

# CANTEEN





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#### A C K N O W L E D G E M E N T S

This resource has been developed using information originally developed by Health and Wellbeing Queensland as part of the A Better Choice for Sport and Recreation Strategy, including the A Better Choice Food and Drink Supply Strategy for Queensland Sport and Recreation Facilities, and supporting resources. For more information on the Strategy and resources available, visit https://hw.qld.gov.au/a-better-choice/sport-and-recreation/

This resource has been created in collaboration with Noosa Council and the University of the Sunshine Coast.

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A special thank you to the sporting club members that gave their time to help with the research required to create this resource and their continued dedication to their club environment and members.







## HOW TO MAKE CHANGES? ONE GOAL AT A TIME

### HOW TO TEST

Run a "Specials Meal" at your club to try new ideas. This is a way to trial new foods in the canteen, test and limit waste.

#### MENU DESIGN

When designing a menu, consider ingredients that can be used in multiple meals.

E.g., Using a coleslaw mix for both sandwich filling and salad bowls. Saving costs and storage space.

### REWARDS AND FUNDRAISERS

Replace fast-food
vouchers with activity or
canteen vouchers.
This is a good way to
promote your food instead
of promoting sales outside
of the club.

#### GOOD INVESTMENTS

A countertop fridge to replace confectionary displays can help to promote nourishing options such as wraps, rolls and fruit salad. Hire a cook, or someone with culinary experience to help in the canteen.

#### DESIGN YOUR FRIDGE

AT LEAST 50% OF FOOD AND DRINKS IN THE GREEN CATEGORY

A MAXIMUM OF 20% OF FOOD AND DRINKS IN THE RED CATEGORY



Fridge display					
Water					
Water	Water sparkling				
Water flavoured (no sugar)	Milk drinks (low fat varieties)				
Intense sweetened*	Juice (99–100% fruit juice)				
soft drinks	Intense sweetened* sports drinks				
Full sugar soft drinks	Full sugar sports drinks				

\*Intense artificial or naturally sweetened







#### Display stand

Air popped popcorn
Potato chips

#### Counter fridge display

Fruit

Cheese with crackers

Muffins/cakes (From amber category) THE REMAINING FOOD
AND DRINKS CAN
COME FROM THE
AMBER OR GREEN
CATEGORY

PLACE GREEN FOODS AND DRINKS AT EYE HEIGHT

### SIMPLE SWAPS

#### WHITE BREADS/WRAPS







#### WHOLEGRAIN BREADS & WRAPS





FULL CREAM DAIRY







LOW-FAT DAIRY





CHIPS & LOLLIES







POPCORN, UNSALTED NUTS ETC.





FATTY MEATS







LEAN MEATS



### EASY WINS

#### ZERO PREP OPTIONS

-\$3.50



SA.SO PER PACA

51.45 PER DRINA









50.80 PER PACK

-\$1.00

50.80 PER PACA

50.55 PER PACA











MOVE LOLLIES

AND RED

OPTIONS OUT OF

SIGHT

### LOW PREP OPTIONS

-2.50



JUST ADD BOILING WATER & PRE-PREPARED SEASONAL FRUIT -\$1.50



MICROWAVE AS PER

-\$4.00



SERVE FRESH OR MICROWAVE

### MEDIUM PREP OPTIONS

PRE-PREPARE OR OUTSOURCE THESE OPTIONS









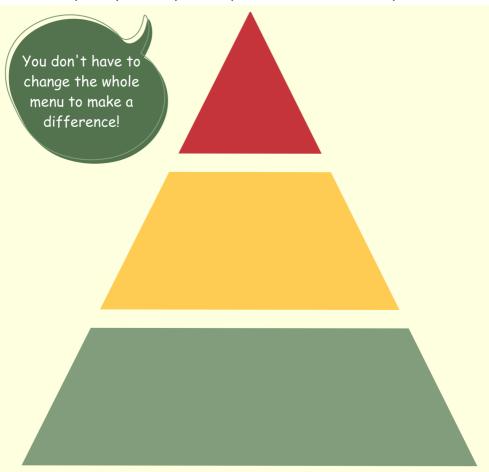




### CREATING EASY WINS

Write in your current canteen items.

How many simple swaps can you create to move your items?

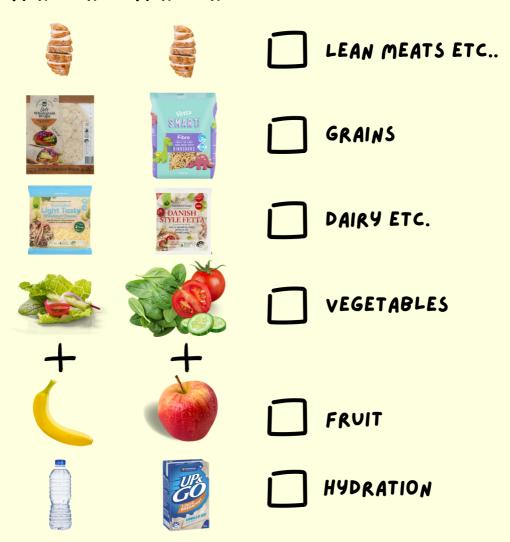


Even moving an item from the red to amber is a win. You can do this by...

- Adding more veggies in your burger fillings
- 🛖 Swapping white bread to wholegrain
- Changing packet chips to popcorn

### HOW TO BUILD A GREEN MEAL DEAL

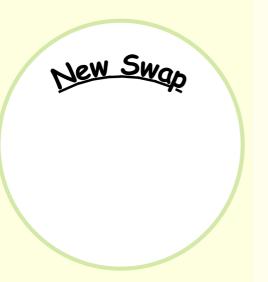
WRAP PASTA POWER MEAL DEAL MEAL DEAL





### ETRACK OUR CHANGE!

Track the success of your canteen's swaps. Record our profit before the swap and then after.



<u>Before Swap Profit</u>
<u>After Swap Profit</u>
<u>Quantity Sold</u>

<u>Ideas for Next</u> <u>Swap</u> <u>Customer</u> <u>Feedback</u>



