Secondary School High-Proportion Packaged Items



ABOUT THIS MENU

This menu has been designed to suit a secondary school with a high reliance on packaged food as it:

- Contains roughly 80% packaged foods and drinks and less canteen made foods and drinks
- Has items that appeal more to secondary school-aged students

EQUIPMENT NEEDED FOR THIS MENU

- Toaster
- Fridge
- Freezer
- Microwave
- Oven
- Stovetop
- Pie warmer
- Kettle

MENU TIPS

- The use of packaged food can be a great way to reduce food waste in the canteen. Always
 ensure you use old stock first to prevent unnecessary loss from products going out of date.
 Set up a system where you always put the oldest items at the front (fridge/freezer/pantry)
 and use these first.
- 2. Putting new items on the menu can be costly if they don't sell, especially if suppliers require minimum orders. Consider having a taste-testing day and handing out free or low-cost samples to students in return for their feedback ask about all aspects of the product including taste, serving size and price.
- 3. Take advantage of upcoming holidays and special occasions to create themed promotions for Everyday items. For example, dim sum on Chinese New Year or a baguette special on Bastille Day (14th July).

Calculating the % of Everyday items on this menu (Wednesday):	
Total	40
Everyday	32
Everyday ÷ Total x 100	(32 ÷ 40) x 100
% of Everyday items	80%

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Calculating the % of Everyday items on this menu (Monday, Tuesday, Thursday, Friday):	
Total	37
Everyday	29
Everyday ÷ Total x 100	(29 ÷ 37) x 100
% of Everyday items	78%

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 <u>HERE</u> to download the Secondary School High-Proportion Packaged Items example menu (print version)

Click **HERE** to download a menu template (editable PDF version)