Canteen Policy
(updated August 2010)

Rationale
Healthy eating and lifestyle choices are essential for good health and help reduce the risk of diet-related illnesses.

The John XXIII College canteen will offer and encourage healthy food choices that promote good eating habits.

The Canteen Policy will Aim to:
Offer a variety of healthy and nutritious foods approved under the ‘traffic light system’ for WA school canteens.

Support the College Curriculum in its Health Education Program by providing balanced and nutritious foods and offering promotional healthy food theme days.

Ensure Food Safe Standards are maintained.

Offer support and information to parents and students about the importance of healthy eating through healthy eating campaigns and newsletter.

Maintain a friendly environment for canteen staff and all personnel using canteen facilities.

Canteen Policy will be available to the community on the College website and reviewed regularly.

Canteen Menu Planning
John XXIII College canteen will support healthy eating using the ‘traffic light system’.

This will remind students of the need to select more frequently from the GREEN group of foods and eat in moderation the AMBER foods.

Green foods (Everyday Category). Foods and drinks included most often as the main choices on the canteen menu.

Amber foods (Select carefully category). Limit availability of these foods.

Red foods – off the menu.

The canteen will offer a variety of nutritious foods at a reasonable cost.

The canteen menu will be changed regularly and reviewed.

Linking the Canteen with the Curriculum
The canteen should support and reflect the educational goals of the College.

Offer promotional theme days with a creative menu.

Display healthy eating posters in canteen.

Food Allergies
Removal of food items with the relevant allergen as a listed ingredient from the canteen.

This does not apply to those foods labelled ‘may contain traces of nuts’.

Educate canteen staff about measures necessary to prevent cross contamination during the handling preparation and serving of food.

Canteen staff informed of students with food allergies.

Allergy Aware posters placed in Canteen area.
Food Hygiene
Canteen will comply with current Food Hygiene Regulations.

Staff to complete the Food Safe Program.

Canteen Management
Canteen manager will be required to attend the Heart Foundation School Canteen Conference and WA School Canteen Association Healthy Food Expo each year. In the event that the canteen manager cannot attend, another representative from the canteen will attend.

Canteen shall provide essential, safe equipment and ensure that it is well maintained, in good repair and used correctly.

Canteen will comply with current Occupational Health and Safety Regulations.

Copy of canteen policy will be given to canteen staff.