



## BC Agriculture in the Classroom Foundation

### Take a Bite of BC

## Program Information and School Application Form



### Who are We?

**BC Agriculture in the Classroom Foundation** is a non-profit foundation. Our mission is to work to bring BC's agriculture to our students.

- To promote the value of agriculture, sustainable food systems and the protection of BC's agricultural resource base to our educators, students and society.
- To provide educators and students with quality educational resources, programs and other agricultural information that highlight agriculture as an important part of our economy, health and way of life.
- To enable students to make informed decisions about food choices, food safety and the importance of local supplies of food and other agricultural products.
- To partner with the education, agriculture, health and business communities to develop, implement and evaluate quality initiatives.
- To promote careers in agriculture as a viable and desirable career choice.

### What is the Take a Bite of BC Program?

The Take a Bite of BC Program provides fresh BC grown products to secondary schools which are running a professional Culinary Arts Program. Through the generous donations from 35 different partners the Program provides a wide range of products for cooking.

We are able to deliver the orders at no charge to the schools due to kind sponsorship from:

- Alberta Canola Producers
- BC Blueberry Council
- BC Broiler Hatching Egg Commission
- BC Cattlemen's Assoc.
- BC Chicken Marketing Board
- BC Cranberry Marketing Commission
- BC Dairy Association
- BC Egg Marketing Board
- BC Fresh
- BC Frozen Foods Ltd.
- BC Hot House Foods Inc.
- BC Pork Producers Assoc.
- BC Processing Vegetable Industry Development Fund
- BC Raspberry Industry Development Council
- BC Salmon Farmers Association
- BC Shelfish Growers Association
- BC Strawberry Growers Association
- BC Tree Fruits Cooperative
- BC Turkey Farmers
- Creekside Hothouse Ltd.
- Evergreen Herbs
- Fraser Valley Bush Beans, Peas & Corn Growers Assoc.
- Fraser Valley Cole Crop Grower' Assoc.
- Golden Valley Foods
- Houweling's Tomatoes
- Metro Vancouver Agricultural Awareness Grant
- Natures Touch Frozen Foods (West)
- Ocean Spray of Canada
- Prairie Mushrooms
- Snowcrest Frozen Foods
- South Alder Farms
- Sunrise Poultry
- Van Eekelen Enterprises
- Versa-Cold Logistic Services
- Windset Farms



## The Back Story:

The **Take a Bite of BC Program** (TAB) was developed in 2009 by BC Agriculture in the Classroom Foundation in partnership with the BC Culinary Arts Association, BC agricultural commodity groups and BC producers. In its' first year, only 14 Culinary Arts Secondary schools were enrolled. Since then we have worked hard with the agriculture community to secure product and carrier funding. Today we are able to reach 60 schools, ranging from Invermere in the Rockies, to Sooke on Vancouver Island. This Program directly impacts over 7,200 culinary arts students, plus approximately 65,000 students are influenced to "eat local" as they are serve BC meals on a regular basis in their school cafeteria.

The Program enhances the culinary students' hands-on learning experience by enabling them to work with fresh local products. This leads to heightened awareness about the foods that are grown in their communities. We've found that both teachers and students alike find inspiration to create menus featuring BC's bounty.

## What are we offering?

### Take a Bite of BC ~ Details

A school will receive fresh BC products, delivered directly to their teaching kitchen five times in the school year. There is no cost to the school. The following is an example of what you can expect to receive.

Take A Bite of BC!				BC Products Featured 2017/18				
Choose Close to Home and Make a Difference								
October	3	Whole Turkey <i>(BC Turkey Marketing Board &amp; Sunrise Poultry)</i>	Gala Apples <i>(BC Tree Fruit)</i>	Butter Lettuce, Campari Tomatoes, Crescendo Peppers & Tomato Medley <i>(Windset Farms)</i>	Frozen Blueberries <i>(Snowcrest)</i>	Rutabagas, Brussel Sprouts <i>(BCfresh)</i>	Cranberries <i>(Ocean Spray)</i>	Eggs <i>(BC Egg Marketing Board &amp; Golden Valley)</i>
November	7	Whole Chicken <i>(BC Chicken Marketing Board &amp; Hallmark Poultry)</i>	BC Rhubarb & Organic Peas <i>(Nature's Touch Frozen Foods)</i>	BC Cooking Oysters <i>(BC Shellfish Growers)</i>	TOV Tomatoes & Basil <i>(Houweling's Tomatoes)</i>	Winter Squash Mix & Red Beets <i>(BCfresh)</i>	White, Brown, Portabella Mushrooms <i>(Prairie Mushroom)</i>	(October 3) Canola Oil <i>(Alberta Canola Growers Assc)</i>
January	9	BC Beef <i>(BC Cattlemen's Assc)</i>	BC Rhubarb & Organic Peas <i>(Nature's Touch Frozen Foods)</i>	Artisan Cheeses <i>(BC Dairy)</i>	Frozen Strawberries <i>(BC Strawberry Growers Assc)</i>	Frozen Raspberries <i>(BC Raspberry Industry Development Council )</i>	Leeks & Endive <i>(Van Eekelen)</i>	Eggs <i>(BC Egg Marketing Board &amp; Golden Valley)</i>
April	10	Whole Chicken <i>(BC Chicken Marketing Board &amp; Hallmark Poultry)</i>	BC Broccoli <i>(BC Frozen Foods)</i>	Butter Lettuce & Campari Tomatoes <i>(Windset Farms)</i>	Crescendo Peppers & Tomato Medley <i>(Windset Farms)</i>	Two Seasonal Herbs <i>(Evergreen Herbs)</i>	Frozen Blueberries <i>(South Alder Farms)</i>	2% Milk <i>(BC Dairy)</i>
May	1	Whole Salmon <i>(BC Salmon Farmers Association)</i>	BC Pork <i>(BC Pork Producers)</i>	Red & Orange Bell Peppers, TOV Tomatoes & Eggplant <i>(BC Hothouse)</i>	TOV Tomatoes & Eggplant <i>(Creekside Greenhouse)</i>	Two Seasonal Herbs <i>(Evergreen Herbs)</i>	White, Brown, Portabella Mushrooms <i>(Prairie Mushroom)</i>	Frozen Blueberries <i>(Snowcrest)</i>

\* Product delivered the 1st week of 5 selected months

## What must a Chef-Instructor do?

To be part of the Take a Bite of BC Program you must promote its' goals and objectives:

### Program Goals

- To build awareness within schools of the variety of local, fresh, and delicious products available from BC farmers.
- To enable students to gain an appreciation of the value of local farms and farmland to their communities, the economy and to their environment.
- To support the BC Ministry of Education's directive of providing healthy food to students. " To source and distribute fresh and unfamiliar BC products to Culinary Arts students, allowing them to develop new skills and learn about food preparation, preservation and gain hands-on experience.
- To provide opportunities for students to build relationships with local farmers.
- To encourage student-led marketing campaigns within the schools which create a 'buzz' around local agriculture.

## Which Schools Qualify for Take a Bite of BC?

### Criteria

1. Teaching kitchen classes are to be full time Cooks Training / Cafeteria Grade 11 & 12 as listed on the BC Government curriculum site. ACE-IT students are also to be included, if applicable.
2. The kitchen / classroom is to have a Red Seal or similarly accredited Chef on staff teaching the students. This may be in the form of the teacher or the chef-assistant.
3. Chefs must be a BC Culinary Arts Specialist Association member (BCCASA) in good standing.
4. Take a Bite of BC signage (provide by AITC) is to be hung in a prominent location for the entire school population to see in the cafeteria. This communicates the featured TAB products.
5. Producer and product information sheets to be posted prominently in the cafeteria.
6. The majority of the items produced from the Take a Bite of BC shipments are to be consumed by the school's population. What is created from the donated product as well as how you pass the savings on to the customers of the cafeteria is left to the discretion of the Chef Instructor. It is not our objective to supplement school budgets, however, we recognize this can be a fortunate result of this Program.
7. On-line feedback log forms must be completed and submitted after every delivery. Participants are to include pictures, quotes and stories of how the items have been utilized. These images will be used in newspapers, donor communication, bulletin boards, presentations, the AITC website and /or other types of educational publications. If a school neglects to send in 3 feed-back forms, the school will be removed from the program.

If you are interested and eligible to enrolling in Take a Bite of BC, please complete the application. Fax 1-877-825-6068 or email to [paul@aitc.ca](mailto:paul@aitc.ca)