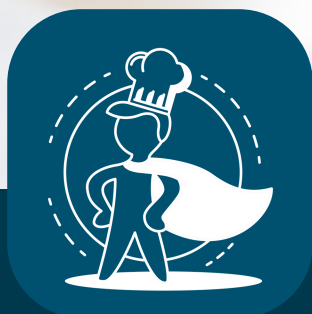


# TUCKSHOP TRAINING

**COURSES TO GET YOU SKILLED IN RUNNING  
A SUCCESSFUL TUCKSHOP.**



## CONVENOR COURSE

*Get the skills and confidence you need to run a successful tuckshop, along with tools and tips for support when you need it.*

This comprehensive course covers menu design, how to run an organised kitchen and working with your school community.



## PATHWAY TO PROFIT

*Learn how to manage your tuckshop as an effective small business.*

This course covers basic financial terms and concepts, calculating recipe costing, mark-up schedules, menu changes, and understanding tally sheets and profit & loss statements.



## FOOD SAFETY SUPERVISOR

*Get qualified as a Food Safety Supervisor in your tuckshop.*

This course provides a set of skills to work hygienically when handling food and to ensure the safety of food during its storage, preparation, display, service and disposal.

To enrol in tuckshop training courses, visit  
**[www.qast.org.au](http://www.qast.org.au)**