

Teaching Ideas

School Canteens

Making eating cool for school canteen menus

Just like UK celebrity chef Jamie Oliver, Australian chef Andrew Farley has made some dramatic changes to the canteen menu at a school in NSW. Mr Farley said when he commenced his new role as canteen and catering manager, the menu mainly consisted of pies and sausage rolls but now he has added a range of healthy options including chicken salad wraps, salads, beef burgers, home-made muffins, cold-pressed apple juice, hummus cups and one-dollar fruit cups. Staff and students are embracing the new menu. To read the full story, [click here](#).

Information in this article links well with the *Year 10 Healthy Canteens* unit. It also addresses Australian Curriculum general capabilities of literacy and critical and creative thinking. Suggested classroom icebreaker questions include:



- *What was this article about?*
- *Would it need a trained chef to improve our school canteen menu?*
- *What marketing and advertising would need to be done to promote healthy canteen choices to students?*