



School Food For All:
Nourishing Futures



L'alimentation scolaire pour tous :
Nourrir l'avenir



Nova Scotia School Lunch Program: Building a Universal Lunch Program at Provincial Scale

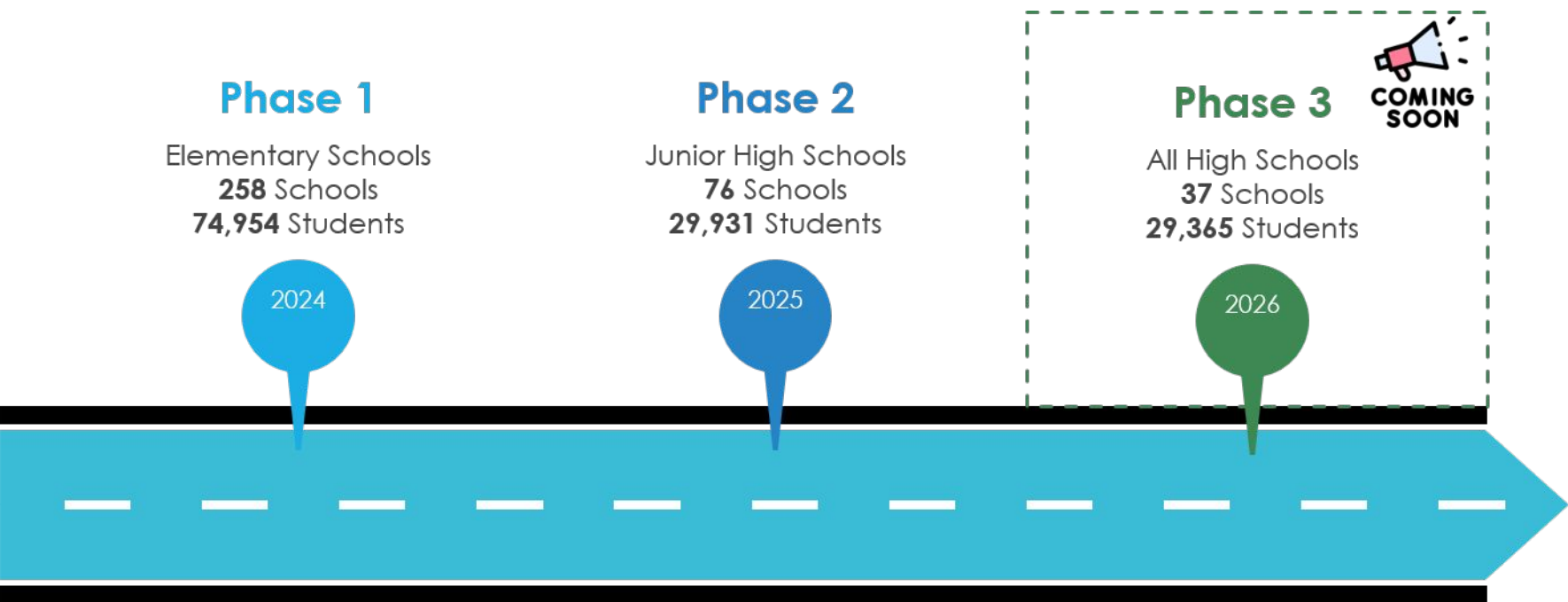
Amanda Northcott
June 3rd, 2026



Équiterre



How We Got Here

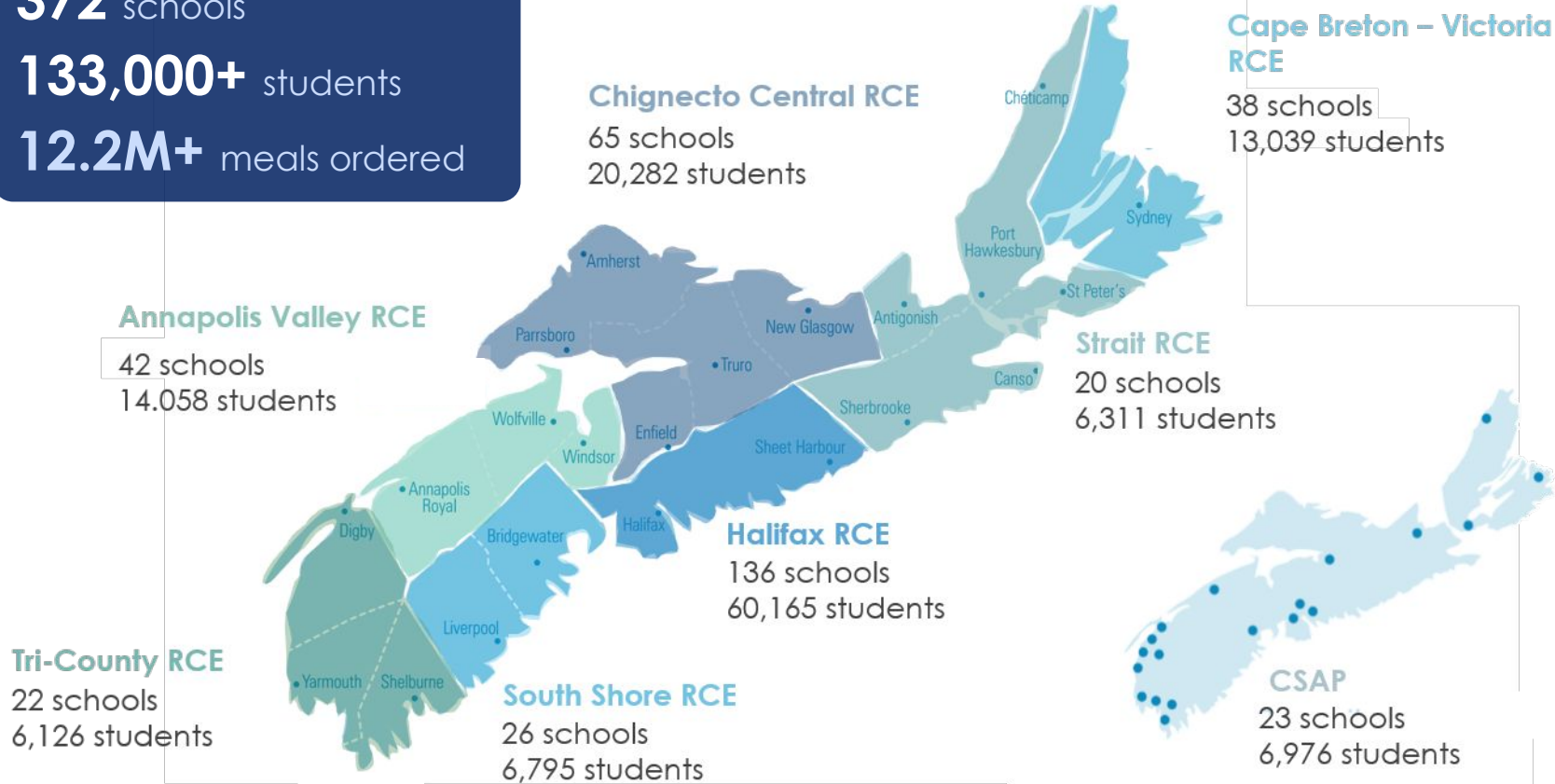


Program Reach in September 2026

372 schools

133,000+ students

12.2M+ meals ordered

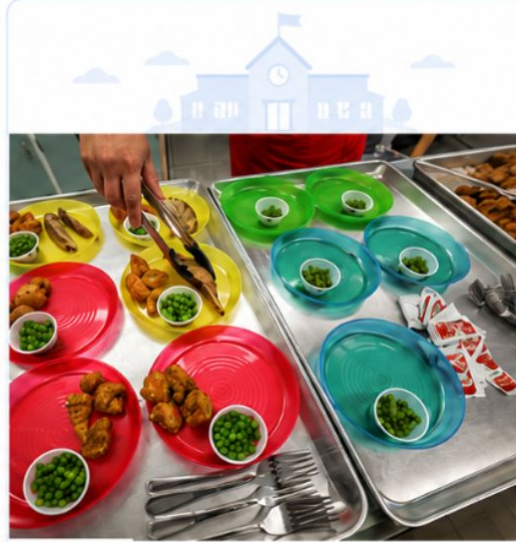


Our Delivery Models



On-site Self-operated

Food is prepared and served on-site by school staff



On-site Vendor

Food is prepared and served on-site by vendor staff



Off-site Vendor

Food is prepared off-site and delivered to school by vendor

Ordering Platform and Pay-What-You-Can

Order meals for **Demi**

Week 1

Mon, June 01 | No Meal

☒ No Meal



Creamy Chicken Alfredo Pasta



Creamy Veggie Alfredo Pasta

Tue, June 02 | No Meal

☒ No Meal



Bean Burrito Bowl (Gluten Friendly)



Beef Burrito Bowl (Gluten Friendly)

Demi

MON, JUN 01
Creamy Chicken Alfredo Pasta

TUE, JUN 02
🌱 Beef Burrito Bowl (Gluten Friendly)

WED, JUN 03
Picnic Plate with Chicken

THU, JUN 04
🌱 Butter Chicken with Rice & Veggies (Gluten Friendly)

FRI, JUN 05
🌱 Cheese Pizza with Veggies & Fruit

MON, JUN 08
Beefy Tomato Pasta

TUE, JUN 09
🌱 Falafel Wrap with Veggies

WED, JUN 10
Chicken Fingers with Mashed Potatoes & Broccoli

THU, JUN 11
🌱 Beef Shepherd's Pie (Gluten Friendly)

FRI, JUN 12
Turkey Burger with Sweet Potatoes

Based on meal selections (10 meals)

☒ I will pay \$6.50 per meal, total is \$65.00

☐ I will pay \$5.00 per meal, total is \$50.00

☐ I will pay \$4.00 per meal, total is \$40.00

☐ I will not pay at this time (\$0.00)

☐ I will pay:

Payment: \$65.00

Please confirm your payment amount

Is this correct?

Sample Meals



Butter Chickpeas



Chili with Potatoes & Corn



Picnic Plate



Breakfast Sandwich



Pancakes with Turkey Sausage



Cheese Pizza



Chicken Nuggets



BBQ Drumstick with Mac & Cheese



Falafel with Rice



Veggie Shepherd's Pie



Cheesy Veggie Muffin



Beefy Tomato Pasta



Chicken Souvlaki with rice



Bean Burrito Bowl



Roast Chicken Meal



Hamburger



Teriyaki Veggie Stir Fry



French Toast Bake with Warm Apples



Beef Taco with Rice & Corn



Creamy Veggie Alfredo Pasta

Building a School Lunch Program Means Building a System

Program development, implementation and scaling



NS School Food and Nutrition Policy



Program Design



1. Financial Model

Budget and cost recovery



2. Menu & Recipes

Nutritious, affordable, scalable meals



3. Student Testing

Listening and testing to improve uptake



4. Access, Ordering & Family Experience

Pay-what-you-can, ordering and family communication



Operational Delivery



1. Regional Implementation

Provincial framework, regional delivery



2. Delivery Models & Logistics

On-site and off-site production, transport and routing



3. Staffing & Training

Hiring, training and support



4. Infrastructure, Packaging & Equipment

Kitchens, upgrades, tools and meal service materials



System Oversight



1. Governance & Partnerships

Roles, decisions and coordination



2. Procurement, Contracts & Vendor Oversight

Suppliers, agreements and accountability



3. Technology, Data & Reporting

Systems, monitoring and performance reporting



4. Quality, Safety, Sustainability & Improvement

QA, food safety, waste reduction and continuous improvement

A coordinated system. Strong



partnerships. Healthy meals, every day.

Successes, Challenges, and What We're Learning

 Successes	 Challenges
 Rapid scale-up	 Transport and food quality
 Broad daily access	 Packaging and waste
 Confidential pay-what-you-can model	 Infrastructure and staffing
 Family support	 Allergies and dietary needs
 Strong participation and repeat use	 Consistency vs flexibility



Universal school food requires both vision and operational realism.

Thank You

