

## Swimming Carnival Food Stall

Friday 10<sup>th</sup> March 2017

Event is run by Year 4 Parents

Same setup as for Athletic Carnival Food Stall

This year, 2017, the Food Stall will be held during the recess period of the Senior School Swimming Carnival.

Written by Sarah Bardsley and Noleine Swain

Updated by Federica Battaglia

## Time

Friday March 10 – all students from Senior & Junior School.

Food stall held at recess. Please liaise with Principal or PE Teacher as to what time recess will be held as it depends on carnival program.

## Venue

Undercover area near school pool

## Cost

Between 50c - \$2 per item. Remember that most kids will only have a gold coin.

## Catering

Parents donate plates of biscuits, slices, cakes, ice blocks etc for children at recess. Ask parents from your year group to bring one plate per family, but also invite parents from the wider school community to donate. Try to have a variety of treats and healthy options. Some healthy option ideas are:

Popcorn  
Fruit kebabs  
Healthy muffins, biscuits, slices, cakes  
Vege sticks with dip  
Mini quiche  
Healthy sausage/vege rolls  
Sushi  
Rice paper rolls  
Somosa's  
Banana Bread / Fruit bread  
Fruit/savoury scone  
Crepes  
Pancakes  
Mini yoghurts

Ask parents to give their donations on disposable plates and platters. This way it saves the hassle of trying to return them to parents after the food stall.

Sometimes local businesses will all also donate food items if they are asked.

## CLP emails

CLP's email class lists to inform parents to bring the food items and that assistance is required on the carnival day (approx 12 plus parents are needed and more is helpful)

- Send email about the Food stall details to front office so staff can put notice in school newsletter
- Write thank you letters to any donors
- Take photos on the day for newsletter

## General set up on the day

- Set up & packs away plastic trestle tables, which are kept in the wood shed.
- Set up tables so they are spread into "stations"
- Organise food items onto the various tables.

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- Organise floats for each table so there is change handy. Use the school float in the P&C safe in order to make the individual floats. Plastic containers are sufficient to use.
- Have enough parent volunteers to man each station
- Put up laminated price cards - kept in school kitchen (SK)
- Put up P&C banner kept in SK in a tube
- Float kept in safe in sick bay room (front office) ask Treasurer for code

### General pack up on the day

- Return all kitchen items to their rightful place in a CLEAN condition
- Remove float, return it to the SAFE in front office
- Count and bag money. Complete P&C fundraising detail form. Bank and advise the treasurer.

### Instructions & recipes for some food ideas

Please note the following are **OPTIONAL** and it is your choice what food you provide

#### Pizzas

- Quantities for 80 pizzas (320 slices)
- 14Pkts Bazaar Lebanese Bread ( 6 in a pkt)
- 2.5Kg block Virginia ham (chopped with Thermomix or food processor)
- 2 x 500g grated Mozzarella Cheese
- 4 x 1kg block cheese (grated with food processor grater)
- 7 bottles of pizza sauce

#### Night before

- Make up the pizzas using pita bread with tomato ham and cheese. NB: Make some vegetarian.
- Stack 5 pizzas (8 pizzas if just tomato and cheese) on plastic trays alternating pizza, grease proof paper and then wrap them in glad wrap Put in fridge over night. Do not stack trays on each other as it wrecks the pizzas.

#### On the Day

- 7 x pizza ovens, cutters, chopping boards( must be wooden ones), alfoil in SK
- Serviettes for serving pizza on in SK,
- Pizza's are cut into 4 pieces and sold for \$2 a piece.
- High power requires each oven to be run off a separate extension lead. Not possible to plug them all into a power board or this will blow the fuse.
- Start cooking approx 30 min before anticipated serving time and lay on platters covered with alfoil

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## Smoothies

### Quantities for carnival (estimated 200 serves)

- 12 litres milk
- 3kg bananas (need freezing for smoothies)
- 12 punnets strawberries (need freezing for smoothies)

### Before the Day

- Peel bananas and break into 3cm pieces. Wash and hull strawberries. Freeze in air tight containers.

### On the Day

- 8am on the day put milk in freezer to get it really icy.
- Collect 2 x blenders from SK
- Collect small and large plastic serving glasses from SK.
- Collect bucket of water and dish clothes for dealing with spills from SK

## Icy poles

### Quantities for carnival

- 10 packets Quelch icy poles (24 in a pkt) (asked Coles to freeze them)
- Had more packets donated from parents
- NOTE: These will take much longer to freeze than you expect if done in domestic fridge. Allow several days.
- Sold icy poles for \$1 at 2013 Athletics carnival. There are 24 icy poles in the packet and Coles sells Quelch icy poles for approx. \$6.50 so you triple the price & money!

### On the Day

- Leave icy poles in freezer till last minute.
- Use big esky from SK
- Need approx 6 pairs scissors for cutting (art room)
- Sold approx 400 @ \$1ea.

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## Mee Goreng Noodles

### Quantities for carnival

- 30 serves - could easily sell lots more

### Before the Day

- Sourced a carton of 30 packets of Mee Goreng Noodles from the Subi Carpark Markets (much cheaper than Coles) cost \$12.95

### On the Day

- Sold in take away containers with fork. They are a huge hit and could have had more of these. They sold for \$2 each
- Made up according to packet instructions. Add a bit of extra soya sauce..
- We serve them cold. The kids don't seem to mind!