



Tyee Newsletter

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<https://www.vsb.bc.ca/schools/tyee>

October 19th, 2023

Dear Parents and Guardians,

This week was undoubtedly a wet one! We greatly appreciate your efforts in ensuring your children come to school properly dressed for outdoor recess and lunch breaks.

Were you aware that we have a school choir? Our choir convenes every Wednesday at 8:15 a.m. in our school library. We have about 40 students participating! Thank you to Ms. Young for sharing her passion for music with our students.

With another long weekend on the horizon, we wish you an enjoyable break!

Warm regards,
 Mrs. Monrad

"Honoured to be working together on the traditional, ancestral, and unceded territories of the *xwməθkwəy̓ə m*|Musqueam, *Sḵwxwú7mesh*|Squamish & *səlilwətaʔ* |Tseil-Waututh Nations"

Information Items:

1. 3 Crows Production Indigenous Education Storytellers

On Tuesday, October 24th, Tyee School will have the honor of welcoming 3 Crows Productions to our school. Their production, titled "How Raven Stole the Sun," is designed to engage audience members from all backgrounds in a lighthearted, interactive theatre experience. Through storytelling, theatre, and humor, Indigenous storyteller Dallas Yellowfly and his team will immerse us in the vibrant culture, traditions, and holistic values of Indigenous peoples from the Pacific Northwest Coast.

We would like to express our gratitude to the Tyee School Parent Advisory Committee (PAC) for generously covering the cost of this performance.

2. Professional Development Day – October 20th

Reminder of the Provincial Professional Development Day tomorrow. There is no school for students on this day.

3. Safe Arrivals (For Absent, Late, or early pick up of students)

If your child will be absent or late, please remember to email your child's teacher, with a cc to Ms. Stephanie and to Out of School Care (tyee@cedarcottage.org) if applicable. This helps ensure that the school is aware of an expected late/absence even when the teacher may be away.

It is important to inform the school by 9:15 a.m. if your child will be late and/or absent. This is extremely helpful to the classroom teacher and the office in ensuring that all students are accounted for and safe. Late students must sign in at the office before going to class and sign out before leaving.

Thank you in advance for helping us keep our students safe!

4. Parent Teacher Conferences

Parent Teacher Conferences are scheduled for October 25th/26th. These conferences are a great opportunity to connect with the school and discuss your child's learning. Teachers will connect with you to schedule conference times. Please note that these two dates are Early Dismissal Days with 2:00 p.m. dismissal times to accommodate the conferences.

5. Current Tyee Waitlists

At this time, we are checking in with families on our Grades 1-6 waitlists, requesting that families indicate whether they would like to remain on the waitlist or be removed from it. Emails have been sent out to families on our current waitlist. Inquires can be emailed to tyee@vsb.bc.ca. Thank you!

6. Food Event Resource Guide

Here is the VSB's Food Event Resource Guide, which outlines the guidelines for serving food at school. Our Health and Safety Guidelines for schools ensure the safety and well-being of our students. We are committed to creating a secure environment where students can learn and thrive while enjoying nutritious and safe food options. Families wishing to share snacks/treats with their class are asked to check in with their child's teacher.

Doing Food Right at School/Work: Serving Food at School or Work

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| <p>Hire/Contract Licensed Catering</p> <p>Example: Graduation banquets, trustee dinners, Catered Lunch, etc</p> <p>Requirements</p> <p>I. FOODSAFE</p> <p>Confirm the cater/company has FoodSafe Level 1 certified person to oversee.</p> <p>II. HEALTHY FOOD POLICY</p> <p>Student: Complies: <input type="checkbox"/> Yes <input type="checkbox"/> No Staff: N/A</p> <p>III. FOOD SAFETY PLAN</p> <p>Caterer/company to provide the Food Safety Plan by FoodSafe certified person. Assigned host to comply with it.</p> <p>IV. Business Insurance</p> <p>Confirmation of \$2 Million Insurance <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>V. FOOD COMMUNICATIONS PLAN</p> <p>Administrator creates plan based on template</p> | <p>Commercial Ready-to-Eat Food (Hot or Cold)</p> <p>Example: Hot dog, sushi, pizza party, etc</p> <p>Requirements</p> <p>I. FOODSAFE</p> <p>School or PAC has FoodSafe Level 1 certified person to oversee.</p> <p>II. HEALTHY FOOD POLICY</p> <p>Student: Complies: <input type="checkbox"/> Yes <input type="checkbox"/> No Staff: N/A</p> <p>III. FOOD SAFETY PLAN</p> <p>Follow template. Includes: transport, hygiene, service, keep hot food hot and cold food cold.</p> <p>IV. FOOD COMMUNICATIONS PLAN</p> <p>Administrator creates plan based on template</p> <p>V. RISK REDUCTION</p> <p>Contract to cover VSB Risk Reduction</p> | <p>Fundraising Food Activity</p> <p>Example: burgers at festivals, pancake breakfast, pizza slice sale, bake sales, etc</p> <p>Requirements</p> <p>I. FOODSAFE</p> <p>Host (PAC or School) must have 1 FoodSafe Level 1 certified person to oversee.</p> <p>II. HEALTHY FOOD POLICY</p> <p>Student: Complies: <input type="checkbox"/> Yes <input type="checkbox"/> No Staff: N/A</p> <p>III. FOOD-SAFETY PLAN</p> <p>FoodSafe certified person customizes a food Safety Plan. Follow template.</p> <p>IV. FOOD COMMUNICATIONS PLAN</p> <p>Administrator creates plan based on template</p> <p>V. RISK REDUCTION</p> <p>Contract to cover VSB Risk Reduction</p> | <p>Home-Made Food</p> <p>Example: Parent/PAC/staff /students bring in home-made food for others, etc</p> <p>Requirements</p> <p>I. FOODSAFE</p> <p>For staff: Consume at own risk.</p> <p>For students: FoodSafe Level 1 food service template to be followed.</p> <p>II. HEALTHY FOOD POLICY</p> <p>Student: Complies: <input type="checkbox"/> Yes <input type="checkbox"/> No Staff: N/A</p> <p>III. FOOD-SAFETY PLAN</p> <p>FoodSafe certified person customizes a food Safety Plan. Follow template.</p> <p>IV. FOOD COMMUNICATIONS PLAN</p> <p>Administrator creates plan based on template</p> <p>V. RISK REDUCTION</p> | <p>Commercial Ready-to-Eat Food (Room Temp)</p> <p>Example: muffins for staff meeting, etc</p> <p>Requirements</p> <p>I. FOODSAFE</p> <p><input type="checkbox"/> Not required at school/site. <input type="checkbox"/> Procure from approved or business with more than one outlet; ideally in single serving portions. <input type="checkbox"/> If serving necessary: FoodSafe Level I required</p> <p>II. HEALTHY FOOD POLICY</p> <p>Student: Complies: <input type="checkbox"/> Yes <input type="checkbox"/> No Staff: N/A</p> <p>III. FOOD-SAFETY PLAN</p> <p>Follow template</p> <p><input type="checkbox"/> Hygiene <input type="checkbox"/> Transport <input type="checkbox"/> Service immediately <input type="checkbox"/> Throw out left-overs</p> <p>IV. FOOD COMMUNICATIONS PLAN</p> <p>Administrator creates plan based on template</p> <p>V. RISK REDUCTION</p> | <p>Classroom Cooking</p> <p>Example: Non-Home Ec class /student cooking activity</p> <p>Requirements</p> <p>I. FOODSAFE</p> <p>School must have 1 FoodSafe Level 1 certified person at the school will oversee.</p> <p>II. HEALTHY FOOD POLICY</p> <p>Student: Complies: <input type="checkbox"/> Yes <input type="checkbox"/> No Staff: N/A</p> <p>III. FOOD SAFETY PLAN</p> <p>FoodSafe person completes template</p> <p>IV. FOOD COMMUNICATIONS PLAN</p> <p>Administrator creates plan based on template</p> <p>V. RISK REDUCTION</p> |
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3. Upcoming Dates:

- October 20th – Provincial Professional Development Day – No School
- October 25th – Parent Teacher Conferences Early Dismissal @ 2:00 p.m.
- October 26th - Parent Teacher Conferences Early Dismissal @ 2:00 p.m.
- October 27th – PAC Halloween Dance