

CENTRALIZED ORDERING FOR SOUTHERN INTERIOR SCHOOL DISTRICTS

School Food Coordinated Procurement Final Report 2026

ROCKY MOUNTAIN School District #6

LAND to TABLE

In partnership with School Districts: SD5, SD6, SD8, SD20, SD22, SD51, SD67, SD83
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Section 1: Project Context

Background

This report is the product of a collaborative project led by School District No. 6 (Rocky Mountain) in partnership with Land to Table Network Society (L2T) and seven other school districts across the Southern Interior of BC. The project was funded through the Ministry of Education and Child Care's School Foods Coordinated Procurement Grant and carried out between December 2025 and June 2026.

The project emerged from years of grassroots collaboration among school districts, regional non-profits, food banks, and food systems organizations working to improve local procurement and food distribution in rural and remote areas of Interior BC. The Feeding Futures Initiative provided new momentum for this work, instigating a collective movement for more local, nutritious food in schools.

ROCKY MOUNTAIN School District #6

LAND to TABLE



Why Land to Table Network

Land to Table Network Society (L2T) has been a key connector in the regional school food space since 2020, when community members identified schools as a priority sector at L2T's Food Forum. Since then, L2T has worked with local districts to identify opportunities and problem-solve challenges to expand local food in school meal and snack programs.

L2T's engagement work has included:

- Serving on the BC Coalition for Healthy School Food Steering Committee
- Working with Feed BC and local organizations to promote hyper-local and BC Food in schools and institutions
- Engaging with local farmers to prepare them for wholesale market sales to institutions
- Hosting a School Food Supplier event (January 2025) to connect suppliers to school districts in the Interior
- Facilitating a school foods session at the Columbia Basin Food & Buyers Expo (November 2025)
- Developing resources to support the school food systems movement, including the **Selling to Schools Supplier Guide**.

Through this engagement, L2T has established trusting relationships with school district staff and connected food systems producers and suppliers from their network into the school market. L2T also works closely with the Grow & Connect team and is connected to organizations overseeing other community food infrastructure builds across the region to ensure parallel projects develop in synchronicity, with a vision to connect infrastructure over time.



Project Overview

This project proposed to map the school food items and ordering and distribution needs of 8 districts, to explore building a centralized ordering platform that connects schools to The Food Shed - a centralized warehouse developed by L2T. The project was designed to create the foundation for improved and coordinated purchasing, storage, and distribution across the Southern Interior region, while leveraging combined school district purchasing power and increasing the utilization and viability of existing storage infrastructure and shipping routes.

The three key obstacles this project was designed to address are:

No centralized purchasing:
There is no one-stop shop for districts and schools to order from, resulting in many staff hours spent bargain hunting across multiple stores and suppliers, including driving to distant urban centres to access corporate budget retailers. As a result, there is no efficient way for schools, districts, or regions to harness collective buying power to achieve wholesale volumes and pricing.

Insufficient storage infrastructure:
Most districts lack sufficient infrastructure to store bulk orders in a way that is both food safe and accessible to schools for daily and weekly food programming.

Prohibitive cost of distribution:
The cost of shipping and distribution in rural and remote regions often exceeds the cost of the food itself. Lack of shipping options or coordinated last-mile distribution to individual schools means even local suppliers are unable to offer their products affordably.

Project Goals

- **Map school food supply, ordering, and administrative needs** across 8 participating districts
- **Identify preferred product offerings** that can be bulk purchased and held in inventory on behalf of all districts
- **Identify potential and current local suppliers** to fulfill priority item orders
- **Map distribution needs** and local warehousing and last-mile transportation opportunities
- **Build a centralized ordering platform** that reflects the learned needs of schools, connecting them to The Food Shed
- **Develop pilot plans** including cost savings analysis comparing 2025 to 2026 food costs



Project Capacity and Efficiency

This procurement project builds capacity for coordinated food procurement through a simplified ordering platform with functionality and reporting options to support districts' administrative needs. A centralized, intuitive system for schools and districts to order both local and staple food items will:

- Reduce staff time spent on procurement and paperwork
- Stretch food program budgets further through reduced labour costs and increased cost savings through bulk purchasing
- Incorporate built-in reporting tools for BC Food Tracking and budget management, ensuring accountability and data-driven decision-making
- Ensure available products are determined by schools' needs and Feeding Futures' objectives, including nutrition, BC Food percentages, and culturally relevant and Indigenous foods

The Food Shed can bulk purchase directly from suppliers on behalf of all participating districts. When volumes are aggregated across regions, TFS can achieve economies of scale, which makes food pricing competitive. Purchasing agreements allow for pricing to be both predictable and competitive.

The Food Shed *is an Armstrong-based wholesale warehouse connecting our community's schools, institutions, social service agencies and non-profit organizations to year-round, local, affordable, food grown by regional farmers. www.thefoodshed.ca*



Grow and Connect Interior

Local Procurement Within the Regional Food System

Investment in food systems has historically favoured large-scale and centralized supply chains, leaving many regions, particularly rural communities, with gaps in local aggregation, processing, storage, and distribution infrastructure. In addition to physical gaps, relationships, transportation knowledge and coordination across regional food supply chains are often fragmented among individual organizations and informal networks.

For schools and other public institutions, the availability of local food alone does not make procurement feasible. Districts must also be able to identify suppliers, understand regional infrastructure, coordinate suitable volumes and delivery schedules, and connect with available transportation and aggregation capacity. Without clear visibility into how these elements fit together, local procurement opportunities can be difficult to identify and develop.

Software Overview

Grow & Connect is a community-led digital coordination platform designed to strengthen connections across regional food systems. The platform brings together producers, processors, food buyers, distributors, carriers, aggregation sites, community organizations, and public institutions within a shared digital environment.

Contribution to the School Food Supply Chain Analysis

The Grow & Connect partnership enabled the project to analyze the logistics of school food procurement through a broader regional network and mapping lens. This approach helped identify the infrastructure, relationships, constraints, and coordination opportunities that influence how food can practically move within and between each region.

Food movement cannot be fully understood through supplier lists or static maps alone. Transportation and delivery capacity, storage and aggregation infrastructure, school receiving requirements, existing partnerships, and local operating realities all shape what is feasible.

To view the platform:
https://kootenay-pilot.growandconnect.ca

To get in touch with the coordinator:
coordinator@growandconnect.ca



Project Timeline

Period	Activities
December 2025	Create a 6-month workplan with participating districts, outlining engagement within each district and the data to be collected (e.g. with EAs, coordinators, teachers, principals, DPACs, and current and potential suppliers)
January - March 2026	Land to Table works with each district to map: current school food supply; ordering and administrative needs (breakfast, snack, meal, culinary arts, PAC food programs, family food boxes, etc.); preferred product offerings for bulk purchasing; potential/current local suppliers; distribution needs; and local warehousing and last-mile transportation opportunities. Methods: surveys, phone calls, and one-on-one interviews/meetings with districts, suppliers, and warehousing and transportation partners. Grow & Connect team is sub-contracted to map warehousing and transportation between suppliers and school sites using their supply chain visualization tool.
April - June 2026	Research and test an online ordering platform that reflects the learned needs of schools so that participating districts can engage with their staff to offer feedback and updates before the start of the 2026-2027 school year. Software developers interviewed and selected based on gathered understanding of schools' needs.
June 2026	Develop a plan for pilot testing. Pilots offered to schools to test in the 2026-27 school year. Pilots include cost savings analysis comparing 2025 to 2026 food costs.

Project Benefits for Rural and Remote Areas

In addition to the project goals, this project works to connect emerging local food initiatives and infrastructure across rural communities in the Southern Interior. By coordinating these efforts, the project aims to strengthen the viability of individual initiatives, address shared infrastructure gaps, and build a more interconnected, community-serving regional food system.

For example, The Food Shed and Grow & Connect both emerged in response to long-standing gaps in rural food systems that leave many communities underserved. Both have been shaped by the needs and priorities identified by producers, Indigenous groups, community organizations, and customers, and are testing practical approaches to procurement, distribution, and food access that better serve rural communities. There are a number of organizations across the intrior overseeing similar initiatives.

The proposed ordering platform and distribution mapping undertaken in this project are intended to directly benefit rural and remote school districts that have long faced challenges with sourcing, purchasing, and distribution. This project brings schools into the planning and development of regional food infrastructure and tools already underway, creating a timely opportunity to ensure their specific needs are considered early and that opportunities for coordinated and joint procurement are built into emerging regional solutions.

Project Opportunities for BC Food Businesses, Producers, and Processors

The Food Shed is working with local producers, suppliers, and meal providers to purchase, store, and distribute their products across the network to community organizations, food banks, institutions, and retail outlets. As a centralized warehouse, The Food Shed can work with suppliers who already (or who hope to) work with schools to scale their production to reach additional schools and districts, and access larger retail markets.

The ordering platform functions as shared infrastructure that connects schools to local food products and meals, ensuring customers can access BC food products from around the region while also continuing to source from their own communities. Suppliers who want to expand their product offerings can access a larger end market and wholesale opportunities through this platform.



Section 2: School Food Landscape in BC

The Federal Policy Context: Canada's National School Food Program

Canada's National School Food Program represents a generational shift in how the federal government supports children's nutrition and family affordability. Understanding the federal framework is essential context for the work undertaken in this project, as it is both the funding landscape in which participating school districts operate and a signal of long-term political commitment to school food access across Canada.

Program Origins and Investment

The National School Food Program was launched in the 2024-25 school year with a $1 billion investment over five years, flowing through provincial, territorial, and Indigenous partnerships to enhance and expand school food programs across Canada. The program's stated purpose is to help up to 400,000 children and youth each year access nutritious food at school, while reducing grocery costs for families. For participating families with two children in school, the federal government estimates average savings of approximately $800 per year in grocery bills.

Source: Government of Canada, "Feeding the future today: Canada's National School Food Program," canada.ca/en/employment-social-development/programs/school-food/feeding-future.html



The National School Food Policy

Underpinning the program is the National School Food Policy, which articulates the federal government's long-term vision for school food in Canada. The Policy was developed through national engagement with diverse stakeholders and the Canadian public, including provinces and territories, First Nations, Inuit and Métis governments, health and agricultural organizations, food producers, charities, academics, and school communities. The Policy establishes a set of guiding principles and key objectives to move toward a future where all children have access to nutritious school food.

The Policy identifies six core benefits of school food programs:

- Reducing hunger
- Improving health and learning outcomes
- Saving families money on groceries
- Supporting local economies
- Promoting sustainability
- Reducing food-related spending for families

The Policy also emphasizes that school food programs should be delivered in stigma-free environments, that they should be available to as many children as possible, and that they should strengthen connections between local food systems, culture, and the environment.

Source: Government of Canada, "National School Food Policy," canada.ca/en/employment-social-development/programs/school-food/reports/national-policy.html

Legislation: The National School Food Program Act

The National School Food Program Act was enshrined in law in March 2026 through Bill C-15, the Budget Implementation Act, 2025, No. 1. Through the Act, the Government of Canada cemented its commitment to maintain long-term, stable funding for the National School Food Program and to continue working with provinces, territories and Indigenous partners to enhance and expand school food programs across Canada.

In Budget 2025, the Government of Canada committed to providing $216.6 million per year, starting in 2029-30, to make the National School Food Program permanent, moving from the initial five-year investment phase into an ongoing, legislated funding commitment.

Source: Government of Canada, "Government of Canada launches new research funding to strengthen school food programs across Canada," canada.ca/en/employment-social-development/news/2026/04/government-of-canada-launches-new-research-funding-to-strengthen-school-food-programs-across-canada.html (April 8, 2026)

Bilateral Agreements with All Provinces and Territories

As of March 10, 2025, the Government of Canada had signed bilateral agreements on the National School Food Program with all provinces and territories. These bilateral agreements, covering 2024-25 to 2026-27, allow the federal government to flow funding to support provinces and territories in expanding and enhancing school food programs, increasing access for more children and improving the quality of programs offered. The program is administered jointly by three federal departments: Employment and Social Development Canada, Indigenous Services Canada, and Crown-Indigenous Relations and Northern Affairs Canada.

Source: Government of Canada, "National School Food Program Agreements," canada.ca/en/employment-social-development/programs/school-food/agreements.html

BC's Bilateral Agreement: What It Means for Schools in the Southern Interior

On March 7, 2025, the governments of Canada and British Columbia announced a bilateral agreement enabling BC to enhance school food programs for 90,000 students in just over 1,000 schools across the province in the 2024-25 school year. The agreement was announced jointly by Jenna Sudds, federal Minister of Families, Children and Social Development, and Lisa Beare, BC's Minister of Education and Child Care.

Under the agreement, the Government of Canada will invest approximately $39.4 million over three years to enhance school food programs in BC, with funds directed toward:

- Increasing the number of students served
- Purchasing school kitchen equipment
- Improving the nutritional quality of school meals
- Providing more inclusive menu options that account for dietary restrictions and cultural preferences
- Building strong community partnerships with local growers and food producers to see more BC food in schools

The BC agreement explicitly highlights the importance of local food sourcing: "BC's school food programming aims to build strong community partnerships with local growers and food producers to see more BC food in schools, ultimately investing back in local economic growth." This reflects the same goals driving the work of participating districts and Land to Table Network in the Southern Interior.

Source: Government of Canada, "Healthy meals for kids, savings for families in British Columbia," canada.ca/en/employment-social-development/news/2025/03/healthy-meals-for-kids-savings-for-families-in-british-columbia.html (March 7, 2025)



The Evidence Base: Why School Food Programs Matter

The federal policy framework is grounded in a growing body of domestic and international evidence about the value of school food programs. The National School Food Policy cites research showing that school food programs are particularly beneficial for young people who face additional barriers to accessing nutritious food and who face higher rates of food insecurity including children who are Indigenous, Black, or from other racialized groups, and those in immigrant, lone-parent, and low-income households.

A study commissioned by Breakfast Club of Canada found that for every dollar invested in school breakfast programs nationally, nearly $2 is generated in economic and social benefits. The estimated benefits of school breakfast programs systematically exceed their costs, confirming that school food programs represent a strong social investment.

Source: Government of Canada, "Government of Canada launches new research funding to strengthen school food programs across Canada," canada.ca/en/employment-social-development/news/2026/04/government-of-canada-launches-new-research-funding-to-strengthen-school-food-programs-across-canada.html (April 8, 2026)

What the Federal Framework Means for This Project

The National School Food Program represents a historic and growing commitment to school food access in Canada. For districts in the Southern Interior of BC, this federal framework provides both the funding context and the policy mandate within which this project's work takes place. Several themes align directly between the federal vision and the priorities this project has sought to address:

Federal Policy Priority	Alignment With This Project
Access for rural and remote children	All 8 participating districts serve primarily rural and remote communities; addressing distribution barriers is the central challenge this project was designed to solve
Supporting local food economies and local producers	The Food Shed and Land to Table Network are designed to connect schools with regional producers and processors; BC's bilateral agreement explicitly names local food sourcing as a program goal
Reducing administrative burden and increasing program quality	Centralized ordering platform directly reduces staff time spent on procurement; standardized food offerings improve consistency and nutritional quality across schools
Equitable access and stigma-free environments	Consolidated, district-wide food supply creates more consistent high quality programming across schools regardless of individual school capacity or staff resourcing

Federal Policy Priority	Alignment With This Project
Indigenous food sovereignty and cultural relevance	Regional food systems and place-based procurement offer greater opportunity to incorporate culturally relevant and Indigenous foods than global supply chains
Evidence-based program improvement	This project's data collection, cost analysis, and pilot testing directly contribute to the evidence base the federal government has identified as a priority



Provincial Policy Guidance

School food programs in BC operate within a layered policy environment shaped by provincial health authorities, the Ministry of Education and Child Care, the Ministry of Health, and national non-profit organizations. The list below summarizes what each policy body prioritizes, based on their own published guidance and mandates.

What Each Policy Body Prioritizes

BC Ministry of Health — BC School Food Toolkit
The BC School Food Toolkit is led by the BC Ministry of Health and was developed to support schools in creating and maintaining healthy school food environments. Its priorities include:

- Providing nutrition recommendations for food and beverages that support students' nutrition, healthy growth and development
- Supporting the use of BC foods in school food programs, including resources such as the Great BC School Food Cookbook and Getting Started: A Guide to Sourcing BC Food in Kindergarten to Grade 12 School Food Programs
- Advancing Reconciliation by incorporating Indigenous Ways of Knowing and guidance on Indigenous and traditional foods in public institutions
- Supporting flexible, inclusive school food environments, while recognizing that individual schools are best positioned to determine what foods are offered, sold, or served

Source: BC School Food Toolkit, healthyschoolsbc.ca/bc-school-food-toolkit/; HealthLink BC, healthlinkbc.ca/living-well/food-and-nutrition/policies-and-guidelines/bc-school-food-toolkit

Breakfast Club of Canada
Breakfast Club of Canada is a national non-profit and the country's only national school nutrition delivery organization. Its published mission, vision, and values establish the following priorities:

- Mission: giving children a chance to reach their full potential by starting every school day with nutritious food
- Vision: a country where all children can access nutritious food at school
- Putting children's best interests at the heart of program decisions ("Children Above All")
- Taking an inclusive, collaborative and sustainable, community-based approach
- Advocating for stable, legislated, long-term government funding for school food programs

Source: Breakfast Club of Canada, "Who We Are," breakfastclubcanada.org/who-we-are

BC Ministry of Education and Child Care — Feeding Futures Initiative
Feeding Futures is the provincial funding program that provides dedicated funding to all school districts in BC to create or expand school food programs. The program is guided by five published Guiding Principles:

1. Students have access to food daily in an equitable, accessible and non-stigmatizing manner
2. Programs support BC foods to grow local communities, economies and food system resilience
3. Programs are flexible, adaptable and respectful of local contexts and needs
4. Students have access to nutritious and culturally preferred foods to support healthy development and learning
5. Programs centre and include students, families, local First Nations, Rightsholders, Indigenous partners and community members in decision-making and program delivery

Source: Province of British Columbia, Feeding Futures, https://www2.gov.bc.ca/gov/content/education-training/k-12/administration/program-management/feeding-futures

District Alignment with Policy: Findings from Selkirk Innovates / College of the Rockies

To understand how participating districts are using (or not yet using) this policy environment to guide their school food programs, this project draws on a qualitative analysis conducted by Dr. Sarah-Patricia Breen (Selkirk College) and Dr. Paul Tiege (College of the Rockies), in March 2026. The analysis examined survey responses from six of the eight participating districts (SD6, SD8, SD20, SD22, SD67, and SD83) to two questions: what does a successful school food program look like? and what policies and/or standard operating procedures guide each district's programs? Responses were thematically coded using the Feeding Futures Guiding Principles as a starting framework, with additional emergent categories added as needed.

On the question of program success, the analysis found that how districts define or understand a successful program is not fully articulated, which in turn makes it difficult for them to measure whether their programs are succeeding. No single theme was universal across all six districts. The most prominent theme aligned with Guiding Principle 1 (equity and access), appearing in five of six responses, though these responses reflected a division between

districts pursuing universal programs and those pursuing targeted programs. The second most common theme, raised in four of six responses, was program capacity (human, financial, and infrastructure), a concern not tied to any of the five Guiding Principles. Guiding Principles 3 and 4 were identified by only some respondents, and Guiding Principles 2 and 5 were each mentioned only once. The researchers suggest these differences between districts potentially reflect different levels of program maturity, as well as differences in each district's context and needs. Connection to the local food system was the least common theme overall, appearing in only one of six responses, a finding which, when combined with how districts described deciding what food to buy, illustrates a gap in how districts are valuing, or a gap in the financial or practical means, of connecting their programs to the local food system.

On the question of policy, the analysis found that of the documents districts listed as general guiding documents, the BC School Food Toolkit and Canada's Food Guide were most common, followed by standards-related documents such as food safety standards. Two districts listed no documents at all, and three districts listed no policies, despite each district having existing general internal policies with the potential to impact or influence their school food program. The researchers note this might suggest a lack of awareness of the existing school policy environment, which raises the risk of programs operating in conflict with school policy. Though, it also represents an opportunity, given the early stage of program development, to build supportive internal policies. The analysis further found that existing procurement policies identified by districts are unlikely to support the local food system, since standard lowest-price requirements typically only allow considerations such as sustainability or local vendors to factor in when bids are otherwise equal in price. Only one school district reported having documented standard operating procedures, which the researchers identify as a gap in the knowledge base and an opportunity to provide support.

Recommendations for Next Steps

Based on this analysis, Dr. Breen and Dr. Tiege identify three potential next steps:

- Find and summarize resources related to social procurement policies (also called Social Impact Purchasing) that show school districts how to create supportive policies that incorporate local food systems, particularly related to purchasing
- Consolidate and share existing playbooks of standard operating procedures
- Assist with identifying key metrics that school districts can use to reflect on whether their programs have been successful

Source: Breen, S.P. & Tiege, P. (2026). School Food Survey: Qualitative Analysis & Next Steps. Selkirk Innovates & College of the Rockies. March 18, 2026.



Section 3: Data Collection and Analysis

In order to achieve the goals of this project, robust data collection and analysis was conducted. The following section outlines the methods and high level analysis and findings for key themes of the project: Distribution, Food Items and Costing, and Logistics.



High-Level Data Summary

Data Collection and Analysis Methods

Data was collected through the following methods:

- Surveys
- Mapping
- Interviews
- Costing analysis

Distribution, Food Items Costing, and Logistics were the main categories of data analysis.

Distribution

A key finding across all districts is that most distributors do not consider the parameters of the school calendar or schedule when coordinating deliveries. For schools to receive outside of operating hours is often out of the scope of a CUPE position or does not align with when food programs need to be delivered.

Recommendation: A school-built distributor would deliver reliably and consistently within school operating hours (Monday to Friday), with attention to statutory holidays and Pro-D days. These calendars are different district to district but are publicly available on school district websites.

Most Popular Food Items Across All Districts

Data on the most frequently purchased items was received from six of the eight participating districts. The following table indicates the most frequently purchased items across all districts, organized by product category.

Most frequently purchased products across participating districts

of Districts Purchasing: = 7 = 6 = 5 = 4 = 3 = 2 or 1

Fruit	Vegetables	Baked Goods/ Breads	Dairy	Grocery	Meat/ Protein	Meals
Berries (frozen)	Carrots	Bread (white)	Yogurt	Granola Bars	Eggs	Sandwiches
Apples	Cucumber	Bagels	Yogurt Tubes	Cereal	Pepperoni	Soup Cups
Oranges	Peppers	Crackers	Milk	Gogo Squeeze	Sausages	Noodle Cups
Mandarins (cuties)	Tomatoes	Muffins	Cheese Sticks	Applesauce	Hummus	Soup
Bananas	Lettuce	Pancakes	Margarine	Oatmeal	Chicken	Breakfast Parfait
Berries (fresh)	Peas	English Muffins	Cheese	Jam	Tuna	French Toast
Cantaloupe	Broccoli	Rice Cakes	Sliced Cheese	Hashbrown Patties	Ham deli sliced	Breakfast Sandwiches
Honey Dew Melon		Croissants	Cream Cheese	Fruit Cups	Ground Turkey	Breakfast Pizza
Pears		Tortillas	Butter	Goldfish	Egg Bites	Smoothies
Juice		Rice Crackers	Cottage Cheese	Fruit Bar	Smoked Salmon	Microwaveable burrito
Kiwis		Banana Bread		Granola	**Grocery (cont'd)**	
		Bread (whole wheat)		Peanut butter	**Selected by 1-2 Districts:** Hot Cocoa, Pickles, Dip, Raisins, Oats, Tomato Cans, Nutless Clusters, Tea, Coffee, Seaweed, Popcorn	
		Pastry		Pretzels		

Foods purchased depend greatly on the type of programs offered. Grab-and-go programs rely heavily on individually packaged, handheld, portioned and ready-to-eat items like yogurt tubes and granola bars, whereas programs cooking on-site may purchase ingredients such as bread, condiments, and eggs. A range of program types exist in the region and in individual districts, necessitating varied food types.

For fruit, frozen berries and apples are most commonly purchased. Carrots, cucumbers and peppers are the most purchased vegetables, which may be a result of the provincial Fresh for Kids program supplying these in bulk. Bread, bagels, crackers and muffins are common baked goods. Milk, yogurt and cheese are the most purchased dairy products. Granola bars, cereal, fruit sauces and oatmeal are the most popular grocery items, while eggs, pepperoni, and sausages are popular proteins.

Item Costing

Item costing data was received from several districts, albeit in varying formats. At the regional level, where available, this data was aggregated and averaged to obtain a sense of what districts were paying for the most popular items. Preliminary price comparison desktop research was also conducted for popular items across a range of primarily retail suppliers.

It should be noted that item costing changed significantly over the project timeframe (January to June 2026) due to geopolitical impacts on global supply chains and rising food inflation. As an example, the provincial Fresh for Kids program saw an 89% increase in the cost of milk from the 2025-26 school year to the 2026-27 year. In theory, hyper-local products should see lower levels of increase due to being somewhat shielded from these international impacts, rendering them more competitive with products supplied by the global-industrial food system.



Logistics Mapping and Analysis
Grow & Connect combined regional food-system knowledge, logistics analysis, digital mapping and visualization, and direct engagement to bring these interconnected factors into the analysis. Conversations with school districts, producers, food hubs, carriers, and community organizations helped identify delivery patterns, emerging initiatives, local constraints, and informal relationships that are often absent from conventional datasets. Participating districts also helped shape the platform itself, informing features and visualization tools that better reflect the realities of school food programming.

Together, the engagement and Grow & Connect platform provided a structure for developing a more in-depth and evolving understanding of existing food movement and where relationships or infrastructure could be strengthened. The district analyses also create a starting point for continuity beyond the initial project. As participation and available information grow, the platform can remain a living regional resource for identifying patterns, maintaining connections, and supporting future collaboration.

Gaps in the Data
Not all participating districts provided detailed logistics or item-level purchasing data in a consistent format. Some districts provided commonly purchased items but did not provide data on quantities, pricing, suppliers, or logistics. Additionally, mainline distributors such as Sysco or GFS change their pricing depending on individual customer accounts, making direct comparison difficult. This project sought to make the best recommendations based on what districts know, and underline opportunities for more thorough and consistant data collection to continue to refine program understanding.



Section 4: Southern Interior Food Hubs

Introduction

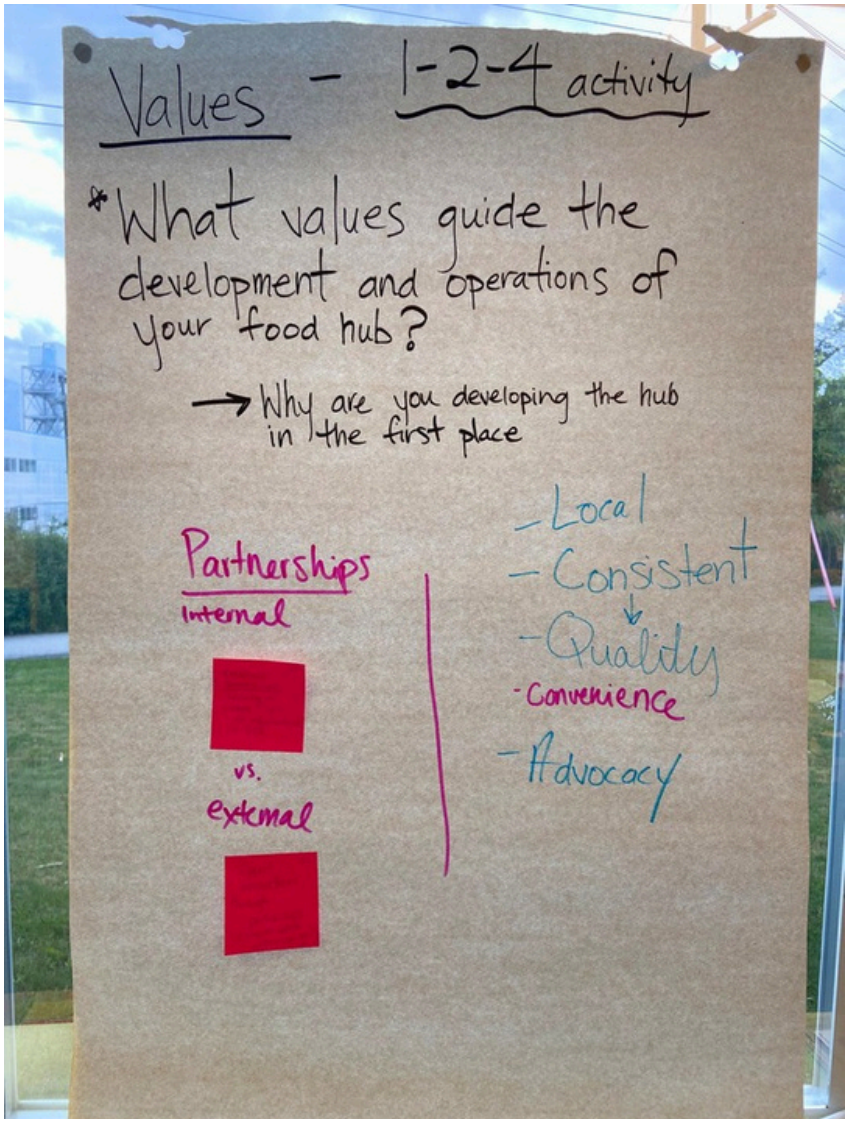
Based on 26 site visits across the Southern Interior, the opportunities to improve schools food procurement were built in strong consideration of the developing and/or operating food hubs in each district, and their ability to support school food procurement.

For the purpose of this report, a “Food Hub” is an entity whose function is to process, aggregate, store, and/or consolidate and distribute food. These hubs are run by a combination of non-profit, charitable, for-profit, and cooperative entities. While touring the different regions, the questions grew beyond: ‘what can these hubs do for their own school districts?’ to ‘how can these hubs work together to support the Southern Interior region as a whole?’

Before building pilot recommendations, Land to Table figured it best to bring all of the hubs together to discuss what the potential of collaboration could be, and to better understand each hub’s goals and operations. While the Boundary Food Hub was interviewed and visited during the site tour, they were not able to attend the meeting. The following hubs were all toured and interviewed, and participated in the June 2026 “All Hubs” meeting, hosted in Creston by the Kootenay Farms Food Hub. Others in attendance include: The Food Shed in Armstrong, the Kootenay Boundary Procurement Network, the Food Innovation Centre in Cranbrook, Healthy Kimberley, Local Food Matters in Golden, and the Summerland Food Hub (who joined virtually).



The purpose of the gathering was to identify: operating values, collaboration opportunities, and concrete infrastructure development and funding strategies. Participants collectively identified distribution logistics as the critical bottleneck across and between regions, along with the need for coordinated policy advocacy and realistic, flexible funding models.



Shared Values and Alignment

To start the day, hubs identified the values that guide hub operations; finding that the hubs have much more in common (e.g. a shared vision for impact) than not. Where operations and geographies differ, each hub is trying to better serve our communities, economies, and landscapes for generations to come.

Organizational Sustainability

The growing challenge for hubs is sustaining community food programs amid rising demand for service, rising costs, and shrinking funding and resources. Organizational sustainability was a recurring theme and at the heart of most operational decisions. Hubs described the need to generate revenue for sustainable operations.

Improving Food Access

On food access, hubs described increasing equitable food supply for rural and remote food access programs and communities.

Valuing Local Food

Reducing food waste emerged as a value shared across several hubs, which was connected to a broader goal of valuing food and the labor that goes into producing it. There is a multi-fold impact of valuing local food, in that organizations can connect it to vulnerable community members while supporting sustainable livelihoods in food production.

Rural Resilience

Participants expressed a shared desire for shorter, more reliable supply chains and greater redundancy in storage and distribution. They acknowledged a “both/and” reality: building stronger local systems does not mean abandoning external supply, but rather complementing it.

Rural resilience themes centered on building more infrastructure to support communities during emergencies and creating spaces for people to come together around food. Ideally, hubs help retain money, food, and capacity locally.

Part of resilience is building infrastructure and distribution at different scales to create resiliency through cooperation and shared supply. As one hub put it: "we are stronger together."

Creating Alternative Food Systems

Participants voiced a strong commitment to "collaboration, not competition." Many shared a vision of building a nonprofit, regional supply chain that runs parallel to commercial systems, grounded in nonprofit values and pooled resources. This work increasingly blurs the traditional divide between charity and economic development, moving instead toward a shared concept of "collective resilience." The idea is that these hubs create a local food system that can buffer against the fragility of global supply chains and support communities in becoming food sovereign. By blurring sector silos to create win-win solutions, these hubs can build relationships across the food system based on reciprocity and working for the greater good.

Food Work is Community-Based

A core value of the hubs' development and programming was based on community need and priority, which requires shared learning and engagement across the local food system. Prioritizing partnerships across community organizations, celebrating culture through food, and building community through food, were among the ways hubs seek to ground their work in their communities.

Local Economic Development

There was strong emphasis on creating local markets and supporting small- and medium-scale local farmers, highlighting regenerative agriculture practices. Examples of this development included reducing capital barriers for producers, processors, and entrepreneurs, increasing local farmer production capacity, and strengthening regional supply chains overall. Advocacy for producer needs and regulation changes to make local markets more accessible to local farmers was another key point to support local economic development.

Food Literacy

Several hubs emphasized food literacy, describing goals of increasing food literacy and healthy choices among community members. The goal is to inspire creativity with all kinds of food, including B-grade and recovered food sources.



Distribution Infrastructure and Logistics

There was strong consensus among participants that we don't have a food supply problem, we have a food distribution problem. Large donations, such as semi-truck loads of produce, often cannot be accepted because no single organization has the cold storage, transport, or coordination capacity to receive, store, and redistribute them. The group agreed that connecting food to vulnerable populations and underserved regions, including rural, remote, and Indigenous communities, should remain the top priority as distribution solutions are developed.

Participants shared a commitment to supporting small- and medium-scale farmers and helping them build viable markets. At the same time, they recognized that the term “local” is context-dependent, shaped by factors such as proximity, relationships, transparency, seasonality, land justice, and whether dollars stay within the community. In practice, hubs work with a wide spectrum of farmers, ranging from hyper-local and regenerative producers to conventional, wholesale, and direct-to-consumer operations.

Long supply chains, limited cold storage capacity, a shortage of refrigerated trucks, and mountain passes when combined, create significant distribution barriers across the region. The network currently relies heavily on external carriers, who typically run dry-only routes, keep schedules incompatible with school districts or non-profit operations, and are difficult to coordinate for affordable small or half-pallet moves.





Three Food Streams

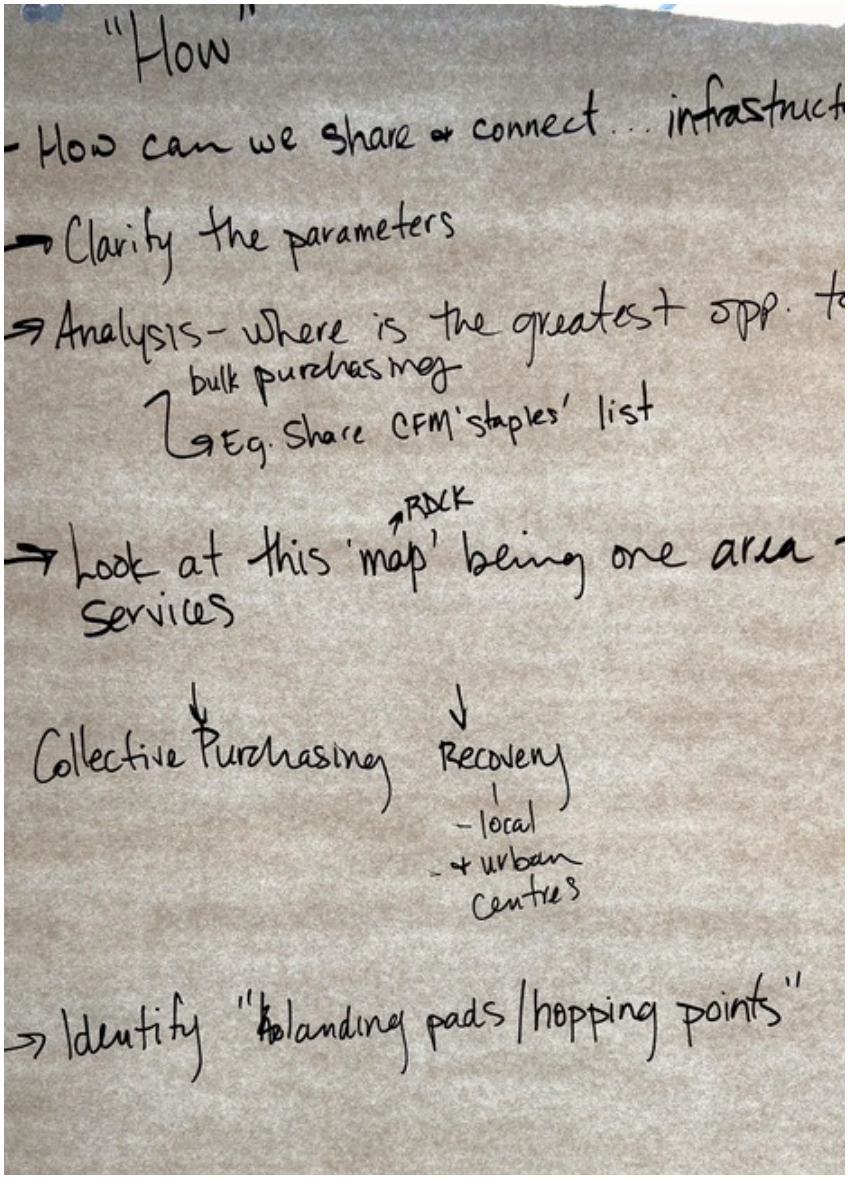
The network works with three distinct food streams, each with its own cost and logistical profile:

- Recovered food, consisting of surplus, rescued, and close-dated items, is lower cost but comes with high logistical urgency and a heavy administrative burden.
- Locally purchased food is A- and B-grade product bought directly from farmers; requires fair pricing and supports farmer livelihoods, and is often out of reach financially for community organizations and schools.
- Non-local staples that serve as essential grocery items for organizations and schools serving vulnerable populations (e.g. rice, pasta, granola bars, etc.), which are commonly purchased from large-scale distributors

Distribution emerged as a dominant theme for future conversations, with significant discussion of physical infrastructure, regional coordination, and shared transport models still to be figured out.

Equitable Distribution Principles

With regard to recovered food, participants agreed to avoid a “whoever's closest gets everything” model, favouring instead principles of equity. This means recognizing real regional differences: some areas have more production but less money, while others have more demand but less access to local food. To manage this fairly, the group plans to develop shared triage guidelines for large offers, such as semi-loads of produce, that factor in distance, existing capacity, prior allocations, and funding constraints, guided by the principle of sharing as widely as possible while recognizing that every partner operates under its own funding and partnership constraints.



Funding, Grants and Policy Advocacy

Participants were critical of past food hub funding, describing it as over-prescriptive, with strict parameters that often didn't match local contexts and needs, and unrealistic in its timelines, expecting hubs to operate like businesses without the autonomy to make purchasing or operational decisions as businesses. As a result, many hubs are now struggling with sunk costs.

As each hub is in different start-up/operational phases, everyone is continuing to apply for funding, often under the same granting streams. Participants identified the need for a shared narrative and advocacy strategy. One priority is a shared narrative describing what the network of hubs is doing, why it matters for farmers, rural communities, and equity-deserving groups, and what infrastructure and policy changes are needed, including ministry involvement, school food policy, and hub funding reform. A second priority is data collection: developing standardized metrics on volumes, flows, customers, and price analysis, in order to demonstrate the network's value to governments and funders.

Next Steps

The network will hold quarterly hub network meetings, combining online check-ins with occasional in-person gatherings. Smaller working groups can focus on specific topics, including recovered food flows, collective purchasing, distribution infrastructure, and shared data and definitions, to ensure everyone’s time and capacity are used efficiently. A living document will capture each hub's information to support ongoing understanding of each other’s operations.

Convening the hubs demonstrated strong alignment on values and a clear-eyed assessment of barriers and opportunities. The network now has concrete items for future conversations focused on infrastructure (trucks, warehouses, landing pads), equitable distribution protocols, and collective advocacy. Success will require sustained coordination across regions, multi-funder partnerships, and a willingness to blur traditional boundaries between non-profits, food banks, schools, local food systems, and economic development.





The Food Shed

Armstrong, BC

Vision
A connected regional food system that enables local food to move efficiently from producers and suppliers to schools, food banks, and other organizations serving our communities.

Mission
To coordinate procurement, aggregation, storage and distribution infrastructure that connects local food to communities.

Core Operations:
- Food Storage: Cold, frozen and dry storage that allows products from multiple sources to be aggregated and distributed efficiently.
- Aggregation: Bringing together products from multiple regional farmers, distributors and suppliers into a consolidated offering for Food Shed customers.
- Food Recovery: Coordinating the recovery and redistribution of food to participating food banks and community food organizations through the Food Recovery Access Subscription.
- Joint Procurement: Bringing schools and other organizations together to coordinate purchasing where combined demand can improve affordability, product access or purchasing efficiency.
- Distribution: Consolidating orders and coordinating efficient delivery to schools, food banks and other community-serving organizations.
- Food Literacy Support: None
- Coordination & Aministrative Support: Supporting customers to use The Food Shed's online ordering platform; providing purchasing and reporting information tailored to institutional needs.
- Access to Prepared Products: Where there is demonstrated demand, prepared products and meals are made available through The Food Shed's ordering and distribution system, through partnerships with existing processors and food hubs.

Food Sourcing
Local farmers, Food distributors, Local processors, Recovered food sources, Food donations

Logistics and CRM Software
Local Line

Vehicles
Valley Direct Fleet; one Food Shed truck (in fall 2026)

Target market for food distribution
Institutions, organizations, schools, retail - no direct to consumer (in first few years)

Labour
- Paid staff: 2.5 full-time staff
- Do you rely on volunteers?: No

Development Phase
Early Implementation

Geographic Area of Food Distribution
- Currently: North Okanagan/Shuswap
- Future Expansion: Southern Interior



Healthy Kimberley

Kimberley, BC

Vision
A healthy community for all

Mission
Make the healthy choice the easy choice

Storage
Cold, Frozen and Dry

Core Operations:
- Food Recovery: Food recovery, meal program
- Food Processing: Commercial kitchen (4 ovens, tilting skillet, 6-burner w griddle range, dehydrators, freeze dryer, large food sorting area, extensive food storage)
- Meal Production: Weekly muffins to schools, frozen meal program (accessed by 25+ local agencies serving vulnerable community members)
- Aggregation: Food recovery, farm recovery in season, collaborative local growing at nearby farm
- Distribution: fresh and frozen meals and handhelds, dehydrated fruit
- Food Literacy Support: many opportunities being part of food recovery sort/meal production/food processing, community-wide workshops in development for 2027
- Coordination/administrative support for other food systems actors: part of KimCran Food Network

Food Sourcing
Local farmers, Food distributors, Local processors, Recovered food sources, Food donations

Logistics and CRM Software
N/A

Vehicles
1 x E-Transit (extra long, extra high - can fit 2 pallets)

Summary of food programming
HK Food Recovery Depot, Meal Program

Target market for food distribution
partner agencies, institutions

Labour
- Paid staff: 1 @ 30 hrs/wk, 1 @ 25 hrs/wk, 1 @ 20 hrs/wk, 1 @ 15 hrs/wk
- Do you rely on volunteers?: Yes

Development Phase
Fully operational

Geographic Area of Food Distribution
- Currently: Kimberley and surrounding areas
- Future Expansion: east kootenay

5 Year Goal
revenue neutral through diversified revenue streams, regular food literacy programming, fresh and frozen meals available regularly to community at large (in addition to maintaining agency access)

Summerland Food Hub

Summerland, BC

Vision/Mission
This project establishes a regional food processing, storage, innovation, and distribution hub that provides shared access to certified facilities, specialized equipment, cold storage, logistics, and business development services. By reducing capital and operational barriers, this project will enable producers, processors, and entrepreneurs to develop value-added products, increase production capacity, access new markets, and expand export opportunities.

The project will strengthen regional supply chains, reduce crop waste, and support innovation through partnerships with post-secondary institutions, research organizations, industry associations, and local governments.

Storage
Cold, Frozen and Dry

Core Operations:
- Food Recovery: Primary agriculture production waste recovery
- Food Processing: Fall 2026
- Meal Production: 2028
- Aggregation: Local produce, non-perishables, grocery items
- Distribution: Distributing own products and other suppliers products
- Food Literacy Support: Demo kitchen on site and farm on site to provide educational workshops
- Coordination/administrative support for other food systems actors: Goal is to have Sales, Admin and Biz Development Staff, GAP support

Food Sourcing
Local farmers, Food distributors, Local processors, Recovered food sources

Logistics and CRM Software
Local Line

Vehicles
2 Delivery vans reefer

Summary of food programming
On farm workshops

Target market for food distribution
retailers, institutions, Food Service, on-site Retail, Online Home Delivery

Labour
- Paid staff: 8
- Do you rely on volunteers?: No

Development Phase
Creation, Early Implementation, Fully operational

Geographic Area of Food Distribution
- Currently: Central/South Okanagan
- Future Expansion: Shipping to other areas if needed

5 Year Goal
Social Enterprise to support Farmers, increase sales to increase purchases

Community Connections
Community Connections Society of Southeast BC

Food Innovation Centre

● *Cranbrook, BC*

Vision
A resilient, community-driven food system that ensures everyone has enough nourishing food to eat, enjoy and share. Local, sustainably grown food is the norm, everyone participates and people are connected to each other, and to the shared knowledge that supports growing, preparing, and celebrating food together.

Mission
Strengthen our local food system for everyone from producers to consumers by expanding access to food and facilities, supporting local production and processing, fostering shared learning about food.

Storage
Cold, Frozen and Dry

Core Operations:
- Food Recovery: From 11 local retail operations, made available to 34 local organizations
- Food Processing: 2 commercial kitchens, one workshop kitchen
- Meal Production: School hot lunch (4 schools, once weekly), dinners for shelters 6 x weekly, packaged frozen meals available to community members
- Aggregation: Pilot program launching in Oct 2026
- Distribution: Distributing own products and other suppliers products
- Food Literacy Support: Workshops when facility opens
- Coordination/administrative support for other food systems actors: Part of the KimCran Food Network

Food Sourcing
Local farmers, Food distributors, Local processors, Recovered food sources, Food donations

Logistics and CRM Software
Local Line

Vehicles
3x:1 EV refrigerated truck, 1 EV unrefrigerated truck (range is 180km), 1 refrigerated gas cube van

Summary of food programming
Cranbrook Food Recovery, Cranbrook Urban Farm, Community Meals, Cranbrook Public Produce Garden

Target market for food distribution
Institutions, food producers, community orgs and community members

Labour
- Paid staff: 5 part time, 2 full time. 4 summer students
- Do you rely on volunteers?: Yes

Development Phase
Early Implementation, Fully operational

Geographic Area of Food Distribution
- Currently: East Kootenays
- Future Expansion: N/A

5 Year Goal
Programs well established, stabilized. Social enterprises supporting our programs that are not cost neutral. Physical hub is a centre for food activity, resource for food entrepreneurs, school meals expanded

Local Food Matters

Golden, BC

Vision
A thriving and resilient food system in Golden and Area A.

Mission
We work to support local producers, increase access to local food, and to educate and empower our community on issues of food security.

Storage
Cold, Frozen and Dry

Core Operations:
- Food Recovery: N/A
- Food Processing: N/A
- Meal Production: School breakfast
- Aggregation: Local produce.
- Distribution: Distributing own products and other suppliers products
- Food Literacy Support: N/A
- Coordination/administrative support for other food systems actors: Columbia Valley Regional Food Hub

Food Sourcing
Local farmers, Food distributors, Local processors

Logistics and CRM Software
Local Line

Vehicles
Shared EV cargo van with Golden Food Bank

Summary of food programming
N/A

Target market for food distribution
Restaurants and households

Labour
- Paid staff: 2 Part time
- Do you rely on volunteers?: No

Development Phase
Ideation, Planning, and Creation

Geographic Area of Food Distribution
- Currently: Golden Area A
- Future Expansion: N/A

5 Year Goal
Social enterprise. Revenue neutral.



CENTRAL KOOTENAY FOOD POLICY COUNCIL

Food Procurement Network

Castlegar, BC

Vision/Mission
The Central Kootenay Food Policy Council brings people, ideas and information together to build a food secure region with a vibrant, resilient and just regional food system.

Storage
Cold, Frozen and Dry

Core Operations:
- Food Recovery: Yes
- Food Processing: N/A
- Meal Production: N/A
- Aggregation: Yes
- Distribution: Yes
- Food Literacy Support: N/A
- Coordination/administrative support for other food systems actors: Yes

Food Sourcing
Local farmers, Food distributors, Local processors, Recovered food sources, Food donations

Logistics and CRM Software
N/A

Vehicles
Partnerships - Castlegar Warehousing

Summary of food programming
N/A

Target market for food distribution
Institutions / food access orgs, schools, retailers

Labour
- Paid staff: 1
- Do you rely on volunteers?: No

Development Phase
Ideation and Planning, Early Implementation

Geographic Area of Food Distribution
- Currently: Central Kootenay / Boundary District
- Future Expansion: N/A

5 Year Goal
Social enterprise/Co-op still building long-term goals



Creston Food Hub

Creston, BC

Vision

The vision for the Food Hub is to foster a thriving regional agriculture and food sector that is a significant contributor to the local economy in the Kootenays.

Mission

The mission of the Food Hub is to be a catalyst to help agriculture and food producers and processors improve their sales and economic success.

Mandate

The Kootenay Farms Food Hub Innovation Centre was created by the Fields Forward Society, whose mandate is to support food and agricultural initiatives in the Creston Valley, including provision of education to farmers about new and emerging technologies and climate change adaptation tools. As part of the Fields Forward Society, the Food Hub meets Fields Forward's commitment to developing a vibrant local agri-food system.

CREATE. PRODUCE. PACKAGE.





Section 5: Cross-Regional Pilot for Centralized Purchasing - The Food Shed

What is The Food Shed?

The Food Shed is an Armstrong-based wholesale food hub building a model for coordinated aggregation, procurement, storage and distribution across the region. It connects regional farmers and suppliers with schools, food banks and other community-serving organizations, bringing together locally grown produce, grocery staples, recovered food and other products through shared ordering and distribution infrastructure. By coordinating supply, demand and logistics, The Food Shed aims to create new and reliable markets for regional producers while improving procurement options for rural and remote organizations.

Schools are an important emerging market for The Food Shed, and their needs are being considered as the model develops. The Coordinated School Food Procurement Project is helping to identify where shared infrastructure, coordinated distribution and joint purchasing could address some of the challenges schools currently experience sourcing food through multiple suppliers and retail channels. The Food Shed offers an opportunity to build these needs into a regional procurement model while increasing opportunities for locally produced food to reach schools.



The Food Shed Coordinated Regional Model vs Conventional Procurement

	The Food Shed Local Supply Chain	Main Stream Supply Chain
Food Origin	Food grown, harvested, and/or processed within communities in the Southern Interior.	Centralized in urban centres such as Vancouver and Calgary, or the U.S. Food sourced globally.
Delivery to Rural and Remote Communities	Purpose-built to connect regional schools, institutions, social service agencies, and non-profit organizations to local food.	Limited shipping opportunities to rural and remote communities; the cost of shipping can negate food cost savings. Delivery schedules are not designed to accommodate school schedules.
Purchasing Structure	Functions as one coordinated point of access to multiple producers, suppliers, and products, for regional community-serving organizations, including personalized problem-solving.	There is no centralized market built specifically for schools to access a variety of school food items. Instead, staff hours are spent bargain hunting across multiple stores and suppliers.
Collective Buying Power	Aggregates demand across schools, food banks, and non-profit organizations to access bulk pricing.	No efficient mechanism exists for schools, districts, or regions to harness collective buying power. But usually the more you buy, the more you save.
Price Stability	Hyper-local products are comparatively shielded from big price fluctuations. Seasonal production agreements with suppliers create stable pricing that can be passed on to customers via annual purchasing agreements.	Exposed to geopolitical impacts on global supply chains, food inflation, corporate price setting and there are often large price fluctuations (over a year).
Pricing Transparency	TFS model aims to offer fair prices for farmers and affordable prices for buyers, and transparency on pricing structures.	Mainline distributors set pricing by individual customer account, making direct cost comparison and budgeting challenging. There is no transparency as to how pricing is determined. Farmers are often undercut for corporate profits or to pass on savings.
Producer Market Access	TFS offers small and medium-scale farmers, producers, and harvesters a reliable wholesale outlet, and coordination to ensure local food gets to local communities.	Global corporate suppliers do not offer reliable markets to our local producers and processors, prioritizing large-scale food production and long food supply chains.
Customer Service	Relationships are the foundation of The Food Shed. Constructive feedback and supporting customers is essential to TFS' operations and success.	Customer services are centralized in urban centers (if they exist at all) and are not set up to meet the needs of rural communities, school districts, and schools.

How Local Suppliers Connect to The Food Shed

Market access and demand aggregation

The ordering platform functions as shared infrastructure, allowing a single regional supplier to reach all eight participating districts through one coordinated market rather than developing individual sales relationships with each school or district. The Food Shed can aggregate demand across schools, creating market opportunities for smaller producers and suppliers who may lack the volume, logistics, or relationships needed to access institutional markets on their own. Local, farmer-led and Indigenous-led suppliers are priority suppliers for TFS, complemented by relationships with regional distributors to provide products that cannot be grown or processed locally.

Rather than requiring individual schools, districts and suppliers to coordinate purchasing and distribution independently, TFS brings these functions together. By coordinating demand, purchasing, aggregation and distribution across the region, the model can create more accessible markets for producers and suppliers while making procurement more efficient and predictable for schools. This coordinated approach can support:

- Schools and other community-serving organizations becoming a more stable, ongoing customer base for participating suppliers.
- Farmers and suppliers having greater visibility into anticipated purchasing volumes during the school year, including through seasonal purchasing agreements, allowing them to better plan production for demand.
- Purchasing agreements providing greater price predictability for schools and other customers, supporting budgeting and purchasing decisions.
- Coordinated distribution reduces delivery and logistical burden for smaller suppliers, making it more feasible to serve schools across a larger geographic region.

Distribution logistics

TFS is also exploring opportunities with regional food hubs and distributors to coordinate transportation and backhauling routes. Where possible, vehicles already moving through the region could carry products between suppliers, The Food Shed and neighbouring hubs, reducing the need for individual producers to arrange separate deliveries. This approach could make better use of existing transportation infrastructure and improve access for producers and customers in rural and remote communities.

R&D and business growth opportunities

Through its relationships with schools and other customers, TFS can help identify gaps in available products and opportunities for new school food offerings. Opportunities include: development, testing, packaging and labeling of ready-made meals and snacks for schools to increase the availability of local products from community kitchens, local organizations, and small-scale producers and processors.

In partnership with schools, TFS plans to do tastings and consultations with students and staff to develop "school-approved" products (e.g. portion size, dietary flags, kid appeal, shelf life for school handling)

The growth loop

As coordinated school demand increases, producer capacity can grow in response, delivery can become more efficient with scale, and greater purchasing power can help improve affordability. The Food Shed supports schools to become an integral part of a stronger, more coordinated regional food system.



Centralized Cross-Regional Procurement Pilot

As a result of this research, Land to Table worked with participating districts to develop pilots that explore what more coordinated and centralized approaches to school food procurement could look like. The Food Shed pilot is a cross-regional model designed to serve all participating districts.



The Food Shed Service Offerings Proposed for Pilot Testing:	
Bulk Purchases: Large volumes of local raw produce in bulk packaging delivered to a centralized location.	**Pick and Pay**: Standard online shopping experience for grocery items and pre-made meals delivered to a centralized spot for the whole district.
School Snack Boxes: Receive a regular delivery of rotating items to meet set budgets for a set number of students. TFS picks items based on availability and seasonality, delivering them on predetermined frequencies. Parameters for items, including dietary restrictions and focus on breakfast/lunch foods, can be determined in advance. This option ensures the best value based on current stock, simplifies school/program ordering, and ensures variety for students. All items are grab-and-go. Delivered to a centralized location for the whole district. Like a CSA but for school foods.	**Pre-packed:** Pick and Pay, but organized and packaged by program or school for streamlined distribution. Delivered to a centralized location for the whole district. This allows multiple schools to purchase while consolidating invoicing and transportation.
Taste of Local: Varieties of hyper local (Southern Interior) B.C. product delivered to a centralized location for kids to taste fresh food from farmers in their own communities. This can be pre-packed by school. Similar to Fresh for Kids but more flexible. Frequency can range from weekly to monthly	



Choosing an Ordering Platform for Centralized Purchasing

Based on survey data from the schools, they currently place and track multiple supplier-orders through spreadsheets, email, phone calls, and text messages, or Microsoft Forms to collect weekly grocery orders from schools. This labour is significant. Districts reported spending 6–10 hours per week on tasks like manually inputting receipts and reconciling individual supplier invoices.

The Fragmentation Problem
Surveyed coordinators order from 1 to more than 10 suppliers each. Districts found that working with multiple supplier types (farms, independent grocers, chain grocers, distributors) was very valuable in terms of the diversity of product and to ensure consistent food delivery. As we look to centralize purchasing, the goal isn't to reduce suppliers, but to make managing multiple suppliers easier. This goal is to develop platform features like multi-supplier ordering, supplier inventory management, and invoice consolidation.

Ideal Functionality
Below are the survey results of school districts' ideal ordering platform functionality for centralized purchasing.

Category	Functionality
User Access and Roles The following people can be given access at the discretion of the school food coordinator or responsible administration.	Individual school/district staff
	School administrators/principals
	PACs
	Third-party community partners/businesses
	Single centralized coordinator places all district orders

Category	Functionality
Order Placement and Product Discovery	Displays of product photos
	Live-updates product availability and incoming stock
	Supports filtered menu visibility
	Offers smaller order quantities and bulk quantities
	Saves standard/recurring orders per customer account
Invoicing and Data Tracking	Itemizes item purchased, quantity, and price per line
	Shows total order cost
	Identifies destination school per order
	Flags whether items qualify as BC Foods
	Tracks product origin
	Calculates % BC food per invoice, broken down by category
	Breaks out transport cost separately from food cost
	Breaks out additional packaging costs separately from food cost
	Includes brand and item description
	Flags items currently in season
	Tracks back orders
	Tracks frequently returned items
Delivery and Scheduling	Supports weekly delivery for perishables
	Supports tiered delivery cadence by product type (fresh/frozen/dry) if needed.
	Delivers clearly labeled, pre-sorted orders for courier distribution (Pre-pack model)

Category	Functionality
Invoicing Frequency	Options to customize frequency of invoicing based on administrative needs.
	Advance payment option
Budget Management	In-platform budget allocation and tracking by district/school/program
	Can enforce a required minimum spend per period
	Supports a district-centralized budget model
	Supports school-level budget tracking
Local and BC Food Sourcing	Connects to smaller local vendors
	Supports culturally appropriate food sourcing
	Highlights BC-grown, seasonal products
	Can adapt inventory based on schools request of local products
Reporting and Dashboards	Generates downloadable summary/velocity reports
	Provides individual school logins with a district-wide dashboard
	Functions as a resource repository (recipes, best practices)
Training and Support	Provides customer service support (phone/email)
	Offers Pro-D and individualized training for school districts



The Food Shed's Ordering Platform

Following the districts' feedback on desired ordering functionality, The Food Shed carried out a structured evaluation of ordering platforms to identify the best fit for supporting a regional school food system. This included desktop research and in-depth calls with each software company, with findings cross-checked against parallel research already underway with SD48. See their final report here. Three platforms were assessed side by side: Local Line, Local Food Marketplace, and Open Food Network, each representing a different model for regional food technology, from grassroots commission-based tools to enterprise-grade systems with steep upfront costs.



Platform Overview Summary

	Local Line	Local Food Marketplace	Open Food Network
Pricing Model	Predictable flat-rate monthly plans.	High-tier flat rates with expensive up-front setup fees.	Percentage-of-sales commission or tier-based donations.
Core Audience	Individual farms, multi-farm co-ops, and complex B2B/B2C hubs.	Enterprise-level multi-farm aggregates and heavy-volume food hubs.	Grassroots communities, micro-hubs, and non-profits.
B2B / Wholesale	Advanced routing, diverse price lists, and customizable lead times.	Built-in but heavily focused on larger institutional procurement.	Basic capabilities; requires complex database manual entries for multiple hubs.
CSA and Subscriptions	Fully integrated or affordable add-on.	Robust, but requires costly premium add-on modules.	Limited; lacks automated membership billing setups.

The comparison came down to predictability and versatility, as shown above. Open Food Network's commission-based pricing (roughly 1% of sales, or tiered donations) suits small, grassroots operations, but the fee climbs as sales grow, which directly works against the goal of coordinated, cost-effective purchasing across eight districts. Local Food Marketplace offered strong institutional B2B tools but demanded steep upfront setup fees plus a higher monthly baseline, a capital barrier better suited to an already-established, high-volume hub than a system still building its pilot base. Local Line stood apart with a flat, predictable monthly cost regardless of order volume, plus the flexibility to run multiple channels (e.g. bulk purchasing, pick-and-pay, pre-packed order) through one platform, with native multi-vendor routing to aggregate goods from regional farms.

Local Line's saved standard orders, custom price lists by buyer type, and built-in invoicing with BC-food flagging map directly onto the districts' mix of service and reporting needs. Based on this alignment, The Food Shed selected Local Line as the ordering platform and has begun the build-out process to configure it around the functions districts identified as priorities, with onboarding and training planned for the 2026–2027 school year.

LocalLine®



Food Item Pricing - Cost Comparison

Food Shed pricing is competitive with both existing district suppliers, and historical purchase prices. In the pricing table, Food Shed prices are compared to two existing suppliers, and historical pricing from the past school year. Prices from the three suppliers are coloured, with green the lowest, yellow the middle, and red the highest price per unit. Across all categories, The Food Shed offers the lowest price 65% of the time. Items in bold text are able to be procured hyper-locally by The Food Shed (August 2026), from the interior of BC. The Food Shed is continuing to work with suppliers to increase hyper-local and BC offerings. Even when The Food Shed Pricing is more expensive than Wholesale Club, its prices are still competitive with the historic food prices schools reported paying.

See the full table in Appendix I.

Item	Unit	The Food Shed price per unit (Aug. 2026)	Fresh For Kids price per unit (2026-2027 yr)	Wholesale Club price per unit (Aug. 2026)	Average School District price in 2025-2026 per unit
Produce					
Apples	lb	$1.61	$2.11	$3.66	$1.64
Bananas	2 lb bunch	$1.08	n/a	$0.78	n/a
Berries (frozen)	100 g	$0.95	n/a	$0.90	$0.98
Fresh blueberries	lb	$5.30	$8.72	$5.50	$5.49
Cantaloupe	melon	$6.48	$8.72	$7.00	n/a
Carrots	lb	$1.95	$1.86	$2.25	$2.45
Cherry Tomatoes	lb	$3.85	$4.70	$3.85	$4.20
Cucumber	lb	$3.15	$3.50	$6.00	$4.23
Grapes	lb	$5.43	n/a	$5.00	n/a

Continued in Appendix I

Pilot Summaries by District

In addition to the Centralized Cross-Regional Procurement Pilot (pg. 37), each district was also provided an in-depth recommendation for pilots specific to their region and regional partners. Below is a high-level overview of those pilot recommendations.

School District	Pilot Type
SD5 (Southeast Kootenay)	Weekly delivery of produce and staples box; boxes packed and labelled by school, delivered to centralized cold storage in the Kootenays
SD6 (Rocky Mountain)	Regular deliveries to test with schools in each sub-region with a depot partner; consistent and diverse food items through centralized ordering
SD8 (Kootenay Lake)	Grocery delivery to three geographic zones with recommended community partner depots
SD20 (Kootenay-Columbia)	Produce box deliveries to foods classes; centralized grocery purchasing through depot system
SD22 (Vernon)	Supplying grocery delivery and coordinating with community orgs to increase ready-made meals.
SD67 (Okanagan-Skaha)	Centralized breakfast and snack procurement pilot using existing reefer van route; recurring orders with top-up opportunities
SD83 (North Okanagan-Shuswap)	Bulk staple procurement; breakfast and snack box delivery directly from TFS



The Importance of Hyper-Local, Community-Supported Programming

Resilient local food chains depend on access to local food, community support, place-based approaches to food and programs, and nimble adaptability. While coordinated, centralized procurement through The Food Shed can address shared needs across all districts, each district was also recommended place-based pilots unique to their region, based on specific needs and partnerships.

In this regard, we believe that TFS can play an important role in purchasing and coordination that is centralized without requiring storage, supply and distribution to be physically centralized.

The hyper-local pilot recommendations are included in the individual pilot reports each district received. To respect the confidentiality of School Districts' and their data, these profiles and pilot details are not publicly available.

It is also worth noting that these pilots are proposed models developed based on historical data and interview research. Specific routes, depot partnerships, products, delivery frequencies and costs remain subject to confirmation and will be tested incrementally based on partner readiness and operational feasibility.



Section 6: Summary and Next Steps

Main Takeaways from the Project

This project set out to map the school food procurement landscape across eight Southern Interior BC school districts and build the foundation for a coordinated, regional food procurement solution. Six months of engagement, including surveys, individual interviews, mapping, and costing analysis confirmed that the challenges driving this work are real, shared, and structural. They are not unique to any one district or coordinator; they are the predictable result of rural and remote school districts trying to source nutritious food through a supply chain that was not designed to serve the unique needs of schools.

Three obstacles identified at the outset of this project held up across every engagement: no centralized purchasing mechanism, insufficient storage infrastructure at the school level, and distribution costs that make local and regional sourcing prohibitively expensive, especially without coordination. The data collected through this project confirms these obstacles and prompted in-depth conversation and research to highlight potential solutions.

The engagement also confirmed that the people in each community running these programs care deeply about their students. Every district, without exception, named stigma-free access and/or student wellbeing as the heart of what they are trying to create through school food programming. That shared foundation represents a meaningful starting point for coordination and collaboration.



The qualitative analysis conducted by Dr. Sarah-Patricia Breen and Dr. Paul Tiege confirmed that most districts are in early stages of program policy development, with limited internal policies and standard operating procedures, and varying levels of clarity about what program success looks like. This analysis reflects the rapid expansion of school food programs since the Feeding Futures Initiative began and the practical gap that coordinated infrastructure and shared tools can help close.

The Food Shed pilot, designed through this project in close collaboration with each district, is a direct response to these challenges. The Armstrong-based warehouse operated by Land to Table Network Society offers a model for coordinated, centralized purchasing, aggregation, BC food sourcing, and data transparency, while tapping into distributed storage, transportation and other community food infrastructure and programming across the Southern Interior. Together, these elements create a coordinated system that works in partnership with existing community-based procurement efforts and infrastructure to strengthen the regional food system.

An existing online ordering platform was selected based on the functionality school districts identified through this project. The Food Shed is configuring the platform and building the coordination and management processes around it to support flexible access models, BC Food tracking, delivery schedules aligned with school calendars, purchasing within fixed budgets, management tools that reflect how districts operate, and the customer support needed to implement a new procurement approach within complex institutions, across a large geographic area.





Recommendations

Based on the research project, we recommend school districts and community partners collaborate to achieve the following:

1) Proceed with district-specific pilots in the 2026-27 school year.

The pilots outlined in Section 5 were designed through direct engagement with each district and are ready to test. Priority should be given to schools and district's whose community partners (where named) have a high level of readiness. Pilots should scale incrementally.

2) Finalize and launch the centralized ordering platform.

The beta ordering platform, built to reflect the needs gathered through this project, should be made available for district staff by the fall of 2026, as the project timeline set out. Platform features should be finalized in consultation with district contacts, with particular attention to the gaps identified through the needs survey.

3) Support districts in developing formal school food policies and standard operating procedures.

The school food policy analysis found that most participating districts do not yet have written policies governing their school food programs, and only one has documented SOPs. As pilots launch and programs grow, districts will benefit from having clear internal frameworks, including social procurement policies that explicitly support local food system connections, to ensure continuity when there is staff turnover and to protect programs from procurement rules that otherwise default to lowest-price-only models.

4) Build and maintain a shared data infrastructure across districts.

One of this project's clearest findings is that data is fragmented, inconsistent, and difficult to compare. Districts reported food items in different formats; some provided costing data, others did not; item-level quantities were rarely available. The ordering platform addresses part of this going forward with built-in BC Food tracking, budget reporting, and velocity reports, but districts should also be supported in establishing consistent baselines before the pilots begin, so that cost-savings analysis comparing 2025-26 to 2026-27 can be meaningful.

5) Deepen engagement with community food infrastructure partners.

Across every district, the most promising long-term opportunities involve community organizations that are already doing some combination of procurement, coordination, aggregation, storage, meal preparation, and distribution. These relationships are the backbone of a sustainable, distributed regional food system. This project has mapped them; the next phase should formalize them.

Next Steps

The following actions are recommended for the project partners for the start of the 2026-27 school year.

- Submit the School Food Innovation Grant application by June 30, 2026 with the hope that second round of funding can support implementation of some pilots [Complete. Grant Received]
- Complete the finalization of the beta ordering platform and arrange for district staff to test the user interface in Fall 2026 [Ongoing]
- Define purchasing volumes of school food items to lock in purchasing agreements and reliable pricing for the 2026-2027 school year. [Complete]
- Continue conversations with the community partners identified in district's profiles about their role in the pilot. [Ongoing]
- Continue to engage with Grow & Connect (see appendix II for details), especially as pilots are implemented
- Create shared agreements for clarity and continuity.
- Establish baseline cost-per-student/program data for the 2025-26 school year in each pilot district so that year-over-year savings can be tracked
- Districts should confirm minimum order details with The Food Shed for each pilot
- Resolve outstanding data gaps where possible and appropriate
- Share the findings of this project broadly to district staff, local suppliers, community, funders, and government to continue adovcating for more support for nutritous, local, school food programs.

Updated September 2026





Conclusion

This project started from a simple premise: that rural and remote schools in BC's Southern Interior should have equitable access to nutritious, affordable food, including food grown and produced in the region, and that stronger coordination can help overcome procurement challenges that individual schools and districts cannot solve alone. Six months of engagement with eight school districts brought greater clarity to those challenges and, importantly, identified existing assets, relationships, and opportunities that could form part of the solution.

What emerged is not a single centralized model for school food procurement. Across the Southern Interior, food hubs, community organizations, producers, processors, distributors, and other partners are already supporting school food or have infrastructure, expertise and relationships that could play a greater role. Different districts also have different needs, geography and existing assets. The opportunity is therefore to strengthen coordination across this distributed network: bringing together demand and purchasing where there is value in doing so, while making better use of storage, transportation, food production and community infrastructure that already exists across the region. The Food Shed can serve as one node within this network, providing a place to begin testing coordinated purchasing, aggregation, ordering and distribution, alongside other locally and regionally led approaches.

What this project has produced is not just a report, but a foundation: a mapped landscape of school food needs, opportunities, infrastructure, and partners that provides a coordinated starting point for strengthening school food procurement across the Southern Interior. The next phase should test promising approaches in different communities, resource the organizations and partnerships best positioned to support them, learn from what works, and continue building the connections needed for a stronger, more coordinated regional food system.

Food Item Pricing

Food Shed pricing is competitive with both existing district suppliers, and historical purchase prices. In the pricing tables on the following pages, Food Shed prices are compared to two existing suppliers, and historical pricing from the past school year. Prices from the three suppliers are coloured, with green the lowest, yellow the middle, and red the highest price per unit. Across all categories, The Food Shed offers the lowest price 65% of the time. Items in bold text are able to be procured hyper-locally by The Food Shed, from the interior of BC. The Food Shed is continuing to work with suppliers to increase hyper-local and BC offerings. Even when The Food Shed Pricing is more expensive than Wholesale Club, its prices are still competitive with the historic food prices schools reported paying.

Item	Unit	The Food Shed price per unit (Aug. 2026)	Fresh For Kids price per unit (2026-2027 yr)	Wholesale Club price per unit (Aug. 2026)	Average School District price in 2025-2026 per unit
Produce					
Apples	lb	$1.61	$2.11	$3.66	$1.64
Bananas	2 lb bunch	$1.08	n/a	$0.78	n/a
Berries (frozen)	100 g	$0.95	n/a	$0.90	$0.98
Fresh blueberries	lb	$5.30	$8.72	$5.50	$5.49
Cantaloupe	melon	$6.48	$8.72	$7.00	n/a
Carrots	lb	$1.95	$1.86	$2.25	$2.45
Cherry Tomatoes	lb	$3.85	$4.70	$3.85	$4.20
Cucumber	lb	$3.15	$3.50	$6.00	$4.23
Grapes	lb	$5.43	n/a	$5.00	n/a

Food Item Pricing

Item	Unit	The Food Shed price per unit (Aug. 2026)	Fresh For Kids price per unit (2026-2027 yr)	Wholesale Club price per unit (Aug. 2026)	Average School District price in 2025-2026 per unit
Produce					
Kiwis	lb	$5.50	n/a	$5.75	n/a
Mandarins	lb	$2.99	$3.79	$2.83	$2.79
Oranges	lb	$1.21	n/a	$2.10	n/a
Pears	lb	$2.11	$2.44	$3.70	n/a
Peppers	lb	$4.13	$6.51	$5.49	$5.62
Plums	lb	$2.90	$4.27		n/a
Grocery					
Applesauce	single serving	$0.63	n/a	$0.67	$0.70
Bagels	bagel	$0.63	n/a	$0.50	$0.63
Bread -white	loaf	$3.96	n/a	$3.65	$3.65
Bread-Whole Wheat	loaf	$5.49	n/a	$5.49	$5.49
Crackers	box	$3.45	n/a	$3.49	n/a

Food Item Pricing

Item	Unit	The Food Shed price per unit (Aug. 2026)	Fresh For Kids price per unit (2026-2027 yr)	Wholesale Club price per unit (Aug. 2026)	Average School District price in 2025-2026 per unit
Grocery Contd.					
Croissants	croissant	$0.58	n/a	$0.58	n/a
English Muffins	english muffin	$2.23	n/a	$2.75	n/a
Flour	2.5 kg	$6.99	n/a	$5.99	n/a
Fruit Bar	fruit bar	$0.76	n/a	$0.77	n/a
Goldfish	200g bags	$3.87	n/a	$3.99	n/a
Granola	100 g	$10.27	n/a	$10.21	$10.27
Granola Bars	bar	$0.39	$1.23	$0.37	$0.38
Hashbrown Patties	1.2 kg pack	$7.81	n/a	$8.99	n/a
Hummus	227g container	$3.79	n/a	$8.99	n/a
Jam	1 L jar	$10.99		$10.49	$10.99
Juice-Apple unsweetened	200 ml	$0.88	n/a	$0.92	n/a
Muffins	muffin	$0.86	n/a	$1.13	$0.86

Food Item Pricing

Item	Unit	The Food Shed price per unit (Aug. 2026)	Fresh For Kids price per unit (2026-2027 yr)	Wholesale Club price per unit (Aug. 2026)	Average School District price in 2025-2026 per unit
Grocery Contd.					
Instant Oatmeal	260g packs	$0.40	n/a	$0.54	$0.53
Oats	lb	$2.74	n/a	$2.99	$4.82
Pancake mix	1 kg bag	$1.91	n/a	$2.00	$2.99
Pasta	100g	$0.43	n/a	$0.50	n/a
Pasta Sauce	600-750 ml	$3.48	n/a	$2.99	n/a
Pastry	n/a				
Pickles	1 L jar	$3.97	n/a	$4.29	n/a
Rice Cakes	127 g pack	$3.62	n/a	$3.79	n/a
Salsa	1.89L	$14.02	n/a	$12.48	n/a
Tortillas	tortilla	$0.38	n/a	$0.40	$0.38
hamburger buns	dozen	$3.55	n/a	$2.69	n/d

Food Item Pricing

Item	Unit	The Food Shed price per unit (Aug. 2026)	Fresh For Kids price per unit (2026-2027 yr)	Wholesale Club price per unit (Aug. 2026)	Average School District price in 2025-2026 per unit
Protein					
Eggs	dozen	$0.39	n/a	$0.39	n/d
Ham deli sliced	500g pack	$11.17	n/a	$9.99	n/d
Halal Deli Meat	375g pack	$4.99	n/a	$4.99	n/d
Peanutbutter	500g jar	$3.12	n/a	$3.29	n/a
Pepperoni	100g	$4.67	n/a	$3.30	$2.50
Sausages (pork)	1 kg	$13.79	n/a	$14.31	n/d
Tuna	120 g	$1.85	n/a	$2.19	n/d

Food Item Pricing

Item	Unit	The Food Shed price per unit (Aug. 2026)	Fresh For Kids price per unit (2026-2027 yr)	Wholesale Club price per unit (Aug. 2026)	Average School District price in 2025-2026 per unit
Dairy					
Butter	500g block	$8.25	n/a	$7.29	n/d
Cheese	2.3kg	$51.68	n/a	$29.99	n/d
Sliced Cheese	500g	$9.80	n/a	$10.79	$10.08
Cheese Sticks	cheese stick	$0.52	n/a	$0.45	n/d
Cottage Cheese	750 g	$4.83	n/a	$5.29	n/d
Cream Cheese	340 g tubs	$7.12	n/a	$7.29	n/d
Milk-2%	250 ml	$1.20	$1.20 (120 ml)	$1.51	n/a
Milk-2%	2L	$4.48	n/a	$4.97	n/a
Milk-2%	4L	$7.57	n/a	$5.81	$7.19
Yogurt	4L	$27.80	n/a	$28.58	n/d
Yogurt Tubes	tube	$3.95	n/a	$3.29	$4.00
Yogurt-Cups	100 g cups	$0.52	$1.20	$0.56	$0.54

Grow and Connect

School District Next Steps

Supporting the Future of School Food Procurement

As school food programming evolves, Grow & Connect can help schools and districts better understand and engage with the regional food systems around them. The platform can support the identification of suppliers, carriers, food hubs, storage, and distribution assets while supporting districts to communicate purchasing needs and explore opportunities for shared procurement, coordinated transportation, and regional partnerships.

Over time, Grow & Connect may prove invaluable in preserving regional knowledge and relationships. By maintaining current profiles and updating user information as needed, the platform acts as a living database of up to date information about food system assets and connections. The platform can then better support staff transitions, reduce duplicated effort, and help schools and districts learn from one another. The value increases as more districts and regional actors participate, creating a clearer picture of school food demand, regional capacity, and opportunities to strengthen access to local food. As a community partner, Grow & Connect can also evolve alongside school food programming, adapting to emerging needs, priorities, and models of delivery over time.

Accessing Your Account

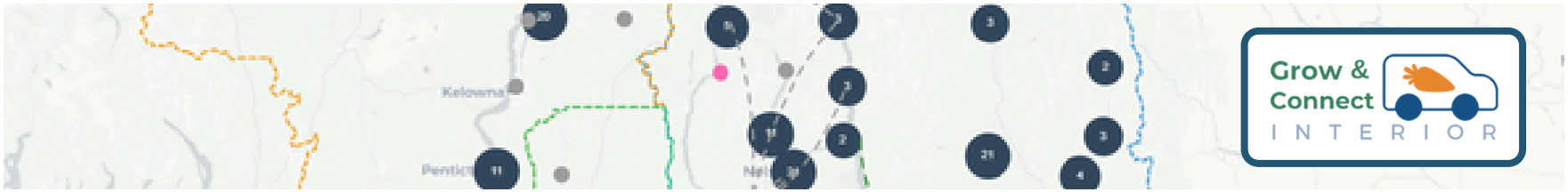
How to log-in and change your password

- Visit the Grow and Connect platform (https://kootenay-pilot.growandconnect.ca) and enter your username/email address from the login credential spreadsheet.
  - TIP: Your username is your school name.
- Click the letter in the top right corner to access your profile.
- Scroll down to the 'Change Password' fields, fill out your old password (from the spreadsheet) and then input the new password.

Updating profile information

We have pre-populated your profile using some of the information provided in the survey. Complete your profile so community partners better understand your needs and identify opportunities to provide meaningful support.

Note: You control the visibility of your profile information. You can decide whether your information is publicly visible or completely private. You may also limit visibility to only Grow and Connect users or your network.



What information is helpful?

- Storage information: up to date information about refrigeration, freezer space and dry storage helps ensure schools are offered food they can safely use and store
  - Stronger district wide information on capacity leads to better understanding of needs across schools, assess gaps and coordinate resources more effectively
- Receiving times: accurate receiving times help suppliers and distributors know when food can be accepted, preventing failed deliveries and unnecessary back and forth communication

Keeping your information up to date provides valuable insights for project partners on Grow and Connect, supports ongoing gap analysis, and helps strengthen coordination between districts, schools, producers, and suppliers to foster effective and sustainable partnership.

Next Steps for Grow and Connect Use

Once you are situated on the platform, explore what opportunities you can apply to your work. The more information you provide, the more effective the Grow and Connect platform becomes. For example, if a school expands its receiving hours and updates on the platform, district partners and suppliers can respond and identify opportunities related to expanded hours. If you're seeking a product, try posting on our Post Connect forum and see if any Grow and Connect users can fulfill that need.

If you're looking for more support, use cases, or a one-on-one walkthrough, please do not hesitate to reach out to Dorothy, Grow and Connect Coordinator, via email at coordinator@growandconnect.ca or visit https://kootenay-pilot.growandconnect.ca





CENTRALIZED ORDERING FOR SOUTHERN INTERIOR SCHOOL DISTRICTS

School Food Coordinated Procurement Final Report 2026

ROCKY MOUNTAIN School District #6

LAND to TABLE

In partnership with School Districts: SD5, SD6, SD8, SD20, SD22, SD51, SD67, SD83
We acknowledge the financial support of the Province of British Columbia through the Ministry of Education and Childcare.