

TUCKSHOP TRAINING

**COURSES TO GET YOU SKILLED IN RUNNING
A SUCCESSFUL TUCKSHOP.**



CONVENOR COURSE

Get the skills and confidence you need to run a successful tuckshop, along with tools and tips for support when you need it.

This comprehensive course covers menu design, how to run an organised kitchen and working with your school community.



PATHWAY TO PROFIT

Learn how to manage your tuckshop as an effective small business.

This course covers basic financial terms and concepts, calculating recipe costing, mark-up schedules, menu changes, and understanding tally sheets and profit & loss statements.



FOOD SAFETY SUPERVISOR

Get qualified as a Food Safety Supervisor in your tuckshop.

This course provides a set of skills to work hygienically when handling food and to ensure the safety of food during its storage, preparation, display, service and disposal.

To enrol in tuckshop training courses, visit
www.qast.org.au

TUCKSHOP TRAINING



VOLUNTEER MANAGEMENT

Gain the skills to efficiently manage your volunteers.

This online course will help you develop a strategic approach for engaging volunteers in your school community. We recommend you complete this course as a group where possible and invite ALL tuckshop staff, parent body members and school staff that manage volunteers.



HEALTHY MENU PLANNING

Gain the skills and confidence to develop a healthy tuckshop menu that meets the needs of your school community.

This online course will help you understand the role the tuckshop can play in supporting health outcomes for children



SAFE FOOD HANDLERS COURSE

Free to members and non-members, this self-paced online training course provides tuckshop staff and volunteers with basic food handling knowledge.

This course covers food handler and legal requirements, hand washing, health and hygiene expectations, food safety, allergens, cleaning and sanitising, and pest control.



FOOD ALLERGY TRAINING

Gain knowledge about food allergens to develop best practice procedures to ensure safe food provision to students and staff with food allergy.

****These courses are run through the National Allergy Council. QAST does not run this training. QAST recommends this training to anyone working in food service.****