



POLICY # D.3.F

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## Food Services

SEC employ's a Kitchen Coordinator who is tasked with running the food service operation at the lodge. As part of their duties, they are responsible for the menu creation and must ensure that it falls under the nutritional guidelines as set by national standards. This should be reviewed by the Director/Principal and Lodge Manger quarterly or as required.

All staff on duty are allowed to eat meals prepared by the kitchen staff. Those staff who are on duty when the kitchen is closed are left plates in the Staff cooler which can be reheated. All food left in the Staff cooler can be eaten by staff and or students. Staff should be aware that this is an added benefit to their job.

All SEC staff must hold a valid Food Handlers Certification and meet the Manitoba Food Health Requirements as set out by the province.

Adoption Date: August 21/12	Revision Date:
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