


Food Security Programs

Jacob Sol, November 18, 2020



Intentions

- Guiding Principles
 - Funding sources
 - Breakfast and lunch programs
 - Response to COVID-19
 - School Meal Program Committee
 - Resources
- 

Guiding Principles

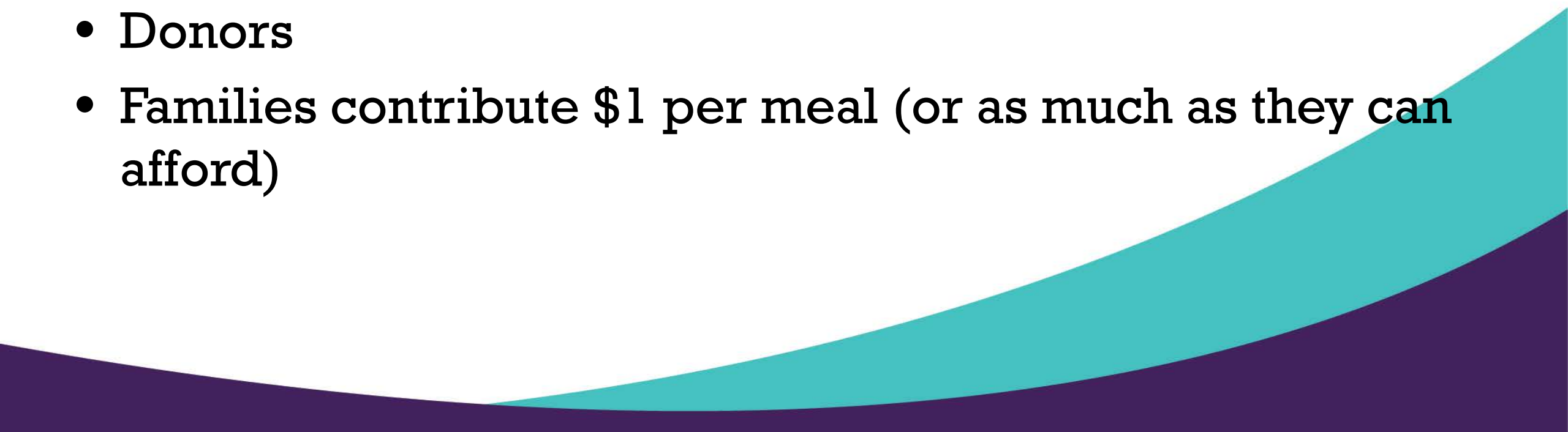
- **Healthy Eating:** will support students' academic and social functioning, growth, and development
- **Food Safety:** food and beverages are prepared using safe food handling practices in accordance with the *BC Health Act: Food Premises Regulation*
- **Respect for Students and Families:** provide nutrition supports to students in a manner that respects the dignity of students and families and does not expose them to stigmatization
- **Respect for School Diversity:** provide food in culturally sensitive ways and provide menus that are reflective of the Canadian mosaic of cultures and foods

These principles were developed with representatives from the Ministry of Education, the Ministry of Healthy Living and Sport, Dietitians, School Meal Coordinators, School District CommunityLINK administrators and School Administrators.

Food security programs are research supported

- the target population of School Meal Nutrition Programs – are “particularly susceptible to the moment-to-moment metabolic changes that impact...the performance of the brain” (Sorhaindo & Feinstein, 2006, p. i).
- improves students’ concentration, attendance, cognitive functioning and academic performance, especially in undernourished populations (Rampersaud et al., 2005; Taras, 2005).
- School Breakfast Programs have also been found to improve students’ time of arrival at school in the mornings (Grantham-McGregor, 2005).

Funding Sources

- CommunityLINK
 - (Learning Includes Nutrition and Knowledge)
 - Donors
 - Families contribute \$1 per meal (or as much as they can afford)
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Breakfast


Check and connect with breakfast: 23 schools

- Average student participants: 1000 across district
- Funding: CommunityLINK, Donors
- Youth outreach workers (Community School Partnership)
- Food and Nutrition Workers

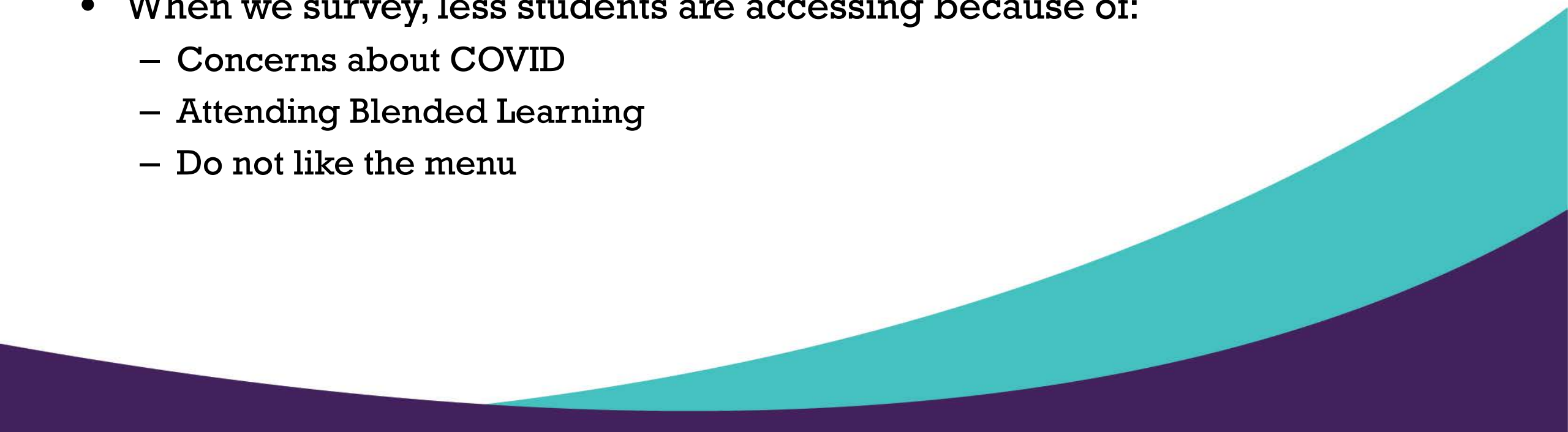
Self-Operated Breakfast sites: 42 schools

- Average student participants: 800 across district
- Food supply: Donated funds
- Groceries are ordered from approved district suppliers
- Food is prepared on site by school staff and volunteers

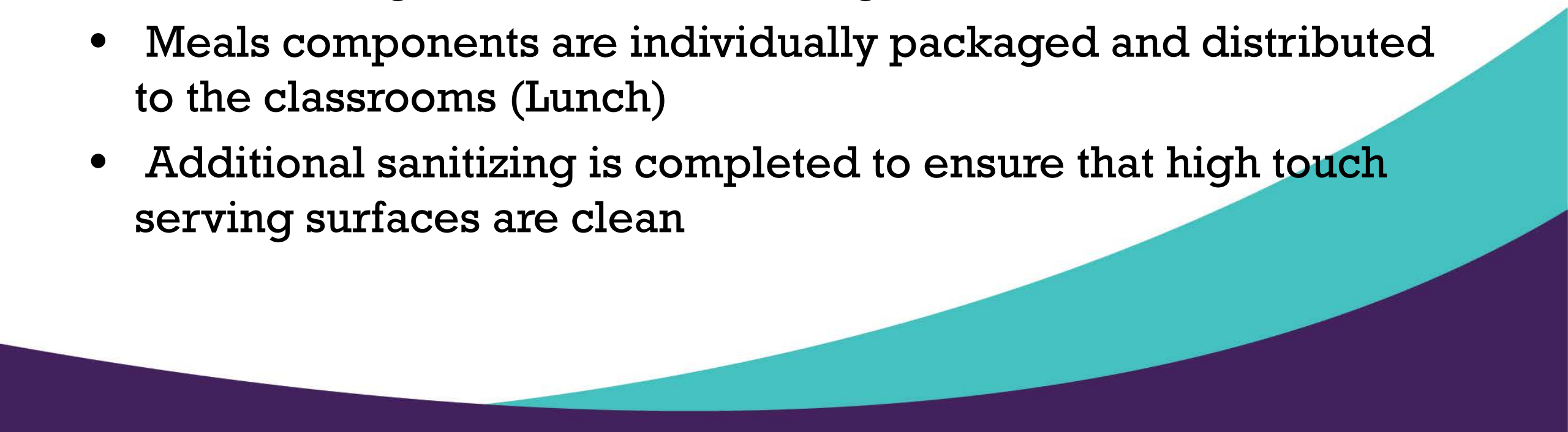
Lunch

- Meal programs offered at 33 schools
 - Average students served: 2000 per day
 - Elementary: Catered and served by district staff
 - Secondary: Catered and through teaching kitchens
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COVID has had an impact

- This fall, overall participation in the School Meal Programs is lower than usual.
 - Compared to February 2020 numbers, Breakfast Programs are at approximately 60% and Lunch Program is at 70% but slowly rising.
 - When we survey, less students are accessing because of:
 - Concerns about COVID
 - Attending Blended Learning
 - Do not like the menu
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Safety measures:

- Serving spaces and seating reconfigured for appropriate distancing
 - Serving staff wear masks, continue to practice frequent handwashing and surface sanitizing
 - Meals components are individually packaged and distributed to the classrooms (Lunch)
 - Additional sanitizing is completed to ensure that high touch serving surfaces are clean
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Pandemic response (March-June, 2020)

- “Grab & Go” service (i.e. drive through/walk through) providing a combined breakfast/lunch from 9 sites
- More than 100,000 meals served
- An expensive service: our donors were vital to delivering this service without cost over-run
- Provided an opportunity for outreach and continued community connection
- Deep partnerships: Schools, SafeSchools, Community-School Partnership, Food and Nutrition Services, Immigration and Settlement Services, community partners.

WELCOME

MAIN OFFICE

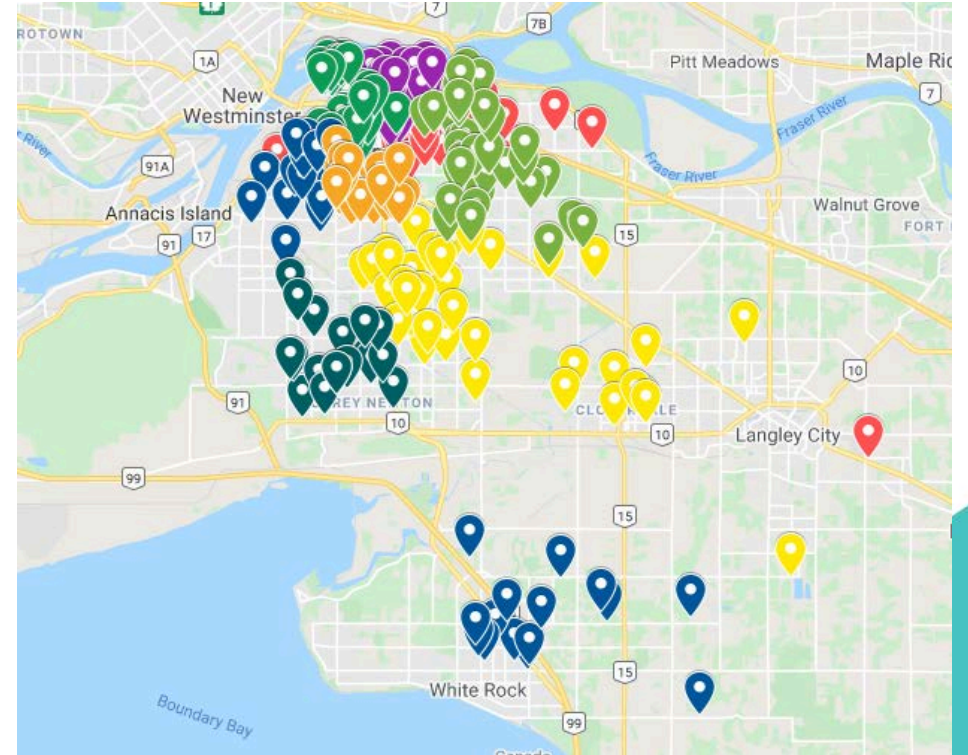


The Team



Outreach and delivery

- 300 Meals delivered everyday in spring 2020
- Providing gift cards for food suppliers
- Grocery shopping and drop off



School meal program committee

OBJECTIVE:

- is to encourage collaborative management and ongoing oversight of the School Meal Programs




RESPONSIBILITIES:

- Establishing objectives for individual programs by seeking evidence:
 - Survey
 - School-based focus groups
- Monitoring of program performance against objectives
- Development of guidelines for student and school participation

If the school meal is of poor quality, irregularly delivered, and in insufficient portions, this mechanism would not be expected to work (Grantham-McGregor & Olney, 2006).

FEEDBACK ON MENU ITEMS

Mark the box that describes how you feel about the menu item

Item	I Love It 	I Like It 	I Don't Like It 
Chocolate Milk			
Falafels, Stone Wheat Crackers, Cucumber, Ketchup			
Cherry Berry Fruit Bar			

Food Feedback

FEEDBACK ON MENU ITEMS

Mark the box that describes how you feel about the menu item

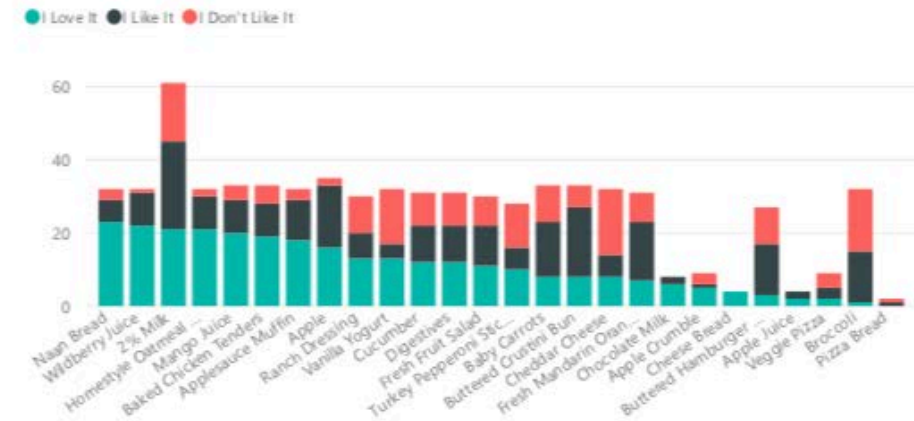
Item	5 – Love It	4 – Like It	3 – Average	2 – Dislike It	1 – Hate It
Chocolate Milk					
Falafels, Stone Wheat Crackers, Cucumber, Ketchup					
Cherry Berry Fruit Bar					

Lunch Program Menu Item	Week 1 Menu Ranking	Week 2 Menu Ranking	Average YTD Rank entrée rank	Notes
Week Ending Date: 2020-10-30 2020-11-06				
Pizza Swirl	1.1		1.1	Continues to do well
Bagels, Cream Cheese, Snap Peas	1.0		1.0	The favourite of the week!
Mac and Cheese Bowl	1.5		1.7	Improvement ranking with new cheese sauce - change to bigger celery chunks
Hummus, Pita and Carrots	1.3		1.3	Will replace Pita with Herb Breadstick - Pita too big for container; gets squished
Pizza- New Pizza Coming				New Menu Item for December




Menu Planning

Menu Item	I Love It	I Like It	I Don't Like It
Cheddar Cheese	8	6	18
Broccoli	1	14	17
2% Milk	21	24	16
Vanilla Yogurt	13	4	15
Turkey Pepperoni Sticks	10	6	12
Baby Carrots	8	15	10
Buttered Hamburger Bun	3	14	10
Ranch Dressing	13	7	10
Cucumber	12	10	9
Digestives	12	10	9
Fresh Fruit Salad	11	11	8
Fresh Mandarin Orange	7	16	8
Buttered Crustini Bun	8	19	6
Baked Chicken Tenders	19	9	5
Mango Juice	20	9	4
Veggie Pizza	2	3	4
Apple Crumble	5	1	3
Applesauce Muffin	18	11	3
Naan Bread	23	6	3
Apple	16	17	2
Homestyle Oatmeal Cookie	21	9	2
Pizza Bread		1	1
Wildberry Juice	22	9	1
Apple Juice	2	2	
Cheese Bread	4		
Chocolate Milk	6	2	
Total	285	235	176

I Love It, I Like It and I Don't Like It by Menu Item



Menus

<div>  SURREY SCHOOL LUNCH PROGRAM DECEMBER 2020  </div>				
This menu is served cold so that we don't have to invest in expensive kitchen equipment; instead we feed more students.				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK 2				
	1	2	3	4
	Peach Juice	Chocolate Milk	Apple Grape Juice	2% Milk
	TBA	Bean & Cheese Burrito	Caesar Salad with Garlic Toast	Cheese Pizza
	Fruit Cup - Peaches	Fresh Mandarin(s)	Vanilla Pudding	Fruit Bar - Mango

Thank you!

Resources

- *Canada's Food Guide* can be found online at: www.hc-sc.gc.ca/fn-an/food-guide-aliment/index-eng.php A version of the food guide produced specifically for Aboriginal peoples has been included in Appendix Two of this Handbook.
- *Canada's Food Guide* can be found online at: www.hc-sc.gc.ca/fn-an/food-guide-aliment/index-eng.php A version of the food guide produced specifically for Aboriginal peoples has been included in Appendix Two of this Handbook. The *Guidelines* was developed by British Columbia's Ministries of Education and Health (renamed the Ministry of Healthy Living and Sport). The document can be found online at: www.bced.gov.bc.ca/health/guidelines_sales.pdf
- Local Health Authorities administer the Food Premises Regulation and regional FOODSAFE education programs (www.foodsafe.ca). For any questions or concerns regarding food safety, contact an Environmental Health Officer at a local Health Authority. See Appendix One for a list of Health Authorities in BC.