

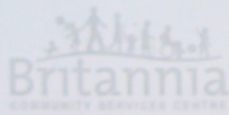
# FOOD SHARE

CONNECTING COMMUNITIES TO LOCAL  
SURPLUS FOOD



**Fill Me!**

Britannia Food Share

  
Britannia  
COMMUNITY SERVICES CENTRE

**CityStudio**



# FOOD SHARE

## CONNECTING COMMUNITIES TO LOCAL SURPLUS FOOD

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## VISION:

Food Share targets the Greenest City Action Plan's Zero Waste goals by diverting unmarketable yet edible produce from local grocers to existing community programming. Before Food Share, Vancouver's food recovery systems only occurred at the industry level requiring mass infrastructure and coordination. We have created a simplified system to make food recovery available to communities. Through Food Share we hope to catalyze a shift towards a more sustainable community based food system and a lighter footprint.

## CITYSTUDIO IS...

CityStudio Vancouver is an innovation hub for where students co-create projects on the ground with City staff, community members and experts, designing and implementing solutions for Vancouver's Healthy City Strategy and Greenest City Action Plan. CityStudio is co-led by Duane Elverum and Simon Fraser University's Dr. Janet Moore.

The project is a collaboration of the City of Vancouver, Vancouver Economic Commission (VEC), British Columbia Institute of Technology (BCIT), Emily Carr University of Art and Design, Langara College, Simon Fraser University (SFU), University of British Columbia (UBC) and Vancouver Community College (VCC). Since 2011, 1700 students and 33 CoV staff have contributed 50,000 hours of research learning and action to urban sustainability in Vancouver.

## GROUP MEMBERS

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## **PROJECT SUMMARY:**

Our project targets zero waste by diverting unmarketable yet edible produce from local grocers to existing community programming. Before Food Share, a meal program at the Britannia Teen Centre had youth plan, cook, and eat three times a week on a budget of \$100 per meal. Now, with our Food Share pilot, the program runs one of the meals a week on 45 pounds of recovered food and reduces costs by \$70. We asked local grocers to set aside produce in designated Britannia Food Share crates for youth to pick-up weekly. This food then becomes key ingredients for communal meals.

Of the food produced in Canada, 40% is wasted. Much like all 45 pounds of food we collected on the day the pilot launched. One of our partners even said she throws out up to \$80 worth of organic produce per day. By collecting unused produce, Food Share has built upon the existing program's goals of engaging youth and promoting healthy eating. This produce also helps the program's financial viability. After our pilot, the program's social worker mentioned he had never seen so much produce in the teen center before.

With the help of our city staff, Leslie Ng, we created the start of an entirely new food network by facilitating relationships between local grocers with excess capacity and the needs of the community centre. Because of our successful first collections, we are thrilled that the Britannia Food Share has been adopted by Ian Marcuse. He is the Grandview Woodland food developer who is supported by the City of Vancouver and Coastal Health to address localized food security issues.

The initial Britannia Food Share pilot project was successful and we want to see it happen elsewhere. On March 26th, we held a stakeholder meeting including 12 guests from the Vancouver School Board, the Food Bank, and community centres. As a result, the School Board's Sustainability Director offered to help facilitate the expansion of Food Share into high school leadership programs. Feedback from the meeting is also helping us design guidelines for recreating the Food Share system across the city. Imagine food share within Kitsilano or Mount Pleasant. It worked in Britannia, and it can work in your communities too!

## **MEDIA RELEASE:**

*See Appendix*

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## **CONTEXT:**

As mentioned above, of the food produced in Canada, 40% is wasted. Part of this waste is generated upstream at the industry level by ordering more than needed to provide choice and flawless selection. Having edible produce become garbage or compost wastes food and creates potent greenhouse gas emission. Another challenge is that accessing fresh produce can be difficult for many and food security has been identified as an issue for the City of Vancouver. In response, Vancouver has introduced Community Food Developers in six neighbourhood with the mandate to increase food security within

those communities. Our project aims to utilize local surplus food to help increase food security. By doing so, Food Share addresses Vancouver's Greenest City goals of achieving Zero Waste and a Lighter Footprint. By redirecting this food to communities that need it, Food Share also addresses Vancouver's Healthy City Strategy targets of Feeding Ourselves Well, Meeting Ends Meet, and Cultivating Connections.

Our project offers an alternative to the already existing forms of food recovery in the City of Vancouver. The local best practice for large-scale recovery operations is the Greater Vancouver Food Bank's Community Angels Food Runners program. They are able to acquire 870,000 pounds annually which equates to some 1,250,000 meals. Despite their successful recovery operation, they capture much less than 1% of the edible food waste being thrown out in Metro Vancouver. The food recovered in established programs such as the Community Angels Food Runners is allocated to specific partners with little room for reaching more food security needs throughout the city as operations are currently running at capacity. Our project expands upon their work by enabling neighbourhood programming to recover and allocate resources within their own network. This focuses on groups that otherwise may not receive support from larger organizations. Neighbourhood-based food recovery operations enable grocers to get directly involved in their communities by providing an outlet to divert surplus food in quantities that match the community's capacity to use the produce.

Having Food Share pick-up edible organic waste is also beneficial to participating businesses because a tipping fee is charged to them for the waste removal service based on volume. With the Metro Vancouver ban on disposing food and compostable organics beginning in 2015, Food Share's operational and economic benefits for the businesses will become even stronger. Currently, very few food retailers and wholesalers compost on-site or engage in resource recovery. The only small businesses that compost on-site do so because of an internal drive. After the ban, all private sector businesses will have to contact their own waste haulers, raising many concerns. Private haulers will have to transport organic waste outside of the City of Vancouver, emitting needless greenhouse gasses. Regulation of private haulers is also difficult to regulate. Food Share provides a environmental, social and economic alternative to mitigating upcoming problems of organics disposal.

The Britannia Community Centre was interested in the concept of recovering surplus food from local grocers to supply supplemental produce for ingredients for their youth meal program. This vital program provides a safe space for teens to gather and feed themselves healthy meals and learn valuable skills, however, high costs of the program make it's future uncertain. The Britannia Teen Centre needed a way to make their existing youth led meal program more financially viable while increasing the nutrition available for the youth. Meanwhile, when local grocers along Commercial Drive were approached, they expressed interest in diverting their surplus food and welcomed the opportunity to be involved in neighborhood programming. One of the grocers admitted to removing between \$50.00 to \$80.00 worth of produce from their shelves daily because of cosmetic flaws. We saw an opportunity to connect Britannia to these grocers and this created an opportunity for a food recovery initiative at the community level to be facilitated through relationship building and coordination.

## **CITYSTUDIO CHALLENGE:**

The CityStudio Challenge asks students to resolve 5 key problems while designing and executing a real project on the ground in Vancouver: 1) Co-create and collaborate with Staff and Stakeholders, 2) Mobilize funding Support and resources, 3) Work on a real Site in Vancouver, 4) Develop relationships for ongoing project Stewardship, and 5) Create the stepping stones for multiplying project impact with Scalability.

### **Staff and Stakeholders:**

The City of Vancouver sustainability specialist, Leslie Ng, mentored our group through the project development stage by posing questions and sharing documents about the city's food waste reports. She allowed us the space to explore the future of food recovery in the city and to interact with the Britannia community as a pilot for broader changes throughout Vancouver. Other key mentors included the Grandview Woodland community food developer Ian Marcuse, and the social worker Trevor White. Scott Rowe of New Hope cuisine was also very influential in guiding us in the right direction.

### **Support and Resources:**

Progress in establishing the network and program would have been very difficult without the creation of many key relationships. Three businesses on Commercial Drive agreed to contribute their surplus fruits and vegetables for the Food Share pilot: Eternal Abundance, Drive Organics and Dollar Grocers. Our budget outlines the extra costs of running our pilot and stakeholder event, which included a food scale to measure the amount of produce recovered, signs for the collection crates, and snacks for our stakeholder event. The weekly donations from the participating grocers will alleviate operating costs and strengthen the financial sustainability of the youth meal program. This success has generated the potential for a paid Food Share job for a youth. The position would provide autonomy and many transferable skills for participating teens. A source of long-term funding for this position still needs to be identified.

Three businesses are currently partners. We also made connections with East End Food Co-Op, SuperValu, Triple A and Santa Barbara. All of these businesses have expressed interest in future participation in the future. Seeking these partnerships can follow increases made in storage and cooking capacity at the community centre. Food Share is built upon community connections and requires strong, long term relationships to prosper. A program leader will be crucial to maintain and expand these relationships. See Start – Up Package in appendix for job descriptions.

### **Site:**

The Britannia Teen Centre is a safe space for youth to hang out after school hours. The facility includes a partial kitchen where the meals for the youth program are prepared. In the summer time, the meal program is extended outdoors and to the community with the use of a barbeque. The kitchen infrastructure does limit the program's operations. There is no stove or oven, which makes cooking large meals challenging and time consuming. Regardless, the Teen Centre is a great location for Food Share because of its proximity to many produce vendors, the vital needs it is meeting and its ability to connect to the whole community centre in the summer. The project is located here because Ian Marcuse, the

Grandview Woodland Food Developer, expressed a need to make the Teen Centre meal program more financially viable, with a desire for environmental sustainability and further youth engagement.



**Stewardship Plan:**

Ian Marcuse originally proposed that we work within Britannia to develop a food recovery program for the youth meal program. He is the Grandview Woodland Community Food Developer who is funded by the City of Vancouver and Coastal Health to address issues of food security within the neighbourhood. Our pilot has demonstrated the financial and social benefits of recovering local food for the youth meal program. Marcuse has agreed to manage the program with the help of a youth social worker, Trevor White. To ensure the program continues, we have compiled a transition report which includes job descriptions for ongoing tasks, a list of contacts for the established businesses relationships, and businesses to be contacted as the program expands.

**Scalability:**

A) The project can expand and continue within the Britannia Community Centre. As storage capacity and cooking space grows, so will the amount of food they can take in. More businesses can be brought into the program to match the expanding capacity. There are three main ways in which Food Share may expand in the future at Britannia. As mentioned before, a job position for a youth will be established once funding is secured to pay the youth. Second, trailer bikes may be introduced as the method for youth to pick-up the produce. This would be made possible with a partnership with Kick Stand, a nearby cycling resource centre. Lastly, the community centre wants to retrofit an existing kitchen to meet industrial standards. With a full kitchen, the possibilities for a social enterprise may arise. The kitchen expansion depends on funding.

B) We are confident Food Share could be brought to many communities throughout Vancouver. A stakeholder meeting took place at the end of March to introduce our project to other parties interested or involved in food recovery. We had twelve guests including members from the Vancouver School Board, community centres, the Vancouver Food Bank and graduate students. The success of the Britannia pilot attracted interest from two sustainability directors of the Vancouver School Board and the Mount Pleasant community centre. Meetings with both groups will follow this report's release. Metro Vancouver and the City of Vancouver will be involved and informed of developments for expanding Food Share. There is potential for Food Share in many communities other than Britannia. Feedback from the stakeholder meeting is helping us design guidelines for recreating the Food Share system across the city (see Start – Up Package in Appendix).

## **TIMELINE:**

- Feb 19: Connected with Leslie Ng and proposed the concept of addressing issues of food waste through collaborative cooking.
- Feb 25: Met with Ian Marcuse who agreed to work with us to develop a food recovery program within the Britannia Community Centre.
- Mar 5: Met with Trevor White, the social worker who started a youth meal program. He invited us to propose our idea to the teens at a later date.
- Mar 5: Met George Rahi from Kick Stand to discuss the possibility of incorporating a cargo bike system into the recovery program.
- Mar 11: Follow up meeting with Trevor White and Teen Centre staff and teens. Teens expressed their interest in trying the program.
- Mar 12: Approached Drive Organics, Eternal Abundance, and SuperValu about participating in Food Share.
- Mar 13: Approached Sweet Cherubim, AAA Fresh Produce, Norman's, Donald's Market, and Dollar Grocers about participating in Food Share.
- Mar 14: Approached East End Food Co-op about participating in Food Share.
- Mar 17: Delivered Food Share crates to the participating businesses and briefed them on how the pilot would run.
- Mar 19: Launched pilot at Britannia: our first collection from four stores yielded 45 pounds of fruits and vegetables.
- Mar 26: Held our stakeholder meeting with 12 guests as well as running our second collection from three stores yielding 46 pounds.
- Apr 1: Presented at City Hall during City Studio's Hubbub event and discussed our project and opportunities for food recovery with various students, city staff and community members.
- April 2: Third collection from two stores

## **REMAINING QUESTIONS AND FUTURE NEEDS:**

- Which department and which city staff will actively monitor, support and contribute to food recovery?
- How do we engage youth and communities in food recovery across the city?



- How can we create a pickup system that allows larger grocers to contribute based on their own existing operating systems?
- How do we measure our success?
- How do we make a business case for Food Share benefits as opposed to paying for compost pick-ups?
- How can we map out underutilised kitchen space for community Food Share programs to run?

For this project, Britannia still needs to secure a leader within the Teen Centre to continually organize and maintain the Food Share program on collection days. As their capacity grows, more relationships with businesses will need to be solidified.

To recreate Food Share or work in food recovery, it is important to approach businesses in the Industrial, Commercial and Institutional (ICI) Sector with a focused angle and technique to gain their support. A simple pick-up system that accommodates their existing operations is vital. A plain english version of the BC Food Donor Act should be given to businesses to ease any liability concerns they may have. Those interested in food recovery projects should become aware of the existing Neighborhood Food Networks and the Vancouver Food Strategy. For more information see the Food Share Start – Up Package.

## **PROJECT BARRIERS:**

One of our first issues was identifying a place for recovered food to be distributed. While there was a plethora of wasted food out there, it was unknown where the need, the capacity, or the people to undertake a food recovery program were. Additionally, identifying which level in the food system that produces food waste to focus on was unclear. The amount of choices made it difficult to take productive steps. Farms, distributors, grocery stores and households were all options. Once we found a site at Britannia, options narrowed. Other smaller obstacles then arose. The lack of capacity at Britannia Teen Center for storage and kitchen space remains to be a challenge. Currently there are only two sinks, a barbeque, one fridge and two hot plates.

One issue that did not become noticeable until later in the project was brought on by our pointed focus on the pilot. While we worked to make the pilot run smoothly, energy was taken away from facilitating the longevity of the program. For example, effort to re-work the pick-up system to accommodate larger stores such as SuperValu did not occur. It was difficult to cater to businesses needs such as custom pick-up times. Our initial pilots and stakeholder meeting occurred during Spring break and many youth that were regular participants in the Teen Centre were not available. Implementing the program during regular school weeks would have ensured proper training and ownership of the program for all youth.

Despite challenges, there were usually ways to work around each issue as it arose. Our biggest lesson was perhaps that once you make the connections and do your research, the world of food recovery in Vancouver is quite small, and people are very willing to help. We found it pays dividends to connect with as many people in the food system as possible, and to be sincere and enthusiastic when approaching people for assistance. It was much easier to gain support from businesses by communicating a concrete business approach strategy which told the youth meal program's story, the environmental impacts of food waste and proposed an opportunity for community engagement.

## **RECOMMENDATIONS:**

Following up on the barriers addressed above, our group has numerous recommendations. In order to have this project continue and grow, one of the most important things to consider is how we can properly match capacities in the future. Vancouver needs an outline of each community and its food resources to enable the proper matchmaking of local grocers to a recipient with similar capacity. Additionally, there needs to be a set of clear asks and requested pickup times that can be delivered to businesses. Several of these asks and times will be outlined in our Food Share Start – Up Package.

For Food Share to expand to other communities, it is crucial to find a Food Share Coordinator and Manager to build relationships with businesses and be fully present in the local community. A large amount of work still needs to be done in forming strong bonds between community partners and businesses with surplus food. Each community needs to develop an appropriate strategy for each party involved in a Food Share program including businesses, youth programs and other interested groups. As a general recommendation, it is important to follow up with each and every stakeholder or partner in a professional manner as a way to close the loop.

Moving forward on a city wide level, we have recognized that the city needs more of a role for a food liaison in relation to food recovery projects. Our group advocates for more city staff to focus on sustainable local food systems. Specifically a regulated measurement system is needed to track edible food entering the waste stream in the ICI Sector. The education system is also a region for possible expansion through partnerships with school leadership programs. If the model can be implemented in existing school programming, there will be little need for a volunteer or job position because of teacher support, and the education piece can play a large role to create future generations of active food sensitive citizens.

## BUDGET:

REVENUE					
	CityStudio Grant				\$500.00
	Drive Organics/Eternal Abundance/Dollar Grocers	Assorted Repurposed Produce			Donation
	Friends/intergroup	Crates	3		Donation
	Intergroup	Cloth Bags	3		Donation
	<b>TOTAL REVENUE:</b>				<b>\$500.00</b>
EXPENSES					
	SUPPLIER	QUANTITY	Unit Price	Total	
<i>Signs/Bin Marking</i>					
	Bin Marker Cards	UPS	3	N/A	\$3.70
	<b>TOTAL OPERATING EXPENSES:</b>				<b>\$3.70</b>
<i>Project Tracking</i>					
	Food Scale	Craigslist	1	\$20.00	\$20.00
	<b>TOTAL TRACKING EXPENSES:</b>				<b>\$20.00</b>
<i>Engagement/Food</i>					
	Snacks for stakeholder event	Nesters Market	1	47.43	47.43
	Final Report Printing	CityStudio	12	0.2	2.4
	<b>TOTAL engagement EXPENSES</b>				<b>\$49.83</b>
	<b>SUBTOTAL ALL EXPENSES:</b>				<b>\$73.53</b>
	<b>with taxes</b>				<b>\$82.35</b>



## **ACKNOWLEDGEMENTS:**

We would like to thank the following people, organizations and businesses for contributing to the Food Share project.

**Ian Marcuse, Trevor White and the participating youth and staff** at the Britannia Teen Centre for welcoming the Food Share project and enthusiastically continuing our work.

**Leslie Ng, City of Vancouver** for allowing the pilot to take place and providing us with several avenues of research.

**George Rahi, Kickstand** for giving feedback and being open to a future partnership that involves a cargo bike pickup component to our project.

**Dollar Grocers, Drive Organics, and Eternal Abundance** for being a key partner and continually contributing to Food Share with enthusiasm.

**Sweet Cherubim** for contributing to Food Share for the first pilot.

**East End Food Co-Op** for meeting with us and expressing interest in working with us in the future.

**CityStudio Staff** for guiding us through the entire project development process, and for providing us with the knowledge and support to implement our ideas in the most effective way.

**Scott Rowe, New Hope Cuisine Salvation Army** for the knowledge and inspiration provided to Food Share, as well as the wealth of information and relevant stats.

**Erin Nichols, Vancouver Food Bank** for giving us a tour of the Greater Vancouver Food Bank and supporting our project.

**Sarah Veness** for milk crate donations.

**Trish Kelly, Vancouver Food Policy Council** for helping us navigate the food system in Vancouver and connecting us with Ian Marcuse.

**Stakeholder Meeting Attendees** for their time, thoughts, support and energy!

## **REFERENCES:**

**Harvesting Food Security, Vancouver's Neighborhood Food Networks:** Describes the importance of food networks and the information related to food developers in the city.<sup>1</sup>

**Metro Vancouver Food Donor Act:** Used to show businesses and agencies that donating food in good faith removes any worries of liability.<sup>2</sup>

**Sustainability on the Table, A Way Forward for Vancouver's Neighbourhood Food Networks:** Provided information about funding for food networks and what the city is doing to support these networks. Also makes the case of why they should be funded.<sup>3</sup>

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<sup>1</sup> <http://vancouver.ca/files/cov/report-neighborhood-food-networks-2013-dec.pdf>

<sup>2</sup> [http://www.bclaws.ca/EPLibraries/bclaws\\_new/document/ID/freeside/00\\_97008\\_01](http://www.bclaws.ca/EPLibraries/bclaws_new/document/ID/freeside/00_97008_01)

<sup>3</sup> <http://www.smartfund.ca/docs/sustainability.pdf>

**Food Waste 101: Doing our Part in Vancouver, BC:** Provided information on relevant policy gaps and barriers to food waste solutions in Vancouver and successful community approaches to tackling them. Provided the main supporting statistic and detail about how much is wasted at each part of the supply chain.

**Food Waste Prevention Campaigns:** Supplied information on next steps and the need to promote food recovery and donation options. Outlines the need to increase awareness on the food donor act for potential partners.

**Community Youth Food Program Proposal:** Outlined the background of the Britannia youth and why the meal program was implemented.

**Metro Vancouver GM10768 Food Recovery and Organics Processing Demonstration Project:** Supplied information on New Hope Cuisine's model of food recovery and relevant statistics. <sup>4</sup>

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<sup>4</sup><http://www.metrovancouver.org/services/solidwaste/Resources/Documents/FoodRecoveryOrganicsProcessing-DemonstrationProject.pdf>

# Appendix

**Media Release**

**Transition Report**

**Start – Up Package**



## **BRITANNIA FOOD SHARE CONNECTS BUSINESSES TO LOCAL PROGRAMMING**

**Vancouver, BC** - The Britannia Food Share

Britannia Food Share is a CityStudio project that has connected a youth meal program with surplus food from local businesses along Commercial Drive. The meal program supported by Grandview Woodland Food Connection gives teenagers the tools and skills to prepare nutritious meals on a budget. The Britannia Food Share addition empowers youth in this program to be environmental leaders by collecting and preparing repurposed food.

“I can already see changes in engagement levels.” said Ian Marcuse, Community Food Developer for Grandview Woodland. “The youth are really interested in the idea.”

Britannia Food Share diverts edible food from landfills by collecting and distributing produce that stores do not sell. Making new connections in the local food chain fosters community and raises awareness of waste issues. By challenging existing structures that inhibit the reallocation of edible food, this project hopes to catalyze a shift towards a more sustainable food system and a lighter footprint.

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# Britannia Food Share Transition Package

This package outlines the current partnerships, operations, and tasks required for the continuation of Food Share at the Britannia Teen Centre. Resources for creating and maintaining partnerships are provided along with job descriptions for current and future positions.

## **Vision:**

Food Share targets the Greenest City Action Plan's Zero Waste goals by diverting unmarketable yet edible produce from local grocers to existing community programming. Before Food Share, Vancouver's food recovery systems only occurred at the industry level, requiring mass infrastructure and coordination. We have created a simplified system to make food recovery available to communities. Through Food Share we hope to catalyze a shift towards a more sustainable community based food system and a lighter footprint.

## **Mandate:**

To reduce the ecological footprint of the Grandview Woodland community by recovering surplus produce from grocers for use in programming to engage youth, educate, and increase food security.

## **Program Outline:**

**When:** Every Wednesday in partnership with the Youth Meal Program. Pick-ups at stores between 4:00pm and 5:00pm.

**Where:** Britannia Teen Centre and participating businesses.

**Supplies needed:** Reusable bags or containers, food scale, tracking binder, all resources normally used for the meal program.

**Current system:** On Wednesdays youth and a Teen Centre staff (optional) leave the Centre at 4:00pm with reusable bags or containers. Collectors visit each participating business and announce their presence to the store's staff. Collectors will then be directed to the Britannia Food Share crate, or the store's existing bin. The produce is then placed in the reusable bags or containers and the Britannia Food Share crate is left at the business. Staff on shift should be thanked for their contributions before leaving with the recovered produce. Produce is brought back to the Teen Centre to be sorted and weighed. Participating youth and staff are to compost any inedible produce. All edible produce is weighed with the food scale and recorded in the tracking binder. A meal is then decided based on the collected produce and supplementary



ingredients can be purchased with the meal program's budget. The food is then prepared and consumed at the Teen Centre. Left overs should be stored and labeled properly so that it is not wasted. Produce that is not used by the next day should be distributed to other programs or families that can use it.

## **Job Descriptions:**

### **Britannia Food Share Manager:**

This position is meant for the Grandview Woodland Food Developer. The Britannia Food Share Manager leads the continuation and expansion of the program within the Britannia community. Tasks include grant writing to seek funding for a paid Food Recovery Coordinator position, sourcing new capacity for receiving food, maintaining current partnerships and organizing new partnerships including grocers and Kick Stand. The manager is responsible for ensuring all measurements and tracking needed for grant applications are being conducted systematically and have a holding place. The manager is responsible for overseeing the creation of a recipe book specific to ingredients often recovered. The manager is responsible for distributing food that can not be consumed at the Teen Centre to other programming or families and minimizing waste produced in the program. The manager will recruit a Food Recovery Coordinator to oversee the operations within the Teen Centre. Until the position is filled, the manager is responsible for the Food Share Coordinator duties.

### **Food Share Coordinator:**

The food recovery coordinator oversees the Food Share Teen Centre program and reports to the Community Food Developer. The main duties include organizing produce pick-ups with grocers and youth, measuring recovered food and facilitating food preparation. The coordinator ensures punctual scheduled pick-ups. The coordinator composts any unusable produce, then weighs the produce and records pounds rescued. Periodically, a simple cost analysis may be conducted. The coordinator helps decide the meal plan based on the ingredients acquired, then facilitates purchasing supplemental ingredients for the meal. The coordinator can refer to a recipe book on site if needed. Any leftover produce is given to the Community Food Developer to give out to programs or families that can use it. The coordinator maintains existing relationships and always strives to create new partnerships as capacity at the community centre expands. The coordinator is responsible for making sure the youth learn about the environmental leadership aspect of recovering unmarketable produce.

Responsibilities:

- Oversee and facilitate the program while giving autonomy and responsibility to the participating youth
- Recruit and encourage youth for participation
- Communicate with the meal program's social worker and the Grandview Woodland Food Developer
- Be able to facilitate meal planning and improvise based on produce recovered

**Qualifications and Skills:**

- Availability on Wednesdays from 3:30pm to 6:30pm
- Experience working with at risk youth
- Experience working in a kitchen an asset
- Proven ability to work independently, conduct outreach work, facilitate groups, supervise volunteers, organize and manage projects
- Excellent verbal communication skills
- Knowledge and interest in food security and environmental sustainability
- Knowledge of the Grandview Woodland community
- Food Safe certification
- Must be willing to get a criminal record check
- Bachelor of social work or food system degree an asset
- Experience balancing needs and expectations of multiple stakeholders involved in program planning and delivery

**Food Share Youth Coordinator:**

This position is intended for a youth that currently participates at the Britannia Teen Centre and ideally has experience with Off the Grill or East Van Feast Fam. Requires a weekly commitment on Wednesdays from 4:00pm to 6:30pm. Works directly with the Food Share Coordinator to facilitate produce pick-ups, measuring and meal planning. Opportunity for honorariums to come.

*Responsibilities:*

- Punctual produce pick-ups from partnering grocers
- Measure and record all produce using the food scale
- Assist in meal planning and supplementary grocery shopping staying on budget
- Encourage other youth to participate

*Qualifications:*

- Ability to work independently
- Experience with food preparation an asset
- Reliable and punctual

Name of Partner	Address	Manager/Primary Contact	Store Phone Number	Email	Relationship	Crate (Y, N)	Notes
Safeway	1780 East Broadway		(604) 873-0225		Have not approached		May be worth approaching once the operation is smooth
Donald's Market	2279 Commercial Drive		(604)-255-1440	info@donaldsmarket.com	Approached without success		Talked to a supervisor in store. Said he would pass on one pager and told us to email info@donalds. Said he had noticed them participating in something before.
Dollar Grocer's	2210 Commercial Drive	Qeeok	(604) 255-9933	dollargrocers@gmail.com	Partner! Pick up Wednesdays at 4pm	No, have a current bin system.	Willing to work with us. Contacting casually in person with the manager. At the latest pick up they did not have any contributions as they like to use some of the 'number 2's to cut up and sell in \$1 bags. Summer time donations sound promising.
Super Valu	1645 East 1st Avenue	Lim Manager, Duane Produce Manager and Siaed produce department	(604) 254-1214	commercial@supervalu.com	Approached without success	No, would benefit from one.	Duane seems willing to work with us in his words but was not receptive of the crate system which they seem to need. They currently place edibles in the compost. Duane advised a morning pick up would work better. The items in the compost could have been eaten if placed in a crate instead of the compost bin.
Norman's Fruit and Salad	1604 Commercial Drive		(604) 251-5159		Approached without success		Flyer was to be given to the produce manager however the manager was on vacation at the time. A followup with direct contact advised.
AAA Fresh Produce	1626 Commercial Drive	Joe or Eva	(604) 253-6326		Pending-currently understaffed. Will join once staffed.		Currently they are understaffed. Would like to participate once they have people available. Was concerned about not being able to sort food for good quality. Spoke in person in the store about this.
Santa Barbara Market	1322 Commercial Drive	Lena	(604) 253-1941	santabarbaramarket@hotmail.com	No succesful contact. Staff was on vacation.		Please follow up with contacting them! Promising partner.
Drive Organics	1045 Commercial Drive	Anna May	(604) 678-9665	annamayfire@gmail.com	Partner! Pick up Wednesdays at 4pm	Yes	Enthusiastically on board.
East End Food Co-Op	1034 Commercial Drive	Gus Abato	(604) 254-5044	gusabato@gmail.com	Approached. Willing to work with us but current overlap with Food Runners		Said our work was appreciated! Already contributing to food runners.
Eternal Abundance	1025 Commercial Drive	Andrew Rezmer	(604) 707-0088	Alex(General Manager) goraw@live.ca, Andrew (Owner) andrew@consciousofiving.com	Partner! Pick up Wednesdays at 4pm. Very interested in a larger partnership.	Yes	Enthusiastic partner. Ideas about sending in their chef, internships, workshops etc.
Sweet Cherubim Organic & Natural Foods	1105 Commercial Drive	Brij and Harmeet	(604) 253-0969	info@sweetcherubim.com	Terminated relationship after first pilot.	Yes (removed)	Decided not to continue with this business based on the pick up quality and lack of cooperation on their end.
Kickstand	1739 Venables St	George Rahi	(778) 554-0960	rahigeo@gmail.com	Potential future partner	N/A	Group meeting March 5th to talk about cargo bike share. Interested in a relationship with Britannia Food Share once capacity expands.

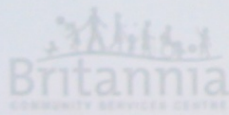
# FOOD SHARE

CONNECTING COMMUNITIES TO LOCAL  
SURPLUS FOOD



**Fill Me!**

Britannia Food Share

  
Britannia  
COMMUNITY SERVICES CENTRE

**CityStudio**

# FOOD SHARE START-UP PACKAGE

Interested in starting a food share in your community? This package includes all you will need to start your own! In this document you will find a project summary of a successful pilot, resources, job descriptions, steps and templates, BC Food Safe Guidelines, and supporting documents such as the Food Donor Act.

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## **VISION:**

Food Share targets the Greenest City Action Plan's Zero Waste goals by diverting unmarketable yet edible produce from local grocers to existing community programming. Before Food Share, Vancouver's food recovery systems only occurred at the industry level requiring mass infrastructure and coordination. We have created a simplified, engaging, and fun system to make food recovery available to communities. Through Food Share we hope to catalyze a shift towards a more sustainable community based food system and a lighter footprint.

## **MANDATE:**

To reduce the ecological footprint of our community by recovering surplus produce from grocers for use in programming to engage citizens, educate, and increase food security.

## **WHY?**

Of the food produced in Canada, 40% is wasted. Part of this waste is generated upstream at the industry level by ordering more than needed to provide choice and flawless selection. Having edible produce become garbage or compost wastes food and creates potent greenhouse gas emission. Another challenge is that accessing fresh produce can be difficult for many and food security has been identified as an issue for the City of Vancouver. In response, Vancouver has introduced Community Food Developers in six neighbourhood with the mandate to increase food security within those communities. Our project aims to utilize local surplus food to help increase food security. By doing so, Food Share addresses Vancouver's Greenest City goals of achieving Zero Waste and a Lighter Footprint. By redirecting this food to communities that need it, Food Share also addresses Vancouver's Healthy City Strategy targets of Feeding Ourselves Well, Meeting Ends Meet, and Cultivating Connections.

## **FRAMEWORK:**

Food Share is a network of relationships between established groups within a community. Partnerships between an existing community program, nearby grocers and community members are needed for Food Share to be established in your community. Once these relationships are made, a pick-up system is set in place and the existing program should support the rest of the work. The nature of the existing program Food Share is paired with will uniquely shape how Food Share operates in your community.

## Components

**Existing Community Program:** Ideally accesses and uses kitchen space, has committed members, and involves preparing food for consumption.

**Grocers:** Should be accessible by foot or cargo bike, and sell fresh produce

**Coordinator:** A willing community member or staff to take on a Food Share Management or Coordinator role. Ideally this person is dedicated and is affiliated with the existing community program.

**Supplies:** Reusable bags or containers, milk crates or baskets, food scale, tracking binder, all resources normally used for the existing meal program.

**Facility:** Kitchen and/or cold storage space accessible to the public or participating group members.

**Community Conversation:** An optional addition to Food Share is to host a conversation between the grocery stores, community members, and participatory groups to discuss environmental sustainability and the placement of Food Share within your communities.

## CURRENT SYSTEM:

Collectors visit each participating business and announce their presence to the store's staff. Collectors will then be directed to the Food Share crate, or the store's existing bin. The produce is then placed in the reusable bags or containers and the Food Share crate is left at the business. Staff on shift should be thanked for their contributions before leaving with the recovered produce. Produce is brought back to the site to be sorted and weighed. Participants are to compost any inedible produce. All edible produce is weighed with the food scale and recorded in the tracking binder. A meal is then decided based on the collected produce and supplementary ingredients can be purchased with the program's budget. The food is then prepared and consumed at the site. Left overs should be stored and labeled properly so that it is not wasted. Produce that is not used by the next day should be distributed to other programs or families that can use it.

## **BRITANNIA FOOD SHARE:**

Before Food Share, a meal program at the Britannia Teen Centre had youth plan, cook, and eat three times a week on a budget of \$100 per meal. Now, with our Food Share pilot, the program runs one of the meals a week on 45 pounds of recovered food and reduces costs by \$70. We asked local grocers to set aside produce in designated Britannia Food Share crates for youth to pick up weekly. This food then becomes key ingredients for communal meals.

By collecting unused produce, Food Share has built upon the existing program's goals of engaging youth and promoting healthy eating. This produce also helps the program's financial viability. After our pilot, the program's social worker mentioned he had never seen so much produce in the teen center before. The program continues to run with Ian Marcuse, the Grandview Woodland Food Developer and supporting staff at the Teen Centre.

## **JOB DESCRIPTIONS:**

### **Food Share Manager:**

The Food Share Manager leads the continuation and expansion of the program within the community. Tasks include grant writing to seek funding for a paid Food Recovery Coordinator position, sourcing new capacity for receiving food, maintaining current partnerships and organizing new partnerships including grocers and specialty businesses. The manager is responsible for ensuring all measurements and tracking needed for grant applications are being conducted systematically and have a holding place. The manager is responsible for overseeing the creation of a recipe book specific to ingredients often recovered. The manager is responsible for distributing food that can not be consumed at the site to other programming or families and minimizing waste produced in the program. The manager will recruit a Food Recovery Coordinator to oversee the operations. Until the position is filled, the manager is responsible for the Food Share Coordinator duties.

### **Food Share Coordinator:**

The food recovery coordinator oversees the Food Share program and reports to the Community Food Developer. The main duties include organizing produce pick-ups with grocers partners and community members, measuring recovered food and facilitating food preparation. The coordinator ensures punctual scheduled pick-ups. The coordinator composts any unusable produce, then weighs the produce and records pounds rescued. Periodically, a simple cost analysis may be conducted. The coordinator helps decide the meal plan based on the ingredients acquired, then facilitates purchasing supplemental ingredients for the meal. The coordinator can refer to a recipe book on site if needed. Any leftover produce is given out to programs or families that can use it. The coordinator maintains existing relationships and always strives to create new partnerships as capacity expands. The coordinator is responsible



for making sure the community members learn about the environmental leadership aspect of recovering unmarketable produce.

*Responsibilities:*

- Oversee and facilitate the program while giving autonomy and responsibility to the participating community members
- Recruit and encourage community members for participation
- Communicate with the Food Share Manager
- Be able to facilitate meal planning and improvise based on produce recovered

*Qualifications and Skills:*

- Experience working in a kitchen an asset
- Proven ability to work independently, conduct outreach work, facilitate groups, supervise volunteers, organize and manage projects
- Excellent verbal communication skills
- Knowledge and interest in food security and environmental sustainability
- Knowledge of the the given community
- Food Safe certification
- Must be willing to get a criminal record check
- Bachelor of social work or food system degree an asset
- Experience balancing needs and expectations of multiple stakeholders involved in program planning and delivery

**Food Share Youth Support**

This position is intended for a youth currently participating in the community program that will partner with Food Share. The commitments of this job will vary based on the program's operations. This youth works directly with the Food Share Coordinator to facilitate produce pick-ups, measuring and meal planning. Compensation or honorariums ideal to foster a sense of ownership and introduce youth to entry level jobs.

*Responsibilities:*

- Punctual produce pick-ups from partnering grocers
- Measure and record all produce using the food scale
- Assist in meal planning and supplementary grocery shopping staying on budget
- Encourage other youth to participate

*Qualifications:*

- Reliable and ability to work independently
- Experience with food preparation an asset

## APPROACHING BUSINESSES STEPS:

**Don't be afraid to ask!** Businesses are often eager to be involved in their community without knowing how to do this. Food Share gives them a simple way to participate in your community. Stores have to pay tipping fees for their waste to be removed based on volume. With tipping fees and the Metro Vancouver ban on disposing food and compostable organics starting in 2015, Food Share is economically and environmentally beneficial for the businesses. One Food Share grocery partner removes \$50.00 to \$80.00 worth of produce from their shelves daily because of cosmetic flaws.

\*Note: Example of a flyer and thank you letters for business at the end of the document.

**1) Research:** Consolidate all potential business partners. Walk through the community and map out all close businesses. Further businesses could still be approached for future relationships through bike pick ups. Set up a spreadsheet to list business contacts and interactions (see example below).

**2) Call:** cold call businesses to see who the manager is and when they are in. Be prepared to explain the intentions and purpose of Food Share.

**3) Meet!** Preferably set up a meeting time with the produce manager. If this is not possible, to meet during a walk-in visit. Come with your business flyer and BC Food Donor Act. Have a clear ask for amount of food, times for pick-ups and commitment you want from them. Set up a time when you'll bring in the crate and schedule the first pick-up.

**4) Pick-Ups:** Bring cloth bags to get the produce out of the crates. Make sure to be timely and thank the business.

**5) Follow Up:** Deliver a formal thank you for their support and check-in on how the system is working for them as needed.

Name of Partner	Address	Manager/primary contact	Store Phone Number	Email	Relationship	Crate (Y, N)	Notes
ABC Grocery	1234 Vegetable Lane	Beet Jam	(604) 111-2222	eatvegetables@gmail.com	Current Partner	Y	Approached manager in person, would like us to pick up at 4pm

## **BUSINESS STRATEGY: OUTLINE FOR FLYER**

### **What is Food Share?**

A food system for the (name of community or school) community that connects (youth,citizens..) with rescuable food (edible yet deemed 'unmarketable') that can be prepared and consumed at (location).With your participation, (leaders of program), and (community center or school) can make this happen!

### **How you can get involved:**

*Fill a basket* : with rescued produce. We pick up! Baskets(milk crates) provided.

*OPTIONAL: Join a Conversation* to celebrate the community, reflect on the pilot experience, and discuss the future of food rescue. Help us realize how we can create an on-going program with scheduled pickups in the community. Snacks provided!

### **Why Help?**

- **Healthy Lifestyles:** Providing access to healthy produce while reducing our ecological footprint.
- **Engaging (youth or citizens):** Environmental stewardship, empowerment, and food skill building.
- **Your benefits:** Publicity in the community and City Hall, connecting to the community, invested (youth or citizens) and lower tipping fees.

### **FAQ:**

1. *Am I liable?* No, the BC Food Donor Act protects you!
2. *What does a good donation look like?* A variety of whole produce and baked goods that can be made into a healthy meal.
3. *What happens to my donation?* After the youth pick-up the filled baskets, the food will be brought to, made into a meal, and enjoyed by approximately (#in group). Yum!

## **BC FOOD SAFE GUIDELINES:**

Food Share specifically focuses on low caution foods such as non-cut fresh fruit and vegetables. If you are expanding into high caution foods, we highly recommend talking with a Health Food Inspector. Food recovery is more than just logistics. Food Recovery requires knowledge about potentially hazardous foods and safe food handling. Below is an excerpt from Vancouver Coastal Health:

### **Low Caution Foods:**

Consists mainly of products not requiring refrigeration or other form of temperature control.

Examples are:

- a) Some dry-cured food items with acceptable water activity (AW) level
- b) Fresh fruits and vegetables (not cut)
- c) Baked goods not containing dairy products or meat filling
- d) Dry packaged items and canned goods

### **High Cautions Foods:**

Are those regarded as “potentially hazardous” (highly perishable) and require strict temperature control. The appropriate temperature range should be maintained and recorded at all time to avoid spoilage and bacterial food poisoning.

Some examples are:

- a) Protein in rich salads (e.g. tuna, chicken, potato and egg)
- b) Meats – all raw or prepared meats and meat products are potentially hazardous and should be maintained at required temperatures below 4 degrees celsius or above 60 degrees celsius
- c) All dairy products (e.g. milk, cheese and yogurt)
- d) Egg and egg products
- e) Seafood and their products
- f) All soups
- g) Cooked grains or cereals

### *Unacceptable Foods to Donate:*

- Rotten Produce
- Cut up vegetables or fruit
- Produce out of the compost
- Wilted single leaves of lettuce or kale

***\*Note: Food Donor Act Included at end of document***

### **BIKE LIABILITY:**

If the Food Share Manager decides to expand and partner with businesses further away, they can look into creating relationships with nearby bike cooperatives. A trailer or cargo bike can be used to pick up produce. The Food Share Manager, Coordinator or a volunteer can register in a CAN-BIKE 2 Course to gain the skills to run community members through a set of bike skills. From this, the manager can decide whether they are competent riders. If members are youth, the manager should send home consent forms to advise parents of bike pickups.<sup>1</sup>

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<sup>1</sup> <http://www.canadian-cycling.com/cca/education/canbike.shtml>

## **FUNDING OPPORTUNITIES:**

1. Vancity Community Project Grants<sup>2</sup>
2. Greenest City Community Grants<sup>3</sup>

## **RECIPES:**

Due to the variety of vegetables recovered, a stew is a simple meal to make. A simple stew can be made with all of the vegetables and supplemented with a protein such as chickpeas, lentils or meat. Use this basic formula if you are new to cooking large scale!

### **Seasonal Stew**

#### **What to do:**

Get creative! The stew is your chance to do what you want, pick your own veggies and grains. The basics are provided below. If you are less comfortable making a stew from scratch there are also a few example recipes below.

#### **Basic formula to a good stew:**

1. Start it off with a good base, like onion.
2. Add a protein: beans or lentils are both excellent options
3. Add your veggies
4. Spice it to taste

#### **How:**

Chop an onion and put it in your pot with a bit of oil, let that simmer.

Add your protein and veggies.

Make sure to add the harder veggies that will take longer to cook down first so they get enough time to fully cook.

Stir frequently so that nothing sticks to the bottom. When not stirring keep the lid on the pot.

You may need to add some water, although the amount depends on your vegetable choice (ie if you have only root vegetables you'll likely need more) but don't add too much as this is a stew not a soup. If you are pressed for time you can boil your veggies that are slow to cook in a separate pot, then drain them and add them to your stew. The same thing goes for any beans or lentils being used, as they can take a long time to cook.

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<sup>2</sup><https://www.vancity.com/AboutVancity/InvestingInCommunities/Grants/CommunityProjectGrants/>

<sup>3</sup> <http://vancouverfoundation.ca/initiatives/greenest-city-fund>

**Some suggestions:**

Basil, oil, salt, black pepper, cumin, curry powder, peppers, broccoli, cauliflower, cayenne, chickpeas.

Carrots, zucchini, broccoli, red and yellow pepper, roasted eggplant, kidney beans with garlic powder, oregano, basil, salt, chili powder.

Butternut squash, kabocha squash, apple, carrot, onion, cinnamon, cloves, nutmeg, caraway, black pepper, salt, oil.

Green lentils, mushrooms, potatoes, carrots, onions, turnips, garlic powder, salt, pepper

Peppers, onions, zucchini, broccoli, cilantro, tomatoes, black beans, cumin, salt, garlic, pepper

### **Plain Language Version of the BC Food Donor Encouragement Act**

Some establishments hesitate to donate food because they are concerned about possible liability if anything “goes wrong” with their donation further down the line.

In BC, the law governing food donation (the Food Donor Encouragement Act) protects food donors from liability where they act in good faith.

Metro Vancouver engaged Wordsmith Associate, a plain-language consultant firm that writes, edits, audits, and accredits documents to meet plain language standards to analyze and rewrite the Food Donor Encouragement Act into easily understood text while maintaining the full intent of the Act.

Vancouver Coastal Health has approved this plain English summary of the Food Donor Encouragement Act:

*This Act encourages people and corporations to donate good food with good intentions, by protecting them from liability even if someone gets sick or dies from the food. It doesn't protect people who deliberately or carelessly donate bad food.*

*The Act applies to people who donate food or distribute donated food, including directors, agents, employees, and volunteers of corporations.*

*The Act doesn't apply to people who profit from distributing donated food.*

Note: the above text represents a summary of the contents and intent of the Act. Persons who need to rely on the text of the Act for legal and other purposes must obtain a copy of the actual Food Donor Encouragement Act, [RSCB 1997 Chapter 8].



## British Columbia's Food Donor Encouragement Act:

This Act is Current to January 16, 2013

### FOOD DONOR ENCOURAGEMENT ACT

[SBC 1997] CHAPTER 8

*Assented to May 26, 1997*

HER MAJESTY, by and with the advice and consent of the Legislative Assembly of the Province of British Columbia, enacts as follows:

#### Liability of donor

- 1 A person who donates food, or who distributes donated food, to another person is not liable for damages resulting from injuries or death caused by the consumption of the food unless
  - (a) the food was adulterated, rotten or otherwise unfit for human consumption, and
  - (b) in donating or distributing the food, the person intended to injure or to cause the death of any person who consumed the food or acted in reckless disregard for the safety of others.

#### Liability of director, agent, etc.

- 2 A director, agent or employee of a corporation, or a volunteer who provides services or assistance to a corporation, that donates food or that distributes donated food is not liable for damages resulting from injuries or death caused by the consumption of the food unless
  - (a) the food was adulterated, rotten or otherwise unfit for human consumption, and
  - (b) in donating or distributing the food, the director, agent, employee or volunteer intended to injure or to cause the death of any person who consumed the food or acted with reckless disregard for the safety of others.

#### Application of Act

- 3 This Act does not apply to a person who distributes donated food for profit.

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# Britannia Food Share

Contact: Jasmine Wing  
778-866-9023; jasmine.wing6@gmail.com



**Participate in a food share network with youth at Britannia Community Centre (BCC) by donating your surplus and unmarketable produce!**



## What is Britannia Food Share?

A food system for the Grandview Woodland community that connects youth with rescuable food (edible yet deemed ‘unmarketable’) that can be prepared and consumed at BCC. With your participation, CityStudio students, and BCC can make this happen!

## How you can get involved:

1. *Fill a basket* with rescued produce for our March 19<sup>th</sup> Pilot. We pick up! Baskets provided.
2. *Join a Conversation* on March 26<sup>th</sup> (6:00-7:30 pm at BCC Teen Center) to celebrate the community, reflect on the pilot experience, and discuss the future of food rescue. Help us realize how we can create an on-going program with scheduled pickups in the community. Snacks provided!



## Why Help?

- **Healthy Lifestyles:** Providing access to healthy produce while reducing our ecological footprint.
- **Engaging Youth:** Environmental stewardship, empowerment, and food skill building.
- **Your benefits:** Publicity in the community and City Hall, connecting to the community, invested youth and lower tipping fees.

## FAQ:

1. *Am I liable?* No, the BC Food Donor Act protects you!
2. *What does a good donation look like?* A variety of whole produce and baked goods that can be made into a healthy meal.
3. *What happens to my donation?* After the youth pick-up the filled baskets, the food will be brought to the Teen Centre at Britannia, made into a meal, and enjoyed by approximately thirty youth. Yum!



# CityStudio



## Thank You!!

Food Share and the Britannia Food Connection would like to thank you for your participation in the first collections of the Food Share pilot. On each of the collections, we successfully recovered 45 pounds of food that the youth then prepared into a nutritious meal. The contribution of your surplus produce is helping the financial sustainability of this important youth meal program. The program's social worker mentioned that he had never seen so much fresh produce in the Teen Centre before.

Ian Marcuse, the Grandview Woodland Food Developer is thrilled with the success of Food Share that he will oversee the continuation of Food Share at the Britannia Community Centre. Please contact Ian at [gwfcnetwork@gmail.com](mailto:gwfcnetwork@gmail.com) for any inquiries.



From the teens, Ian Marcuse and the Food Share team, thank you for your participation. We look forward to seeing you next Wednesday!

**Britannia Food Share Inventory Checklist**

**Date:**  
**Location:**  
**Pick-up Time:**  
**Pounds of Produce:**  
**Vegetables and Fruit Included:**

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**Britannia Food Share Inventory Checklist**

**Date:**  
**Location:**  
**Pick-up Time:**  
**Pounds of Produce:**  
**Vegetables and Fruit Included:**

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**Britannia Food Share Inventory Checklist**

**Date:**  
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