

Lord Roberts
Elementary School



Farm to School Salad Bar

▼ Edible Education

- School initiatives that enhance food literacy amongst students at Lord Roberts
- Farm to School salad bar featuring school garden and local produce

▼ Issue

- Starting a school food program involving students preparing meals for other students in Vancouver

▼ Why It Matters

- School salad bar encourages students' fruit and vegetable consumption (Gosliner, 2014)
- Promote positive student attitude towards school food and local produce
- Enables students to put classroom food knowledge into practice

51%

of students that have undergone a school food program are more likely to try new foods they made themselves

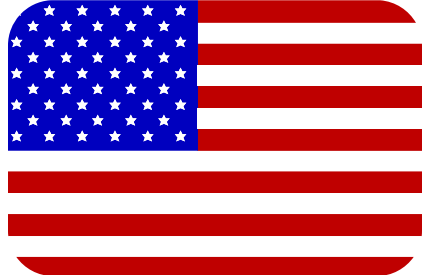
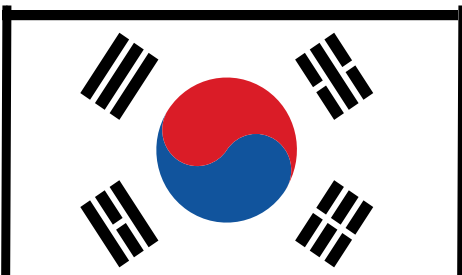
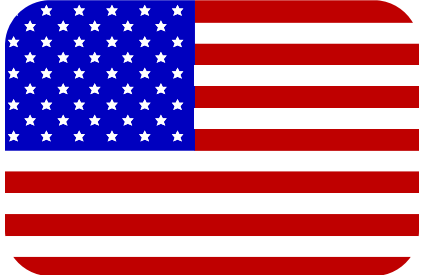

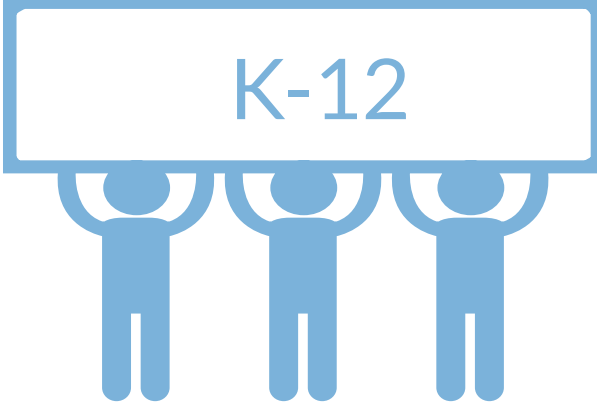




▼ Objectives

- Develop strategies to successfully implement Farm to School salad bar in Vancouver
- Launch Farm to School salad bar in the Spring of 2019
- Enhance food literacy skills among students at Lord Roberts

▼ Method

- Researching case studies of similar school food programs around the world and modifying their strategies to fit the social context of Lord Roberts

▼ Results

| | School Lunch Initiative | Korean School Food System | The Edible Schoolyard |
|-----------------|--|--|---|
| ► Location |  Berkeley, California |  Gyeonggi-do |  Berkeley, California |
| ► Student Level |  |  |  |
| ► Cost |  |  |  |
| ► Outcomes | Program participants scored higher on nutrition knowledge assessments and demonstrated a greater appreciation for school food and local produce. | Greater food literacy in Korean children compared to British children. | An edible education program that inspires and trains educators to seed and grow sustainable programs within their communities |

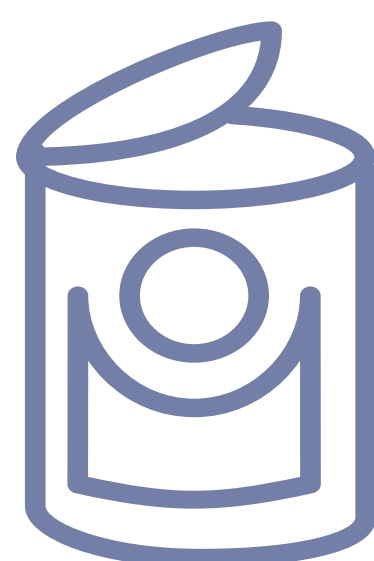
+ Recommendations

- 1 Join Edible Schoolyard Network for free resources and support from educators who have created their own program around the world
- 2 Integrate school curriculum into edible education classes to promote teacher participation
- 3 Align weekly edible education sessions with salad bar menu items to maximize learning

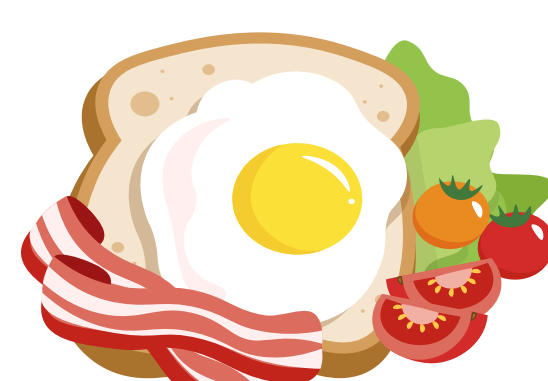
+ Elements of Considerations



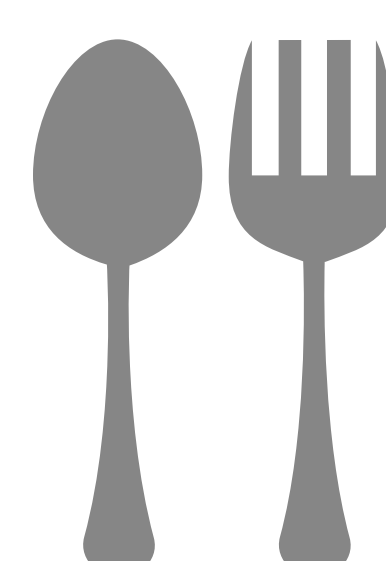
Volunteers



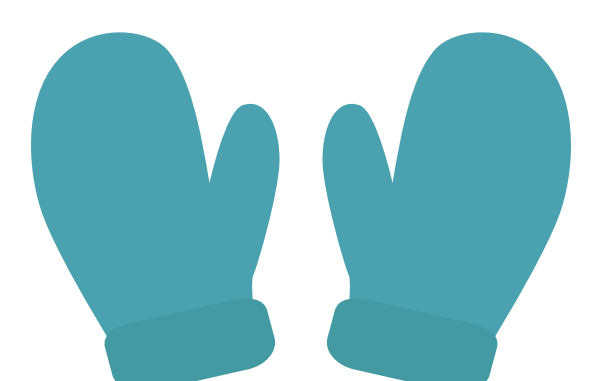
Food Preservation



Food Choices



Equipment



Food Safety

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