Meal Policy

Daradgee Environmental Education Centre provides meals for all attending camps. Our service implements Food Act Compliant Strategies as part of a workable, approved Food Management Plan.

The benefits

- No need to purchase, store and prepare food prior to or during camp
- A wide range of healthy meal choices
- A strong commitment to onsite preparation - locally sourced produce
- A range of quality cooking lesson options providing healthy choices
- Catering for vegetarian, food intolerances, religious diets etc.
- Espresso coffee machine for adults

MEAL OPTIONS - NB. Please do not bring additional food to be shared.

<table>
<thead>
<tr>
<th>General Meal Options</th>
<th>Additional options</th>
</tr>
</thead>
<tbody>
<tr>
<td>All meals provided</td>
<td>DEEC cook will provide all meals for the entire duration of camp with no food required from home on day 1.</td>
</tr>
<tr>
<td>BYO Morning Tea/Lunch</td>
<td>Students and adults bring their own Morning Tea and/or Lunch on day 1 only. DEEC will provide all meals for the remainder of camp.</td>
</tr>
<tr>
<td>Continental Breakfast</td>
<td>Self-prepared - Teachers, accompanying adults and students prepare the Continental Breakfast from organised ingredients i.e. make toast, cut up fruit, set out food. The Daradgee cook is NOT involved in preparation or clean up.</td>
</tr>
<tr>
<td>Continental + Cooked Breakfast</td>
<td>Daradgee cook prepares cooked breakfast - Adults and students prepare the Continental Breakfast from organised ingredients i.e. make toast, cut up fruit, set out food.</td>
</tr>
<tr>
<td>Fully catered meals</td>
<td>Fully catered meals with no kitchen or dining duties is an option. This option will attract a 50% surcharge on top of General Meal prices.</td>
</tr>
</tbody>
</table>

SPECIAL DIETARY NEEDS, MEDICATION, ALLERGIES AND INTOLERANCES, RELIGIOUS CHOICES

Ensure your ‘Book the Cook’ and ‘Alert List’ correspond then forward these to us at least one week prior to camp.

- Due to medical and religious reasons some people ask to bring their own food supplies. With ample notice and specific written instructions our cooks will cater for ALL dietary needs. Whilst our catering is compulsory, we understand that special circumstances may exist. We are always willing to negotiate with enough time and written information to assist you with any specific issues.
- Those having a birthday don’t need to miss out on a cake! We will supply this as part of the normal meal (as requested/no additional cost). Notification required on ‘Book the Cook’. Please do not bring cake from home.
- Medications associated with food allergies eg. Epi pen, are to be managed by the camp leader or designated staff member. Please do not rely on verbal instructions.
- All details must be current, in writing, signed by the parent, school and where applicable, the doctor.
- Camp Leaders must ensure a suitably trained and qualified person is available for the duration of camp to ensure specialised health procedures are dealt with safely (First Aid/diabetes/asthma/anaphylaxis).

BOOK THE COOK

This is your school’s meal order. You will be invoiced on this information. Late changes (minor increase/decrease) to numbers may be accepted up to 2 full working week days prior to camp via both phone and email. Meal charges apply to all students, teachers and accompanying adults participating in meals. Late camp cancellations, late withdrawals or significant decreases in numbers will attract full charges. All visitors who participate in meals will have this charge added to the school invoice.

INDUCTIONS / DUTIES - General meal options will require students and adults to assist with kitchen and dining duties

- A comprehensive adult induction occurs on Day 1. This covers information relating to your groups Alert List, Administration of Medications, use of kitchen equipment, cleaning procedures, safe food handling etc.
- Student and adult kitchen duties may include: participating in cooking lessons, setting up dining areas, serving, cleaning after meals, disinfecting tables, sweeping floors, managing left overs and waste, operating a commercial dishwasher, drying up, making toast etc. While adults assist and supervise, the students are involved in this process as part of an educational program.
- GST - Presently, Queensland State Schools are not charged GST. Non State Schools are required to add 10% to the total meal charge when budgeting. We will invoice Non State Schools the GST inclusive figure. Non State Schools will be required to remit and reclaim the GST.

27/07/2016

Meal Policy

Daradgee EEC