



Food Smart Schools services for your tuckshop

Food Smart Schools • a Nutrition Australia Qld program

For more information visit <https://naqld.org/food-smart-schools/> or email 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 <https://naqld.org/food-smart-schools/> 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 - \$275 (incl GST)

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.

Menu Review + Site Visit - \$550 (incl GST) + travel

Includes onsite visit (1.5 hours) from a qualified Food Smart Schools Dietitian/Nutritionist to 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 assist you with product classification. Feedback is delivered through a detailed report with recommendations on meal and snack suggestions.

Remote Premium Menu Review - \$440 (incl GST)

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. Site visit is not included.





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Premium Menu Review + Site Visit - \$770 (incl GST) + travel

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. This option includes an onsite visit from a qualified Food Smart Schools Dietitian/Nutritionist to review products against the Smart Choices Healthy Food and Drink Supply Strategy.

Tuckshop Menu Makeover - \$2200 (incl GST) + travel

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 to meet with your tuckshop convenor. We will spend the full day in your school tuckshop.
- Comprehensive menu review
- Assistance with the development of a tuckshop makeover action plan
- Menu planning advice from our experienced consultants for 6 months
- Assistance with developing a student and parent survey
- Assistance with recipe development
- Support with volunteer recruitment, retention & management
- Support with marketing strategies
- Support with product pricing

Healthy Profitable Menus Workshop –

\$550 per group (incl GST) + travel

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 -

\$495 per group (incl GST) + travel

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.

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.





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FOOD SAFETY TRAINING SERVICES

Food Safety Supervisor Course - \$275 per person (incl GST)

This is Nationally Recognised Training. Upon completion of the course units, a 'Statement of Attainment' for units, SITXFSA001 and SITXFSA002 will be awarded. This course is available via distance education or face-to-face training. Training delivered through our Third Party Provider QAST. Contact us for more information.



Safe Food Handling Workshop - \$495 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 - \$550 (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.

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

Email: info@foodsmartschools.org

Phone: (07) 3257 4393

