



Wednesday, May 7, 2014
5:00 — 8:00 pm
Education Service Centre
2121 Lonsdale Ave, North Vancouver
Mountainview Room, 5th Floor

Presented by:
Vancouver Coastal Health in
cooperation with North Vancouver Parent
Advisory Council



This free, interactive workshop is designed for current and future lunch coordinators and interested parents. Helen Yeung, Community Dietitian, will facilitate this workshop about the provincial “Guidelines for Food and Beverage Sales in BC Schools”, food safety and waste reduction, and school fundraising with healthy foods. Seating is limited.

A G E N D A

Time	Speaker	Topic
5:00 – 6:00 pm	Lunch Supplier Exhibition	Visiting suppliers and tasting products
6:00 – 7:00 pm	Randy Ash, Environmental Health Officer, VCH	Offering safe food to students and The R&R's of Garbage — Reduce and Recycle
	HealthLink BC Dietitian and Brand Name Food List administrator	Brief overview of Guidelines for Food and Beverage Sales; demonstration of web site www.brandnamefoodlist.ca
7:00 – 7:15	Emily Jubenvill, Manager, Edible Garden Project	Incorporating healthy produce into school food programs
7:15 – 7:30	Jennifer Meilleur, North Shore Recycling Program	Recycling and reducing packaging waste in school lunches
7:30 – 8:00	Parents/Lunch Coordinators Discussion	Lunch Coordinators sharing successes and brainstorming to solve challenges

Please bring your own beverage container.

Water will be served at the workshop and suppliers will be providing samples of their products.

RSVP <https://www.eventbrite.ca/e/foods-that-fit-tickets-10769111703>

or if you prefer, by email to dawn.lavender@vch.ca

For Information Helen Yeung at 604-904-6458 or 604-418-2139, or email helen.yeung@vch.ca

Thank you to the North Vancouver School District for the use of their facilities.