



## ABOUT THIS MENU

This menu is designed to suit a secondary school with a commercial kitchen as it:

- Makes use of a commercial sized kitchen and appliances
- Has items that appeal more to secondary school-aged students

## EQUIPMENT NEEDED FOR THIS MENU

- Commercial-sized fridge
- Chest freezer
- Oven
- Stovetop
- Pie warmers
- Electric fry pan
- Rice cooker
- Slow cooker
- Toaster
- Sandwich press
- Blender
- Kettle
- Microwave
- Water urn

## MENU TIPS

1. Connect with your customers by creating a canteen social media page – this is a great way to promote specials to your students.
2. Consider extending your services to offer breakfast items. This is an excellent way to bring more funds into the canteen. For example offer an 'Egg and Ham Jaffle and a Cosy Peppermint Hot Chocolate' meal deal to students as a great way to start the day.
3. Choose containers to package your foods for sale that add appeal to the food. Try using attractive packaging, such as clear dome salad containers, clear cups and colourful bags. This can also help increase sales. Check out the [LookBook](#) for more food preparation ideas.



Calculating the % of Everyday items on this menu:	
<b>Total</b>	42
<b>Everyday</b>	35
<b>Everyday ÷ Total x 100</b>	$(35 \div 42) \times 100$
<b>% of Everyday items</b>	83%

Click [HERE](#) to download the Secondary School Commercial Kitchen example menu (print version)  
Click [HERE](#) to download a menu template (editable PDF version)