

HOW TO SET UP THE TUCKSHOP DRINKS FRIDGE



A well-organised and visually appealing fridge increases healthy choices and streamlines service in the tuckshop.

Prioritise water and **GREEN** options:

- Place water at eye level and across the widest shelf.
- Use multiple facings to encourage quick grab-and-go.
- Consider offering both chilled still and sparkling water options.

Drinks Placement:

- Top shelves: Water only
- Middle shelves to lower shelves: Milk and flavoured milk (maximum serving size 500ml): **GREEN** options on left (plain low or reduced fat milk), **AMBER** options on right (plain full fat milk and all flavoured milk – reduced fat and full fat).
- Bottom shelf: **AMBER** options such as 99% juice (maximum serving size 250ml). Limit the range to 1-2 options.

Smart Choices recommends:

- Most drinks in the fridge should be **GREEN**.
- That **AMBER** choices are limited and should not dominate the display.

Purchasing tips for tuckshops

- Buy larger quantities of water – it's often a best seller.
- Buy flavoured milk in mixed cartons to reduce waste.
- Limit the number of juice varieties to simplify decision-making.
- Rotate stock to avoid spoilage and maintain freshness.
- Consider long life milk options due to increased shelf life.
- Check labels regularly; ingredients can change.



Maintaining a healthy and attractive drinks fridge

- Keep the fridge clean and fully stocked to improve visual appeal.
- Use clear labelling such as "Best Choice" or "Everyday Drink" for water.
- Ensure rapid restocking during busy periods.
- Keep milk and juice at safe temperatures (below 5°C).



Quick wins

- Display water at eye height.
- Reduce **AMBER** drinks during hot weather to encourage hydration.
- Avoid displaying stock that is not available for student purchase.
- Use the fridge door or top shelf to promote new water options, i.e. promotional stickers.

