This year in the canteen we have made no major purchases of equipment but we have made some minor purchases of colour coded chopping boards, new gastronome containers and we are currently in the process of purchasing some new baskets for lunch orders.

We are also looking into procuring a slushie machine and a hot chocolate machine, as we have found some companies that have canteen approved slushies that are fruit juice based.

The volunteer numbers have dropped off at the start of this year, with some unable to help out this year and with many of our volunteers unable to help out at the start of the year; hopefully they will be able to help again later this year. We have also gained two new volunteers so far this year which is fantastic.

We are introducing the Flexischool online ordering system for years 9, 10, 11 and 12. This is planned to commence on the 4th March.

New item will be introduced to the menu this year, we are also going to make use of the Bain Marie this year with different specials through-out the year.

We have had a display cabinet installed for the menus and specials; we have spoken to the maintenance staff about purchasing another one to go near the senior’s window. We have also had a brief discussion about running a competition for the students to design a background for these cabinets.

The staff accounts have been getting sent out monthly instead of termly this year and it has been a successful change resulting in no large amounts of money outstanding at the end of the year.

In the past year Jenny Iffland has completed her Safe Food handling certificate.

OHS – We are awaiting an updated version of the school policy and procedure.

The volunteers have been great following the guidelines set out in the hand book e.g. covered shoes, loose clothing etc.

This year we have implemented a coolroom, freezer and fridge temperature recording process, so that we now comply with the HACCP requirements.

Justine Peters
KWS Canteen Supervisor
March 2013