



# REGIONAL DISTRICT OF BULKLEY-NECHAKO

## AGRICULTURE COMMITTEE SUPPLEMENTARY AGENDA

THURSDAY, APRIL 4, 2019

<u>PAGE NO.</u>	<u>CORRESPONDENCE</u>	<u>ACTION</u>
2-3	Public Health Association of BC - Farm to School BC	Receive
	<u>INVITATION</u>	
4	Join the Agri-Food Business Planning Workshop – April 15 – 16, 2019 – Smithers, B.C.	Receive
	<u>SUPPLEMENTARY AGENDA</u>	
	<u>NEW BUSINESS</u>	
	<u>ADJOURN</u>	



# FARM to SCHOOL BC



## What Is Farm to School?

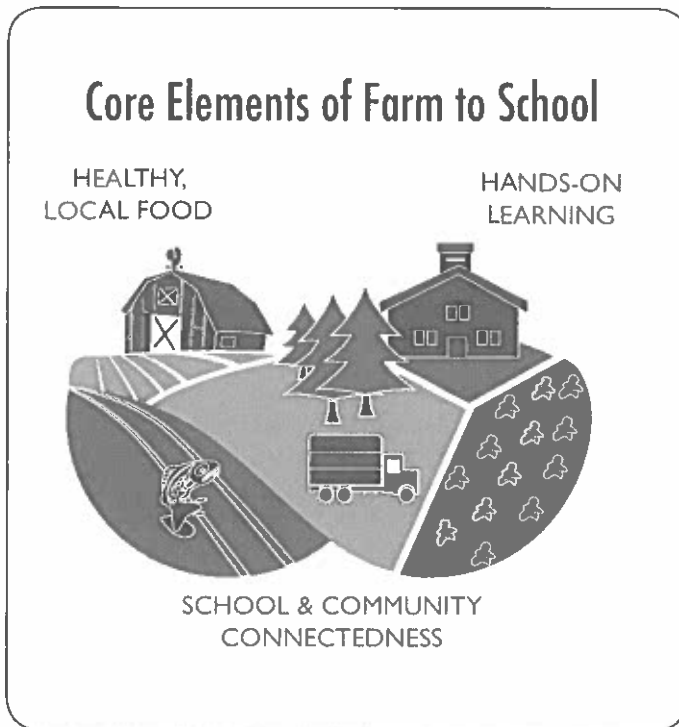
Farm to School programs bring healthy, local food into schools and provide students with hands-on learning opportunities that foster food literacy, all while strengthening the local food system and enhancing school and community connectedness.



*photo credit: David Nunuk, 2011.*

## Core Elements of Farm to School

Farm to School empowers students and school communities to make informed food choices while contributing to vibrant, sustainable regional food systems that support the health of people, place and planet. Farm to school programs differ by school, but always include one or more of the following:



### Healthy, Local Food

Schools source local food in a variety of ways, including through direct farmer relationships, food distributors, schoolyard farms, or the harvesting of wild or traditional foods. When local food arrives in schools it is often served in the form of a salad bar, hot lunch program, tasting activity, fundraiser, or community celebration.

### Hands-on Learning

Food literacy is a critically important component of Farm to School programs. Step into any school offering a Farm to School program and you will find students learning about food in the school garden, greenhouse, kitchen, lunchroom or classroom. They may also be getting ready for field trips to local farms, forests and shores.

### School & Community Connectedness

The most successful and sustainable Farm to School programs are built upon strong relationships. Schools establish relationships with farmers, community members, and support organizations, tapping into local knowledge passion, skills and resources.

**This program is supported by the Province of British Columbia and the Provincial Health Services Authority**

## Why Farm to School?

### Students Win

Farm to School programs provide students access to nutritious, high quality local food so they are ready to learn and grow, and help provide the foundation for food literacy and life long healthy eating habits.

### Farmers Win

Farm to School provides farmers opportunities to educate and connect students in their community with the local food system, and can serve as a new market opportunity.

### Communities Win

Buying from local producers and processors helps stimulate the local economy, while engaging community members helps foster deep community connections.

## What Are the Benefits of Farm to School?



Farm to School programs have the potential to address key priorities within the education, health, agricultural and environmental sectors:

### Education

- Develops opportunities for flexible, place-based learning.
- Assists schools in taking a whole school approach to food.
- Creates more green, sustainable schools.
- Promotes school and community connectedness.

### Health

- Promotes healthy eating habits, including increased consumption of vegetables and fruit.
- Promotes a positive relationship with food.
- Addresses issues of inequity in access to healthy food.
- Improves food knowledge and skills (food literacy).

### Agriculture

- Develops local markets for farmers.
- Inspires the next generation of farmers.
- Links schools to regional food systems.
- Creates new models/structures for regional food distribution.



### Farm to School BC

Established in 2007, Farm to School BC is a diverse and expanding provincial network that promotes, supports, and links Farm to School activity, policy and programs across the province.

**Stay Connected**  
Visit our website to sign up for our seasonal newsletter and email updates and for many resources to support your Farm to School program.

**Follow Us**  
 f [facebook.com/farmtoschoolbc](https://facebook.com/farmtoschoolbc)  
 @farmtoschoolbc  
 @instagram.com/farmtoschoolbc

**Getting Started**  
Want to start a Farm to School program? Download 'A Fresh Crunch in School Lunch: BC's Farm to School Guide' from the Farm to School BC website for a step by step guide to getting started.  
[www.farmtoschoolbc.ca](http://www.farmtoschoolbc.ca)

### Environment

- Reduces food miles.
- Provides opportunities to grow a new generation of environmentally conscious citizens with a stronger connection to the land and water.



### Farm to Cafeteria Canada

Farm to School programs are a part of a growing momentum across the country to bring more healthy, local and sustainable foods into hospitals, campuses and other public institutions. Check out the national conversation at the Farm to Cafeteria Canada website: [www.farmtocafeteriacanada.ca](http://www.farmtocafeteriacanada.ca).



Farm to School BC is administered by the Public Health Association of BC

[www.farmtoschoolbc.ca](http://www.farmtoschoolbc.ca)

# JOIN THE AGRI-FOOD BUSINESS PLANNING WORKSHOP

4



## 2 DAYS, 8 MODULES BUSINESS AND MARKETING DEVELOPMENT

For micro, small and medium-sized food processors looking to improve and/or expand their operations, and farmers working on value-added.

Facilitated by: Greg McLaren, Farm|Food|Drink Inc.,  
Sylvia Chong, Foundtree.

**Date:** Mon., April 15 & Tues., April 16

**Time:** 9:00 am - 4:00 pm (both days)

**Location:** The Old Church, 3704 First Ave., Smithers, BC

**Cost:** \$100 per person

Includes: Comprehensive Planning Binder for 8 Modules,  
Coffee, Snacks and Lunch (both days)

REGISTER HERE

[www.farmfooddrink.ca/2dayworkshop](http://www.farmfooddrink.ca/2dayworkshop)

**For Questions:**

250-754-4916 | [events@farmfooddrink.ca](mailto:events@farmfooddrink.ca)

### DAY ONE

**Business Planning Process:** Learn the process and structure to plan your food business.

**Product Development:** Learn formulation techniques and how to commercialize your recipes.

**Market Access and Analysis:** Learn the basics of how to research and market your food products.

**Quality Assurance:** Learn the implementation of operational standards.

### DAY TWO

**Financial Planning:** Learn how to develop and use budgets, forecasts and financial statements.

**Labeling and Packaging:** Learn the keys of package design, regulations and food production.

**Production Economics:** Learn the costs of production, operations and co-packaging options.

**Logistics:** Learn the basics of procurement, receiving, storage and shipping.

BROUGHT TO YOU BY:



PRESENTED BY:

