

Swimming Carnival Food Stall

Friday 10th 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 Swaine

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. Bakers Delight sometimes donates scones. Pizzas are also sometimes made using the school's pizza ovens. Other healthy food items including icy poles are also supplied. Please ask 1-2 parents from each class to bring fruit or vegetable platters that could be offered as a FREE snack to encourage healthy eating.

We approached Coles for sponsorship which they kindly donated :-

- 9 litres milk (needed more milk)
- 3kg banana's (need freezing for smoothies)
- 12 punnets strawberries (need freezing for smoothies)
- 2.5Kg block virginia ham
- 2pkts Mozzarella Cheese
- 4 (1kg) block cheese
- 7 packets Quelch icy poles (24 in a pkt) (asked Coles to freeze them) At least double was needed
- 14Pkts Bazaar Lebanese Bread (6 in a pkt)
- 3 litres milk for coffee/tea

CLP emails

CLP's email class lists to inform parents to bring cakes, slices, muffins, cookies, savoury food 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"
- Icy pole (1 table) - 2 parents
- Smoothies (1 table) - 3 parents
- Coffee (1 table) – 1 parent
- Pizza (2 tables in front and 3 tables behind for cooking) - 5 parents
- Cakes 50c cake table & \$1 cake table (4 tables spread out) - 5 parents

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- Put up laminated price cards - kept in school kitchen (SK)
- Collect plastic containers for money from SK
- Put up P&C banner kept in SK in a tube
- Get extension cords, power boards from SK
- Float kept in safe in sick bay room (front office) ask Treasurer for code
- Start coffee urn EARLY as possible (takes approx 45 min's to brew)
- Start hot water urn for tea's/hot milo from SK

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.
- Leave platters and plates in undercover area or kitchen for parents to collect.
- Return coffee urn to Brew Ha

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

- 7 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 \$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.

Tea, coffee, milo

Please note this is optional as many parents visit Brew Ha or Spring before they come to the carnival

Quantities for carnival

- 1 x urn of coffee – uses 1 bag of coffee
- 1 hot water urn
- Tea bags, Milo, sugar are stocked in the SK
- Milk - used from smoothie quantity

Before the Day

- Book coffee urn at Brew Ha - they usually donate a bag or two of coffee. No charge for use of urn. (NB: Management has changed at Brew Ha so this arrangement may also have changed).

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On the Day

- Start coffee urn EARLY as possible (takes approx 45 min's to brew)
- Start hot water urn for tea's/hot milo from SK
- Collect teabags, sugar, stirrers and polystyrene cups from SK
- Sold approx 30 cups at \$2

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!

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.
- Leave platters and plates in undercover area or kitchen for parents to collect. It is much easier to ask parents to donate items on disposable plates or platters so they can be thrown out at the end.
- Email Events Co-ordinator and advise funds raised and any other comments or additions you would like to add to this document.