

Edge Early Learning Elanora

“It makes
mealtimes
simpler and
more enjoyable
for everyone”

Jesse, Centre Director, Edge Early Learning Elanora

HEALTHY CHALLENGES

In a homely, nature-inspired environment, nutritious food is a big deal – and a key part of Edge’s overall approach to supporting healthy eating, active lifestyles, rest and mental wellbeing. For the Elanora team, it was vital to have a fresh way to manage meals across all age groups and dietary needs, without adding pressure to the day. They needed meals to complement their nurturing, caring culture – and give families confidence their children are eating well.

RECIPE FOR SUCCESS

With The Wellbeing Food Co, Elanora receives nourishing, ready-to-serve meals that take the stress out of mealtimes. The simple ordering system makes it easy to manage allergies and preferences, while providing variety that kids enjoy and parents value. The team says the meals are well-received, with favourites like butter chicken, beef stroganoff and pasta dishes always a hit with the children.



SNAPSHOT

- Edge Early Learning, Elanora, Brisbane
- Childcare and kindergarten: 8 rooms (6 weeks to school age).
- Privately owned and operated: a network of approximately 50 community-based early childhood education centres in Queensland and South Australia.

THRIVING CENTRES, HEALTHY HUMANS, HAPPY FAMILIES

The centre has used food as a springboard for learning – including during Harmony Week, where meals helped spark conversations about culture and food traditions. Behind the scenes, the service runs smoothly, and the Wellbeing Food Co team is quick to respond if issues arise and always receptive to feedback. For Elanora, it adds up to calmer, simpler, more enjoyable mealtimes for everyone.

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The kids love the butter chicken, beef stroganoff and pasta dishes.

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Parents really like the variety of the menu, and the system makes it easy to manage allergies and preferences

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It is a smooth process for our team, and we’ve even used some of the meals as a way to open conversations about culture and food during Harmony Week.