



Another great year is coming to a close, and Student Nutrition Programs (SNPs) across the city are getting ready to “whip up” those last meals of the year – and what a year it’s been! More students are participating in SNPs than ever before, and we’re seeing so much creativity and growth in our programs. We’d like to give a big thank you to everyone who participated in, and contributed to, programs this year. You’re making a real difference in your school communities, and we’re happy to have the opportunity to work with you to bring healthy food to students each day.

Nelson Mandela Park School’s SNP Welcomes International Guests

On May 25th, Nelson Mandela Park School had the wonderful opportunity to host a delegation of government representatives from Vietnam interested in student nutrition programs. The visitors included doctors and food science professionals who work for the Ministry of Health in Vietnam at the National Institute of Nutrition. Their work influences nutrition policy and public health programming. In the delegation were also business people from Northern Vietnam who own a local farm and currently run a small operation supplying 2000 school meals in collaboration with their local government.

These people of influence were very interested in the operation of our nutrition programs including funding, food procurement, menus, food safety, challenges at the school level in delivering the program such as facilities and staffing. It is so gratifying to know that our model of delivering nutrition programs could potentially influence policy makers in other countries.

We’d like to thank Principal Kandankery for welcoming the visitors and a special thank you to SNP coordinator Rona for being such a great ambassador for the nutrition program. Her passion for the program and students was infectious, so much so the visitors didn’t want to leave!



A Spotlight on Volunteers

In Student Nutrition Programs across the city, volunteers are doing remarkable things every day. Each program brings with it a wonderful history filled with community members going above and beyond to create a warm environment and welcoming community for students to be a part of.

Mary Nunes is one Coordinator who is a shining example of this. Mary was a special education support staff when she recognized the need for healthy food for her students during the school day. She began the program with the help of some teachers, before any funding or external support existed. Now she runs the Morning Meal and Breakfast programs with a committed team of volunteers and the strong support from staff and parents. Teacher, Susan Wheeler, says that Mary is like the grandmother of the school and the whole community relies on her presence, not just the food, "Mary Nunes makes Montrose more than a school, she makes it a family!" One of Mary's long time volunteers is a grandmother of current students. She was a new Canadian when she watched Montrose school being built in the 1960's. They both know children who went to Montrose and now have children of their own enjoying healthy snacks every morning. As Mary sees it, "Nutrition is more than food. It is nurturing. The food makes them feel that they are cared for."



Mary Nunes and Kamla Maharaj have been making nutrition programs happen at Junior PS Montrose and Leslieville PS for 53 years combined! Mary and Kamla met at the recent Volunteer Appreciation Lunch at Jesse Ketchum PS on May 11.

Kamla Maharaj is another Coordinator "going that extra mile each day". Kamla was a parent at Leslieville Junior PS when she started as a volunteer in the program during the very first year of funding in 1991. She has been Coordinator for 23 years, supported by 10 volunteers, several of whom have also continued after their children have moved on from the school. Kamla says that she has stayed in this work because she loves children and she feels happy that she is able to contribute to their well-being.

Whether you have been supporting student nutrition for 3 days or 30 years, your contribution to Student Nutrition Programs is invaluable, and appreciated.

Updates from your FoodShare Animators!

As the end of the school year fast approaches we were delighted to celebrate all of your hard work and dedication at our Coordinator & Volunteer Appreciation events. Seven locations hosted an event in the month of May and we have one more to come at the end of June. Thank you to the staff, administration, coordinators, volunteers and culinary arts students for their hospitality. We hope you enjoyed connecting with other coordinators and volunteers over a delicious meal and wish each of you a relaxing break over the summer.

As your program winds down, please take a look at this helpful checklist that outlines how to close your student nutrition program for the summer:

[How to Close Your SNP For Summer \(PDF\)](#)



THANK YOU

Thank you to all volunteers, staff, parents, students, donors, and everyone who has contributed their time and energy toward supporting Student Nutrition Programs this year. We're thrilled to see how your contributions have helped SNPs grow! Wishing you all a wonderful summer.



Closing Your Program for the Summer

FOOD

Plan out your remaining meals and shopping to avoid having leftover food when your program closes.

Freezing Food for the Summer

As SNPs are wrapping up for the year, some programs have food left over and want to freeze the food for use in September. Toronto Public Health does not recommend that programs freeze food over the summer because food quality may be affected by power outages or tampering.

Food that is stored needs to be regularly checked by someone. However, if you are thinking of storing food in the freezer, here is some important information from Toronto Public Health:

1. [Safe food storage tips](#) (link)
2. [Information on power failure and food safety](#) (link)

If you have any questions, contact Toronto Public Health at 416-338-7600.

EQUIPMENT

Give all work surfaces, appliances, and kitchenware a thorough cleaning before placing them in storage for the summer. Have some questions on how to clean kitchen appliances? Click below to check out the SNO-Toronto eLearning tutorial for extra tips:

[How to Clean Kitchen Equipment](#) (link)

FINANCES

Make sure you are up to date with your monthly financial reports, and, if you were given any types of coupons or vouchers throughout the year, use up any you have left.



PEOPLE

Remember to give a final thank you to all volunteers, staff and parents that have contributed to your Student Nutrition Program. Now is also a great time to have a final meeting to discuss next year's program, so when September "sneaks up again", you're ready to hit the ground running.

Want to learn more?

www.studentnutritionontariotoronto.ca ~ 416-394-4491 ~ info@studentnutritionontariotoronto.ca