

JUNCTION PARK State Primary School Parent's & Citizen's Association

Junction Park State School Tuckshop Convenor 2018

Junction Park State School is a medium size school that has in recent years operated a one day per week tuckshop operation for the school community. The Department of Education and P&C have funded a renovation in 2017 that is almost complete, and will re-open First Term 2018. Junction Park P&C is looking for a tuckshop convenor.

The tuckshop redevelopment has incorporated both traditional tuckshop functionality alongside a teaching kitchen.

It is the intention of the tuckshop renovation working group that the tuckshop renovation allow for greater use of the tuckshop asset by all groups within the school community. These groups and activities may include:

- Tuckshop provision to students and teachers
- Increased teaching kitchen activities through the Stephanie Alexander Kitchen and Garden Program
- Life skills programs
- Outside School Hours Care teaching programs and activities
- J Club lunch time activities for students
- Preparation for school fete food stalls
- Additional school community activities that require a kitchen facility

Background of Tuckshop Convenor role

In 2014 the P&C and a group of interested parents developed the following goals and objectives.

- Develop a tuckshop policy that has goals of the tuckshop clearly defined
- Develop a tuckshop menu that incorporates more cooked on site and homemade items that increase the quality and nutrition value of the food served and offer the potential to increase profitability
- Develop of roster of volunteers to work in the tuckshop and to cook homemade items based on standardised recipes available through the QAST website
- Develop a set of operation standards for the tuckshop

In the past 3 years the tuckshop convenor has implemented the objectives of the P&C working group. The new tuckshop operation has been well received and achieved many of the objectives outlined.



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The P&C undertook a survey of the school community over the past months, and the survey's results have informed the revised tuckshop convenor Position Description, and the direction the school would like the tuckshop to take.

Stephanie Alexander Kitchen Garden Project

The introduction of the JPSS Kitchen garden program in 2014 first began from an idea to transform a bleak looking part of the school grounds/ asphalt into an edible garden. From its humble beginnings the community transformed a under used section of the school into a productive and interesting edible garden and orchard, that soon became knowns as the "Yummy Garden".

Over the next two years with school funding, the Stephanie Alexander Kitchen garden program came to fruition. As the garden grew and menus expanded kitchen classes moved to the tuckshop space using menus that could best utilise the existing cramped kitchen design.

Every year the program grows, gradually extending to involve more grades. In 2018 the school expects the program to involve the whole school. JPSS kitchen garden provides weekly kitchen classes and adapts to meet students' needs with a continued focus on hands on learning and sustainable practice.

Students love kitchen and garden classes because they're fun. Pleasurable food education is about children experiencing the joy of digging in the garden, picking fresh veggies, smelling and tasting the food they prepare, and sharing the experience with their classmates and helpers.

In the past JPSS SAKGP has delivered active travel breakfast, annual food revolution day, memorial morning teas, school events and a few fundraisers. Lunchtime clubs have created ice blocks that have been themed or reflected garden harvest these are sold at tuckshop.

2017 Tuckshop Survey

116 Junction Park community members voluntarily participated in a Survey conducted via online Survey Monkey. Participants were surveyed with items including tuckshop service, food choice and availability and tuckshop open hours. Key results indicated that over 60% of participants utilised tuckshop on a weekly basis and those that didn't expressed that their children either were fussy eaters and/or did not like the food options available. Findings also indicated that tuckshop was a great convenient option giving parents a break from making lunches, providing a treat for children that offered healthy affordable options and introducing new foods to children. Results concerning tuckshop operational (open for service) days were even with either keeping the tuckshop open only on Fridays or extending operational days to either a Wednesday or a Thursday. Overall results concluded that the tuckshop provides healthy affordable meals that represented value for money.



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Future considerations for tuckshop service:

- Maintain affordability
- Continue to provide a variety of healthy options
- Continue to provide vegetarian, vegan and gluten free options
- Extend service to 2 days per week
- Support and coordinate home-baked goods
- Continue to encourage, manage and support volunteers

2018 Tuckshop Convenor

The tuckshop convenor will provide 2 days of meals to the school community, on Thursdays and Fridays. The position will also coordinate the JPSS School Fete food stall component.

Values/Purpose

- The tuckshop will continue to provide healthy meals that model the best of healthy eating for our children
- The tuckshop will provide an opportunity for the school community to embrace healthy alternatives and nutritional value to school members
- The tuckshop will aim to break even, profit is not the motivation, but the P&C doesn't have the capacity to subside meals to students
- The tuckshop will strive to achieve integration with the SAKGP in all aspects of its delivery, this may start small, but will be a goal in all aspects
- The tuckshop will be a hub for school activities and reinforce the importance of food production, preparation and sharing
- The tuckshop will be a place for the community of our school to contribute and express their cultural diversity
- The tuckshop will provide opportunities for students to contribute and participate in food preparation, retail operation, and responsibility for ensuring school functions are successful
- The tuckshop will operate in the guidelines of all food health and safety regulations
- As the kitchen is in many homes, the tuckshop will strive to be a hub for the school community to gather, share, inspire and provide concrete examples of the 5 C's of our school values