

## RECOMMENDED TUCKSHOP STRATEGY MARCH 2018

### PURPOSE OF TUCKSHOP

- Provide healthy lunches and snacks for our students and staff (in line with Qld Ed guidelines)
- Provide lunches by 11am
- Be a sustainable business financially, and make a profit for P&C (size of profit undetermined)

### TUCKSHOP ORDERS

Tuckshop orders have increased in 2018 (see attached graphs). Extra 30 students plus preps ordering from beginning of year.

When orders are nearing or over 200 in a day it is a difficult for the tuckshop to prepare this number of lunches due to:

- Time constraint with lunch at 11am
- Complexity of menu; range of options available
- Lack of volunteers (on some days)
- Lack of space (this cannot be easily changed, but could be part of a longer term strategy to remodel / extend the existing space)

Given that the CHSS lunch time is not going to change from 11am and we are not going to have a larger tuckshop space this year we need to work within this framework.

### RECOMMENDATIONS

- Remove menu items that are low sellers (veggie slice, salads, 2 x pasta options)
- Streamline the menu to have certain items available certain days
  - Pizzas – Wednesday and Friday
  - Pasta – Wednesday and Thursday
  - Sushi – Thursday (no change)
  - Sandwiches and Hot Food – Wednesday, Thursday and Friday (no change)
- All sandwiches on wholemeal bread – eliminated one variable to be monitored at sandwich station
- Simplify toasted sandwich options to 6
- Reduce over the counter orders (in particular on Friday). Orders MUST be received by 8:45am (Flexischools cut-off is 8:30am). This is only a job the convenor can do and takes them away from getting the volunteers started.

If not, tuckshop order numbers will need to be capped each day and the possibility of no over the counter orders accepted.



## PROPOSED TRIAL TO BEGIN WEEK 1 OF TERM 2

The plan to streamline the tuckshop is:

- Pizzas – Wednesday and Friday
- Pasta – Wednesday and Thursday
- Sushi - Thursday
- Sandwiches and Hot Food – Wednesday, Thursday and Friday

This will allow volunteers to work together and utilise the long front bench for one task. It also means on Thursday and Friday there is no sharing of trays, ovens, warmers, between pizza and pasta stations.

Menu changes are based on the order summary for year to date and removing items that we have sold less than 5 of.

- Remove white bread option – to simplify the sandwich process and make it easier for volunteers
- Keep gluten free bread
- Sandwiches (fresh) remove cheese only and tuna
- Toasted sandwiches, reduce it to 6 options (no mayo, and return to adding sauce sachet into bag). This will mean the sandwich station only has to keep track of 6 types of sandwiches when toasting, after toasting gluten free on separate / older machine
  1. Cheese
  2. Tomato and cheese
  3. Ham
  4. Ham and cheese
  5. Ham, tomato and cheese
  6. Chicken and cheese
- Remove veggie slice from menu
- Pastas – remove tuna (2%) and chicken (8%) option (charts attached)
- Gluten free pastas only Bolognese, Bolognese & cheese (new cheese sauce is not G/F) – cost perspective add G/F charge as we do for bread
- Gluten free pizza only Hawaiian and BBQ chicken options – cost perspective add G/F charge as we do for bread
- Chicken salad only for Term 2

COMMUNICATION STRATEGY – beginning immediately following P&C Meeting on 13 March.

Update menu and circulate via Newsletter, website, Facebook pages and email.

This communication will explain the justification for the changes and the process used to determine these to ensure that the whole community can still be serviced by the Tuckshop.

Email parents to advise that bag orders MUST be made before 8:45am. Any bag orders placed after this time can be made for a sandwich only. Tuckshop convenor to manage this at the tuckshop. Next step would be to promote “Flexischools only Fridays”. This will enable to convenor and volunteers to finalise order numbers with time to get cooking underway (at present order numbers are changing as late as 9:15am).



