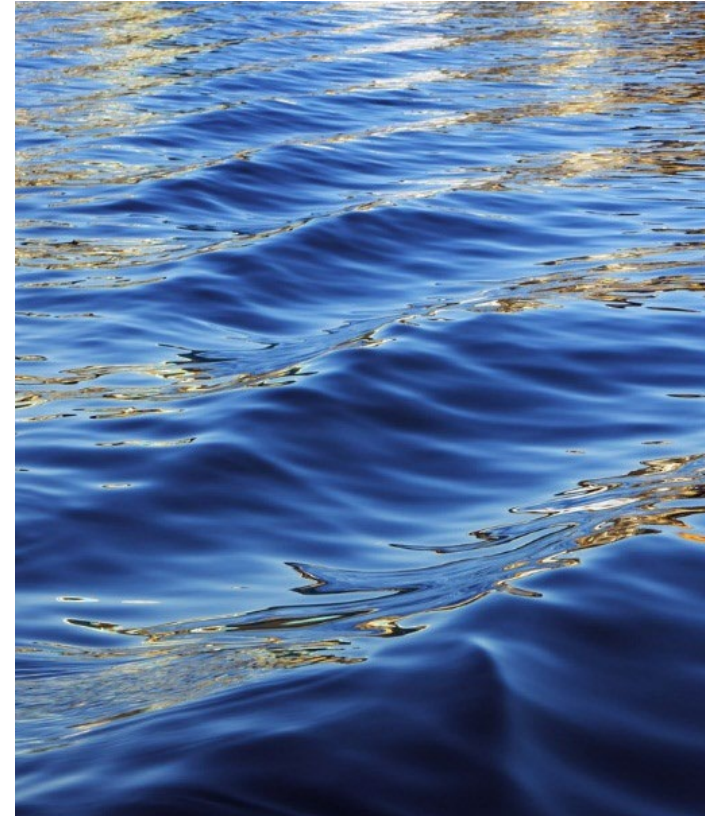


SD 91 School Food Programs



District Food Program Vision and Mission

Vision: Each student has access to nourishment to support learning and development

Mission: Offer a safe, collaborative, equitable, sustainable and nutritious food programs throughout the district that is accessible and stigma-free

Priorities for the next few years

Short term:

- Strengthen the foundation of food programs in schools so they are sustainable

Medium term:

- Enhance the nutrition and variety of food being offered
- Increase local food in schools

Long term:

- Each school offers a nourishing and balanced breakfast, snack and lunch program

Short term: Strengthen the foundation of food programs in schools so they are sustainable

- Actions:

- Created school meal worker positions at each school
- Weekly grocery delivery to each school
- Created resources and they are in a shared location (SD91 – Feeding Futures Team)
 - Menus, recipes, pictures, food safety plans, order guide
- Invested in food equipment
 - New ovens, dishwashers, fridges, freezers, shelving
 - Update to NVSS, EDS, Decker Lake, Francois Lake and FSJSS kitchen spaces
 - Over \$60000 in grants used to purchase small equipment (many more grants sourced for other projects)

- Challenges:

- Staffing
 - Casual school meal worker positions are posted
- Equipment maintenance
- Increasing food costs

Programs are flexible, adaptable, and respectful of local contexts and needs.



Medium term: Enhance the nutrition and variety of food being offered

- Students involved in selecting items provided through *Fresh for Kids*
- Introducing new foods: battered fish, Chinook salmon, *Made Good* muffins (gluten-free), brown rice, salads, granola, pumpkin seeds, sunflower seeds, trail mix (nut-free)
- Schools without previous Breakfast Club or PC Children's Charity funds have food programs now
- Challenges:
 - Education needs: healthy relationship with food, cultural recipes, shifting language to being more inclusive
 - Changing food landscape
 - Changes to *Fresh for Kids* funding, which in year 1 was free, and now it has a cost

Programs centre and include students, families, First Nation Rightsholders, Indigenous partners, and community members in decision-making & program delivery.

Students have access to nutritious and culturally preferred foods to support healthy development & learning.



Medium term: Increase local food in schools

- In 2024-2025 school year:
 - 44% of total food dollars was spent in SD91 on BC food
 - 8% of total food dollars was spent on food produced in the Nechako Lakes region
- New suppliers this school year: Copper T Ranch in Fraser Lake, Brophy Ranch in Vanderhoof, Nancy Schlamp in Fort St James
- Continue to represent region on FeedBC K-12 working group
- Challenges:
 - Logistics
 - Many producers in Lower Mainland and do not have distribution to the region

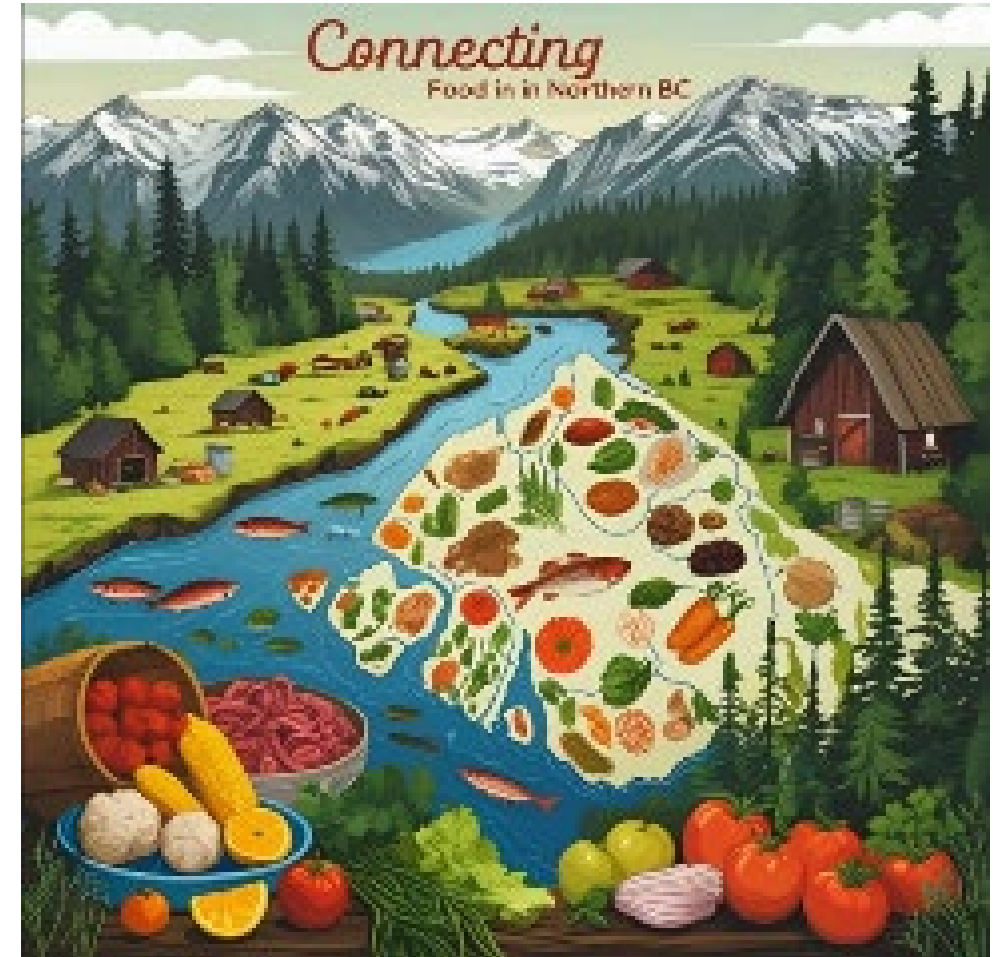


Programs support B.C. foods* to grow local communities, economies, and food system resilience.



Connecting Food in the North

- Three major grants, with thanks to:
 - Ministry of Social Development and Poverty Reduction, through Ideas Lab with PHSA
 - Ministry of Agriculture through FeedBC
 - Ministry of Education and Child Care -> procurement grant
- Two projects:
 1. Scope out resources and feasibility of developing a food distribution route connecting the Highway 16 school districts.
 2. Connecting Food in the North Networking Event



Long term:

Each school offers a nourishing and balanced breakfast, snack and lunch program

- Each school is offering an open breakfast and snack program
 - Breakfast trays in classrooms
 - Breakfast carts
 - Snack fridges or bowls
- Lunch varies school to school
 - 6 schools use Meal Manage
 - 9 schools offer a plated-style lunch
 - 1 school offers a salad bar lunch daily
 - 5 schools offer food to students on need basis and/or from a central all-access nourishment station
- Challenges
 - Budget realities
 - Ongoing need to purchase small equipment is challenging (items like knives, plates, bowls, forks, spoons, cutting boards)
 - Disposable dish use
 - Spread out geography with limited/changing resources

Programs are flexible, adaptable, and respectful of local contexts and needs.

Students have access to food daily in an equitable, accessible, and non-stigmatizing manner.





Thank you

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