



L'alimentation scolaire pour tous
Nourrir l'avenir



School Food For All
Nourishing Futures



**PEI SCHOOL FOOD
PROGRAM INC.**

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Équiterre



WHO WE ARE

PEI School Food Program is a not-for-profit/charitable organization responsible for the successful development and delivery of the pay-what-you-can school lunch program in all 62 public schools across the province of PEI



OUR MISSION

Cultivate a healthy and inclusive food culture in Island schools

HOW WE CARRY OUT OUR MISSION

- ★ Create, develop, and deliver leading school food programs
- ★ Partner on the development and delivery of food literacy curriculum
- ★ Provide leadership and guidance to grow healthy school food environments



PROGRAM HISTORY



PEI Home and School Federation put forward a resolution for a “universal free school lunch program”

2015

English School Board received a grant to fund a School Food Coordinator to conduct research to examine other jurisdictions and perform consultations

2017

Provincial School Food Program appeared in Premier’s Speech from the Throne, and included in the Mandate Letters of Minister of Education and Minister of Agriculture

2019



PROGRAM HISTORY



Pilot program in 6 schools
to inform future program
+ September Island wide
launch of PEI School Food
Program by PEI
government

2020

The PEI School
Food Program
was transferred
from government
to non-profit, PEI
School Food
Program Inc.

2021

Marks the fifth school
year of operations for
PEI School Food
Program Inc.

2026



PWYC MODEL

The program provides equitable access to families by offering a “pay-what-you-can” (PWYC) payment model. Meals are sold at \$5.75 per meal and the PWYC Program allows families and students to choose the amount they can pay:



I CAN PAY THE ENTIRE MEAL VALUE (OR MORE)



I CAN PAY A PARTIAL AMOUNT OF THE MEAL VALUE



I CANNOT PAY THE MEAL VALUE



HOW DO STUDENTS RECEIVE MEALS?

The program uses 3 models of food service delivery:

① VENDOR MODEL

External food service providers are contracted to deliver meals to nearby schools each day at lunchtime.

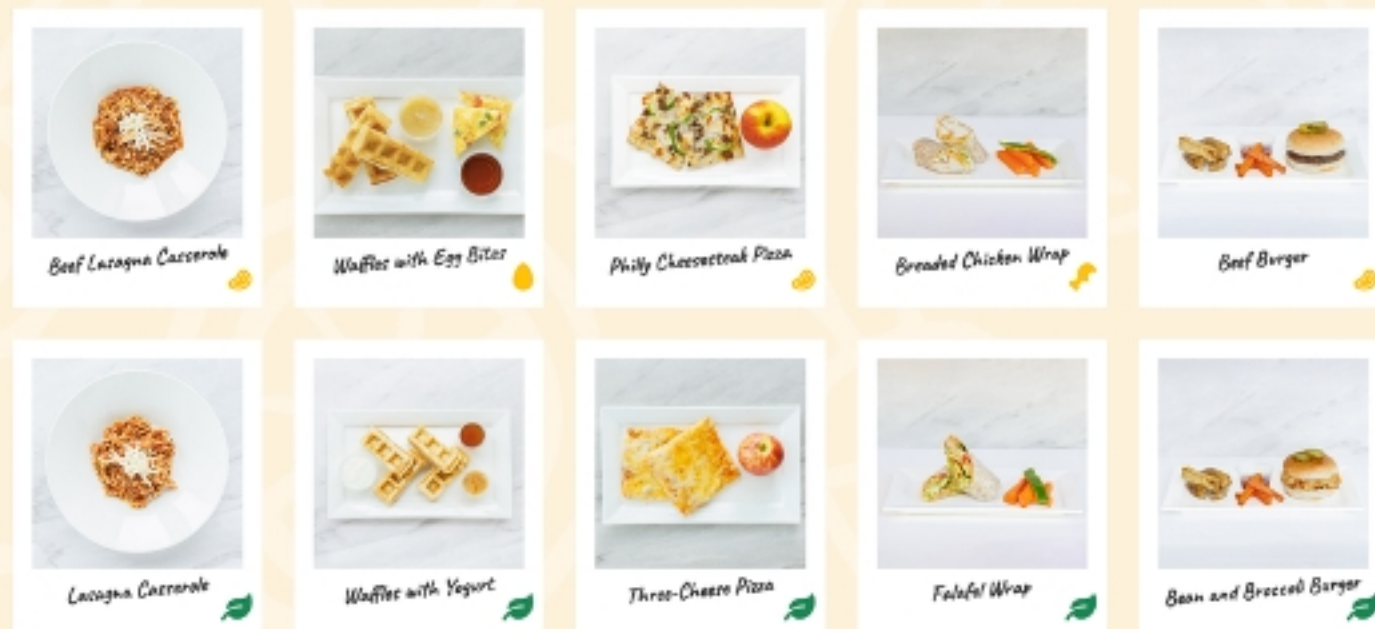
② HUB MODEL

Inhouse Chefs located within a school, prepare meals for students at their school and deliver meals to students at nearby schools.

③ LA COMMISSION SCOLAIRE DE LANGUE FRANÇAISE (CSLF)

Five of the CSLF schools use their own facilities and resources to provide healthy and affordable meals to students in their schools. For four of these schools, the PEI School Food Program provides support by reviewing menus and providing feedback, sharing program communications, supporting the Pay-What-You-Can Program, and more!

Week One



Week Two



Week Three



MENU

Serves students K-12

Three-week cyclic menu, two-week ordering cycle

Meat, vegetarian and gluten-friendly options

Menu changes twice through the school year – Winter and Spring

Supports local product and Island suppliers

Meets School Food Environment Guidelines

ORDERING SYSTEM

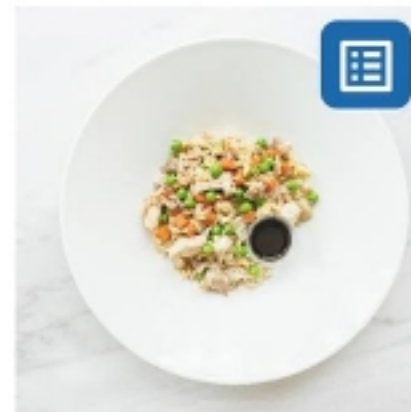
Orders for the September 07 to September 20 meal period.

☒  All Gluten Friendly

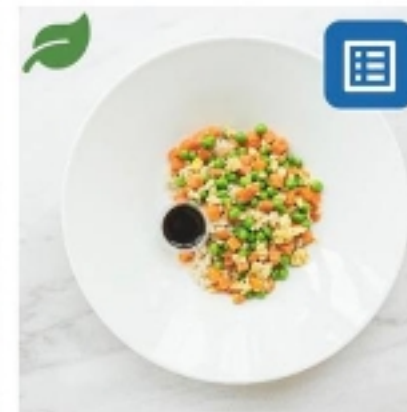
WEEK 1

No Meal

☒ No Meal



*Chicken Fried
Rice*



Egg Fried Rice

☒  Gluten Friendly

**Allows families to pay what-
they-can stigma-free**

**Houses menus, ingredient
lists, etc.**

**Customized portals for
food providers, schools,
parents and program
administrators**

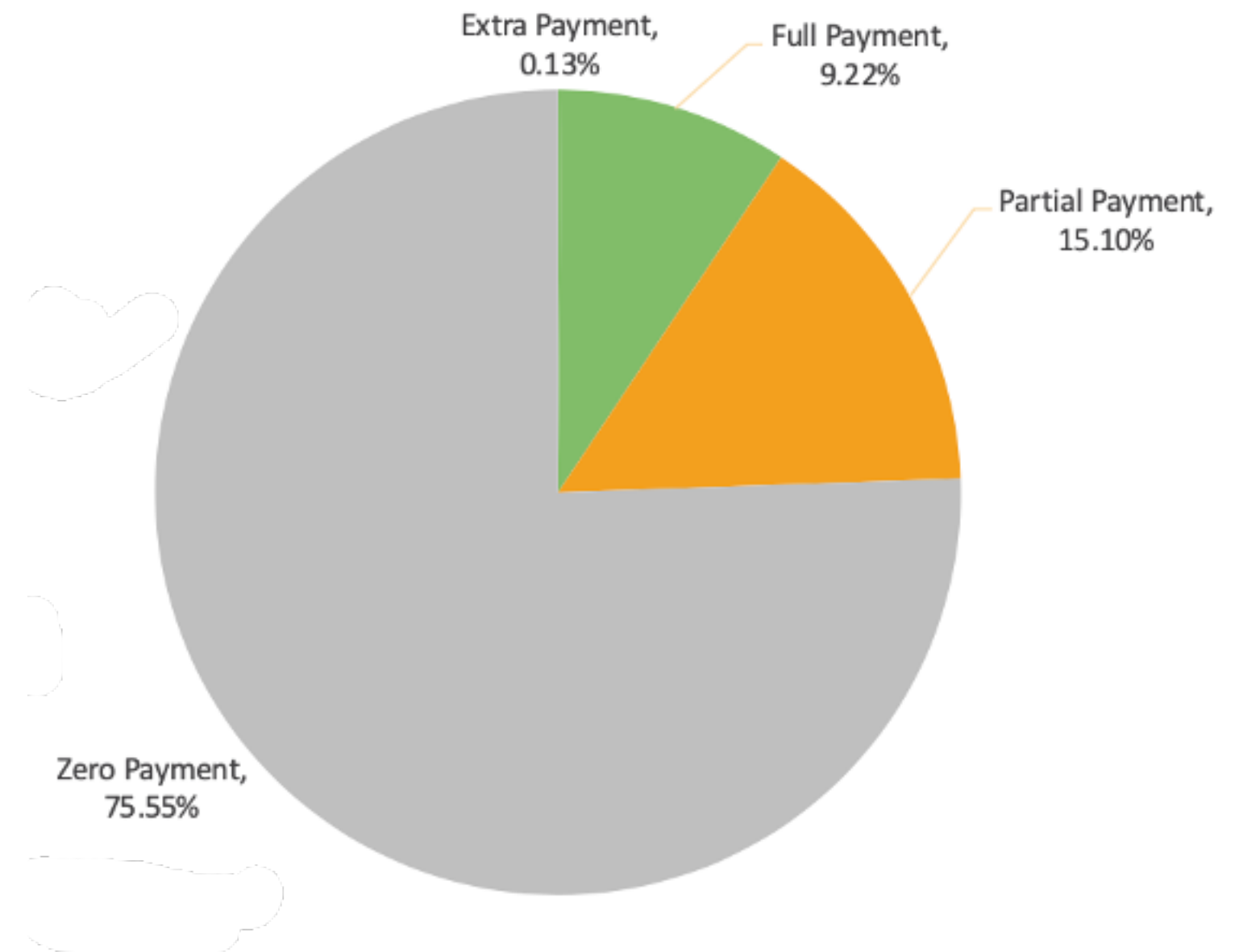
**Access reports for meal
popularity, meal numbers,
trends, hub/vendor volumes,
etc.**

PARTICIPATION & STATISTICS



PEI SCHOOL FOOD
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- ***Growing meal numbers; over 1 million meals served 2025–2026 school year***
- ***~5,500 meals served per day***
- ***48% produced from internal hubs/ 52% from external vendors***
- ***11,000 diners on our ordering system***
- ***Total school participation = 55%***
- ***PWYC recovery– 15%***



SCHOOL FOOD HUBS

- 10 hubs– Fall 2026
- 9 cafeterias
- PWYC option
- Second Daily Special
- Grab N' Go Options



SCHOOL FOOD HUBS

30+
STAFF
AND GROWING!

Kitchen Managers

Cooks

Kitchen Assistants



MEAL DELIVERY



Boonapark Intermediate School
Joan Stevens
School Staff -
2023-11-30
Veggie Burger With Wedgins



DATE 11-6 STAFF Mr
TEMP 22.6
TIME 10:35 Shervon
Meals are to be eaten by students within 2 hours of this time. Otherwise meals should be refrigerated within this time, or discarded after the 2 hours.



QUALITY ASSURANCE PROGRAM

Hub and Vendor Site Inspections

Meal Audits- Quality and Food Safety

Food Waste Audits- Plate Waste, Unclaimed Meals

Annual Program Evaluation Surveys- Providers, schools, families/diners

School Hot Holding Cabinet Monitoring

Recipe Costing and Product Sourcing

Student Engagement Tasting Sessions for Potential New Menu Items

Sharing of Best Practices - Food Service Providers and Schools





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CHALLENGES

- Existing school infrastructure and equipment
- Buy-in from schools
- Lack of monitoring and enforcement of Nutrition Policies
- Other food service offerings (cafeteria operators, external providers, etc.)
- Rising costs of food and supplies, product shortages
- Cost and accessibility of local food
- Human Resources/ Staffing
- Menu suitability for all Island students (various preferences)
- One portion size for all Island students (small and big eaters)
- Food allergens and school food bans

SUCCESSES

- Universally accesible/ barrier free
- Nutritious scratch cooked meals
- Province wide access
- Provincial and Federal support
- Growing hub model
- Evolving QAP
- Comprehensive annual program evaluation
- Delivery fleet initiated through federal investments
- Increased capacity to create more engaging student food experiences and carry out food literacy programming
- Operations well established, able to shift to leverage school food hubs to enhance educational experiences/ increase student engagement
- Partnership with UPEI for CHIR grant to complete PWYC/FI research



**THANK
YOU!**



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