



ABOUT THIS MENU

This menu has been designed to suit a regional or small primary school as it:

- Requires minimal equipment
- Requires limited access to distributors/suppliers
- Uses core recipes that can be used for multiple days
- Has drinks and frozen snacks that store well between service days

EQUIPMENT NEEDED FOR THIS MENU

- Combined fridge/freezer
- Electric fry pan
- Sandwich press
- Microwave
- Kettle
- Pie warmer
- Toaster

MENU TIPS

1. Ensure your menu doesn't have too many options for the number of students at your school. A smaller menu is more manageable for staff/volunteers, requires fewer distributors/suppliers and does not overwhelm students.
2. If your canteen is only open limited days per week, minimize your food waste by storing food and drinks appropriately in your fridge or freezer and writing the date on all of the food you store.
3. Make healthy items more visible. Place Everyday items at the top of each section of your menu and on the counter during service time to promote the sale of Everyday items.

Calculating the % of Everyday items on this menu (Wednesday):	
Total	26
Everyday	22
Everyday ÷ Total x 100	$(22 \div 26) \times 100$
% of Everyday items	85%



Calculating the % of Everyday items on this menu (Thursday, Friday):	
Total	25
Everyday	21
Everyday ÷ Total x 100	$(21 \div 25) \times 100$
% of Everyday items	84%

For canteens that have different menus on different days of the week, each day is counted separately and all days should have at least 3/4 Everyday food and drinks.

Click [HERE](#) to download the Regional or Small Primary School example menu (print version)
Click [HERE](#) to download a menu template (editable PDF version)