

Businessman presents healthy meal choice to schools

Sushi could be on menu for region's tuckshops

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CENTRAL Queensland businessman Simon Gibson hopes the region's schools will roll with his sushi plan.

Simon, the franchisee of two Rockhampton and one Gladstone Wok Me stores, has written to all schools in both cities offering to provide sushi at wholesale prices for their tuckshop menus.

He said sushi was a healthy choice for kids.

"Things are definitely changing," Simon said.

"I'm only 25 and never tried sushi until I

SUSHI FACTS

- Not long ago, a sushi chef (an itamae) had to undergo 10 years of training before working in a restaurant. Today, demand for these skilled food artists is so high that many start work after only two years of training;
- Approximately 80% of the world's bluefin tuna catch is used for sushi; and
- Sushi dates back to at least the second century AD, beginning as a method of preserving fish in China.

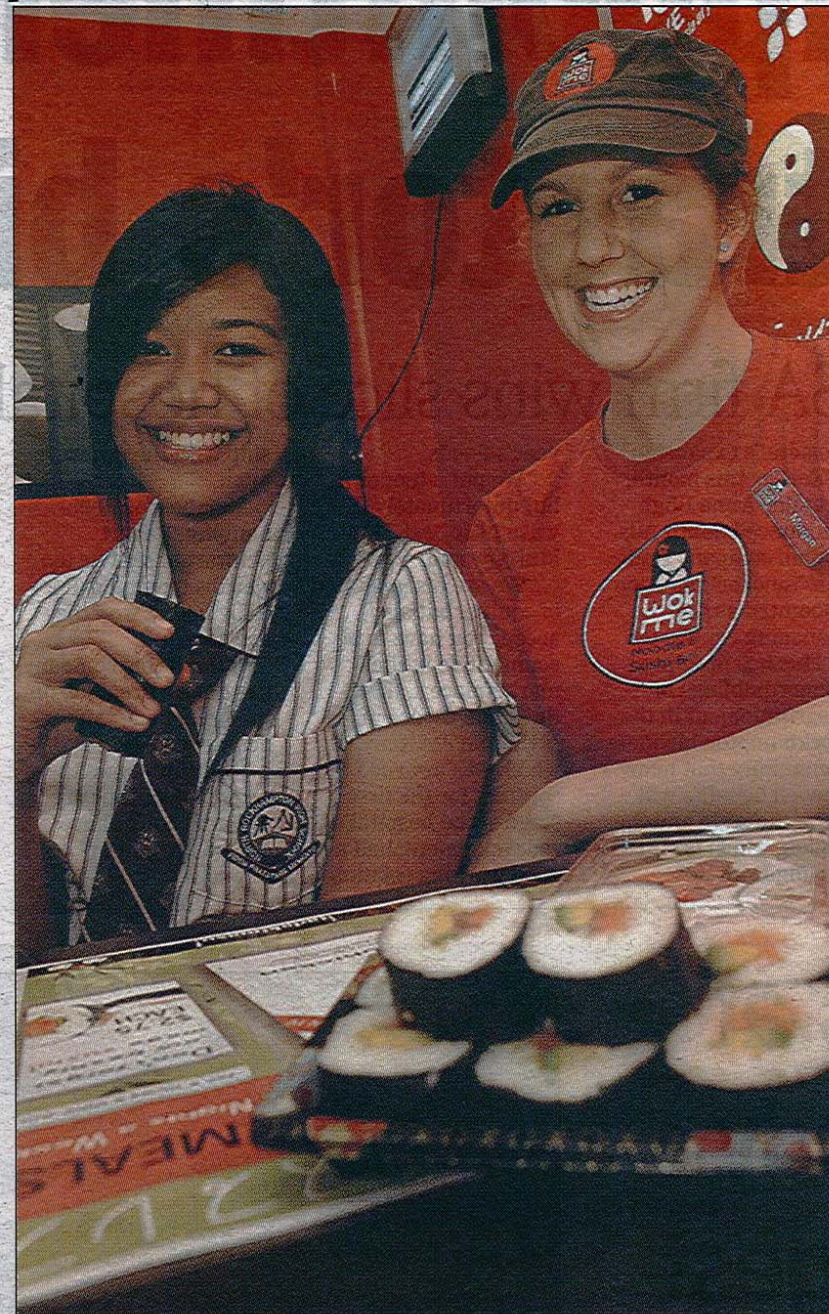
was about 18 or 19.

"But these days we have parents coming in with kids aged two, three or four who are ordering sushi for them."

He said schools would be able to make a tidy profit with any price mark-up.

"These days tuckshops have to change, with all the new legislation, meaning they are not allowed to sell what they used to," Simon said.

"There are two schools on the Sunshine Coast that have sushi on their menus."



ROLLING UP: Meca Ligo and Morgan Boyd enjoy a meal of sushi at Wok Me. The company is keen to take sushi into Rockhampton's schools.

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