School Food For All
Nourishing Futures

Forum Program

Schedule is not final, some changes may continue to be made.

All sessions will be in the language of the session title, except for those designated as Bilingual.

WEDNESDAY, JUNE 3

8:00-9:00: Forum registration
Coffee and Networking

9:00-9:40am: Welcome and Opening (Bilingual) – Room 520

9:40-10:30am: Panel: Importance of Indigenous food sovereignty for school food programs everywhere – Room 520

10:30-10:50am: BREAK

10:50am-12:10pm: Breakout Sessions

Evidence for the Future of School Food Programs (Bilingual) – Room 520

Culturally Responsive School Food Programs – Room 522B

Indigenous Ways of Knowing: Capturing and Sharing your Community's Story – Room 518C

Embedding Food Literacy in School Food Programming: Opportunities for Greater Integration – Room 519A

Integrating Schools within Local Food Systems: Community mapping, Success sharing, Partnerships, and Problem-Solving – Room 519B

Lunch for All: Menus, logistics, parental contributions – Room 518A

Évaluer la mise en œuvre du programme national d'alimentation scolaire au Québec : les premières années comptent ! (Université de Montréal) – salle 522A

Les Ateliers cinq épices, c'est bien plus que cuisiner ! – salle 518B

12:20-1:10pm: LUNCH
A Meal Rooted in Land

1:10-1:45pm: Keynote: Global school food: a powerful lever for social transformation and sustainability (bilingual) – Room 520

1:45-2:35pm: Panel: Envisioning the Future of School Food for Canada (bilingual) – Room 520

WEDNESDAY, JUNE 3

2:45-3:15pm: Short workshops / Presentations

2:40 – 3:25pm: From International Lessons to Quebec Strategies: Implementing Local and Sustainable Procurement and Building a School Food Program (Bilingual) – Room 520

Risky Food: Introducing Students to Foraging, Fishing, and Hunting – Room 522A

Fermenting Knowledge: Bringing Food Literacy to Life in Canadian Classrooms – Room 519A

A School Seed Library: Growing Community Food Literacy (and Litera-seed!) – Room 519B

Beyond the Cafeteria: How Students Built a Community Food System – Room 518A

Beyond the kitchen – expanding the school food landscape to outdoor and non-traditional spaces – Room 518C

Hygiène, salubrité et procédures à appliquer à la suite d'un sinistre – salle 518B

Des outils et ressources à votre portée! – salle 522B

3:15-3:30pm: BREAK

3:30-4:30pm: Breakout Sessions

Black Food Sovereignty in school food programs (Bilingual) – Room 520

Education and Training to support a National School Food Program – Room 518C

From Vision to Viability: Practical Funding Strategies for Nourishing School Food Systems – Room 519A

School stories – sharing ideas, experiences and learnings – Room 518A

Inclusive, Allergy-Aware School Food Across Canada – Room 522A

Misko-Namegoz Ogichidaa (Salmon Warriors) – Room 519B

An innovative supply chain model – Room 522B

Boîte à Lunch : éducation alimentaire interactive au cœur des programmes scolaires – salle 518B

4:35-5:00mp: A Conversation with Youth from La tablée des chefs (Bilingual) – Room 520

5:00-7:00pm: Networking reception and poster presentations – Foyer

THURSDAY, JUNE 4

7:45-8:15am: Health Walk with Podcast from Santé Urbanité –
(Please bring your cell phone and headsets) – Bilingual – Viger Hall

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8:00-8:20am: Coffee and Networking

8:30-9:00am: Opening remarks by Sylvie Bernier and Dr. Caroline Quach-Thanh – Room 520

9:00–10:15am: Panel: Societal Drivers to support school food programs — Insights from Quebec (bilingual) – Room 520

10:15-10:40am: BREAK

10:40-12:00am: Breakout Sessions

Buy Local: School Food as Catalyst for Strengthening Community Food Systems and Local Food Infrastructure (Bilingual) – Room 520

How to embed Black Food Sovereignty into school food programs – Room 519B

Feeding the Future: Co-Developing Research Priorities for School Food Programs – Room 522B

The Positive School Food Environments Lab: Practical Strategies for Inclusion and Joy – Room 518C

Northern, Rural and Remote Pathways to Resilient School Food Programs – Room 522A

Engaging children and youth and bringing student voice into school food programs – Room 518A

Éducation alimentaire: zoom sur l'innovation sociale dans les écoles du Québec – salle 518B

Panel : Choisir avec intention — Un outil pour des petits déjeuners nutritifs et durables – salle 519A

12:00-1:00pm: LUNCH: A Planetary Health Menu

12:15-1:00pm: Co-designing a National Youth Food Leadership Scholarship – Room 518A

1:00-1:30pm: Short workshops / Presentations

From Policy to Practice: Unpacking the National School Food Program (Bilingual) – Room 520

A Practical Guide to Serving and Promoting Plant-Rich Foods in Schools – Room 518A

From Classroom to Plate: Growing, Cooking, and Learning with Mushrooms in Schools – Room 519B

Beyond the Bin: Food Waste and Sustainable Kitchens – Room 522A

Eat The Exam! Planting and Connecting School Gardens, Coast-to-Coast – Room 519A

1:00 – 2:40pm: Encore plus d'aliments sains et locaux dans les écoles du Québec – salle 518B

THURSDAY, JUNE 4

1:00 – 2:40pm: Pour une éducation alimentaire de qualité à l'école (La marmite éducative, Les Ateliers cinq épices, Alliance Alimentaire Papineau) – en francais – salle 522B

1:00 – 2:40pm: À table! Réflexion sociologique et éthique sur l'alimentation (SAÉ) (Lab 22) – salle 518C

1:40-2:40pm: Breakout Sessions

School Food Networks: Building Something Bigger (Bilingual) – Room 520

maskawatsiw – miciwin (Food That Gives Strength) – Room 519B

From Policy to Plate: Bridging School Food Policy and Practice in Canada – Room 519A

Growing and Scaling Comprehensive School Food Programs – Room 518A

It's All About the Kids: Co-Designing School Food Programs – Room 522A

1:00 – 2:40pm: Encore plus d'aliments sains et locaux dans les écoles du Québec (M361) – salle 518B

1:00 – 2:40pm: Pour une éducation alimentaire de qualité à l'école (La marmite éducative, Les Ateliers cinq épices, Alliance Alimentaire Papineau) – en francais – salle 522B

1:00 – 2:40pm: À table! Réflexion sociologique et éthique sur l'alimentation (SAÉ) (Lab 22) – salle 518C

2:40-3:00pm: BREAK

2:40-3:00pm: Quebec's Universal School Food Program (Bilingual) – Room 520

3:00-3:30pm: Short workshops / Presentations

Summer Food Programs: Opportunities for year-round student engagement – Room 522A

School-Based Farms – A place where education, community, and food converge – Room 522B

Working Well in Your School Food Program: Monitoring and Evaluation Tools for Success – Room 519A

Offsite Meal Service Delivery Models: Visions and Challenges – Room 518A

Sécurité alimentaire en contexte postsecondaire - bilan d'un projet concerté en Outaouais (TCFDSO) – en francais – salle 518C

Quand le bien-être alimentaire vacille : l'absence de programmes d'alimentation au postsecondaire – salle 518B

3:30-4:30pm: Open Space Conversations: Envisioning how the national policy unfolds (bilingual) – Room 520
- Growing School Gardens – Room 522 B

4:30-5:00pm: Summary & closing reflections (bilingual)