



Introducing the Childcare Centre Diary for COOKS! Plan and document your menus, supplies, kitchen maintenance and program support with this tailored diary especially for cooks in early childhood services.

In these pages you will find useful planning and mapping tools like the years at a glance, year planner, important dates and contacts, regulations summary and EYLF learning outcomes. There is space to record information about children and parents, supplier details and your details.

Most importantly there are specific tools which will help you meet compliance and assessment requirements - all in one handy folder. (The diary is in a handy ringbinder folder so you can add plastic sleeves with cuttings and recipes!)

Each day you can record:

- menu plans
- shopping lists
- recipes
- out of pocket expenses
- general communication and a to-do list
- meetings / orientations / training

Each week, make notes for your week ahead including orders and menu planning.

Weekly and Yearly checklists for your Food Safety Program and Kitchen maintenance.

What are the benefits?

- Evidence against the NQS, regs and the law
- Helps with Quality Improvement
- Less paperwork, photocopying and filing
- All in one place

RRP from \$45.00 inc GST
Postage extra

For more information about how to use the resources or about bulk-buy discounts or customisation, just drop us a line at info@bccr.com.au or visit www.bccr.com.au

3 Friday

JANUARY 20XX

Today's Menu

	Purees / semi-solid	No.	Whole food and drink	No.	Alternatives*	No.
Breakfast (time:)						
Morning Tea (time:)						
Lunch (time:)						
Afternoon Tea (time:)						
Late Afternoon Tea (time:)						
Dinner (time:)						

** for allergies / intolerance or cultural/religious

Family or Service Correspondence:

Add to Shopping List:

Deliveries Received Today:

Issues?

UBDs ok?

Out of Pocket Expenses:

Maintenance required:

Action taken:

**Special Occasions today:
(birthdays, cultural)**

**Fridge / Freezer Temps:
Appliance °C**
