



School Food For All:
Nourishing Futures



L'alimentation scolaire pour tous :
Nourrir l'avenir



Lunch for All: Menus, logistics, parental contributions

LunchLAB at Lord Roberts Brent Mansfield

Wednesday, June 3, 10:50am-12:10pm





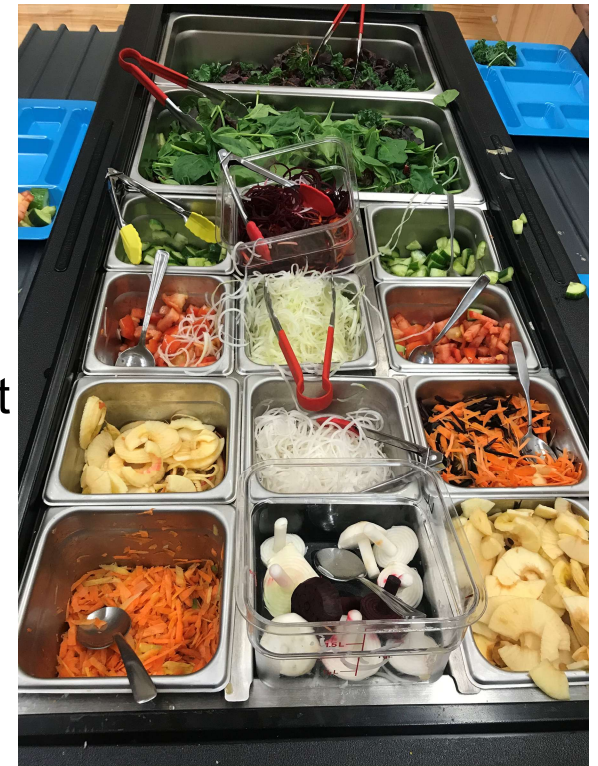


LORD ROBERTS PUBLIC ELEMENTARY, VANCOUVER

History of LunchLAB (at Lord Roberts)



- Started as a partnership with Growing Chefs and Fresh Roots
- Chef TJ Conwi, a parent from Lord Roberts, co-founded program and was first chef-in-residence
- Initially funded through support from City of Vancouver and Farm to Cafeteria Canada (didn't receive support from VSB and provincial funding until 2023)
- First pilots in Spring 2019
- Fully launched in Fall 2019



Edible Education and LunchLAB at Lord Roberts

- Students at Roberts from Grade 2-7 participate weekly in Edible Education classes (as part of prep) and are involved in hands-on food literacy learning.
- As an extension of Edible Education student chefs from Grade 6 and 7 can apply to be part of the LunchLAB Chef Team and work with the Chefs-in-Residence. They are meaningfully involved in food preparation in cohorts of 8-10 once a week for 5 weeks. Over 100 student chefs this year.
- Grade 5 and 6 students can be on Clean Team, with almost 100 participating this year.
- LunchLAB currently takes place 2 times a week, with up to 220 students eating together



Reach of LunchLAB: Lord Roberts and beyond



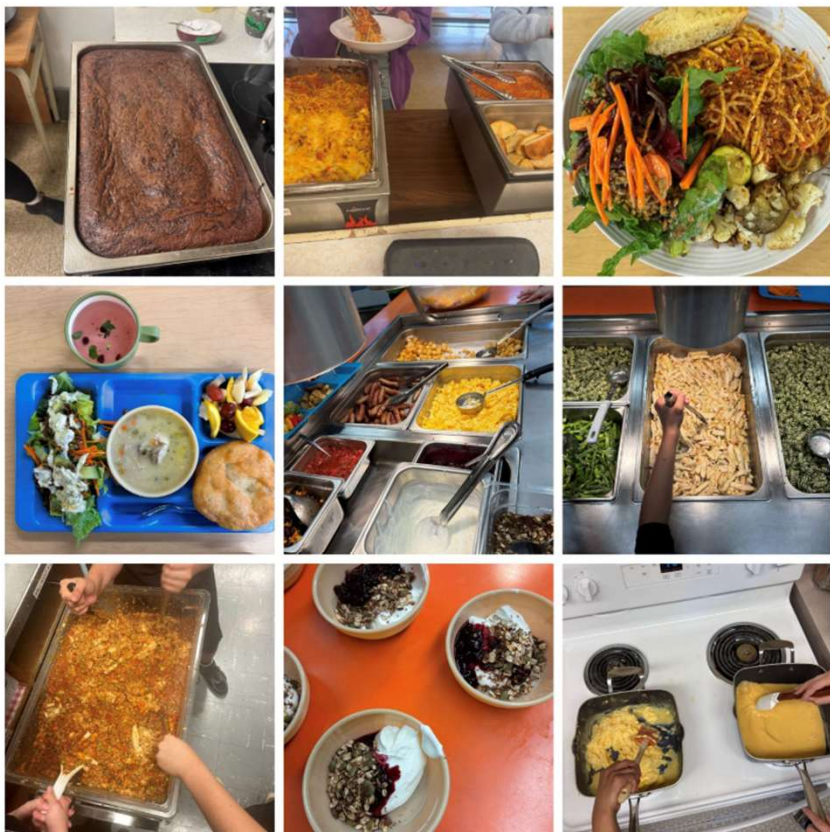
- Up to 220 students a day, twice a week, at Lord Roberts
- ~900 students weekly across all 5 LunchLAB schools



© Jack Chen - LunchLAB at Lord Roberts Elementary

LunchLAB Menu

Lunches change daily, and menus are inspired by the communities we serve. Each meal includes a fresh salad bar and a hot item (meat or vegetarian) made by our Chefs-In-Residence, student chefs, sous chefs, and volunteers!



Highlights from this month include celebrating Songkran with tom yum soup and a zingy green papaya salad, smoky jambalaya, and pesto pasta made with fresh nettles hand-prepared by the students and chef team!

MARCH '26

John Norquay

χpey'

Total Education

Lord Roberts

David Oppenheimer

TUE	WED	THU	FRI
03 Chicken Shawarma Shepherd's Pie Veggie Stir Fry Noodles	04 Sulu Köfte, Beet, Pomegranate, and Cabbage Salad Nasi Lemak	05 Shepherd's Pie Chicken Souvlaki with Rice Pilaf Sloppy Joes	06 Doenjang-Jjigae Cajun Chicken, Mashed Potatoes
10 Sushi Bake Sushi Bake Nasi Lemak	11 Teriyaki Chicken or Tofu, Roasted Root Veggies, Date Brownies Sushi Bake	12 Veggie Burritos Burritos Sushi Bake	13 Japchae, Coconut Mango Smoothies, Berry Jam, Bannock Chicken Shawarma, Pita, Yogurt with Berry Compote and Granola



Parental Contributions



- Parents asked to contribute \$6 / meal on a pay-what-you can model
- Parent contributions roughly cover food costs (across LunchLAB schools with parent contribution)
- Parent volunteers involved in supporting preparation and clean-up



Successes and Challenges

Creating a model to engage *all* students



© Gustave Le - LunchLAB at Lord Roberts Elementary School



LunchLAB Student Outcomes and Curriculum Connections



Student Chef Outcomes

Through participating in LunchLAB, student chefs will leave with:

1 A food sense

- Ability to build a colourful plate and notice the different textures and flavours
- Knowledge that appearance, presentation and provenance of food can affect our food choices

2 Tools to empower

- Real-life kitchen, teamwork and leadership skills to take into their own community
- Ideas for every day ways to tackle climate change through fighting food waste and shopping local

3 Connections

- To food, oneself and each other
- An ability to build relationships with adults in their local food community, such as chefs and farmers
- An ability to ask questions and take risks
- A strengthened sense of self and potentially new friendships through inter-class chef crews and eating experiences

4 Recipe and food literacy skills

- Confidence to use kitchen tools
- Ability to see how recipes can be scaled
- Awareness of how to sharpen or dilute flavour by taste-testing when cooking
- Awareness of how to adjust meals to suit dietary needs e.g. non-dairy
- Harvesting techniques from the local school garden (if available)

5 Community & Belonging beyond the lunch hall

- A sense of togetherness, openness, and pride in students' school community built through food and teamwork
- Students better understand how to create a sense of belonging for others

Curricular Connections

LunchLAB supports cross-curricular competencies by engaging students with real-world food systems, cultivating skills that extend beyond the classroom.

FIRST PEOPLES PRINCIPLES OF LEARNING

- Learning is holistic, experiential, and relational
- Food and land-based learning foster connection to place and community
- Emphasizes respect, reciprocity, and the role of food in wellness and identity

ADST

- Develop recipe literacy, food safety, and basic culinary skills
- Learn to use appropriate tools (knives, peelers, scales) safely and effectively
- Understand how food systems relate to equity, sustainability, and design thinking

PHYSICAL & HEALTH EDUCATION (PHE)

- Explore nutrition, balanced eating, and food choices that support well-being
- Build teamwork, time management, and a sense of community through group cooking
- Promote belonging, leadership, and safe, caring environments in the kitchen

SCIENCE

- Explore life cycles, ecosystems, and the senses through food and garden-based learning
- Engage with farm-to-table concepts, school gardens, and seasonal food systems
- Apply observation and inquiry skills using real-world ingredients and tools

MATHEMATICS

- Practice measuring, scaling recipes, using fractions, volume, and estimation
- Apply computational fluency in meaningful contexts like cooking and menu planning
- Connect math to daily routines and community-based learning e.g. salad bar quantities

