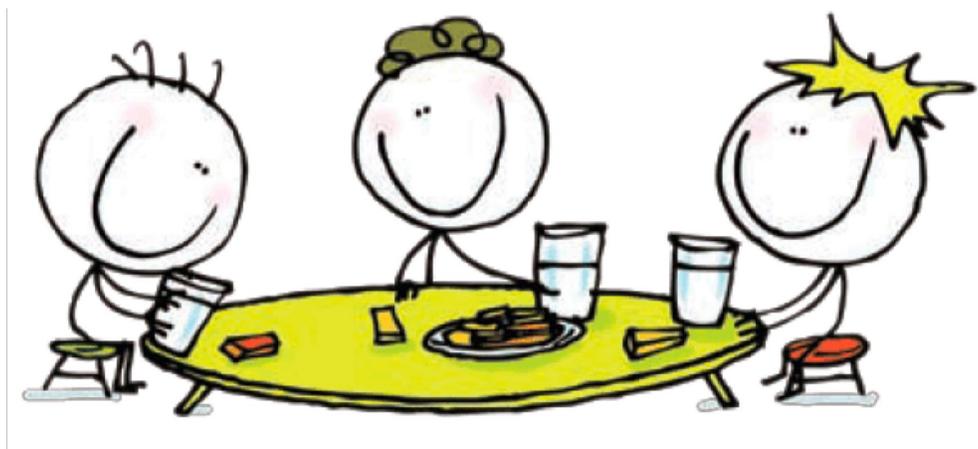




# Snack Shack: A Guide to Implementing a Healthy Snack Canteen in Schools



The Snack Shack Manual was produced by Health Promotion Coordinators with the Healthy Weights Initiative, Alberta Health Services in collaboration with the University of Lethbridge Health Sciences students and faculty.



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# Introduction



## What is a Snack Shack?

A Snack Shack is a small canteen/store that sells healthy snack options to students and staff. It can be set up in a temporary location, such as setting up a few tables in the school hallway, or in a permanent location, like using an existing canteen or cafeteria. The Snack Shack is different than a regular canteen/cafeteria because only healthy items are for sale. This reinforces the healthy eating messages taught in the classroom.

A successful Snack Shack can be run in different ways. Many schools have students in charge and are open only a few times each month; some once per week, others once or twice per month. The Snack Shack can be set up at various times during the day - during recess, lunch, before school, during events, anytime!

## Why a Snack Shack?

The need to provide children and their parents with information and access to healthy foods and nutrition choices has never been so important. Childhood obesity is increasing in Canada due to factors such as:

- Poor eating habits
- Too many high calorie snacks
- Decrease in physical activity
- Increase in screen time
- Lack of education for parents and children
- Poor social support networks
- Lower socioeconomic status

According to the latest Canadian Community Health Survey (2004), 26% of 2–17 year olds were overweight and 8% were considered obese (Roblin, 2007). From 1979–2004, the overweight rate of 12–17 year olds doubled from 14% to 29%, and obesity rates tripled from 3% to 9% (Roblin, 2007).

The Raising Healthy Eating and Active Living Kids in Alberta study (REAL Kids Alberta), completed in 2008, surveyed grade 5 students and their parents from across the province. The study found that 29% of grade 5 students were either overweight or obese (Simen-Kapeu, Kuhle, Veugelers, 2010). The study also showed that both students and parents support the promotion of healthy eating and active living in schools, opening the door for schools to begin implementing policies and practices that promote healthy lifestyles (Spitters, Schwartz, & Veugelers, 2009).

The mission of the Snack Shack is to provide students with better access to healthy foods at affordable prices, educate children about healthy food choices and, ultimately, improve the health and quality of life for school age children. All recipes are classified according to the *Alberta Nutrition Guidelines for Children and Youth (ANGCY)*, which is available [online](#). This resource is intended to be used by both teachers and students.



# Considerations

Here are a few things to consider before planning your Snack Shack.

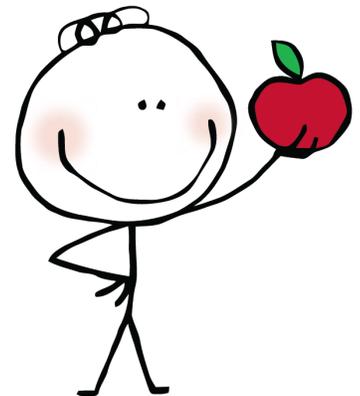
1. How many students are in your school? What grades?
2. What foods are served at your school now? (Cafeteria, canteen, vending machines, hot lunch, etc.)
3. Do you perceive a need to increase student access to healthy food and beverage choices? Why?
4. Have you done a survey of students and staff to determine what types of healthy foods they would like to see sold in the school?
5. Do you have a kitchen or cafeteria with cooking appliances and supplies such as blenders, cutting boards, knives, sink and fridge?
6. Do you have enough room in the fridge to store the food?
7. Do you have a large enough area to prepare the food? A general inspection must be done by a Public Health Inspector and each school should obtain a Food Permit to operate the Snack Shack. Community groups should consult with a Public Health Inspector and should have a Special Event Permit to operate the Snack Shack.
8. Do you have an area large enough to set up a Snack Shack and accommodate students? This could be an existing canteen/cafeteria or a table set up in the hallway. Consider flow of traffic and exposure to a large segment of student population.
9. Are you planning to make a profit or break even?
10. Are you planning on having the Snack Shack at lunch or at an after school event? How long is the lunch hour or event?
11. What date(s) would work best to have the Snack Shack?
12. Do you have enough volunteers to fill the roles for the Snack Shack?
13. What resources do you have to market the Snack Shack? (Newsletter, intercom, posters, etc.)
14. Are there any allergies in your school that you and other volunteers involved need to know about?
15. Are there any religious/cultural food considerations?
16. What processes do you have in place for children that may not have money to purchase from the Snack Shack?
17. Does the school (students, staff, parents) have any ideas or questions?



## Nutrition Education

A comprehensive approach to promoting healthy lifestyles includes teaching health knowledge and skills. Within the classroom, the aim of the Alberta Education Health and Life Skills curriculum is to enable students from Kindergarten to Grade 9 to make well-informed, healthy choices and to develop behaviours that contribute to the well-being of self and others.

Alberta Health Services has developed various resources that support this curriculum. The *Nutrition Resource Kits* provide lesson plans for Kindergarten through Grade 9 on healthy eating and other health topics (active living, body image, hygiene, etc.). These and other resources are available online at [www.albertahealthservices.ca/nutrition/Page2925.aspx](http://www.albertahealthservices.ca/nutrition/Page2925.aspx).



## Basic Equipment List

The following is a list of basic supplies necessary to run a Snack Shack. This list is not comprehensive and additional equipment may be required based on the type of snacks being prepared and served.

- Knives
- Mixing bowls
- Plastic spoons
- Cutting board
- Disposable or washable serving dishes and utensils
- Serving trays
- Napkins
- Plastic wrap
- Paper towel or dish cloths
- Table(s)
- Fridge or cooler
- Blender (if making smoothies)
- Table cloths (optional)



## Volunteer Roles and Responsibilities

The size of your school will determine how many volunteers you will need. The following jobs will need to be filled by volunteers in order to accomplish a successful Snack Shack. The number of people required may change depending on the size of your Snack Shack.

Volunteers can feel free to engage in more than one job, keeping in mind that each job should have someone assigned to make sure it gets safely completed.

Role	Responsibilities	# of people required
Marketers / Advertisers	<ul style="list-style-type: none"> <li>Creation and distribution of posters, pamphlets and other advertising strategies to market the Snack Shack</li> </ul>	2–3 people
Product Purchaser	<ul style="list-style-type: none"> <li>Purchasing of food and other items needed to prepare, serve, store food and clean-up</li> </ul>	1–2 people
Setup and Take Down	<ul style="list-style-type: none"> <li>Setup and take down of table (if required)</li> <li>Setup of food and other materials (cutlery, napkins, etc.)</li> </ul> <p>** Adult supervision is recommended for this role if taken on by students.</p>	2–3 people
Food Preparers	<ul style="list-style-type: none"> <li>Preparing food that will be sold at the Snack Shack (cutting, mixing, packaging, etc.)</li> <li>Following the rules and regulations of food handling and hand washing</li> <li>Creation of food items for sale. Recipes can be found in the recipes section but keep in mind it may take 1–2 days to prepare some of the recipes</li> <li>Proper clean up and storage of food after preparation</li> </ul> <p>** Adult supervision is recommended for this role if taken on by students.</p>	4–5 people
Food Servers	<ul style="list-style-type: none"> <li>Distributing food to buyers and directing buyers where to pay (serving one at a time)</li> <li>Cleaning up food area after Snack Shack is finished</li> </ul>	2–3 people
Cashier	<ul style="list-style-type: none"> <li>Handling of money</li> <li>Ability to correctly and quickly calculate change, as well as determine money balance (profit or loss according to the float money)</li> </ul> <p>** These people must be trustworthy and reliable. Adult supervision is recommended for this role if taken on by students.</p>	2 people



# Food Safety

## Food Borne Illness

- Food borne illness often presents as flu-like symptoms such as nausea, vomiting, diarrhea, or fever.
- Pathogens are bacteria that cause disease and when they enter the food supply these bacteria can cause food borne illness.
- Most food borne illnesses are avoidable with proper handling, cooking, cooling and storage of food.
- Bacteria may be present on goods when you purchase them.
- Cross-contamination can transport bacteria from raw products, meat, juices or other contaminated products to safely cooked and ready to eat foods.
- **Hand washing is extremely important!** (Lather hands with soap and wash for 20 seconds under running water).

## Your Snack Shack Event

Keep in mind when you are planning your event that there may be an invisible enemy ready to strike! It is called bacteria and it can make you and others sick. By following these 4 simple steps, you can reduce the chances of food borne illness ruining your event.

### 1. Clean:

- Wash your hands, utensils and cooking surfaces with soap and hot water before you handle food, during preparation, and again when you've finished. Wash all vegetables and fruits under running water before eating or cooking.
- Sanitize countertops, cutting boards and utensils with a bleach sanitizer

#### **Bleach Sanitizer**

Make your own bleach sanitizer. Use this to clean all surfaces used for food preparation.

Combine 1 tsp (5 mL) of bleach and 4 cups (1 L) of water in a spray bottle. Label it “sanitizer”. Spray this sanitizer on surfaces that need to be cleaned. Let the sanitizer sit for 1–2 minutes, and let it air dry.

Every day, throw out unused sanitizer and make a new batch.

### 2. Separate:

- Keep meats and their juices separated from other food during storage and preparation.
- Keep separate cutting boards for raw meats.
- Always keep foods covered.
- In the fridge, store raw foods below cooked foods.



### 3. Cook:

- Cook all foods to proper temperatures.
- Make sure that meat and poultry are cooked to the following temperatures:
  - Beef, veal, lamb to 77°C (170°F)
  - Pork, ground meat to 71°C (160°F)
  - Poultry (pieces) to 74°C (165°F)
  - Poultry (whole) to 85°C (185°F)
- Serve food immediately.
- If foods need to be reheated, reheat foods to 74°C (165°F).

### 4. Chill:

- Refrigerate all foods within 2 hours to 4°C (32°F) or colder.
- Refrigerate or freeze leftovers in shallow, covered containers or zippered plastic bags for quick cooling.
- Keep the freezer set at -18°C (0°F) or colder.

## The Danger Zone!

- Bacteria can multiply very quickly between 4°C (32°F) and 60°C (140°F). This is considered the danger zone.
- It is important to keep cold foods cold and hot foods hot.
- Keep any cold food in the refrigerator, in coolers or on the service line on ice.
- Thaw frozen foods in the fridge or under running cold water.
- Keep hot foods in the oven, in heated chafing dishes, or on warming trays.
- Food should never be left in the danger zone for more than 2 hours!

## Before you Begin

- Select a responsible person to be in charge. This individual is responsible for researching and sharing all proper information related to food handling. This person should keep a list of volunteers for future reference.
  - Make sure you have all the correct equipment such as cutting boards, utensils, food thermometers, cookware and sufficient containers to prepare food safely.
  - There must be a source of potable (safe drinking) water.
  - When manual dishwashing equipment is used it is important that there be a way to wash, rinse and sanitize the dishes. Before washing remember to sort, scrape, and pre-rinse utensils.
1. The first sink should be filled with warm water at temperature no lower than 45°C (113°F) and a good dish detergent that can remove food particles.
  2. The second sink is for rinsing because film and soil must be removed before sanitation. Water temperature should be at 45°C (113°F) or higher.
  3. The third sink is for sanitization and this can be done by immersing dishes in a solution containing 100 ppm of chlorine at a temperature no lower than 45°C (113°F) for at least 2



minutes. Typically 1 Tbsp (15 mL) of bleach per 1 gallon (4 L) of water will yield 100 ppm chlorine.

For more information visit:

[www.albertahealthservices.ca/assets/info/nutrition/if-nfs-tips-food-safety.pdf](http://www.albertahealthservices.ca/assets/info/nutrition/if-nfs-tips-food-safety.pdf)  
[www.albertahealthservices.ca/eph/Page8302.aspx](http://www.albertahealthservices.ca/eph/Page8302.aspx)

To access local Environmental Public Health Services visit:

[www.albertahealthservices.ca/eph/Page4655.aspx](http://www.albertahealthservices.ca/eph/Page4655.aspx)

## Environmentally Friendly

The need to be environmentally friendly is important in today's society. Consider these simple actions for an environmentally-friendly Snack Shack event:

- Buy in bulk to save on excess packaging.
- Use electric kettles to boil water. They use half the energy of boiling water in a pot on the stove.
- Recycle. Put recyclable materials in recycle bins (beverage containers, paper, newspapers, etc).
- Do not let water run excessively when washing fruit/veggies. Save waste water for watering indoor or outdoor plants.
- Use environmentally friendly cleaners to clean up.
- Compost food waste.
- Select foods with less packaging.
- Serve foods in biodegradable or recyclable bags or containers.



# Food Recipes

All recipes meet the *Alberta Nutrition Guidelines for Children and Youth*:



= Choose Most Often



= Choose Sometimes

Note: Serving sizes are listed for most recipes, but they will need to be increased based on the number of servings you require.



## Recipes

### Fruit Kabobs with Yogurt Dip

¾ cup	Fresh fruit, in season	175 mL
1 Tbsp	Lemon, orange or pineapple juice	15 mL
1 Tbsp	Fruit flavoured, 0% M.F. yogurt	15 mL
	Wooden skewers	

Spring/Summer Kabob: strawberries, peaches, blueberries, raspberries, grapes

Fall/Winter Kabob: apples, pears, grapefruit, oranges

1. Wash the fruit.
2. Peel any fruit that needs to be peeled (for example, grapefruit or oranges).
3. Cut up fruit into large bite-size chunks. Brush with fruit juice to prevent browning.
4. Make the fruit kabobs by sliding chunks of fruit onto skewers.
5. Spoon yogurt into serving cup and dip the fruit kabob into the yogurt.

Makes 1 serving (¾ cup/175 mL fruit and 1 Tbsp/15 mL yogurt) (1 kabob/112 g)

Be cautious with the use of skewers if serving to young children.

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### Frozen Fruit and Yogurt Pops

1 cup	Plain 1% M.F. yogurt	250 mL
1 medium	Banana, sliced	1 medium
1 tsp	Vanilla extract	5 mL
1 cup	100% fruit juice (orange, peach, pineapple etc)	250 mL
7	Small paper cups	7
7	Plastic spoons or wooden sticks	7

1. Put the yogurt, banana, vanilla, and juice in a blender. Blend until smooth.
2. Pour liquid into small paper cups. Place filled cups into the freezer.
3. When the yogurt mixture is half frozen, place a plastic spoon or wooden stick in each cup.
4. Return the cups to the freezer and freeze until firm. This will take about 4–5 hours.
5. To serve, turn cups upside down and run warm water over them until the frozen pops slip out of the paper cups.

Makes 7 servings (1 pop/ 90 mL/ 92 g)

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## Banana Berry Blast Smoothie

1/2 cup	frozen unsweetened berries (blueberries, strawberries, Saskatoons, etc)	125 mL
1 medium	banana	1 medium
1/2 cup	Plain 1% M.F. yogurt	125 mL
1/2 cup	1% milk	125 mL

1. Place all ingredients in blender and blend until smooth.
2. Pour into glasses.

Makes 3 servings (150 mL/ 2/3 cup/ 147 g)

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## Yogurt Parfait

1/2 cup	Fresh, frozen or canned fruit (berries, bananas, peaches, strawberries, or your favourite fruit in season)	125 mL
3/4 cup	Fruit-flavoured 1% M.F. yogurt	175 mL
1/4 cup	Flaked bran cereal	60 mL

Note: Choose canned fruits packed in light juice or water. Fruits canned in syrup are higher in added sugar.

1. Wash, peel (if necessary), and cut up fruit into small bite-size pieces.
2. Spoon half of the yogurt into a clear cup.
3. Top yogurt with half of the fruit.
4. Repeat the yogurt and fruit layers.
5. Sprinkle with cereal.

Makes 1 serving (375 mL/ 1 1/2 cup/ 272 g)

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## Other Food Options

Here are a few others ideas for foods that can be served at your Snack Shack. Feel free to come up with your own ideas as well. Visit [www.albertahealthservices.ca/nutrition/Page10996.aspx](http://www.albertahealthservices.ca/nutrition/Page10996.aspx) for additional recipes and ideas.

### Fun Ways to Display Fruit

#### Kiwi Scoop

- Cut kiwi in half.
- Serve on a plate with a spoon.

#### Banana Popsicles

- Peel banana and cut in half crossways.
- Put in a popsicle stick, dip the banana in orange juice, wrap in plastic wrap and freeze.

#### Pineapple Spears

- Cut fresh pineapple into long wedges.



## Converting Recipes to Larger Amounts

Converting recipes to allow for additional servings is easy! Sometimes you can use the amount listed on the product packaging, but you will often have to measure the contents to determine how many servings you could make out of it.

### Example:



#### Blueberry Yogurt Parfait (makes 1 serving)

½ cup	Blueberries, fresh or frozen	125 mL
½ cup	Plain, low fat yogurt	125 mL
¼ cup	Granola	60 mL

If you anticipate needing 30 servings:

- You will need 15 cups (3750 mL) of blueberries (30 servings x 125 mL per serving). A 2 kg bag of frozen blueberries = 14 cups (3.5 L). Using ½ cup (125 mL) of fruit per parfait, you will be able to make 28 servings.
- You will need 15 cups (3750 mL) yogurt (30 servings x 125 mL per serving). If you are buying 750 mL containers of yogurt, you will need 5 containers of yogurt (3750 mL ÷ 750 mL).
- You will need 7 cups (1.75 L) of granola (30 servings x 60 mL per serving). A 1 kg bag of granola has 8 cups (2 L) in it, so 1 bag will give you plenty.

Always allow a little extra for variations in measuring. However, remind your volunteers the importance of accurate measuring as it will affect your profits.

**Note:** It is better to sell out of items that need to be prepared than to have leftovers. If you are using pre-packaged items that do not need refrigeration, this is not as much of a concern.



# Costing



## Pricing and Financial Considerations

A key financial decision is whether the Snack Shack will operate on a cost-recovery basis or to make a profit. Often a school's intent is to offer students a convenient and fun way to choose healthier foods. Even if you choose not to make a profit, you will need a mark-up above the price of food to cover costs like disposable cutlery, plates and any waste of food that might occur. You may decide that each item will be marked up a certain percentage above your cost or you may decide to mark up some items to a higher percentage than others.

Whether you are operating to make a profit or not, keep records of money received and money spent on supplies. Encourage students to be involved, under the supervision of an adult, giving them a chance to improve math and money management skills. See the Templates section for examples of menu price lists and daily accounting forms.

### Pricing Examples

#### Food items for individual sale:

Item	Price per package/item	If you decide to mark-up prices by 20% you would charge
Granola bars	\$13.99 for 32 = \$0.44 each	$\$0.44 + 20\% = 0.53$ so charge 55¢
Cheese sticks	\$9.99 for 28 = \$0.36 each	$\$0.36 + 20\% = 0.43$ so charge 45¢
Bananas	\$1.52 for 5 = \$0.31 each	$\$0.31 + 20\% = 0.37$ so charge 40¢

#### Additional foods and supplies for recipes:

Item	Price per package/item
Ziploc bags	\$2.78 for 100 = \$0.03 each

Note: These are approximate amounts and prices may vary in your local area. You will need to determine the individual selling price for your items. See the next page for an example of cost per recipe.



## Cost Per Recipe

To calculate the cost of a recipe you will need to add up the costs of the different ingredients and any packaging that is being provided.

For example:



### Strawberry Yogurt Parfait (makes 1 serving)

½ cup	Strawberry, chopped <b>(5 strawberries)</b>	125 mL	= <b>\$0.45</b>
½ cup	Plain, low fat yogurt	125 mL	= <b>\$0.40</b>
¼ cup	Granola	60 mL	= <b>\$0.11</b>
	Plastic cup and spoon		= <b>\$0.05</b>
	<b>Total Cost</b>		= <b>\$1.01</b>

If you mark up the price to \$1.25 per parfait, you will recover your costs.

Sometimes you may choose to take a loss on a food item to promote its consumption. You may decide to promote a particular item for a variety of reasons: close to the expiration date, it is a healthier choice, you have a lot of it available, etc. For example, you could offer cheese sticks and mandarin oranges below their actual cost, so that your customers are encouraged to purchase the item.

It is important to offer foods at a variety of price points, giving the buyer a selection of foods that can be purchased with varying amounts of money. Not all students will be able to afford to buy food from the Snack Shack. It is important to recognize this and to make every attempt to provide food to the entire school population, regardless of how much money is available to them. You may decide that students can gain vouchers for the Snack Shack if they work or volunteer in the school. For example, if they help work in the office, organize an event, help with the track meet, volunteer as school patrol, work in Snack Shack, etc. they can be ‘paid’ in vouchers for the Snack Shack.



# Cashbox Handling Guidelines

The purpose of cashbox handling guidelines is to safeguard cash, protect those who handle cash, discourage theft and teach participants responsibility and accountability for the money they are handling

## Suggested Guidelines

### 1. Two people watch the cash box.

Make it a rule that two people tend the cash box at all times, even if it's only a one-person job. Likewise, always have a least two people on hand when cash is counted. If each person gets a different total, have a recount. After the cash is counted, have the counters each initial a form certifying how much money is being turned over to the school.

### 2. Keep all cash in a secure place at all times.

Never leave the cashbox or any money unattended, or out in the open, even for a few minutes. All cash should be held in a secure, locked cash box at all times. When not in use, the cashbox should be kept out of sight in a locked cabinet or drawer.

### 3. Set up one cash point.

Centralize the collection of cash at the Snack Shack and take cash at one place only. Have the students walk up to the cashier to pay; don't have them pay the helpers.

### 4. Use proper money handling techniques.

- Tell the customer their total cost and accept their money.
- If they give you the exact amount, just say thank you.
- If they need change, count out their change starting from the amount of their purchase until it equals the amount they gave you.
  - For example, if the food costs 75 cents and the customer gives \$2, count the change back from 75 cents, giving them a quarter and a loonie.

### 5. Never take IOUs.

Do not allow anyone to take food without paying for it. This will affect your food cost or profit.

### 6. Documentation/recording of activity.

Before beginning the Snack Shack, a money float needs to be in the cashbox (suggested amount - \$40 in toonies, loonies and quarters). Be sure to record this amount before sales begin. At the end of the Snack Shack event, have two people count the money that is in the cashbox, making sure to subtract the float money from that amount. Have each person counting sign the tally sheet. The float money should be returned to who ever provided it at the beginning.

Adapted from [www.healthy-kids.com.au](http://www.healthy-kids.com.au).



# Promotion



## Advertising and Marketing Ideas

- Ensure advertising will be at students' eye level and in places students congregate most often.
- When selling the food at the Snack Shack ensure that the food is appealing to students and that the food is at eye level or lower.
- Take advantage of what's happening in your school; host the Snack Shack at a sports event, a theme day or at a special lunch event.
- Have a survey to see what kinds of vegetables and fruit students like the most and use this to your advantage. When buying food, you will be able to focus on the favourite foods. Post the survey results at the Snack Shack and students will be able to see what is liked most in the school.
- Have information available for students/teachers at the Snack Shack about what they are eating.
  - E.g. Make fun facts to attach to food (on packaging) such as "Avocados are in the Guinness World Record for the most nutritious fruit."
- Advertise the Snack Shack in your school newsletters, posters, emails, morning announcements, and assemblies. Use what your school has available!
  - E.g. "Good morning everyone! Today at lunch there will be a Snack Shack available for one and all. Bring your change and come down to see what healthy foods you can pick from!"
- Educate the students on the importance of healthy eating. Develop posters to be displayed around the school promoting the healthy options available at the Snack Shack.
- Price foods lower than other available options. E.g. if a convenience store is close by, price snack shack items lower.
- Have a weekly or daily special. This can also be used to test new items or recipes.
- Run the snack shack on regular days (example every Tuesday), so students and staff can plan to visit.



# Supporting Documents and Templates







# Snack Shack Financial Record

Date	Float	Total Cash (including float)	Comments	Signature 1	Signature 2



# Snack Shack Food Wastage Record

Date	Description	Quantity	Reason	Cost



## Newsletter Article Template

On \_\_\_\_\_, we will be hosting a Snack Shack that will be available to all students and staff during the noon hour. The Snack Shack will be offering a variety of healthy, delicious food choices. Prices will range from 25¢ - \$2.00. Please bring a smaller lunch if you would like to buy something from the Snack Shack. Come and enjoy a banana tortilla, a fruit and yogurt parfait or a fruit smoothie! We will meet you at the Snack Shack!



# Snack Shack Survey for School Staff

1. How do you rate the Snack Shack overall?

- Excellent       Okay       Poor

Why?

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2. Are you happy with the variety of food choices available?

- Yes       No

If “No”, what improvements can be made?

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3. Which foods do you buy most often from the Snack Shack?

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4. How would you rate the prices of snacks offered?

- Excellent       Okay       Poor

5. Was the Snack Shack manual helpful/easy to use and understand with running the Snack Shack?

- Yes       No

If “No”, what improvements can be made?

---

8. Would you enjoy having the Snack Shack at your school again?

- Yes       No

Why?

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9. Additional Comments:

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# Snack Shack Survey for Students

1. I am in grade: \_\_\_\_\_

2. Did you use the Snack Shack?  Yes  No

If "No", why? \_\_\_\_\_

3. How do you rate the Snack Shack overall?  Excellent  Okay  Poor

Why? \_\_\_\_\_

4. Are you happy with the variety of healthy food choices available?  Yes  No

If "No", what improvements can be made? \_\_\_\_\_

5. Which foods did you buy from the Snack Shack?

\_\_\_\_\_

6. How would you rate the prices of snacks offered?  Excellent  Okay  Poor

7. Do you like the look of the Snack Shack?  Yes  No

If "No", what improvements can be made? \_\_\_\_\_

8. Did you know that the Snack Shack was going to be at your school before the day it was there?

Yes  No

9. Would you enjoy having the Snack Shack at your school again?  Yes  No

Why? \_\_\_\_\_

10. Any other comments:

\_\_\_\_\_

\_\_\_\_\_



# Thank You Letter

[Current Date]

[Your School]  
[Address]

Dear \_\_\_\_\_,

We would like to thank you for volunteering your time and energy helping with the Snack Shack on **[current date]**. Your dedication and hard work helped make the Snack Shack a success.

You have succeeded in improving access to healthy foods at a reasonable cost. Improved nutrition increases children's health which will add to their quality of life and help reduce risk of chronic illness and disease in later years.

Sincerely,

Snack Shack Team



# Trouble Shooting

Use this chart to record any problems or concerns. This will help you in planning future Snack Shack events.

Date	Problem/Concern	Solution	Comments



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