Flinders Public School Canteen Committee Meeting
3rd June 2011

Attendance:  Jodi Misiti, Janette Ford, Pat Kennedy, Steve Holden, Chris Hely, Elizabeth Vasconcelos
Apologies:  Janelle Sims
Meeting commenced at 9.35am
Previous minutes read – accepted by Alex Sime, seconded by Steve Holden

Business arising from previous minutes:
* Canteen naming competition finished this date (3/6/2011). Selina Giles will be coming in on Tuesday
to assist Steve with the judging. Steve informed the meeting that a parent of one of the children from
the school, who has an embroidery business, will be donating a shirt each to the Canteen Supervisors
with the new logo once it has been chosen.
* In relation to Janette having paid and completed the Food Handling course, she will be looking into
seeking an exemption due her already completing half of the current course. The current course
encompasses the Food Handling component.
* The mashed potato is going well. Canteen Supervisors need to judge how much to make as it a
weather dependant item.
* We will look into introducing the wedges at a later stage.
* Hot Chocolate machine has arrived and is proving to be very popular.
* Jelly Cups – Janette & Jodi to decide whether we continue with this item. Jelly is supposed to be sold
with custard or fruit.
* Canteen Supervisor to organise the jelly for the kindergarten’s 100 days at school.
* Jodi & Janette to further discuss change of roster

New business:
Janette raised the issue of the Supervisors perhaps being paid the incorrect hourly rate under the award.
Chris explained that Janette is on a redundant (Shop Employees Award) award and that Jodi is on the new
modern award (Education Services Schools) General Staff Award. Pat has taken a copy of the relevant
paperwork that Janette acquired and will look in to it. It will be put before the P & C at next week’s meeting
by the Convener.
Spoke about the Healthy Canteen Report and the outcomes for the meeting that was held on the 27th of May.
The decision has been made to prepare fresh chicken and pasta on site which will eliminate the processed
version we currently use. This will be done via cook up days utilising the volunteers to assist.
We will also change bread suppliers to Albion Park Rail Bakers Delight. Jodi is to coordinate this when she
returns on her next roster as she has already negotiated prices. The difference in cost will be 13cent per roll.
There will be no price rise at this stage as we currently have a significant profit margin on both the hot dogs
and the chicken burger. We will monitor sales to see if this is required in term 3. Jodi suggested that if
needed, we increase the cost of the higher amber foods such as the chips and JJ’s.
Jodi has been given permission to purchase a new microwave oven for the canteen, with a budget of up to
$200.

Meeting closed at 10.15am.