



CK Food Policy Council

Minutes

Wednesday May 9th 2018

In attendance: Ron Carnahan (Chair), Derwyn Armstrong (co-chair), Dina Edwards, Rick Bradley, Coraine Wray, Lyndsay Davidson, Phillip Mock, David Bakker, Dr. Colby.

Regrets: Rick Kucera, Audrey Ansell, James Snyder, Lynnly Hoskins (admin support), Carmen McGregor, Andrew Evans, Maggie Thomas, Kaitlyn Morrison, Tracy Landry-Jardine, Chris Sherman, Mike Buis, Noreen Blake, Allan Davies, Karen Holland

- 1.0 Welcome and Introductions of New Members – Ron welcomed everyone. We have Phillip Mock joining us from the Prosperity Roundtable, replacing Kate DoForno.
- 2.0 Approval of Agenda – Motioned for approval by Rick and seconded by Dina.
- 3.0 Approval of Minutes from September 2017 – motion for approval by Dina and seconded by Derwyn.
- 4.0 Working Groups
 - 4.1 Food Access and Availability – Gleaning – Training dates are set for May 10 and July 11th, both hosted at the Salvation Army office on Raleigh Street. We are looking to update the training with some additional information this year including biosecurity. Ron indicated that he has some experience with this as well. Lyndsay will follow-up with Ron. We are working with Jeff Moco from the health unit to create videos this year to help us promote the program. We have arranged a meeting in June with the Kent Federation of Agriculture to promote the program. One of the committee members will be joining Lyndsay.
 - 4.2 Food skills – Training wasn't offered for the Super Kids CK booster grant recipients. There wasn't enough interest from the winners of the grants to offer this program. The committee presented to the Chatham-Kent Senior Advisory Committee in the spring and has been visiting all of the senior centres in Chatham-Kent. Once they have met with all the centres, they will determine if there is any interest in supporting any of the centres with new programming options related to food skills. It was great to get out and see all the centres as each one is very different and many have varying sizes of kitchen spaces.
- 5.0 CKFPC Strategic Plan – No update.
- 6.0 Old Business
 - 6.1 Super Kids CK – There is a lot happening in the next few months with Super Kids CK. Here is a summary of the upcoming projects:
 - Fuel Up! – Pilot program occurred in three arenas (Blenheim, Tilbury, Thames Campus) making changes in the canteens introducing more fruits and vegetables to the locations. The three locations felt that it was successful and the health unit and working to determine how to continue to the program for one more year with these three locations.

- Club V&F Salad Bar – salad bar grants were provided to 14 organizations (7 schools and 7 community groups). 10 students were trained from each location to run the salad bars. The results of the evaluation will be available at our next meeting.
- Farm to Daycare – similar to the farm to school model that we are using in our student nutrition program. It was piloted in three daycares across Chatham-Kent. Plans are being made to continue the program.

6.2 Membership Recruitment – No update.

6.3 CK Food Strategy - We did not receive the grant from Trillium. Jennelle is continuing to move forward with this and is planning what it will look like instead using what resources we have available.

6.4 Training opportunities - nothing at this time.

7.0 New Business

7.1 Food Waste Discussion – Lyndsay shared information on the Food and Organic Waste Framework from the Ministry of the Environment and Climate Change (<https://www.ontario.ca/page/food-and-organic-waste-framework>). She met with Rick Kucer, Manager of Waste and Recycling Services from the Municipality to learn how this will impact waste management in Chatham-Kent and beyond. They had a really good discussion and at this point, Rick indicated that there wasn't a need for the FPC to do anything. He will stay in contact and if there is a need to support with education or advocacy, he will reach out. Additionally, Lyndsay shared information on a new initiative from Second Harvest (out of Toronto) called Food Rescue.ca. This is being funded by the Ministry of the Environment and Climate Change and is an online platform that allows local restaurants, grocery store or other food preparation sites to offer excess foods that can be used by local agencies such as soup kitchen, food banks or community programs. The organizations post items to the website and agencies are notified that they are available for pick up (on a first come first serve basis). These are foods that would normally be diverted into the landfill but are safe, nutritious foods. We have been working with Food Rescue.ca and our local health inspectors to bring this program to Chatham-Kent and bring business and agencies together. If you are interested in more information, please check out www.foodrescue.ca and feel free to share it with anyone else that would be interested.

8.0 Update/sharing on happenings in Chatham-Kent

- Dina talked about a change that they made as a result of a discussion at one of our last meetings. She challenged her staff at the grocery store to find more products that would be “diabetic-friendly” and to include them in their ordering. This shows the impact that we can have around the table but also on the larger community.
- Dr. Colby shared information on a trend related to intestinal flora and the impact on health. This science is in its infancy and more will be coming out as it develops.

9.0 Adjournment.

Next Meeting Dates:

Individual Committee Meetings:

Food Skills – 2nd Tuesday of the month – 5-7 pm – Health Unit, Room 302

Food Access and Availability – 3rd Tuesday of the month -3 – 5 pm – Health Unit, 435 Grand Ave West, Room 302

Large Group Meeting: Wednesday, September 12th - 5:30-7:30 pm, United Way Office.