Tasmanian Industry Participation Plan

DECYP 2089 – Healthy School Lunch Program

The Tasmanian Government is committed to maximising opportunities for local suppliers to compete for and win Government contracts. Suppliers/proponents are requested to prepare a Tasmanian Industry Participation Plan (TIPP):

- for all procurements with a value exceeding $5 million;
- for nominated procurements (at the discretion of the procuring Government entity) greater than $2 million and up to (and including) $5 million; and
- for private sector projects valued at over $5 million that receive support, including in-kind support, valued at or greater than $500 000 from the Government.

Procurement/Project details

Procurement/Project ID	DECYP 2089
Procurement/Project title	Healthy School Lunch Program
Name of Responsible Agency/Entity	Department for Education, Children and Young People

Supplier details

Name of supplier	School Food Matters Inc.
Contact details for supplier	301 Sandy Bay Road Sandy Bay Tasmania 7005 Phone: 03 62238023

Are you a Tasmanian SME*? Do you employ Tasmanians?

- School Food Matters employ Tasmanians and are a SME. As the School Lunch Program expands the staff will accordingly as new jobs/roles are required. There will be 18 jobs supported by this activity.
- Estimated 412 hrs worked per week
- 7 new roles created by this contract and extended hours for existing staff.

Where are the goods or services to be used in the contract sourced from?

- This program has an emphasis on supporting local Tasmanian business, producers and farmers.
- The School Lunch Program(SLP) aims to use 75% local Tasmanian produce. This will be tracked through the evaluation process.
- Loaves and Fishes Tasmania are utilising their connections to farmers and producers of Tasmania to source the ingredients in the school lunches. The menus and recipes are designed seasonally to maximise this.
- The School Lunch Program purchase ingredients from the local farmers this equates to approx. $43550.00 per week that the SLP runs going to local producers and suppliers. As the SLP scales up this amount will increase.

Opportunity for Tasmanian SME* involvement

- As stated previously one of the guiding principles of the SLP is to support local where possible. This includes purchasing of any equipment and resources required to run the SLP.
- All the commercial equipment is purchased through a Tasmanian locally owned business after a tender process was conducted.
- All ingredients for the meals is sourced locally where possible.
- All subtractors and consultants are sourced locally where possible. For example Loaves and Fishes Tasmania are contracted to procure the food for the SLP.

Broader social and economic opportunities

- This is an investment in Tasmanian agricultural sector. As part of the growth of the SLP and our focus on local produce we are asking farmers to expand in their current growing capacity alongside the growth of the SLP.
- Through the SLP we are training and skilling up a hospitality workforce that will benefit the Tasmanian community. There will be career pathway opportunities for new apprentices in hospitality and also the agricultural sector.
- Through the SLP we are investing in Tasmanian children's engaged learning, health and wellbeing and building communities capacity through supporting local produce.
- The SLP builds connection and social wellbeing in school communities. There are opportunities for the broader school community to volunteer and engage with the SLP.
- Intergenerational opportunities - older members of a community can be invited in to join the students in their hot lunch.
- Where possible look for opportunities to partner with other local organisations.

Local innovative solutions

Through the School Lunch Program food literacy resources will be developed to communicate and highlight where the food for the School Lunch Program is sourced. This will build the school communities knowledge around local fresh producers in Tasmania – especially those within their own region. By students consuming local Tasmanian produce and learning where it comes from will potentially lead to developing a market to future generations for Tasmanian produce.