

BOARD STRATEGIC LEARNING SESSION S E S S I O N

JANUARY 21, 2025





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COORDINATOR OF FOOD PROGRAMS



2023

\$214 MILLION OVER 3 YEARS

Support students by delivering school food programs in a way that reduces stigma.

District flexibility to develop program that meet the needs in each community.

Expand on existing partnerships supporting food programs in schools.

Emphasis on nutritious food and incorporating local B.C. foods.

FEEDING FUTURES



BRITISH
COLUMBIA

Ministry of Education

OVERVIEW



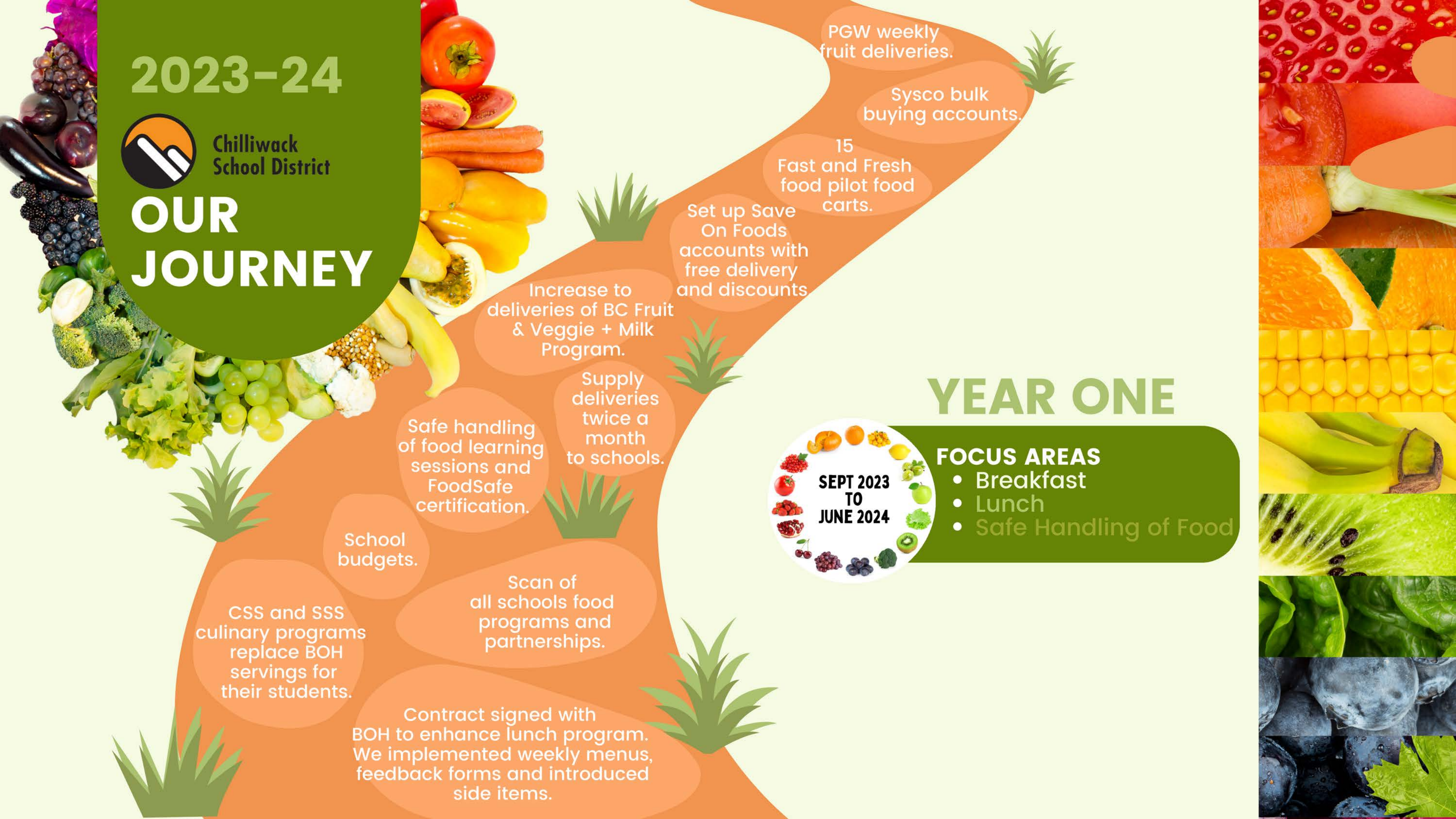
“Providing student's access to nutritious food in a stigma and barrier free way so, they are ready to learn.”

2023-24



Chilliwack School District

OUR JOURNEY



CSS and SSS culinary programs replace BOH servings for their students.

School budgets.

Safe handling of food learning sessions and FoodSafe certification.

Supply deliveries twice a month to schools.

Increase to deliveries of BC Fruit & Veggie + Milk Program.

Set up Save On Foods accounts with free delivery and discounts

15 Fast and Fresh food pilot food carts.

Sysco bulk buying accounts.

PGW weekly fruit deliveries.

YEAR ONE



FOCUS AREAS

- Breakfast
- Lunch
- Safe Handling of Food

Contract signed with BOH to enhance lunch program. We implemented weekly menus, feedback forms and introduced side items.

Scan of all schools food programs and partnerships.

2023-2024 HIGHLIGHTS



BOH ENHANCEMENT



FOOD CARTS

FRUIT DELIVERIES



2024-25



Chilliwack
School District

WORK IN PROGRESS

Weekly food deliveries with SD33 truck to 11 schools with sit and serve model.

4 new Fresh and Fast Food carts (District total is now 19).

Weekly fruit cases deliveries to all schools.

Weekly Sysco case deliveries to schools with food carts.

SharePoint page for all staff access that includes ordering forms.

Refrigerated delivery truck.

BOH Serving stations with new warming units, secondary items and rotating menu deck.

Staff meetings and Food Safe certification.

Feeding Futures EA time -45 minutes at each school.

Imagine High's culinary program is serving students at their site.

Ordering commercial fridges and operating equipment .

Job posting for FT chef A/ delivery driver.

ACCESS program is testing recipes and sending them to schools.

YEAR TWO

SEPT 2024
TO
JUNE 2025

FOCUS AREAS

- Breakfast
- Lunch
- Safe Handling of Food

2024-2025 HIGHLIGHTS



TRUCK AND STAFFING



BOH SERVING STATIONS



ACCESS PROGRAM





Feeding Futures Guiding Principles

These principles are intended to guide the development of school food programs and are not mandatory.



In practice, this could look like...



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

- Where meal payment cards are used in school stores or cafeterias, the same payment cards that are available to all students can be discretely subsidized for students in need.
- Using pay-what-you-can or sliding payment scale models for hot lunch days.
- Offering snacks or lunch top-up baskets in classrooms for any student to access.



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

- Asking food suppliers, distributors, grocery stores and program delivery partners about what B.C. food options they can provide and what B.C. foods are in season.
- Assessing menus and product purchases to identify opportunities for more B.C. foods, like everyday staples.
- Checking the [Feed BC directory](#) to find B.C. food & beverage products.
- Supporting food literacy and integrated learning opportunities to strengthen knowledge, skills, and positive relationships connected to food and local food systems.

* [Feed BC](#) provides definitions and recommended targets to support B.C. food procurement in K-12 schools.



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

- Conducting a scan of existing programs and systems to identify existing resources and program gaps.
- Adapting program models to suit the needs of student needs. For example, "Grab & Go" models may work well for older students, whereas "After the Bell" or "Second Chance" models may suit the needs of students in other environments.
- Striving for continuous improvement by collecting feedback on programs or testing out new pilot projects.



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

- Incorporating more nutritious and minimally processed foods into meal and snack offerings.
- Having students and families submit requests for foods they want to see featured in programs or submitting family recipes.
- Prioritizing time and space in the school day for eating.



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

- Working with the district's Indigenous Education Council (IEC) to ensure that decision-making is informed by local First Nations, Rightsholders, and Indigenous partners.
- Involving students in school food program operations (e.g., food preparation, serving, and clean-up).
- Forming a school food committee with students, families, and/or community partners to gather feedback & share information.
- Partnering with local First Nations to support special events in school communities.
- Partnering with conservation officers to offer local and traditional meats.

GUIDING PRINCIPLES



BRITISH
COLUMBIA

Ministry of Education

FALL 2024

Feeding Futures

GUIDING PRINCIPLES



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



- ✓ **Fast and Fresh carts** have been rolled out at 19 schools across the district that serve as a build your own breakfast model and fill the hunger gap throughout the day.
- ✓ **Bowls of Hope** delivers to 25 schools over 900 servings consisting of a hearty soup and side item.
- ✓ **CSS and Imagine** have a central location for students to access their culinary program's daily servings.
- ✓ **Lunch cards** are available to students at the SSS Bistro.



Feeding Futures

GUIDING PRINCIPLES



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



- ✓ Partnership with **Produce Gone Wild** delivers fresh and local produce weekly to all schools.
- ✓ **Ordering system** in place for schools to have food delivered directly to their site from SD33 truck and SYSCO simplifying local food procurement.
- ✓ **Chilliwack Bowls of Hope** is our lunch provider. They incorporate rescued food, donations and food grown in the community garden.



Feeding Futures

GUIDING PRINCIPLES



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



- ✓ All schools have **breakfast options** for students: 19 food carts and 11 sit and serve breakfast models.
- ✓ 28 schools have **lunch service**. BOH delivers to 25 schools. SSS, Imagine and CSS serve their students through their culinary program.



Feeding Futures GUIDING PRINCIPLES



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



- ✓ **Feedback forms** were collected throughout the 2023/24 school year for BOH to build a rotating recipe deck for 2024-25 lunch service.
- ✓ **Feeding Futures EA's** have access to order from a selection of nutritious options that are delivered weekly.



Feeding Futures

GUIDING PRINCIPLES



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



- ✓ Students in the culinary programs at the high schools are involved in food prep, serving and clean up.
- ✓ Student volunteers are supporting food programs across the district.
- ✓ Testing recipes with the students in the ACCESS program to incorporate into food programs. Feedback is collected from staff and students.
- ✓ Claw program at GWG making snacks
- ✓ Meetings with PAC members and Indigenous Advisory Council are scheduled for the spring,





Hire Food and Delivery Assistant to support the Coordinator of Food Programs.

Secure a central location and utilize district kitchen spaces to prepare food for school food programs.

Host community engagement events and seek out local business partnership and connections.

Explore creative ways to incorporate district departments and food classes into school food programs.

Make literacy connection by exploring growing opportunities and partnerships available. This will include the community garden.

Flexibility to meet guidelines and criteria that the Ministry continues to roll out.

FUTURE PLANS



JUNE 2024 AND BEYOND



THANKYOU