

## Health and Wellbeing Queensland Project ECHO® Hub



### What's for Lunch? A tuckshop menu planning Series

*Panel: QAST Dietitian, QAST Executive Services Manager, Qld High school and primary school Tuckshop convenors, Department of Education representative.*

Date	Topic	Objectives / Learning Outcomes
<b>Session 1</b>	How to review current menu and engage with your school community for feedback	Understand effective tools and develop skills in stakeholder engagement, as suited to the Queensland school environment
<b>Session 2</b>	Menu planning principles	<ul style="list-style-type: none"> <li>• Improve skills in creating an effective tuckshop menu</li> <li>• To increase knowledge of the nutrition and financial benefits of offering an efficient and healthy tuckshop menu</li> </ul>
<b>Session 3</b>	Smart Choices Food & Drink Supply Strategy	<ul style="list-style-type: none"> <li>• To increase awareness of the Smart Choices Food &amp; Drink Supply Strategy</li> <li>• Improve skills in improving nutritional quality of menu items to be GREEN choices under Smart Choices</li> </ul>
<b>Session 4</b>	Design & market the new menu	<ul style="list-style-type: none"> <li>• To understand suitable methods to market healthy choices to school students</li> </ul>
<b>Session 5</b>	Ongoing improvement and review	<ul style="list-style-type: none"> <li>• Improve skills in maintaining stakeholder engagement</li> <li>• To understand suitable methods of reviewing the tuckshop operations and quality improvement activities, and the QAST support services available</li> </ul>