



## ABOUT THIS MENU

This menu has been designed to suit a primary school with heat and serve facilities as it has:

- Food and drinks that appeal to primary school students
- Foods that require minimal preparation
- Less emphasis on freshly prepared recipes, and more on heat and serve lunches and snacks
- A variety of packaged foods and drinks

## EQUIPMENT NEEDED FOR THIS MENU

- Fridge/freezer
- Electric fry pan
- Sandwich press
- Microwave
- Pie warmer
- Kettle
- Blender
- Toaster

## MENU TIPS

1. If you are preparing food ahead of time to be reheated or cooked on the day, make it on days when you have the most staff or volunteers.
2. Primary school-aged students are still learning about money. Consider creating a promotional poster of Everyday snacks, foods and drinks that show the price of the items using images of coins or notes.
3. Use exciting names for your menu items, such as “Fantastic Fried Rice”.

Calculating the % of Everyday items on this menu (Monday, Thursday, Friday):	
<b>Total</b>	34
<b>Everyday</b>	29
<b>Everyday ÷ Total x 100</b>	$(29 \div 34) \times 100$
<b>% of Everyday items</b>	85%



Calculating the % of Everyday items on this menu (Tuesday, Wednesday):	
<b>Total</b>	33
<b>Everyday</b>	28
<b>Everyday ÷ Total x 100</b>	$(28 \div 33) \times 100$
<b>% of Everyday items</b>	85%

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 [HERE](#) to download the Primary School Heat and Serve example menu (print version)  
Click [HERE](#) to download a menu template (editable PDF version)