



## ABOUT THIS MENU

This menu has been designed to suit a K-12 school with basic preparation and cooking facilities because it has:

- Foods to appeal to a wide age range
- A mix of freshly prepared and packaged items
- An emphasis on basic, easy to prepare foods and drinks
- Portion sizes for both primary and secondary school students

## EQUIPMENT NEEDED FOR THIS MENU

- Fridge/freezer
- Electric fry pan
- Rice cooker
- Sandwich press
- Microwave
- Kettle
- Blender
- Pie warmer
- Toaster

## MENU TIPS

Customise your specials and meal deals to appeal to both primary and secondary school students. Select foods, drinks and sizes that are appropriate and appealing for each group.

Calculating the % of Everyday items on this menu:	
<b>Total</b>	43
<b>Everyday</b>	38
<b>Everyday ÷ Total x 100</b>	$(38 \div 43) \times 100$
<b>% of Everyday items</b>	88%

Click [HERE](#) to download the K-12 School Basic Prep and Cook example menu (print version)

Click [HERE](#) to download a menu template (editable PDF version)