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JUST JUICE
Bubbles

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**Information guide for
School Principals and
Business Managers**

tuckr

 www.tuckr.nz

 [@tuckr.nz](https://www.instagram.com/tuckr.nz)

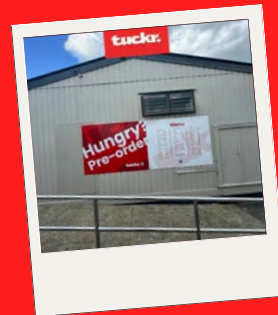
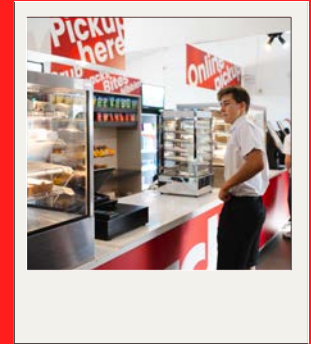
Who are we?

EGG'D **PitaPit** **BOWL'D**

Two former school teachers, Duane and Chris, who pulled together the team that brought over 100 Pita Pit, 70 EGG'D and 60 BOWL'D locations to New Zealand and Australia are now proud to deliver Tuckr®! The game-changer in the world of school food service! We now invite you to join us on an exciting journey to ensure all your school food security needs are met.

Tuckr® isn't just another brand; it's a social enterprise crafted to redefine school eating. Our goal is to elevate the entire experience within your school, bringing innovation, flavour, and nutrition to the forefront whilst providing healthy financial returns to your school – the more meals sold, the more we give back!

Fuelling schools and feeding their communities.



Why is Tuckr® different?

Retail foodservice is in our DNA! Our experience in restaurant operations will ensure that we will bring your school food experience to life.

Our group of restaurants are responsible for supplying over 60,000 meals weekly to the government Ka Ora, Ka Ako Healthy School Lunch Programme – it's safe to say we live and breathe healthy food in schools.

We offer a fully integrated digital experience, allowing both students and staff the ability and opportunity to order online and through kiosks. This increases accessibility, speed of service and guarantees purchase preference.



How Tuckr® works

You simply rent us the canteen space and we do all the work- it's that easy!

We hire staff, purchase all the food and keep the premises clean and tidy while ensuring your students and staff receive the very best meals.

Tuckr® is New Zealand's first school based foodservice social enterprise, designed to generate greater revenue for schools to invest in their objectives .

This means that the more meals purchased, the more we pay to the school!



Passive Income

Yes that's right! We take care of everything!

The fee is paid to the school from all sales generated from the tuckshop, staffroom, catering orders, departmental meetings, hall hire, holiday programmes and all extracurricular activities or events.

The percentage-based licence fee will be agreed upon once we understand the potential of the partnership.

Factors to consider are school roll size, equity index, location and size of current facilities and condition of current equipment in the tuckshop/canteen.

Both your school and Tuckr® will enter into an exclusive occupancy agreement for an agreed period of time that allows Tuckr® to occupy your tuckshop. If additional equipment is required e.g an oven, we will discuss the best way to acquire this. Tuckr® requires some signage which is striking and modern and will be our investment



We tailor to you!

We have tailored menu options for students to teachers!
We cater to all needs...

- Affordable hot and cold meals daily
- Before and after school practices/rehearsals
- Departmental meetings
- Parent Teacher Evenings
- Board of Trustees meetings
- Sport/Cultural/Performing Arts events
- EOTC day trips or school camps
- Visiting schools catering
- Weekends and Holiday programmes
- Conferences
- Galas and Fundraisers

Dietary, allergy & religious requirements

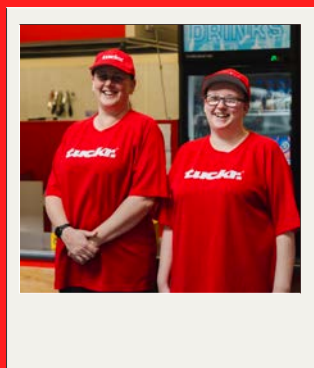
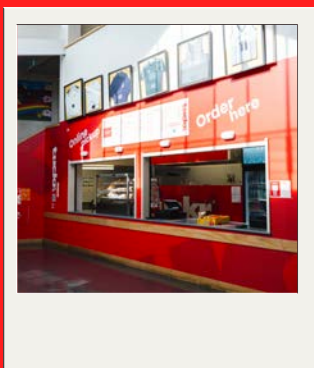
- Vegetarian
- Vegan
- Gluten Free
- Halal
- Dairy Free



Who owns and operates each Tuckr®?

The majority of Tuckr® locations are owned and operated under licence by members of the school community. We accept applications from parents, caregivers, past pupils or staff connected to the school who can dedicate the time and passion to making it a success for your school.

We enter a rigorous approval process and once passed, provide the licensee with training and ongoing support by our experienced team. The licensees are evaluated regularly to ensure our high standards of service and operations are met.



A wooden cutting board is the central focus, displaying a variety of fresh foods. On the board, there are several pieces of sushi, including nigiri and maki rolls, some with salmon, tuna, and vegetables. A burrito is cut in half, revealing its filling of rice, beans, cheese, and vegetables. Fresh fruits like sliced bananas, green apples, and orange segments are scattered around. A small white bowl with orange dipping sauce is also visible. The background shows a white textured surface and a white plate with a salad.

David Ferguson, Principal, Westlake Boys High School

Tuckr® have provided our students and staff with a revolutionary approach to our school canteen. They have increased sales by over 40% primarily through their digital pre-ordering solution and innovative, fresh menu offerings. Students and staff simply collect their online orders from designated collection zones. In our case, the experienced team at Tuckr® operate the canteen and provides our school with strong financial contributions without the hassle of operating it directly. This has allowed us to allocate resources to where our strategic priorities are. We are proud to be associated with this exciting social enterprise as it is certainly a win for our school community.



**Don Hastie,
Associate Principal,
Rangitoto College**

"Tuckr was recently awarded the provision of canteen services contract following a competitive tender process. We were impressed with their menu options and have not been disappointed. Perhaps the most exciting advantage for our large school community is the digital advancement - the ability to order online and the placement of ordering kiosks in our canteens and key campus areas. Students and staff can pre-order and collect from dedicated collection zones to avoid long wait times and guarantee availability. Our expectations to date have been surpassed and we value the relationship. It is a true partnership with the return the school receives allowing us greater investment into key initiatives"

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online pickup



order here

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**Samantha Hunia,
Business Manager,
Auckland Girls
Grammar School**

"The transition from our past provider of canteen services to Tuckr was so quick and easy! Within two weeks our tuckshop was transformed into a vibrant café style hub. Our school nurtures a culture of excellence and Tuckr have delivered on so many levels – the students and staff love the menu and the ease of ordering. Tuckr has provided a long awaited, revolutionary approach to school foodservice"

We would love to hear from you

If any of the following apply, then please get in touch;

1. Our tuckshop/canteen is not currently operating;
2. Our tuckshop/canteen is operating however it is not reaching it's potential;
3. Our existing tuckshop/canteen contract is up for renewal shortly and we would like Tuckr to be part of a competitive tender process for the provision of tuckshop and catering services.

Complete the school request form at <https://tuckr.nz/school-request/>

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Thank you.

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