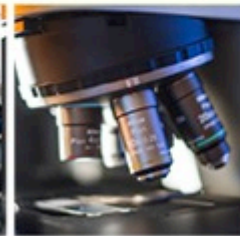
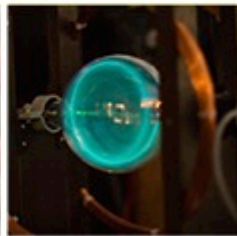


NORTH ISLAND COLLEGE

CARTI

Connecting Communities Through Research on Vancouver Island



WWW.NIC.BC.CA/RESEARCH

Future site of...

Comox Valley Hospital

Building the best care for North Island residents.
and their families



THE BC
JOBS PLAN



COMOX STRATHCONA
REGIONAL HOSPITAL DISTRICT



Key Facts – We are an Agricultural Community

- ▶ 96% of Vancouver Island food now arrives in a refrigerator, on a truck, on a ferry.
- ▶ In 1950, Vancouver Island produced 85% of our food, today it 4%
- ▶ Food transportation is not counted in hospital carbon footprint. Why?
- ▶ The government is one of the largest buyers of food in BC
Centralised purchasing & exclusive contracts have a social price
- ▶ Food waste & malnutrition in hospitals costs money
Smaller portions of more nutrient dense local food, benefits the patient, the environment, farmers and our rural communities
- ▶ The Comox Valley has 30% all ALR on Vancouver Island and is home to the oldest farmers in BC. Average age 64

1. Imagine
Canadian Tax Dollars
buying food from
Canadian Farmers
for
Canadian Hospitals

2. RFP's with 25%
Local food criteria
for public
institutions



RYERSON UNIVERSITY

25%
Local
Food



FEED

COMOX VALLEY

FOOD • ENVIRONMENT • ECONOMIC • DEVELOPMENT



What would it take to supply local food to the new hospitals?

The Research Question?

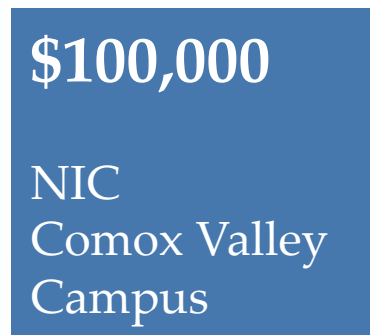
By matching commercial scale local farm supply to secure institutional demand, could Vancouver Island's new hospitals provide the market security needed to re-invigorate commercial scale agricultural production on Vancouver Island?

Connecting Communities Through Research on Vancouver Island



A stepping stone approach

- Build trust in the supply chain
- Offer a centralised ordering system



Compass Group Canada Sustainability Commitments & Programs



As Canadian leaders in food and support services, Compass Group Canada embraces the tremendous opportunity we have to initiate change and raise awareness. We bring sustainable solutions to our operations and promote them throughout our corporate culture.

As symbolized by "our 360°" logo, we recognize that this opportunity requires a collective effort, involving our partners, customers and associates to ensure success in our four focus areas: Environment, Sustainable Purchasing, Nutrition & Wellness, and Compass in the Community. Below is a snapshot of some of our key initiatives.

Sustainable Purchasing

Procure responsible, sustainable and safe products through our supply chains and encourage responsible practices from our suppliers.



Local Purchasing

We are committed to working with local and regional suppliers to provide and promote local seasonal products and menu choices, while ensuring our quality assurance standards are always met. Locally grown produce currently represents 21% of our total produce purchases and we continue to work on opportunities to increase this percentage. We support bakers and local artisans who make breads, specialty cakes, and pastries. We support the local farmers who supply our eggs, dairy products, and seasonal produce across Canada.

How will we Define Local ?

Unlike Compass who defines local as Canada

We plan to measure the percentage of supply from:

1. Comox Valley
2. Vancouver Island
3. BC



Custom Gourmet

Catering and Personal Chef Services



[home](#)

[company](#)

[services](#)

[menus](#)

[gallery](#)

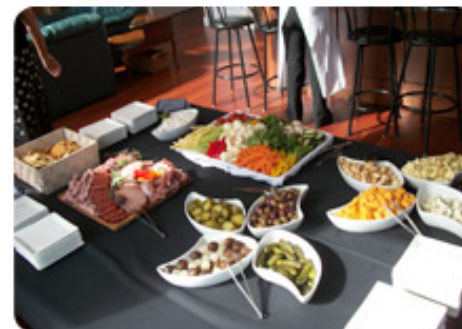
[events](#)

[resources](#)

[contact](#)



**NORTH ISLAND
COLLEGE**



- ▶ **Public procurement accounts for up to 25% of GDP**

in OECD countries. Shouldn't government be leading, rather than lagging, in ethical and social procurement?

- ▶ **Do as I say, not as I do**

Isn't it hypocritical of Government to encourage consumers to buy BC, when it does not?





Start buying British Food

Schools and Hospitals told

Daily Mail: March 10th, 2014

UK Farming Minister George Eustice

Conservative MP and Former Tree Fruit Farmer
British food producers to get a 'proper shot' at public sector business

- Government is keen to boost farming and end reliance on foreign imports
- Scrap the rules that make cost most important in public-sector purchases
- **M.E.A.T Criteria,**
- a more ethical approach
than lowest price





Brazil 2009

New law required 30% of food purchased by the federal government for school meal programs, MUST come from small family farms.

Annual procurement \$337 million to 130,000 small family farms.



Transportation- Is there a Nutritional Impact?



Hospitals buy
nutritional content

The choices we make...
make a difference



IN 1950

Vancouver Island farmers produced 85% of our food.

TODAY

it is less than 4%.

96% of Vancouver Island's food arrives
in a refrigerator, on a truck, on a ferry.

We can choose differently.



MORE INFORMATION AT

FEEDComoxValley.ca

Sandra Hamilton, Local Food Project Lead
250-890-9386 • Sandra.Hamilton@nic.bc.ca



FEED Comox Valley is a part of the Institutional Food Program at
The J.W. McConnell Family Foundation, delivered in partnership with
North Island College, and partially funded by the Comox Valley Regional District.

Social Procurement
Policy

Nutritional
advantage in local

Sustainability
Food sovereignty &
Food security

Rural Economic
Development

Price & Economic
Viability



NORTH ISLAND



COLLEGE