

2022 Canterbury College - United Nations Day: Multicultural Celebration!

Important Food Providers Information

Event: 1:15pm – 2:55pm, THIS Thursday 26 May 2022. WET WEATHER PLAN: NOW FULLY INDOORS!
@ The CEC: Canterbury Events Centre – Entry & parking via Junior School's High Road Gate, High Road.

Dear Food Providers,

Thank you so much for taking part in this major multicultural event by preparing and providing food at our annual United Nations Day Celebration here at Canterbury College.

To help make this a safe, stress-free and enjoyable afternoon for everyone, please find important information below that will help when planning your food catering on the day.

At this stage, we have around 10-12 different cuisines being served.

Each cuisine will be provided with the following set-up:

- 1 x covered 3m x 3m marquee
- 1 x 6-foot long wooden trestle table with white tablecloth
- 1 x six hot pot bain-marie (*see image at right*)
- 2 x serving gloves (*more available if required*)
- 2 x serving tongs
- 2 x serving spoons
- 1 x blackboard & chalk to write your menu
- Serving containers, napkins and disposable cutlery.



You have TWO options for catering food on the day:

Option 1: Drop your food off early at the **Canterbury Functions Centre Kitchen** (was called *Trade Training Centre*) over at the Old Logan Village Road side of the campus beside our Athletics Track, for storage, heating or chilling until 1:00pm. Entry & parking via the Sports Precinct Gate, Old Logan Village Road.

Our Facilities Team will then transport all the food over to the CEC in time for the event for you to serve.

Option 2: Arrive with your hot or cold food and place it directly into your cuisine service area in the CEC.

To keep within official government Health Dept guidelines:

ALL your food MUST be stored at below 5 Degrees Celsius OR above 65 Degrees Celsius.

Food must not be kept in that danger zone between 5-65 Degrees Celsius.

We suggest bringing your food in disposable silver foil containers easily found at supermarkets (*see image at right*).

These will fit into bain-marie trays and can be disposed of easily afterwards.

Please also keep track of any food allergens in your dishes like nuts, dairy, gluten etc and write them on your menu blackboard.



Food Service Starts: 1:15pm | Food Service Ends: 2:50pm.

Catering Numbers: We are expecting all Years 5-12 students (920 less illness absentees), plus their teaching and administrative staff (80-90) to attend, along with some parents... So approximately 1,000 people.

There will be 10-12 different food suppliers/cuisines on the day along with rolling on-stage entertainment: Afghan | Chinese | European | German | Indian | Korean | Pacific Islander | Serbian | South American | Vietnamese | Australian 😊. (*Cuisine list as at 19/05/22*).

Our objective is to give as many people a taste of as many different cuisines as possible.

Please keep your recipe ingredients grocery shopping receipts for full reimbursement by the College.

Please direct any further food related questions to our **Major Events Food Services Manager: Mr Colin Mason** – c.mason@canterbury.qld.edu.au