PREAMBLE
The purpose of the GCC Tuckshop is to:
• Provide a viable and convenient service to busy parents and hungry children, by offering a wide range of nutritional foods at reasonable prices.
• Contribute to the educational resources of Glasshouse Christian College.
• To be responsive and meet the particular needs of the school community, including socially, culturally and as a service.
• To be self-sufficient and sustainable - including replacing ageing or broken equipment and fund general upkeep.

VALUES
Inclusion, service, honesty, compassion and commitment.

POLICY
The GCC Tuckshop will:
• Support healthy eating by providing healthy choices.
• Ensure that the bulk of menu complies with the Queensland Healthy Food and Drink Supply Strategy
• Promote and offer a wide range of foods that make up the majority of a healthy diet (GREEN food)
• Offer a variety of foods, taking into consideration different taste buds and different age groups including teachers and students.
• Comply with Food Safety, Workplace Health and Safety, and Health and Hygiene practices, as set out under Queensland legislation.

PROCEDURE
• The Tuckshop Convenor (hereinafter “the convenor”), or in the absence of the convenor, the Tuckshop Assistant (hereinafter “the assistant”) is responsible for all tuckshop operations.
• The convenor must undertake a food safety handling course.
• The convenor is employed by the school and under the supervision of the principal. The remainder of labour is supplied by the Assistant and such volunteers as are available. Lunch is provided to volunteers.

MENU MATTERS
• The Menu must comply with the allergy (including nut-free) requirements of the school.
• Special Days – Ability to alter the menu to celebrate ‘special’ days and themed days, to encourage sales and introduce children to different foods.
• Days of RED foods (i.e. sometimes food) are limited to special occasions.