

REHOBOTH CANTEEN

HOMEBAKED PROVISION

REQUIREMENTS and HEALTH & SAFETY GUIDELINES

- Please make sure food is prepared at home in a **clean and safe environment**.
- All ingredients should be fresh and **within the “use by” date**.
Please do not use expired or old products.
- **DO Not use any NUTS** as it is against the schools’ “Nut free” policy.
- **1 HOUR OF SERVICE = 24 – 30 LARGE, READY TO SERVE CAKES / MUFFINS / COOKIES**
STORE BOUGHT PROVISION DO NOT QUALIFY FOR COLLEGE SUPPORT HOURS.
Unfortunately, you will not receive any service credit if you do bring it in.
- All baked goods should be of generous portions to enable us to sell them for \$1 each. Please use the **large** size cupcake holders when baking cupcakes.
- **The most popular baked goods are Chocolate brownies, Chocolate- or Vanilla cupcakes covered with icing and sprinkles or Chocolate chip cookies.**
Please ice cupcakes as they don’t sell if they are not iced.
- Jelly cups are also allowed but please clear this with me or Sue at Wilson before sending them in. Cups should be 250ml and filled to the top. Please include disposable spoons.



- Every item must be **individually wrapped** for hygiene and safety compliance.
- Provisions should be **clearly marked with your details** to enable Staff to apply college support correctly. Use disposable containers or trays (if possible) when delivering the goods. If any personal containers are used it should be clearly labelled.
- Food products should please be delivered to the Canteen before 9:00am.

Please contact me directly should you require further information.

Thank you,
Charmaine Nagel
Canteen Manager
Mob: 0487 372 790