

ELEMENTARY SCHOOL BREAKFAST AND LUNCH PROGRAMS

Background

It is fundamentally important that each Principal assess the school's particular circumstances and the needs of the particular student population, and then establish a food services program that meets those circumstances and needs. The following are offered as procedures.

Procedures

1. One person is to be named in charge of the program. This individual could be a staff member, a staff assistant, a volunteer, or a parent.
2. All personnel handling or working in food preparation are to be familiar with the contents of, and comply with, the nutrition procedures adopted by the District.
3. Vancouver Health Department will provide, upon request, the following in-service training for food handlers.
 - 3.1. Correct procedure in sanitary control of:
 - 3.1.1. Handling of all foods: perishable, cooked, processed, and raw storage of food;
 - 3.1.2. Correct dishwashing procedures;
 - 3.1.3. Cleanliness of utensils and equipment: these are to be sanitized;
 - 3.1.4. Personal hygiene: basic rules for all persons (adult and student);
 - 3.1.5. Pest control;
 - 3.1.6. Garbage control.
 - 3.2. Meal planning and preparation of food.
4. Menu: There is to be a variety of foods served at each meal and on a day-to-day basis. Foods are to be nutritionally acceptable and acceptable in terms of dental health.

Reference: Sections 17, 20, 22, 65, 85 School Act
Health Act
School Regulation 265/89
Canada Food Guide for Healthy Choices Guidelines
Guidelines For Food and Beverage Sales in B.C. Schools
Daily Physical Activity Kindergarten to Grade 12

Adopted: July 24, 1978

Revised: July 19, 1982; September 1994; January 1999; September 2018, October 2021