1. Introductions

Rick Kelly, Communications Coordinator of the Food Security Network, provided some introductory comments and information, including:

- **The Food Security Network NL (FSN)** is a membership based non-profit organization with the mission to actively promote comprehensive, community based solutions to ensure access to adequate and healthy food for all. FSN has three core goals to achieve that mission:
  1. To increase understanding and awareness of food security and its impacts to enhance efforts to improve food security across NL
  2. To catalyze and support community action to improve food security across NL
  3. To build diverse, strategic partnerships to enhance food security in NL

- **FSN’s resources** include a monthly E-Newsletter, Best Practices Toolkits, the Root Cellars Rock Blog and Resources, networking opportunities, Community-Led Food Assessments and an ongoing Teleconference Series. More information is available at [www.foodsecuritynews.com](http://www.foodsecuritynews.com) and [www.rootcellarrock.ca](http://www.rootcellarrock.ca). Teleconferences are recorded and archived on the FSN website.

2. Keynote Presentation

The keynote presentation was given by:

  - **Mary McKenna**, PhD, RD, is a Professor in the Faculty of Kinesiology at the University of New Brunswick in Fredericton and a Registered Dietitian.
  
  - **Roxana Atkinson**, RD, is a researcher at the University of New Brunswick, Coordinator of the NB Food Security Action Network, and the Farm to Cafeteria Canada Committee NB lead.

For full content from the teleconference visit [www.foodsecuritynews.com/teleconferences.html](http://www.foodsecuritynews.com/teleconferences.html) to download an audio recording of the presentation and the slideshow visual presentation.

3. Supplementary Presentation Notes

- Both French and English partners are involved in Farm to Cafeteria Canada.

- Farm to Cafeteria Canada’s organizational goals were very influenced by the results of the survey.

- Prior to this survey there were studies to refer to from the United States, but no Canadian examples

• Farm to Cafeteria includes farm to schools, campuses and health care facilities.

• When talking about local food with a group it is important to have a clear definition of what ‘local food’ is. For this study the definition of local was provincially sourced.

• Local Food Plus certification: http://www.localfoodplus.ca/

• Slide 17 highlights the compatibility between sourcing local food and sourcing sustainable foods (e.g. organic, humane animal practices, pesticide free, etc.)

• Photographs in the presentations and reports were supplied by Advisory Committee members, of food being served in Canada

• Educational activities may have included awareness building about local food, healthy food, food skills, food procurement, etc. and participation in on-site programs like gardens, greenhouses, community kitchens, etc.

• Policies and contracts provide guidance and standards for institutions serving local food. They are an opportunity to define local food and sustainable practices for particular institutions.

• Larger institutions require food procurement contracts (e.g. universities, campuses, health care facilities) and are therefore more likely to have a formalized policy about local food procurement than schools do.

• NL, ON, and NS have statements within their school food guidelines promoting use of local foods but no provinces requires it of their schools.

• Potential partnerships in developing farm to cafeteria programs: health promotion workers, community food initiatives, farms, food distributors/brokers, etc.

• There is an opportunity to improve the perception that the quality and taste of health care facility food is poor.

• High cost of local food identified as the top barrier by all types of institutions to utilizing more local food. This needs to be addressed. Institutions are finding creative ways to address this barrier: bulk purchasing, profit sharing, direct purchasing from producers, educating about the actual cost of things compared to non-local.

• Larger scale institutions prioritize food safety concerns and have liability concerns regarding local food procurement.

• Funding was identified as the key need for successful school programs, for things like kitchen facilities, equipment, coordinators, promotional materials, etc.

• Healthcare is the newest institutional setting that is taking on local food procurement on, so they are a bit behind other institutions in building their foundation of practice.

• Nourishing School Communities - new initiative being announced next month that will have a farm to cafeteria component. Activities happening in several communities, including Happy Valley-Goose Bay.
4. Discussion

- Five provinces have included mention of local food in a speech from the throne, indicating that there is interest at the provincial government level.

- To learn about the influence of national trade agreements on local seafood access see Ecology Action Centre blog Small Scales: http://smallsetScales.ca/

- Growing Young Farmers Society (http://growingyoungfarmers.ca/) is a new registered charity. Their programs are receiving excellent feedback from principals, teachers, parents, participant students, etc. They are looking to move the program across Canada and are interesting in partnering to do that.

- When students grow their own food they are more likely to try it, to eat more vegetables and fruits. Purple sprouted broccoli is a big hit with students in the Growing Young Farmers program.

- Farm to Cafeteria Canada is considering developing letters that can be adapted provincially to send to government and institutional administration to encourage activity.

- Ontario is offering supportive provincial funding. Other provinces should learn about that program and take the information to their governments to encourage similar support.

- Use reports and statistics to back up your presentations, funding requests, etc. Examples are this survey, Health Canada reports, and household food insecurity data. Agricultural organizations have reports explaining the extent to which provinces are self-sufficient in different commodities. Farm to cafeteria programs can encourage local producers to produce more.

- Program idea: mobile farmers’ market on the school grounds with similar foods to what students are eating in school. To make the home-school connection so kids can encourage parents to get on board too.

- Program idea: school root cellars that allow schools to purchase in larger bulk and therefore lower their procurement costs. Example from Sweden: http://rootcellarsrock.ca/2013/06/school-root-cellar-in-sweden-stores-fresh-food-for-students/

- 72 hours of food supply available in British Columbia

- Farm to Cafeteria Canada is receiving additional funding to expand their website. They will be hiring a communications person to put in amazing content. They would like to encourage people to submit content about local programs to the site.

- If you are interested in learning more about farm to cafeteria initiatives in your province, the contact information for the representative in each province is on the website: http://www.farmtocafeteriacanada.ca/contact-us/. Kristie Jameson, Executive Director of FSN, is the representative for Newfoundland and Labrador.