

Appendix A**POLICY SECTION: Schools, Students and Learning****SUB-SECTION: Miscellaneous****POLICY NAME: Cafeteria Services and Food and Beverage Sold in Schools****POLICY NO: S.M. 08**

Date Approved: October 08, 2019	Date of Next Review: January 2025 2030	Dates of Amendments: October 2019; January 2015; December 1987; September 1981; May 1967; March 1966; May 2025
Cross References <u>Ministry of Education Policy/Program Memorandum</u> <u>Legislation</u> <u>TCDSB Policy/Procedure</u> <u>Other</u> Policy Program Memorandum 150: School Food and Beverage Policy Ministry of Education Nutritional Standards for Ontario Schools Ministry of Education School Food and Beverage Policy Resource Guide Education Act Part XIII.1 Nutritional Standards Ontario Regulation 200/08 “Trans Fat Standards” Ministry of Education Quick Reference Guide www.ontario.ca/healthyschools www.UnlockFood.ca Ministry of Education Online learning Modules at https://iceont.ca/curriculum/ Institute for Catholic Education Resource Curriculum Links Between the Ontario Curriculum, Grades 1-8 Health and Physical Education and Fully Alive Program, Ontario S.M. 04 Fund Raising in Schools		

Appendix A

POLICY SECTION: **Schools, Students and Learning**

SUB-SECTION: **Miscellaneous**

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POLICY NO: ~~_____~~ **S.M. 08**

~~S.M. 17~~ Prevalent Medical Conditions

Sabrina's Law, An Act to Protect Anaphylactic Pupils, 2005

PPM 161- Supporting Children and Students with Prevalent Medical Conditions (Anaphylaxis, Asthma, Diabetes, and/or Epilepsy) in Schools.

Single-use Plastics Prohibition Regulations <https://www.canada.ca/en/environment-climate-change/services/managing-reducing-waste/reduce-plastic-waste/single-use-plastic-overview.html>

Responsible Department: Finance

Policy

Food and beverages are permitted to be sold to pupils in Toronto Catholic District School Board schools and should promote and sustain a healthy school environment ~~in which students have the ability to achieve to their full potential. The nutritional value of such sustenance must be consistent with the development of sound health habits and align with all relevant Ministry of Education directives. Schools can teach students by modelling good choices and responsible practices. This policy identifies the nutritional standards for food and beverages sold in all schools of the TCDSB, in alignment with Ministry Policy Program Memorandum 150.~~

The policy is in alignment with the TCDSB's Multi-Year Strategic Plan (MYSP) and reflects Catholic values rooted in the love of Christ.

Purpose

~~The health and well-being of all students of the TCDSB is foundational to all children realizing their full potential, consistent with our Ontario Catholic School Graduate Expectations and it is a key priority for all schools of the board. Consistent with our Catholic Teaching and the papal encyclical *Centesimus Annus (1996)*, this policy has a foundation in the tenet that, “Our environmental ‘common goods’ are not only available for careful use and enjoyment today, but are held in trust for the use and enjoyment of future generations.” Educating students on healthy active living practices and social responsibility in our eating habits is critical.~~

Scope and Responsibility:

This policy applies to all schools of the TCDSB. The Director of Education is responsible for this policy.

The Principal shall be responsible for the day-to-day administration of the cafeteria operation.

The TCDSB Physical Education and Health Department will support the in servicing and distribution of educational materials for both staff and students to support implementation of this policy.

Alignment with MYSP:

~~Student Achievement and Well-Being
Living Our Catholic Values~~

Regulations

1. All food and beverages sold in all venues (for example, cafeterias, vending machines, tuck shops), through all programs and at all events are subject to the scope of this policy.
- 2. Nutritionally sound and varied food services at affordable prices will be provided in the secondary schools in existing facilities.**
- ~~3. The TCDSB Physical Education and Health Department will support the in servicing and distribution of educational materials for both staff and students to support implementation of this policy.~~
3. a) All food and beverages sold on school premises for school purposes must comply with the Ontario Nutritional Standards found in the appendix to Program Policy Memorandum 150, **and any other local, provincial and federal government regulations.**
- ~~b) The standards do not apply to food and beverages that are:
 - i) offered in schools at no cost to students or families
 - ii) brought from home or purchased off school premises and not for resale in schools
 - iii) available for purchase during field trips off school premises sold in schools for non-school purposes (e.g., sold by an outside organization that is under a permit).
 - iv) sold for fundraising activities that occur off school premises
 - v) sold in staff rooms to staff.~~

4. Schools of the TCDSB are encouraged to:
- a) choose Ontario food and beverages first (e.g., offer Ontario grown and/or produced food and beverages when available and practical),
 - b) be environmentally aware (e.g., reduce food waste, reuse containers, recycle food scraps),
 - c) avoid offering food and beverages as a reward or incentive for good behavior, achievement or participation,
 - d) ensure that drinking water is freely available and accessible throughout the school day, and
 - e) ensure that all foods sold in a TCDSB school is reasonably priced.
 - f) choose products from industries which do not mis-treat animals and respect the bounty of God's creation.
 - g) to limit the selling of genetically modified foods, where possible.
 - h) to purchase fair trade products where possible.
5. That schools should not distribute or sell bottled water in alignment with our bottle water free zone vision for the Board.
6. All TCDSB schools will request that service providers provide only fair trade coffee. Upon the expiry of the existing service provider contracts, the TCDSB will include this requirement in future contracts with food and beverage service providers.
7. All TCDSB schools will request that service providers provide only meatless food on Fridays. Upon the expiry of the existing service provider contracts, the TCDSB will include this requirement in future contracts with food and beverage service providers.

8. All TCDSB schools will ensure that the use of single use plastic items are discontinued to the greatest extent possible, i.e. straws, cups, etc.
9. ~~a) Schools shall sell 80% or more of products found within the Nutrition Standards for Ontario Schools, that fall within the “Sell Most” category (per PPM 150, Appendix A)~~

~~b) Schools shall sell 20% or less of products found within the Nutritional Standards for Ontario Schools, that fall within the “Sell Less” category (per PPM 150, Appendix A)~~

~~c) Schools Products not permitted for sale are also found within the Nutritional Standards for Ontario Schools appendices, and are those foods and beverages that generally contain few or no essential nutrients and/or contain high amounts of fat, sugar and/or sodium.~~

~~d) When assessing the food and beverage choices offered for sale, all food choices are assessed together, all beverage choices are assessed together and food choices are assessed separately from beverage choices.~~

~~e) There are separate standards for elementary and secondary schools as to limits on serving sizes and limitations on particular items (e.g., coffee, tea, sports drinks).~~
10. The school principal may designate up to 10 days (or fewer) as “special event days”. On such days, the school would be exempt from the nutritional standards. School principals must consult with the school council, and are encouraged to consult with students, prior to designating special-event days.

11. ~~TCDSB S. M 15 Anaphylaxis~~ **Prevalent Medical Conditions** Policy must be enforced in the application of this policy.

12. Schools are highly encouraged to implement student nutrition programs (healthy breakfast / snack programs) to ensure all students are ready to learn.

13. School staff will also work with parents and guardians, encouraging and educating them regarding healthy, nutritious eating. Schools can assist through school communication tools and through modelling.

14. ~~All elementary students will receive nutrition education within the Physical Education Curriculum (Grades 1-8), Healthy Living Strand.~~

15. ~~All secondary school students will receive nutrition education within Physical Health Education courses, and other relevant areas of the curriculum, as they develop decision-making skills, in keeping with the Catholic Graduate Expectations.~~

16. Every effort will be made to promote strategies to involve students, families, parish and the community in healthy eating education, and in endorsing and sustaining a healthy school nutrition and well-being environment, consistent with TCDSB strategic priorities.

17. **Curriculum-linked learning and assessment related to healthy active living will be infused into the classroom to help reinforce and support the healthy eating messages in the policy and promote changes to a school environment that support the selection of nutritional foods.**

Cafeteria Services at Secondary School:

- 18. The principal shall have the option of providing the cafeteria service by use of a caterer/vending machine operator which has been selected through the tendering process or alternately as provided by a detailed plan for cafeteria services which has been approved by the Director and or designate.**
- 19. When the cafeteria services are tendered, it will be in accordance with the Boards purchasing policy.**
- 20. If professional kitchen facilities are not available, the principal shall arrange for an appropriate lunchroom service without the use of a caterer/vending machine operator after submitting a detailed plan and obtaining the approval of the Director and or designate (for secondary schools only).**
- 21. In the event that professional kitchens are not available and no vendors expressed interest in providing cafeteria services, partnerships with coterminous school boards and/or local businesses can be explored in these circumstances.**
- 22. When the cafeteria services are tendered, provision will be made in the agreement for the following:**
 - a) annual renewal with a reasonable time limit,**
 - b) use of the facilities for student program purposes,**
 - c) catering for other school and school related functions,**
 - d) staff suitable for working with secondary school students, and**
 - e) the setting of prices.**

23. Each contract with a caterer/vending machine operator may provide for a commission of gross sales. Commissions from gross cafeteria sales will be retained in a new central account for system-wide cafeteria infrastructure renewal and replacement.

24. The operation of the cafeteria food services when tendered shall be at the risk of the caterer/ vending machine operator and the Board shall be indemnified against any loss by an appropriate insurance contract.

25. Where possible, cultural cuisine be considered by cafeteria service providers to better reflect the diversity of our school communities.

26. Should there be suggestions or feedback for a selected vendor, students and parents/guardians are encouraged to share with the Principal who can relay this information to the vendor and/or procurement staff.

Definitions

Healthy Eating

~~Eating adequate portions to provide the body with all the nutrients required. Students' physical, mental and social well-being will be strengthened through regular implementation of healthy eating habits.~~

~~Nutritional Standards for Food~~

~~All food sold in schools must meet the standards set out in Ontario Regulation 200/08, “Trans Fat Standards”, made under the Education Act. PPM 150 also provides Nutrition Standards criteria for three categories: Sell Most, Sell Less and Not Permitted for Sale.~~

~~Maximum Nutritional Value~~

~~Foods which meet or exceed the PPM 150 Nutritional Standards~~

Metrics

1. Central staff will review the results of the school climate surveys administered to ascertain student perceptions regarding matters of their well-being.
2. ~~Special event day templates will be completed by schools in order to track the number of special event days occurring at each school throughout the year.~~
3. **The policy will be reviewed every five years.**
4. ~~Curriculum linked learning and assessment related to healthy active living will be infused into the classroom to help reinforce and support the healthy eating messages in the policy and promote changes to a school environment that support the selection of nutritional foods.~~