



Healthy Food and Drink Supply Strategy
for Queensland Schools

smart

CHOICES

TOOL KIT

Tuckshop Improvement Checklist template

Key elements of success	Yes	Areas that need improvement (provide details)
<p>Management issues Standard procedures are available in a written form for all paid staff and volunteers.</p> <p>Tuckshop tasks are organised in the most efficient way.</p> <p>There are enough serving areas to prevent long queues at recess and lunchtime.</p> <p>Food safety and hygiene Food safety is a key part of the tuckshop's operation.</p> <p>The tuckshop convenor has obtained appropriate training in safe food handling to meet legislative requirements.</p> <p>Foods are stored and served safely at the correct temperature.</p> <p>The tuckshop has a food safety plan.</p> <p>Tuckshop staff There are enough staff (paid or volunteer) to run the tuckshop efficiently.</p> <p>The staff have a clear understanding about their role in the tuckshop.</p> <p>The tuckshop staff are valued and viewed as part of school staff.</p> <p>Tuckshop Equipment The tuckshop has adequate equipment to prepare and serve foods and drinks in line with the strategy.</p> <p>School environment If desired, two 'occasions' per term have been identified as occasions when food and drink from the RED category is to be supplied by the school.</p> <p>Vending machines advertise and stock only foods and drinks that fall into the GREEN or AMBER categories.</p> <p>Students receive nutrition messages throughout the school that are consistent and reinforce each other (e.g. fundraising, classroom rewards).</p> <p>The tuckshop models the nutrition education messages students have been learning in the classroom.</p> <p>Fundraising All foods and drinks used in fundraising activities are from the GREEN or AMBER category unless the activity has been designated as one of the two 'occasions' per term when foods and drinks within the RED category are supplied.</p>		