

## **Farm to Cafeteria Minutes: May 21, 2015**

### **9:30: Check in**

### **10am: Nicole Comeau (Clement Cormier) / Marie-Pierre Poirier**

- Walk to school for lunch/ garden

MP: Spring Gathering

### **WHATS IN THE BOX**

- Apples
- Oysters
- Seeds
- Heritage Seeds
- Fiddleheads
- mix of local veggies
- Special Seeds
- Quahog Shells
- Blueberry Wine
- Sweet potatoes
- Prepared Food/ jam
- Seeds
- Oatmeal/popcorn
- Lobster
- Jam
- Vegetables / seeds
- Potatoes
- Jam / seeds
- Honey
- Maple Product
- Pottery Mug

### **5 GOALS:**

- Strengthen connections
- Celebrate and share progress
- Clarify evaluation plans

Explore assets and issues  
Identify next steps to move F2S forward

MP:

Open space/ world buffet  
Questions on the wall  
YOU choose your groups  
Everyone needs a facilitator, a notetaker and a sharer  
Use subquestions  
Come up with at least one action item  
Fraction laws - Bees and butterflies

Video of St. Bonaventure's School / Chris Peters (Nfld)

### **10:25: Joanne Bays : Farm to School movement**

2011 F2S

Haideguai

Atlantic Canada : Pan-Canadian network

22 member advisory group (not only schools.. pub. institutions)

IN THE MINDS and on the plates of schools.

Salad bars are ONE model to ensure local sustainability

2.4\$ million investment : knowledge mobilization and products in schools / programs

Training session

Rene Choinard pulled out of the program

Connect to a larger movement .. create a provincial network .. direction across the prov.

Advance in Nfld

Learning Lab: every 6 months, people make goals through local service provider

Where to go? - Problem-solve and build relationships.

Montreal National Conference : Harvest Diner.. Unveil Video on Farm to School / MAP  
gardening/ cooking across the country.

Stay in touch!!

### **10:40: Savouring Local INTROS: Pecha Kucha Style - Kelsey Wilson**

1. Chris (Nfld) : School compost/ garden program 7th year

Produce is donated to food bank

2. Valerie: Centreville Community School: main goals: students in preparation and gardening. Tech lab = Farm2School prep area

Training: Food safety trained in schools

What student like best about the program

3. Marcy: From the field to our bellies: k-12 Cambridge-Narrows

Students help prep/serve lunch

4. Daniel (La Riviere School) - Not always obvious.

Grow everything in salad bar : March - December

Students grow lettuce / sell flowers

Watering: Sprinkler (mist) and underwater timer - drip .

Summertime: parents pick up slack

tomatoes, lettuce, cucumber

Second projectL Community garden grow same veggies

Wants organic... hence the push.

5. Marc-Andre/ Nicole

Community Garden. Plant fruit trees. Planting boxes for the community

Pergola - growing structure

Horticulture class around garden

Perma-culture.

6. Karen (Salisbury Elementary)

Success hasn't been easy

Taste testers : promoting salad bar

Education on healthy foods.

7. Heather (BMHS)

Gardening

Culinary tech students (anyone who's hungry)

Mental health connection - important

Sarah Smith connections with farmers ... students get to know them.

Recolte de chez nous in April

2 videos

Communication, staff changes, time are all constraints

8. Rachel & Rachel  
non-profit reseau a caf  
Food service provider  
26 cafeterias  
9000 students fed  
Employ 56 people, Quispam-Miramichi  
Different sectors collaborate on this project is needed for sustainability  
2 Videos online & Documentaire  
Cooking classes, kids learn to cook break  
Dietician, collaborations  
cullinary / soccer or track and field.

### **11:45: FARM 2 SCHOOL LUNCH**

**Nicole Comeau (Community Agent)**

**Rene Nowian-Bastarache (Teacher)**

**Marc-Andre LeBlanc (Teacher)**

**Clement Cormier**

### **1:45 Building our Case for Support: Evaluation Discussion**

Micheline School Nutrition...

Heart and Stroke Foundation

Impacting on the economy? (Rachel and Rachel)

What questions we are asking...

Capture the changes at a local level to provincial

Program map - across the country

What tools are being used to measure success

\*\* Note: Not only in school programs, but garden (after-school) program.

### **MEASURE:**

-Availability in schools increased?

-Attitudes and awareness derived from program (everyone involved) - Qualitative measure of success

-Scalability

- Whats the story in Farm to Schools across NB

### **6 ways to gather information**

1. Interview with principals (Richard)
2. Healthy School Planner (Culture of health promotion, support). Meant to be done by a number of people.
3. Student Surveys (specifically to attitudes, awareness and stance on healthy eating) gr 5-12.
4. Procurement tracking
5. Food consumption protocol (Photograph meal trays) - get in touch with Joanne or Micheline for any extra information. Photographs will measure the success of the Farm2Schools to see if children are *actually* eating the healthy food
6. Key informant reviews

Most significant change. Don't ask interviews, rather ask to tell your story  
Write your story through media and different means.

Awards to schools / individuals

**2:15: Break / PHOTO /** Sign up for World Buffet of Choice

### **2:30: World Buffet / MP Poirier (Facilitator)**

1. How can we spread the word?
  - Internally and publicly
  -
2. How can we get the school community more engaged?
  - Bring the parents and teachers to claim ownership over their farms ... staff hasn't bought into it a whole lot yet.
  - Take every opportunity possible to get the word out.
  - Idea: Final year trip - strawberry farms
  - Build on tiny successes
3. How can we get a team to Montreal? (Rachel)
  - Funding
  - What will they get out of it? Potential partnership for workshops (knowledge)
  - Who does it bring together?

- 6 Field trips
- Went to Halifax (affordability) rent a house, take a van, 4 Proposals from NB,
- Follow up if interested in going to Montreal

#### 4. How do we create school food hubs?

- Farmers,
- Dialogue must get started
- Nfld: Learning Lab ...

#### 5. How do we get more expertise? (Nicole)

- If no financing (private or public), create a partnership.
- Provincial level mentorship.
- Farm to School Day? Bring parents and staff, get everyone involved.
- Chefs, Tech College teachers

#### 6. How to make it sustainable? (Heather)

- Leadership and mobilizing a dedicated, long-term team (parents, teachers, community - large network) so if the “brain of the operation” leaves, theres a system in place and a support group ready to take over, not lost.
- Emerging in policy
- -Educational component
- Availability of foods - menu changes
- Strong, clear communication
- Goals: healthy kids, support farmers - Farmers included in sustainable factor and so procurement policies. Support growth on farmers side so we can keep buying local

#### 8. How to become financially efficient?

### **4:20: Summary**