<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Location</th>
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<tbody>
<tr>
<td>8:00am</td>
<td>Registration</td>
<td>Telus World of Science</td>
</tr>
<tr>
<td>8:30am</td>
<td>Opening and Welcome</td>
<td>Science Theatre</td>
</tr>
<tr>
<td>8:50am</td>
<td>Inspiration Session</td>
<td>Science Theatre</td>
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<tr>
<td>9:00am</td>
<td>Ideation Session and Q&amp;A</td>
<td>Science Theatre, Bites and Bytes Lab, Exploration Lab</td>
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<td>9:15am</td>
<td>Group Work on Ideation</td>
<td>Work stations in gallery</td>
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<tr>
<td>10:15am</td>
<td>Snack Break</td>
<td>Outside of Science Theatre</td>
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<tr>
<td>10:30am</td>
<td>Project Planning Session and Q&amp;A</td>
<td>Science Theatre</td>
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<tr>
<td>10:45am</td>
<td>Group Work on Projects</td>
<td>Gallery</td>
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<tr>
<td>12:00pm</td>
<td>Budgeting Session and Q&amp;A</td>
<td>Science Theatre</td>
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<tr>
<td>12:20pm</td>
<td>Working Lunch</td>
<td>Gallery</td>
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<tr>
<td>1:00pm</td>
<td>Pitching Session and Q&amp;A</td>
<td>Science Theatre</td>
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<tr>
<td>1:15pm</td>
<td>Group Work on Pitching</td>
<td>Gallery</td>
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<tr>
<td>2:00pm</td>
<td>Project Pitching</td>
<td>Science Theatre &amp; Exploration Lab</td>
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<tr>
<td>3:00pm</td>
<td>Networking &amp; People’s Choice Award</td>
<td>Science Theatre</td>
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<tr>
<td>3:30pm</td>
<td>Announcing the Winners</td>
<td>Science Theatre</td>
</tr>
<tr>
<td>4:00pm</td>
<td>Innovation Challenge Closes</td>
<td>Science Theatre</td>
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</tbody>
</table>
THOUGHT LEADERS

Adriana Watkins

*Budgeting Coaching Session*

Adriana Watkins is a Senior Internal Auditor for Vancity Savings Credit Union. After moving to Canada from Mexico in 2004, she received her Bachelor of Business Administration from Capilano University in June 2010, and obtained the Chartered Accountant certification in August 2013. Adriana worked in a financial institution for five years, and then started her Charted Accountant articling with Manning Elliott LLP in 2010. While working for this company, she travelled to Mexico extensively to perform public company audits. Her work consisted of auditing mid-size to large public companies. In addition to her work, she became the chair of the Outreach Committee. This committee organized various charitable activities to improve the well-being of the community. In early 2015, she started her employment with Vancity as a Senior Internal Auditor. Her work consist of auditing different sections of the Credit Union to ensure that financial safeguards are in place. When she is not working, Adriana volunteers at Vancity as a financial teacher in the community for a program called Each One Teach One. Adriana also enjoys travelling, cooking, and spending time with her family. She currently resides in downtown Vancouver with her husband Skylar. She can be contacted at: adriana_watkins@vancity.com.

Adrienne Levay

*Ideation session leader: Healthy Food and Healthy Communities*

Adrienne is a Doctoral student at the University of British Columbia’s Faculty of Land and Food Systems researching healthy school food and beverage environment policy, specifically the Guidelines for Food and Beverage Sales in BC Schools. She has a Bachelors of Science in cellular and molecular biology with a minor in religion and philosophy and a Master's of Science in Global Health, both from the University of Alberta. Her Master’s work focused on the household food provisioning practices of ultra-poor pregnant women in an urban slum in Bangladesh. She is also a trained permaculturist, having completed her training in South India in 2013. She most recently has worked with the Provincial Health Services Authority as a consultant assessing how data on the cost of eating in British Columbia is collected. Adrienne is passionate about growing and cooking food, worm composting, yoga, and writing and playing music. To be able to be involved in exciting events like “ReThink Food” she is supported by the University of British Columbia and the Canadian Institutes of Health Research.
Audrey Siegl
First Nations Welcome

I am sx̱lémtəňə / Audrey Siegl.

My mother’s family is from Musqueam. My father’s family has Bavarian, Austrian, German, British, French, Jewish & East Indian roots. My job is to speak for those who can not speak for themselves and to represent for my ancestors and to carry on their work. I am proud to use my language, songs and truth to open hearts and minds so we can all reconnect and create better days for all.

náčamat ct
We are one

Brandon Yan
Judge

Brandon is the Program Coordinator for Out in Schools, an innovative education program that brings independent queer film into BC schools and communities to initiate discussions with youth about safety, homophobia, transphobia, and bullying. He is passionate about social justice and learning about the diversity of experiences in queer communities across BC and is focused on making sure that BC has safe, supportive, and nurturing learning environments for all young people.

While he’s relatively new to Out in Schools, he is no stranger to witnessing and facilitating the amazing power of young people. At his last position at the Vancouver Foundation he gained valuable experience helping youth play meaningful roles in their communities through youth advisory councils, through granting programs, and through Youth Vital Signs, a youth-led public perception report that informs community investment decisions.

As a an energetic community advocate, he volunteers his time around the city and also serves on the Vancouver City Planning Commission to hold space for critical discussions about Vancouver’s future.

Some of his favourite things include Star Trek, coffee, and puppies.
Brent Mansfield

*Inspiration Coaching Session*

Brent has broad interests and experience in food systems policy, planning and education and is passionate about working collaboratively across sectors to catalyze change in the food system. He is currently the Project Lead for Food Literacy in Schools with the Directorate of Agencies for School Health (DASH-BC), supporting school communities across the province to work together to take a whole school approach to food literacy. He is also the Director of the BC Food Systems Network, a provincial network focused on developing more healthy, just and sustainable food systems in urban, rural and remote communities across British Columbia. He previously served as a member of the Vancouver Food Policy Council from 2009-2014, including 4 years as the Co-Chair. From 2010-2014 he worked as the Community Liaison and Food Policy Research Lead for the Think&EatGreen@School Project, playing a number of roles around partnerships, professional development and policy development. Previous to working at UBC he was the Garden Program Coordinator the Garden at Grandview/ʔuqunak’uuh Elementary School and a teacher in the Vancouver School Board.

Brian Wong

*Ideation session leader: Reduce Food Waste*

Brian is the Supervisor of the Clean Streets Program and Coordinator of the Keep Vancouver Spectacular Program with the City of Vancouver. Brian oversees a team of inspectors who provide education and enforcement of the City’s by-laws and the Metro Vancouver Organics Ban in regards to waste management, recycling and the food scraps program.
Crecian Bencio

*Ideation session leader: Reconnecting to the source of our food*

Crecian Bencio is of Indigenous Ibaloy descent and works as a community developer in the neighbourhood of Renfrew-Collingwood in Vancouver. He is currently based out of Collingwood Neighbourhood House, serves as the vice president of Still Moon Arts Society, and is a member of the Vancouver Youth Food Policy Council. Through the disciplines of arts, food and culture he asks, how can we rebuild after years of cultural erosion? How can we create resilience in our communities? And how can we build a bridge between local and international indigenous perspectives? As he continues to unravel the threads of his history he hopes to discover the power of his own Indigineity and continue the lineage of his people. In his spare time he works as a fashion journalist, tends to his garden, explores new recipes, and savors the fruits of the autumn.

Devon Carr

*Ideation session leader: Healthy Food and Healthy Communities*

Devon is a freelance consultant, activist and serial entrepreneur. Vice President of the Board for HiVE Vancouver, a social innovation hub and co-working space, and Director for FledgeX North America, a Conscious Company Accelerator, Devon strives to support innovation and social enterprise both domestically and internationally. Working with a variety of organizations from universities and non-profits to private sector social enterprise, he advises and contributes to numerous initiatives.

Experiences working overseas motivated him to leverage both public and private sector growth for social and economic development in emerging and domestic markets, all with a foundation rooted in stewardship and sustainability.

During three years in Malawi, Devon ran an entrepreneurial support network in water service delivery (a multi-stakeholder partnership of non-profits, the Mzuzu University and the Malawian government) before serving as a Director for a large-scale agri-processing social venture start-up, which now exports nearly a quarter million metric tonnes of fruit puree and employs directly nearly 1600 people and engages over 4000 small holder fruit producers.

Founder and Principal of Guerrilla Consulting, a small consultancy with a focus on project start-up and new venture leadership, his core values are sustainability, stewardship, innovation, people and most of all, adventure! A classically trained chef with over 15 years experience in the restaurant and hospitality sector, local and sustainable food and food systems have been a passion of his since he was old enough to pull veggies from the garden.
Donovan Woolard
Judge & Pitching Coaching Session

Donovan’s work focuses on translating great sustainable business ideas into great sustainable businesses. In 2013, Donovan became the director of RADIUS Ventures, an impact business incubator at SFU’s Beedie School of Business. Through RADIUS’ six-month Slingshot and seven week Trampoline programs, Donovan helps impact businesses become market and investor ready. Since 2010, Donovan has also run Transom Enterprises to launch and grow sustainability oriented businesses. These include Persephone Brewing Company, Victoria Car Share Coop (now part of MODO), and Local Garden, a large-scale vertical farm in downtown Vancouver. Prior to Transom, Donovan spent four years as COO of Offsetters, Canada’s leading carbon offset and carbon management firm. He has also worked for Vancity, BC Hydro, and Ecotrust and worked the graveyard shift at a half-way house. In addition, Donovan is proud to be a BALLE Fellow and THNK Mentor. Donovan has an MBA from UBC’s Sauder School of Business, a Post-Baccalaureate Diploma in Community Economic Development from SFU, and an undergraduate degree (Hon.) in philosophy.

Karen Stroebel
Judge & Project Planning Coaching Session

Karen believes her life’s purpose is to facilitate a culture shift that encourages us to consider positive and negative consequences of how individuals, communities, and nations pursue happiness. She strives to nurture hope in a time of latent environmental depression by promoting opportunities for individuals to come together and actively contribute toward creating a better world. She currently works as an associate with the Natural Step. Karen has a diverse background in sustainability consultation and training. She has designed and delivered numerous sustainability leadership programs, including Metro Vancouver Youth4Action activities, Clean Air Champion’s High School Climate Challenge Program, Translink’s TravelSmart Program, and West Coast Sightseeing’s employee engagement. She specializes in empowering community members through experiential workshops, leadership clinics, and symposia and has been responsible for delivering a sustainability leadership course for youth leaders for over 4 years. Karen also worked for Jacques Whitford / Stantec as a Sustainability Consultant. Her responsibilities included working with a variety of clients to design sustainability visions, targets, and indicators and to develop employee engagement programs. Karen holds a Master’s of Science in Strategic Leadership towards Sustainability, from the Blekinge Institute of Technology.
Kathy Romses
Judge

Kathy Romses is a Vancouver Coastal Health Child and Youth Public Health Dietitian with a goal to make the healthier choice the easy choice. She has her Masters of Arts in Adult Education from UBC and a Bachelor of Home Economics from the University of Manitoba. Her clients have ranged from babies through to older adults. She has collaborated with others to win provincial awards for healthier choices in schools and recreation centres and write successful grant applications. Her position with Vancouver Coastal Health involves training, developing resources and working with school stakeholders to support healthy eating and chairing the Farm to School Vancouver Area Regional Hub. Her consulting work includes supporting restaurants and small businesses to provide nutrition and allergen information to their customers.

Kathy is passionate about growing, preparing and sharing delicious, local, sustainable food. In her spare time, you will find her kayaking, hiking, biking and enjoying anything to do with food.

Matthew Kemshaw
Ideation session leader: Reconnecting to the source of our food

Matthew Kemshaw has been designing and delivering eco-literacy programming in schools, parks, and other community minded spaces for almost a decade. Matthew began saving seeds 10 years ago, with Elementary school children. He has gone on to support dozens of common and community garden initiatives in both Victoria and Vancouver. Matthew holds a masters degree in environmental education and communications and a bachelor degree in environmental studies and political science.

matthew@eya.ca
Sarah Carten
Judge

Sarah Carten has recently begun working on food policy with the City of Vancouver. She has over a decade of experience as a public health nutritionist, working on programs, plans, policy, and research related to early childhood, school health, and food security. Sarah was a driving force behind launching and expanding Farm to School in Vancouver and has worked to increase the capacity of school staff to integrate food growing and food preparation in their work. Her recent storytelling work with Farm to Cafeteria Canada has connected her with innovative procurement and educational practice across the country.

Sandra Mills
Judge

Sandra has been working on City of Vancouver’s Green Bin Program for multi-unit buildings since 2014. Through community outreach, she has educated many residents on food scrap recycling. Sandra is now focusing on education for businesses in the City of Vancouver to help them set up food scrap recycling programs to be in compliance with Metro Vancouver Organics Ban and the City’s related by-laws. As part of this outreach, she is encouraging businesses to reduce food waste by conducting waste audits which can potentially lead to cost savings. In addition Sandra encourages these companies to connect with food banks and charities to make food donations, thereby reducing more food waste and benefitting those in need.
Sumara Stroshein
Judge

Sumara is currently in her first year at SFU in the Faculty of Health Sciences. In high school she was heavily involved in sustainability projects in her school district, which led her to organize the first and second annual Langley Green Team Conference in order to foster collaboration between students and encourage innovation. Having served as a youth representative for the Township of Langley Infrastructure, and Environment Advisory Committee, as well as volunteering for several years for organizations such as Langley Environmental Partners Society and the Quest Food Exchange, she has been exposed to the challenges that sustainability ventures face as well as the rewarding nature of successful projects. As an avid supporter of sustainability initiatives and a strong believer in the importance of the elements of communication and collaboration in order to make progress on large-scale challenges, Sumara is looking forward to seeing all the wonderful project proposals that are created!

Veronika Bylicki
Judge

Veronika is a student at UBC’s Faculty of Land and Food Systems, specializing in Urban Sustainability, and is currently a part of SFU Centre for Dialogue’s CityStudio Program. Veronika’s passions lie at the intersection of urban sustainability and community engagement. In high school she co-created and planned Plan-It Earth, a youth conference that connected youth with planners to participate in learning about, visioning and designing a more sustainable city. She subsequently gave a TEDx talk on urban sustainability in 2012. Veronika was Director of UBC’s largest student-run sustainability organization, Common Energy, through which she oversaw the engagement of thousands of students in sustainability and behavioural change. She has been a part of spearheading initiatives like the Bottled Water Free UBC campaign and founding the annual UBC Waste Audit. She also works with and helps facilitate the Metro Vancouver Youth4Action program, a sustainability leadership program for high school students. Veronika works on the Co-Design Engage Society, which aims to engage citizens through participatory planning processes, and also represented Vancouver at the first Global Youthful Cities Summit where she shared Vancouver’s story. Born and raised in Vancouver, Veronika enjoys spending time outdoors and particularly enjoys cycling along the infamous seawall.
**Winnie Kwan**  
*Ideation session leader: Reduce Food Waste*

Winnie Kwan is a second year student at the University of British Columbia studying Sustainable Food Systems with the Global Resource Systems program in the Land and Food Systems faculty. Her journey in sustainability leadership began when she was in 10th grade and unintentionally found herself joining her high school’s green team. Since then, she has been involved in a number of different sustainability initiatives and programs in her school and greater community, including Metro Vancouver Sustainability Toolbox & Youth 4 Action, Get Outside BC, the 2014 VSB Sustainability Conference Planning Committee, and the Sustainable Opportunities for Youth Leadership (SOYL) summer gardening program which she now works for and credits for helping her discover her passion in food sustainability.

When she can find the time, (ie: stop watching educational videos on Youtube), Winnie likes to fancy herself an amateur writer with a blog she can hardly keep up, a young, green, burgeoning gardener, and a very beginner hiker.
RETHINK FOOD ORGANIZERS

Raj Chatterjee

Raaj is a leader and mentor for youth environmentalism and social justice in the Lower Mainland in B.C. At Semiahmoo Secondary, he started a composting system, and led the green team, Earthworks through successful years of student engagement. Raaj co-organized the Collision Conference at Science World, B.C. to bring together high school students across the region to connect and share environmental initiatives. As co-leader of the Surrey Youth Sustainability Network, he fostered collaboration between high school and elementary school green teams, the school district, and the City of Surrey. Raaj also works as a youth leader with the Metro Vancouver Youth4Action Team. He studies Mechatronics Engineering at Simon Fraser University as a Schulich Leader 2014 and is currently leading the Divest SFU movement. Raaj loves music and plays the trumpet, piano, and guitar.

Shea O’Neil

Shea O’Neil is the Assistant to the Director of the SFU Centre for Dialogue. She holds a BA in Environmental Geography from SFU, and is very passionate about sustainability issues, especially those related to waste management and transportation in Metro Vancouver. She is a co-founder of the zero-waste initiative “Repair Matters”, and was in the first cohort of RADIUS fellows. Her previous experience includes being a Research Assistant at Carbon Talks, a Green Team Ambassador with the City of Vancouver, and volunteering as a Sustainability Peer Educator and as a Zero Waste Educator at SFU. She is currently the Sustainability Ambassador for the SFU Centre for Dialogue.
Amelia Huang

Amelia Huang is an advocate for healthy and happy sustainable communities by day and a restaurateur by night. She graduated from SFU with a BA in Geography (Environmental Specialty) and Economics and more recently, completed a certificate in Sustainable Community Development. She expresses her passion for active transportation and urban planning through her involvement with the Car Free Day Festivals and Active Transportation Policy Council with the City of Vancouver. She also has a keen interest in sustainable business practices and sits on the Sustainability Committee with the Strathcona BIA. She (re)thinks a lot about food and waste and is transitioning to becoming a locavore/flexitarian and modern homesteader while going waste (especially plastic) free.

Tesicca Truong

Tesicca Truong is a community convener and an engagement innovator. Her passions lie at the intersection of urban sustainability, community building, and youth empowerment. Her passion led her to co-create the Plan-It Earth youth sustainability conferences, to kick-start the Vancouver Youth4Tap movement and to organize the Vancouver School Board’s first annual Sustainability Conference. She has also served on the Mayor’s Engaged City Task Force in Vancouver, Mountain Equipment Co-op’s Outdoor Nation Steering Committee and chaired Board of Sustainable SFU. For her work, she was named on Starfish’s Canada’s Top 25 Environmentalists Under 25 in both 2013 and 2014 and was awarded the 2015 Greenest City Leadership Award with the City of Vancouver. She is currently pursuing her Environmental Science Honours at SFU and working as the Engagement and Program Coordinator at SFU Public Square.
RETHINK FOOD RESOURCE GUIDE

INTRODUCTION

Food is essential not only to our survival, but to the way we live our lives, and how we interact with each other in society. A strong connection to food – to eating, its production, preparation, nutrition, and disposal – is key to achieving resilience and sustainability of our food systems and communities.

Bring your ideas to the ReThink Food Sustainability Innovation Challenge and help transform the food systems in your school to help build community and achieve sustainability. This Resource Guide is designed act as a starting point for your ideas, and provide avenues for your research.

Your Challenge:

How do we approach food more sustainably in our schools?

Your Solution:

Build real-world projects that address one or more of the following three categories:

- Reconnect us to the source of our food
- Cultivate healthy eating and healthy school communities
- Reduce food waste

Your project could address unexplored areas of opportunity or build on existing initiatives at your school. Tackle the challenge through a variety of lenses, including technology, education, communications, community building, infrastructure change, a combination of the above, or others.

Throughout the day, you will have the chance to connect with your peers and mentors to build your skills through workshops on ideation, project planning, budgeting, and pitching. Snacks and lunch will be provided. Bring your creativity and passion for local food, zero waste, and healthy schools. The possibilities are endless!

Science World Wi-fi Network: scienceworldg
Username: event Password: rental
RECONNECTING TO THE SOURCE

The food that we eat comes from around the world. Bananas from South or Central America, rice from China, strawberries from California, eggs from Metro Vancouver farms, and blackberries from your neighbourhood bushes—we now enjoy access to an unprecedented variety of foods. This has come at the cost of knowing less about how our food is grown, processed, and transported.

A Sustainability Lens: Food that has travelled very far loses freshness, emits greenhouse gases in transportation, and may be produced in unethical working conditions. Sourcing your food from local outlets as much as possible is a solution. Here are some initiatives that explore the power of local food:

Resources and Initiatives:

100 Mile Diet – Based on a book by authors Alisa Smith and James MacKinnon, the 100 mile diet is a challenge to source your food within 100 miles of your home.
Resource: www.farmfolkcityfolk.ca

Community supported agriculture (CSA): Many farms offer CSA programs that families, organizations, and institutions can subscribe to. These programs give the community access to local foods, and give the farms a support base and customers.
Resource: www.eya.ca

Environmental Youth Alliance: A non-profit charity that cultivates transformative nature experiences for children and youth in urban environments to foster community connectedness, build ecological leadership skills, and enhance their well-being.
Resource: www.eya.ca

School gardens – School gardens are an excellent way to source food that builds community and creates a positive space in the school. Examples of successful gardens include: VanTech Secondary, BYSN Gardens, Semiahmoo Secondary, and many others.

Organizations that partner with schools to build gardens include:
Vancity Community Grants - vancity.com/AboutVancity/InvestingInCommunities/Grants
Evergreen - www.evergreen.ca
Fresh Roots Urban Farm - www.freshroots.ca
Foraging our food – Foraging is an important part of food security, and a way for our society to redevelop some Traditional Ecological Knowledge that has been lost. It’s as simple as picking blackberries from a bush, but there are many other benefits waiting to be discovered when you look for food in our forests.

Resource: www.foragerfoundation.org

City of Vancouver Food Strategy - “It is a plan to create a just and sustainable food system for the city. It builds on years of food systems initiatives and grassroots community development, considering all aspects of the food system, from seed to table to compost heap and back again.”

vancouver.ca/people-programs/vancouvers-food-strategy.aspx

Fair trade initiatives – Fair trade certification ensures that the food has been produced by workers that are paid a fair wage and given proper working conditions. It means connecting to the human aspect of our food system, and gives consumers a choice to support workers in the food industry.

Resource: www.fairtradecanada.ca
**A Sustainability Lens:** Consider the resources going into the food we eat. Not all foods are created equal, and it is important to realize the potential harm that our food can do to our environment. In fact 15% of all greenhouse gas (GHG) emissions worldwide are a direct result of agriculture. Here are some of the impacts of the food we eat:

- **Meat:** High use of water, land, and methane emissions, potential animal cruelty
- **Seafood:** Unsustainable fishing practices, damage to ocean ecosystems
- **Produce:** Pesticides, monoculture, soil depletion, fertilizer and runoff
- **Palm Oil:** Rainforest loss, endangered species at risk

GHG Emissions of various foods: [www.theatlantic.com/1buVh3J](http://www.theatlantic.com/1buVh3J)

**Potential projects:**

- **Meatless Mondays** – Many schools run initiatives like meatless Mondays where students are encouraged to go vegetarian for at least one day a week.
  Resource: [www.meatlessmonday.com](http://www.meatlessmonday.com)

- **Consumer Awareness Projects** – Initiatives against certain products have worked in the past. For example, one important campaign targets palm oil (which is associated with rainforest destruction) and encourages consumers to boycott companies using it in their products.
  Resource: [www.saynotopalmoil.com](http://www.saynotopalmoil.com)
CULTIVATING COMMUNITY AND HEALTHY EATING

Food is a powerful tool in building community. In many cultures the preparation of food is an important community practice that brings people from all walks of life together. Accessible food and good eating habits are key to living healthy. Ensuring that all students have access to nutritious food in schools is necessary to build thriving school communities and personal sustainability.

A sustainability lens: Social sustainability starts from community. Community is created when people share a space, a conversation, a neighbourhood, and have meaningful interactions with each other. Food is often the centre of community gatherings, and despite all our differences, the need for nutritious food unites us all. Preparing food together allows for cross-cultural understanding, and it’s a lot of fun! Understanding the needs of the community and making sure no one goes hungry is vital to creating strong and connected societies.

Resources and Initiatives:

Hives for Humanity: “We foster connectivity to nature and to each other; we participate in local sustainable economies; we support at-risk populations of people and pollinators, and we do so with respect and joy.”
Resource: www.hivesforhumanity.com

Environmental Youth Alliance - This non-profit organization raises awareness around environmental issues and actively engages young people to see, taste and touch their surrounding environments. It helps children and youth in urban environments have experiences with nature.
Resource: www.eya.ca

The Transition/Village Movement - “Village engages individuals, neighbourhoods & organizations to take actions that build sustainable communities & have fun doing it.”

Food Bank – The Food Bank is a key food centre in the community that many people depend on as a source of food.
Resource: https://www.foodbank.bc.ca/
School Breakfast Programs - Nutritious food is a foundation for our lives, and ensuring that everyone starts the day with a healthy breakfast is essential. Many schools have breakfast programs for students that need it the most. For example, the H.T. Thrift School Breakfast Program.

Resource: [www.breakfastforlearning.ca](http://www.breakfastforlearning.ca)

School Cafeterias – The School cafeteria is the centre of food in the school. Many schools have cafeteria programs. The cafeteria is a great place to start innovative programs.

**Potential projects:**

Community Kitchens – Community kitchens can be an event or a program where people come together to cook and eat together. It build stronger community bonds by reconnecting people to the preparation of the food and to each other and are often based from a community centre or a school.

Student cooking programs – Schools that have cooking classes allow students to cook and cater for events.
REducing food waste

Organics and food-related waste (plastic cups, utensils, wrappers) make up a large portion of the waste in our landfills. However, organics composting is revolutionizing our food waste system. Food waste not only fills landfills, it produces harmful greenhouse gases if left to decay in the dump. Many schools have food scraps collection programs, however a growing challenge is education and using them properly. Some schools even compost on-site, which is an excellent medium to learn about the composting process. The last step of the food cycle is crucial in closing the gap and producing soil to grow more food!

Resources and Initiatives:

Metro Vancouver Waste Reduction Plan: The challenge for Metro Vancouver, which manages the region’s waste, is to increase awareness that reducing and reusing waste are a priority to managing waste sustainably. Resource: [www.metrovancouver.org/services/solid-waste/zero-waste-challenge](http://www.metrovancouver.org/services/solid-waste/zero-waste-challenge)

Student Networks: These networks connect Green Teams and Environmental Clubs across high-schools, and provide students with ways to collaborate and share ideas amongst their peers, allowing them to be more successful than ever before. For example, Surrey, Burnaby and Vancouver all have Youth Sustainability Networks.

Resources:

Surrey Youth Sustainability Network: [http://www.projectpage.info/sysn](http://www.projectpage.info/sysn)
Burnaby Youth Sustainability Network: [http://bysn.tumblr.com/about](http://bysn.tumblr.com/about)