



**THE COALITION**  
FOR HEALTHY SCHOOL FOOD

## SCHOOL FOOD PROGRAMS AROUND THE WORLD: LESSON FOR CANADA

Best Practices gleaned from our webinar series and research to inform the development of a national school food program in Canada



### POLICY

Institute a universal and nationally harmonized School Food Program in Canada providing healthy meals and a morning snack for all public childhood, elementary, secondary, and adult literacy students. A sustainable Canada-wide effort that provides healthy fresh culturally appropriate meals and snack to students. Establish and mandate suitable nutrition guidelines for sustainably produced local food.

Build a strong coalition to ensure program success and enact legislation supporting program policies, funding, standards, and implementation with civil participation, intersectoral decision-making, and local execution.

### FUNDING

The federal government to provide funding for food and beverages to all public school students on a per-child basis. The provinces and territories to fund infrastructure and support food literacy curriculum. Municipal control over menu and food and beverage service delivery, with health, safety, and nutrition.

Safeguard long-term federal funding for a national SFP and support provincial and territorial funding and investment.



### FOOD LITERACY EDUCATION

Food literacy education is a critical part of ensuring students understand the importance of food and nutrition and therefore a critical component of a successful school meal. The knowledge gained by students will help to ensure their well-being now and as adults and thus, create a healthier society.

### NUTRITION

Establish comprehensive national legislation around appropriate nutritional standards and requirements, their governance, and local control.

Ensure training in healthy and sustainable cafeteria (foodservice) management provincially and locally.



### IMPLEMENTATION

Student meals to include a healthy morning snack and a complete lunch.

School foodservice to be self-catered, culturally appropriate, with meals produced on-site fresh-from-scratch for immediate consumption from fresh sustainably grown locally produced foods (shortened food chains) as much as possible (with mandated percentages as above) or produced in a central kitchen and distributed to schools, where no production facilities are feasible.

Establish local-level multi-sectoral partnerships to aid local sustainable sourcing and procurement so schools can serve fresh, healthy, and environmentally sustainable meals and snacks in their schools.

Ensure student dining spaces and cafeterias are well designed and organized, inviting, well-ventilated, comfortable, and clean.

Food for special diets is to be made available through a simple process.

