

Event Checklist

Food Service



Use the checklist below to ensure that your carnival or event offers some healthy food and drink options

Canteen/kiosk

The canteen/kiosk plays an important role in fuelling officials, umpires, spectators and players. In the lead up to your event work with the canteen manager to:

- Offer a healthy option: wrap + water meal deal
- Place water at eye level in the fridges
- Remove confectionary from the front counter and place in a less visible spot
- Place all your healthy snacks on the front counter



Food Trucks

If you are planning to have food trucks/vendors attend your event

- Choose vendors from Fuel to Go & Play - Healthier Vendor Guide
- Communicate your requirement for non-display of sugary drinks prior to event day
- Ask the vendor to provide a healthy food option.



Around the ground

- Check if water bubblers are working around the ground
 - if they aren't get in contact with the local council to fix
- Consider hiring a water station' for the event

Coaches and team manager

Creating a healthy event is a team effort:

- Tell coaches and team managers to encourage participants to pack fruit for half times snacks and bring a water bottle
- Coaches awards - recommend alternatives to junk food awards, such as gift vouchers to movies or sports shops

Other

Other things you may want to consider to help promote a healthy event:

- Contact the local supermarket to see if they can donate free fruit for the event
- Hosting a BBQ at the event? Use the Fuel to Go & Play BBQ Guide for some inspiration.



On event day do a walk around to check the following:

Canteen/kiosk

- Healthy options are on display at the front counter
- Water is at eye level in the fridges
- Confectionary is at the back of the canteen/kiosk

Food Trucks

- Vendor has sugary drinks off display
- Healthy food option is advertised.

