

Meal Policy

Daradgee Environmental Education Centre provides meals for all attending camps. While self-catering is not an option, we will negotiate and support the special dietary requirement of all visitors. 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
- Catering for vegetarian, food allergies, religious diets etc.
- Espresso coffee machine for adults



General Meal options

All meals provided	<i>This will require students and adults to assist with kitchen and dining duties.</i> The DEEC cook will provide all meals for the entire duration of camp with no food required from home beginning with Lunch on day 1 and finishing with Lunch on the last day of camp. Wash up and clean up required. Additional morning tea can be provided on day one if required and afternoon tea can be included to take away on final day
Book the Cook	Visiting camp leaders choose from menu items and the Daradgee cooks supply meals accordingly. The chosen meals may be served at varying times/days due to program needs or kitchen management. This is your school's final confirmation of numbers and meal order and is due 10 working days prior to camp.

OR

Fully Catered Meals

Fully catered meals	Fully catered meals with no kitchen or dining duties is an option. This option attracts a 50% surcharge on top of General Meal prices.
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SPECIAL DIETARY NEEDS, MEDICATION, ALLERGIES AND INTOLERANCES, RELIGIOUS CHOICES

Ensure your 'Book the Cook' and 'Alert List' correspond and are signed off by school administration. Forward these to us at **least two weeks prior to camp.**

- Special dietary requirements may exist due to medical, religious or personal reasons with specific written instruction and negotiation as required.
- Camp Leaders must ensure suitably trained and qualified staff are available for the duration of camp to ensure specialised health needs are managed ie. (First Aid/diabetes/asthma/anaphylaxis etc.).
- Please do not bring additional food (home baked biscuits/cakes etc.) to be shared on camp.
- Medications associated with food allergies (eg. EpiPen) 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 (where applicable)/doctor.**
- Those having a birthday do not 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.

BOOK THE COOK - Due 10 working days prior to camp

This is your school's **final confirmation of numbers and meal order.** 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

- A comprehensive adult induction occurs on day 1. This covers information relating to your groups Alert List, administering medications, use of kitchen equipment, cleaning procedures, safe food handling etc.
- Student and adult kitchen duties may include: 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 their educational program. **Fully catered meals do not have to complete these duties** (apart from some serving).
- **GST** - QLD 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.