

CANTEEN ACCREDITATION: BACKGROUND INFORMATION

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The *School Canteen Accreditation Program* is unique in that it promotes both best practice for canteen management and a whole school approach to healthy eating. This approach provides assurance to the wider school community that the school canteen is operating efficiently, safely and according to the school's values.

The *Canteen Accreditation Program* also responds to the nutritional needs of Tasmanian children and adolescents. It encourages canteen menus that offer 'everyday' food and drinks from the five food groups as described in the *Australian Guide to Healthy Eating* (2013) on page 15.



The *Canteen Accreditation Program* provides assurance to the wider school community that the school canteen is operating efficiently, safely and according to the school's values.

This ensures that Tasmanian students are offered food and drinks that contain a wide range of nutrients that are generally lower in saturated fat, sugar and salt and higher in fibre.

The Program is guided by the *Australian Dietary Guidelines* (2013), the *Australian Guide to Healthy Eating* (2013), the *National Healthy School Canteen (NHSC) guidelines* (2011) and the *Food Act 2003 Tasmania*.

The Program utilises a simple "traffic light" system of GREEN, AMBER and RED foods. Further details on this system can be found in Section C: Types of Foods and Drinks Available on the School Canteen Menu, starting at page 69 of the Handbook.

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Canteen Accreditation Program Requirements

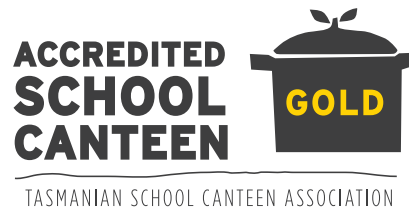
The Program covers four areas:

- Healthy Eating/Canteen Policy and Canteen Procedures
- Food Safety
- Foods and Drinks on the Canteen Menu
- Linking the Canteen With a Whole School Approach to Healthy Eating

To achieve a *School Canteen Accreditation Award* all four areas of the program must be addressed. The four sections are outlined in Table 4 on page 57.

Canteens can aim for one of three levels of accreditation as listed below.

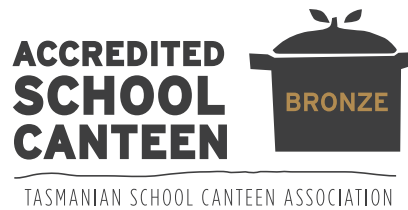
- GOLD
- SILVER
- BRONZE



GOLD indicates that your school meets the National Healthy School Canteen (NHSC) *guidelines*



SILVER indicates that your school is well on the way to meeting the NHSC *guidelines*



BRONZE indicates that your school is on the way to meeting the NHSC *guidelines*.

Table 4: *Canteen Accreditation Program Requirements*

The Canteen Accreditation Program	GOLD	SILVER	BRONZE
Section A Healthy Eating/Canteen Policy and Canteen Procedures	Create an up-to-date Healthy Eating/Canteen Policy and Canteen Procedures – both of which have been signed by the Principal and other relevant school community members. Refer to Forms 1 and 2 in the Forms and Templates Section page 95.		
Section B Food Safety	A completed Local Council’s Environmental Health Inspection form AND the TSCA’s Canteen Accreditation Food Safety form. Refer to Form 3 in the Forms and Templates Section page 95.		
Section C Types of Foods and Drinks Available on the Canteen Menu	A menu assessed as GOLD. (this is completed by dietitians)	A menu assessed as SILVER. (this is completed by dietitians)	A menu assessed as BRONZE. (this is completed by dietitians)
Section D Linking the Canteen with a Whole School Approach to Healthy Eating	Complete 3 activities that support healthy eating. One of which must link the canteen to classroom learning. The others should be classroom based and/or a whole school approach to healthy eating.	Complete 2 activities that support healthy eating. One of which must link the canteen to classroom learning. The other activity should be classroom based and/or a whole school approach to healthy eating.	Complete 1 activity that supports healthy eating that links the canteen to classroom learning.

Section A and B have the same requirements for all levels of Accreditation. Sections C will determine which level of accreditation your school achieves and therefore determine how many activities will need to be completed for Section D. For example, if your menu is assessed as SILVER, two activities are required in Section D; one of which must link the canteen to classroom learning.

The *Canteen Accreditation Program* is an annual process and all four sections need to be addressed every 12 months. This will depend on when you achieved your first accreditation with the program. The TSCA *Canteen Accreditation Program* team will assist schools with the process of reaccreditation. Achieving a GOLD, SILVER or BRONZE level alone for your menu does not mean that your school has achieved accreditation. Your canteen can only be promoted as a GOLD, SILVER or BRONZE canteen when **all** four areas of assessment have been achieved.

ACCREDITATION: BACKGROUND

How to Get Started?

1. Contact the TSCA on (03) 6223 8023 or email on admin@tascanteenassn.org.au to arrange a visit by a *Canteen Accreditation Program* team member in your area to meet with the Canteen Manager, Principal, SEO and MWEW coordinator, where possible. The four areas of the *Canteen Accreditation Program* and how it links to the whole school will be explained at this meeting.
2. Commence self-assessment by completing the *School Canteen Checklist* in the Management Section pages 47 to 50.
3. Provide a copy of your current menu to the TSCA *Canteen Accreditation Program* team and complete Form 4 which can be found in the Canteen Accreditation section - Forms and Templates starting on page 95. These can help you determine what level to aim for. This will also provide a solid starting point for discussion on the *Canteen Accreditation Program* process.
4. Have a read of Sections A, B, C and D to help you begin the accreditation process. It's not hard to do.
5. Make sure that your canteen is registered as a Food Business with your Local Council.

Checklist

Section A

- Completed Healthy Eating/Canteen Policy
- Completed Canteen Guidelines and Procedures

Section B


- Completed TSCA Food Safety Assessment Form AND
- Completed Local Council Food Safety Assessment Report

Section C

- Menu assessed by dietitian from the *Canteen Accreditation Program* team

Section D

- Completed required Healthy Eating Activities to meet (GOLD, SILVER, BRONZE)



Provide a copy of your current menu to the TSCA *Canteen Accreditation Program* team ... This will also provide a solid starting point for discussion on the whole *Canteen Accreditation Program* process.