nutrition's Food Smart Schools program awards the coveted Gold Menu Award, to those schools who achieve above and beyond the requirements of the Smart Choices Strategy and meet our Gold Menu Award criteria. For more information please contact our Food Smart Schools team.



***Please contact us for pricing***



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## FOOD SAFETY TRAINING SERVICES

### **Food safety supervisor course** - \$220 per person (incl GST)

This is Nationally Recognised Training. Upon completion of the course units, a 'Statement of Attainment' for units, SITXOHS002A and SITXFSA001A will be awarded. This course is available via distance education or face-to-face training.



### **Safe food handling workshop** - \$385 per group (incl GST) + travel

This interactive 1.5 hour workshop for tuckshop staff and volunteers covers all of the basics. Topics include:

- Basic food hygiene principles
- Safe food storage and temperature control
- Cooling and reheating food and avoiding food contamination

### **Food safety appraisal** - \$385 (incl GST) + travel

Are you maintaining good food safety practices? Can you provide evidence of this? Our Food Safety Appraisals include an onsite visit to observe and appraise food hygiene and handling procedures and a review of policies and protocols against current legislation. We will provide confidential advice and suggestions for improvement where this is indicated.



### **Food safety audits**

If you are a licensed food business and require a desktop audit or onsite compliance audit for your local council, one of our Queensland Department of Health approved auditors can provide an audit. Please contact us for further details.

### **\*Coming Soon\* Safe Food Handling Workshop Online**

Our online Safe Food Handling Workshop for tuckshops and canteens will launch in June 2015. For more details please contact us.

**Additional travel costs may apply for site visits at schools further than 20km from Brisbane.**



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## Specialised Programs and Activities

We can tailor nutrition, menu planning or food safety activities to meet the needs of your school tuckshop or canteen, please contact us for more information and a quote.

**Would you like more information or a formal quote  
including travel costs where applicable?**

**Contact us today.**

**Food Smart Schools**

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**Phone:** (07) 3257 4393

