



The Niagara Catholic District School Board through the charisms of faith, social justice, support and leadership, nurtures an enriching Catholic learning community for all to reach their full potential and become living witnesses of Christ.

AGENDA AND MATERIAL

COMMITTEE OF THE WHOLE MEETING

TUESDAY, MARCH 8, 2011

7:00 P.M.

**FATHER KENNETH BURNS, C.S.C. BOARD ROOM
CATHOLIC EDUCATION CENTRE, WELLAND, ONTARIO**

A. ROUTINE MATTERS

1. Opening Prayers – Trustee Burkholder -
2. Roll Call -
3. Approval of the Agenda -
4. Declaration of Conflict of Interest -
5. Approval of Minutes of the Committee of the Whole Meeting of February 8, 2011 A5

B. PRESENTATIONS

C. COMMITTEE AND STAFF REPORTS

1. Niagara Catholic District School Board Speak Out! Showcase 2011 C1
2. VEX Robotic Design System C2
3. Employability Skills Plan (ESP) C3
4. Teaching Learning Critical Pathway (TLCP) Program Update C4
5. Extended Overnight Field Trip/Excursion/Exchange Trip Information C5
6. Staff Development Department Professional Development Opportunities C6
7. Niagara Catholic Full-Day Early Learning Kindergarten Program Implementation Update – Year 3 C7
8. Policy Committee
 - 8.1 Unapproved Minutes of the Policy Committee Meeting of February 22, 2011 C8.1
 - 8.2 Approval of Policies
 - 8.2.1 Complaint Resolution Policy (800.3) C8.2.1
 - 8.2.2 Nutrition Policy (302.7) C8.2.2
 - 8.3 Policy Development C8.3
9. Monthly Updates
 - 9.1 Capital Projects Update C9.1
 - 9.2 Senior Staff Good News Update -
 - 9.3 Student Senate Update -

D. INFORMATION

- | | | |
|------|--|------|
| 1. | Trustee Information | |
| 1.1 | Spotlight on Niagara Catholic – February 22, 2011 | D1.1 |
| 1.2 | Calendar of Events – March 2011 | D1.2 |
| 1.3 | March Break – March 14 – 18, 2011 | - |
| 1.4 | Blessing – St. Ann Catholic Adult & Continuing Education Centre, Niagara Falls
March 22, 2011 | - |
| 1.5 | Niagara Catholic Parent Involvement Committee Spring Convention
March 26, 2011- Blessed Trinity Catholic Secondary School | - |
| 1.6 | March Board Meeting – March 29, 2011 | - |
| 1.7 | Trustee & Senior Staff Faith Formation Retreat – March 30, 2011 – Mount Carmel | - |
| 1.8 | Ontario Catholic Student Leadership Conference 2011 – March 31 – April 2, 2011 | - |
| 1.9 | Tentative Special Board Meeting following April Committee of the Whole Meeting
Blessed Trinity Catholic Secondary School Tender | - |
| 1.10 | Tentative Ground Breaking Ceremony - Blessed Trinity Catholic Secondary School
April 27, 2011 | |

E. OTHER BUSINESS

- | | | |
|----|--|---|
| 1. | General Discussion to Plan for Future Action | - |
|----|--|---|

F. BUSINESS IN CAMERA**G. REPORT ON THE IN CAMERA SESSION****H. ADJOURNMENT**

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: MINUTES OF THE COMMITTEE OF THE WHOLE MEETING
OF FEBRUARY 8, 2011**

RECOMMENDATION

THAT the Committee of the Whole approve the Minutes of the Committee of the Whole Meeting of February 8, 2011, as presented.



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

MINUTES OF THE COMMITTEE OF THE WHOLE MEETING

TUESDAY, FEBRUARY 8, 2011

Minutes of the Meeting of the Committee of the Whole of the Niagara Catholic District School Board, held on Tuesday, February 8, 2011, at 7:00 p.m. in the Father Kenneth Burns csc Board Room, at the Catholic Education Centre, 427 Rice Road, Welland.

The meeting was called to order at 7:00 p.m. by Vice-Chairperson Charbonneau.

A. ROUTINE MATTERS

1. Opening Prayer

Opening Prayers were led by Trustee O'Leary.

2. Roll Call

Vice-Chairperson Charbonneau noted that Trustee Nieuwesteeg asked to be excused from the Committee of the Whole Meeting.

Trustee	Present	Absent	Excused
Rhianon Burkholder	✓		
Kathy Burtnik	✓		
Maurice Charbonneau	✓		
Frank Fera	✓		
Fr. Paul MacNeil	✓		
Ed Nieuwesteeg			✓
Ted O'Leary	✓		
Dino Sicoli	✓		
Student Trustees			
Shelby Levesque	✓		
Patrick Fowler	✓		

The following staff were in attendance:

John Crocco, Director of Education; **Yolanda Baldasaro**, **Lee Ann Forsyth-Sells**, **Frank Iannantuono**, Superintendents of Education; **Larry Reich**, Superintendent of Business & Financial Services; **James Woods**, Controller of Plant; **Khayyam Syne**, Administrator of Staff Development; **Mark Lefebvre**, Administrator of School Effectiveness; **Linda Marconi**, Recording Secretary/Executive Assistant to the Director of Education.

3. **Approval of the Agenda**

Moved by Trustee Sicoli

THAT the Committee of the Whole approve the Agenda of the Committee of the Whole Meeting of February 8, 2011, as presented.

CARRIED

4. **Disclosure of Interest**

No Disclosures of Interest were declared with any items on the agenda.

5. **Minutes of the Committee of the Whole Meeting of January 18, 2011**

Moved by Trustee Burkholder

THAT the Committee of the Whole approve the Minutes of the Committee of the Whole Meeting of January 18, 2011, as presented.

CARRIED

B. PRESENTATIONS

C. COMMITTEE AND STAFF REPORTS

1. **Policy Committee**

1.1 **Unapproved Minutes**

Policy Committee Meeting – January 25, 2011

Moved by Trustee O’Leary

THAT the Committee of the Whole receive the unapproved Minutes of the Policy Committee Meeting of January 25, 2011, as presented.

CARRIED

1.2 **Policy Development Update**

Director Crocco presented the Policy Development Update.

2. **Holy Childhood Association 2010-2011**

Yolanda Baldasaro, Superintendent of Education, welcomed Mary Lou Vescio, Vice-Principal, St. Alexander Catholic Elementary School, who presented the report on the Holy Childhood Association.

Ms. Vescio stated that the Holy Childhood Association is a Mission Club for Elementary School Children with the goal of the Holy Childhood Association to awaken missionary consciousness in children.

Niagara Catholic District School Board elementary schools have supported the Holy Childhood Association for the last 26 years. This year, 40 elementary schools participated in the Holy Childhood Walkathons in an effort to raise money for various countries in *Africa, South America and Asia* and raised \$20,000.

3. Partnership Between Niagara Catholic and Salesio Catholic Elementary School South Korea

John Crocco, Director of Education stated that Niagara Catholic has entered into a partnership agreement with Salesio Catholic Elementary School in South Korea through our Adult and Continuing Education Department. He introduced Santo Scala, Principal, Adult and Continuing Education, and Fred Wilson, Supervisor International Education who presented the report on the Partnership between Niagara Catholic and Salesio Catholic Elementary School, South Korea.

Director Crocco stated that Niagara Catholic continues to explore various international experiences for all students. Last year, students participated in the inaugural Niagara Catholic International Co-operative Education Program in Guatemala with students and staff participating in the same program in Dominica this coming fall, 2011. Discussions are currently taking place with various educational colleagues in South Korea to explore a variety of enriching educational experiences and opportunities for students and staff of Niagara Catholic.

4. Collaborative Inquiry for Learning Mathematics Implementation Student Achievement K-12

Mark Lefebvre, Administrator: School Effectiveness, introduced Janice Barretto-Mendonca, Consultant: Junior Division. Ms. Barretto-Mendonca presented the report on Collaborative Inquiry for Learning Mathematics (CIFLM).

Ms. Barretto-Mendonca stated that CIFLM is a structure that establishes conditions through which students construct their own mathematical thinking. The Niagara Catholic District School Board has participated in this Ministry initiative for three years. Three Niagara Catholic elementary schools, St. Denis Catholic, St. Gabriel Lalemant Catholic and St. Mary Catholic (W) schools partnered with a local school from the co-terminus board. In the second year, Niagara Catholic continued independently, with seven additional schools participating in the inquiry project. Finally, in term one of our third year, a hub structure has been implemented so that four (4) hubs have supported over 20 elementary schools in the CIFLM process.

5. Elementary and Secondary School Year Calendars – 2011-2012

Superintendent Iannantuono outlined the requirements and timelines regarding the preparation and submission of the 2011-2012 School Year Calendar to the Ministry for approval. The extensive consultation process provided the elementary and secondary draft calendars to all Elementary and Secondary Principals, Vice-Principals, Catholic School Council Chairs, Niagara Catholic Parent Involvement Committee, S.E.A.C., OECTA Elementary and Secondary Presidents, CUPE President, Student Achievement Departments and the Student Senate for feedback by January 21st, 2011.

Moved by Trustee O'Leary

THAT the Committee of the Whole approve the Elementary and Secondary School Year calendars for the 2011-2012 school year.

CARRIED

6. Catholic Leadership: Principal and Vice-Principal Selection 2011

Director Crocco stated that in compliance with the Niagara Catholic District School Board Catholic Leadership: Principal and Vice-Principal Selection Policy (202.2), prior to the selection process of Principals and Vice-Principals, the Director of Education will review and seek input from the Board of Trustees on the selection process, skill set and profile of a Catholic Principal and Vice-Principal within the Niagara Catholic District School Board. He asked Superintendent Iannantuono to review the process.

Director Crocco reviewed the skill set and profile that will be sought as stated within the Policy & Administrative Guidelines and invited input from the Board.

7. Staff Development Department Professional Development Opportunities

Khayyam Syne, Administrator of Staff Development, presented the report on the Staff Development Department Professional Development Opportunities for information.

Mr. Syne stated that the Ministry of Education asked all Boards to submit the Leadership Development Strategy Plans for approval.

8. Monthly Updates

8.1 Capital Projects Progress Report

James Woods, Controller of Plant, presented the Capital Projects Progress Report.

8.2 Student Trustees' Update

Shelby Levesque and Patrick Fowler, Student Trustees, gave a brief verbal update on the activities of the Student Senate.

8.3 Senior Staff Good News Update

Senior Staff highlights included:

Superintendent Baldasaro

- Congratulations to the following students for qualifying for the Regional Spelling Bee. The Regional Bee will be held Sunday, February 27th 2011 at Ryerson University in Toronto.
 - Forrest Demers - Alexander Kuska
 - Kirtan Kadia - Holy Name
 - Marnie McLean - Notre Dame Elementary
 - Haille Nickerson - Our Lady Of Fatima/Grimsby
 - Anastasia Groch - St. Alexander
 - Noah Hendriks - St. Anthony
 - Marais Walpole - St. George
 - Stephanie Jamevic – St. Mark

Superintendent Forsyth-Sells

- Aaron Bailey, Grade 12 student at Saint Michael Catholic High School is one of thirty Loran Scholars chosen as a recipient for the prestigious Loran Award. The award was founded in 1988 with the Canadian Merit Scholarship Foundation and is based on academic, extra curricular activities and leadership.

Superintendent Iannantuono

- St. Michael Catholic Elementary School will participate in a web discussion with 99 other schools across Canada with Dr. David Suzuki on March 30th, 2011.

Director Crocco

- Twenty-three candidates became new Canadians at Denis Morris Catholic High School. They represented 9 countries from around the world.

D. INFORMATION

1. Trustee Information

1.1 Spotlight on Niagara Catholic – January 25, 2011

Director Crocco presented the Spotlight on Niagara Catholic – January 25, 2011 issue for Trustees' information.

1.2 Calendar of Events – February 2011

Director Crocco presented information on the Calendar of Events – February 2011.

1.3 BEC – 2011 Annual Partners Breakfast – February 11, 2011 – 7:30 – 10:00 a.m.

Director Crocco stated that Chairperson Burtnik, Trustees Burkholder, Charbonneau, Fera, Sicoli and MacNeil will be in attendance at the Annual Partners Breakfast.

1.4 Trustee & Senior Staff Faith Formation Retreat – February 24, 2011 – Mount Carmel

Director Crocco reminded trustees that the Trustee & Senior Staff Faith Formation Retreat will be held at Mount Carmel Spiritual Centre beginning at 4:30 p.m. Trustees will be provided with an outline and questions to review at the February 22nd, 2011 Board Meeting.

1.5 OCSTA AGM – April 28-30, 2011

Director Crocco presented information on the OCSTA AGM and asked that trustees let Linda Marconi know if they will be attending the conference.

Director Crocco gave a brief review of the upcoming Ontario Catholic Youth Leadership Conference hosted by Niagara Catholic from March 31 – April 2, 2011. A copy of the program would be presented at the February 22, 2011 Board Meeting.

E. OTHER BUSINESS

1. General Discussion to Plan for Future Action

1.1 OCSTA Strategic Planning Retreat 2011 – Trustee Consultation

On February 25-27, 2011, OCSTA will renew their current Mission Statement. Trustees are asked to submit their review by February 14th to Chair Burtnik, which will be forward to OCSTA. Chair Burtnik will bring the Board's specific responses.

F. BUSINESS IN CAMERA

Moved by Trustee Burtnik

THAT the Committee of the Whole move into the In Camera Session.

CARRIED

The Committee of the Whole moved into the In Camera Session of the Meeting at 9:00 p.m.

G. REPORT ON THE IN-CAMERA SESSION

Moved by Trustee Mac Neil

THAT the Committee of the Whole report the motions from the In Camera Session of the Committee of the Whole Meeting of February 8, 2011

CARRIED

SECTION A: STUDENT TRUSTEES PRESENT

Moved by Trustee MacNeil

THAT the Committee of the Whole approve the Minutes of the In Camera Session of the Committee of the Whole Meeting - Section A: Student Trustees Present held on January 18, 2011 as presented.

CARRIED (Item F1)

SECTION B: STUDENT TRUSTEES EXCLUDED

Moved by Trustee MacNeil

THAT the Committee of the Whole approve the Minutes of the In Camera Session of the Committee of the Whole Meeting - Section B: Student Trustees Excluded held on February 8, 2011 as presented.

CARRIED (Item F3)

Moved by Trustee Fera

THAT the Committee of the Whole recommend that the Niagara Catholic District School Board approve the recommendation as outlined in Item F3.1 of the In Camera Agenda.

CARRIED (Item F3.1)

Moved by Trustee Fera

THAT the Committee of the Whole recommend that the Niagara Catholic District School Board approve the recommendation as outlined in Item F3.2 of the In Camera Agenda.

CARRIED (Item F3.2)

H. ADJOURNMENT

Moved by Trustee O'Leary

THAT the February 8, 2011 Committee of the Whole Meeting be adjourned.

CARRIED

This meeting was adjourned at 10:10 p.m.

Minutes of the Committee of the Whole Meeting of the Niagara Catholic District School Board held on **February 8, 2011.**

Approved on the **8th** day of **March, 2011.**

Maurice Charbonneau
Vice-Chairperson of the Board

John Crocco
Director of Education/Secretary -Treasurer

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
SPEAK OUT! SHOWCASE 2011**

The report on the
Niagara Catholic District School Board Speak Out! Showcase 2011
is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Mary Ann Mckinley, Consultant: Student Leadership/Student Engagement
Lisa Incaviglia, Educational Resource Teacher and Chair of the Speak OUT! Committee

Presented by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Mary Ann Mckinley, Consultant: Student Leadership/Student Engagement
Lisa Incaviglia, Educational Resource Teacher and Chair of the Speak OUT! Committee

Approved by: John Crocco, Director of Education

Date: March 8, 2011



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

REPORT TO THE COMMITTEE OF THE WHOLE MEETING MARCH 8, 2011

NIAGARA CATHOLIC DISTRICT SCHOOL BOARD SPEAK OUT! SHOWCASE 2011

BACKGROUND INFORMATION

Throughout the last few months, in 51 of our Catholic elementary schools, students in Grades Four (4) to Eight (8) have been involved in speech writing and delivery to an audience of their families, peers and teachers. Students across Niagara Catholic, with the support and guidance of their classroom teachers, began developing their messages in December 2010. The Speak OUT! Committee provided an in-service for teachers to assist them in guiding their students through the speech writing and delivery process. This dedicated committee also organized each of the area Speak OUT! Competitions and Showcase, meeting several times throughout the school year to make this a success.

The Speak OUT! Committee consists of Student Achievement K-12 staff, Elementary Principals, Vice-Principals and teachers. The Committee Members are:

Lisa Incaviglia, Chair of the Speak OUT! Committee, Educational Resource Teacher
Mark Lefebvre, Administrator: School Effectiveness Framework
Jennifer DeCoff, Intermediate Consultant
Janice Barretto-Mendonca, Junior Consultant
Mary Ann McKinley, Consultant: Student Leadership/Student Engagement
Carm D'Andrea, Principal of St. Mark Catholic Elementary School
Deborah Guthrie, Vice Principal of Canadian Martyrs Catholic Elementary School
Lori Spadafora, Vice Principal of Cardinal Newman Catholic Elementary School
Diane Pizale, Vice Principal of Monsignor Clancy Catholic Elementary School
Colleen Atkinson, Coordinator of Student Achievement K-12 Special Education
Sheri Bassett, Classroom teacher
Christine Battagli, Classroom teacher
Tracy Kovacs, Classroom teacher
Gus Marchio, Classroom teacher
Ana Truden, Classroom teacher

From the school speech competitions, the first place junior and first place intermediate speakers were selected to represent their school at one of the four (4) Area Speak OUT! Competitions held across Niagara Catholic in late February 2011 at the following Catholic elementary school locations:

Site I – Canadian Martyrs Catholic Elementary School on February 22, 2011
Site II - St. Mark Catholic Elementary School on February 23, 2011
Site III - Alexander Kuska K.S.G. Catholic Elementary School on February 16, 2011
Site IV - Cardinal Newman Catholic Elementary School on February 24, 2011

From each of the Area competitions a panel of judges, which included teachers and administrators from both the Elementary and Secondary panels, selected the first place junior speaker and the first place intermediate speaker from each site to participate in the Speak OUT! Showcase held on February 28, 2011 at the Catholic Education Centre. Judges, with the assistance of Speak OUT! Committee Members, also awarded one student from each site the Catholic Messenger Award, an award of message and merit. This award recognizes a public speaker who is able to convey a message of hope, spiritual wisdom and be an example of living the social teachings of our faith.

Speak OUT! is proudly co-sponsored by the Niagara Catholic District School Board and the Ontario English Catholic Teachers Association - Niagara Elementary Unit. A copy of the 2011 Speak OUT! Showcase program is attached.

Four representative students of the Speak OUT Showcase 2011 will deliver their speeches as part of this report to the Committee of the Whole.

The report on the Niagara Catholic District School Board Speak OUT! Showcase 2011
is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Mary Ann Mckinley, Consultant: Student Leadership/Student Engagement
Lisa Incaviglia, Educational Resource Teacher and Chair of the Speak OUT! Committee

Presented by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Mary Ann Mckinley, Consultant: Student Leadership/Student Engagement
Lisa Incaviglia, Educational Resource Teacher and Chair of the Speak OUT! Committee

Approved by: John Crocco, Director of Education

Date: March 8, 2011

*The Niagara Catholic District School Board
and
Ontario English Catholic Teachers'
Association
Niagara Elementary Unit*

proudly present

**Public Speaking 2011
"SPEAK OUT!"
SHOWCASE**

Welcome: *Mary-Ann McKinley
Student Leadership /
Engagement Consultant*

Opening Prayer: *Mary-Ann McKinley*

Greetings from the Niagara Catholic District School Board: *Yolanda Baldasaro
Superintendent of Education*

Greetings from the Ontario English Catholic Teachers' Association: *Marie Balanowski
President O.E.C.T.A. - N.E.U.*

Presentation of Speeches: *Lisa Incaviglia*

Presentation of Awards: *Speak Out Committee Members*

Closing Remarks: *John Crocco
Director of Education*

Catholic Messengers

Speak Out! Area	School	Presenter	Topic
1	<i>Monsignor Clancy</i>	<i>Kira Petriello</i>	<i>The Dark Side of Chocolate</i>
2	<i>St. Martin</i>	<i>Mitchell Tiessen</i>	<i>Everything I Need to Know, I Learned in Kindergarten</i>
3	<i>St. Ann (Fenwick)</i>	<i>Ailene Zamora</i>	<i>Poverty</i>
4	<i>Our Lady of Victory</i>	<i>Darya Bondarenko</i>	<i>I Know</i>

Junior Division

Speak Out! Area	School	Presenter	Topic
1	<i>St. James</i>	<i>Nico Tripodi</i>	<i>Parental Quirks</i>
2	<i>St. Martin</i>	<i>Emily Tiessen</i>	<i>Laughter is the Best Medicine</i>
3	<i>St. Patrick (PC)</i>	<i>Hannah Traynor</i>	<i>My Middle Name</i>
4	<i>Cardinal Newman</i>	<i>Alicia CuvIELLO</i>	<i>Parents Say the Most Confusing Things</i>

Intermediate Division

Speak Out! Area	School	Presenter	Topic
1	<i>Assumption</i>	<i>Zoie Ward</i>	<i>Inner Beauty</i>
2	<i>St. Joseph (Grimsby)</i>	<i>David Ollier</i>	<i>Toronto Maple Leafs</i>
3	<i>St. Joseph (FE)</i>	<i>Simone Waller</i>	<i>Having the Perfect Sister</i>
4	<i>Cardinal Newman</i>	<i>Cassandra Dren</i>	<i>My Life Story of Being an Adopted Child</i>

Niagara Catholic District School Board

Ontario English Catholic

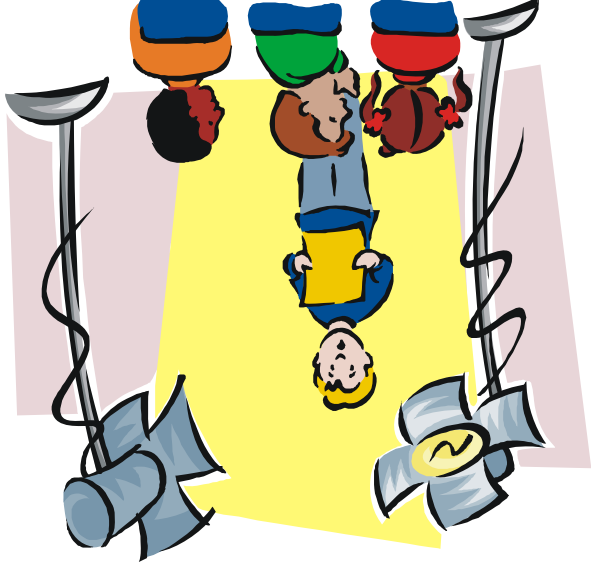
and

Teachers' Association

Niagara Elementary Unit

Present

"SPEAK OUT!" SHOWCASE



MONDAY, FEBRUARY 28TH, 2011
CATHOLIC EDUCATION CENTRE
7:00 P.M. – 9:00 P.M.

Special thanks to...

- the gifted young people who have prepared their speeches for presentation and have demonstrated excellence in public speaking.
- the Niagara Catholic District School Board for their financial and administrative support.
- the Ontario English Catholic Teachers' Association – Niagara Elementary Unit (O.E.C.T.A.-N.E.U.) for their financial and personnel support.
- the members of the Public Speaking Festival Committee.
- school and Board support staff for their work with the area festivals and the Showcase.
- all representatives from the N.C.D.S.B. for participating in the opening of the festival and presenting awards to the speakers.
- all representatives from O.E.C.T.A.-N.E.U for welcoming the guests and speakers to the festival, and presenting awards to the speakers.
- the teachers and parents of the contestants for their help in encouraging the students to share their thoughts with all of us.
- the area "Speak Out!" judges for their willingness to evaluate the speeches presented.



ONTARIO ENGLISH
Catholic
Teachers
ASSOCIATION

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

TOPIC: VEX ROBOTIC DESIGN SYSTEM

The report on the
VEX Robotic Design System
is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Marco Magazzeni, Consultant K-12, Specialist High Skills Major

Presented by: Yolanda Baldasaro, Superintendent of Education
Marco Magazzeni, Consultant K-12, Specialist High Skills Major
HC Robo Raiders, Holy Cross Catholic Secondary School Students and Staff

Approved by: John Crocco, Director of Education

Date: March 8, 2011



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

REPORT TO COMMITTEE OF THE WHOLE MEETING OF MARCH 8, 2011

VEX ROBOTICS DESIGN SYSTEM

BACKGROUND INFORMATION

The VEX Robotics Design System is aimed at providing students with a fun, hands on and engaging way to explore engineering, design, computer science, mathematics and technology. The goal is to provide students with opportunities that allow them to flourish in a way that fosters the technical and interpersonal skills necessary for success in the 21st Century.

The competition portion of VEX Robotics provides students with a challenge that they can try to master. Students are required to investigate the game or activity that is presented and decide what the best strategy is to complete it. Students devise a plan then build a robot that can accomplish their goal. It is not uncommon for students to build 3 to 4 prototypes before creating their final design. During the competition, teams are paired up randomly; your partner in one match can be your opponent in the next.

Holy Cross Catholic Secondary School currently has four VEX Robotics teams. They are known as the HC Robo Raiders. The teams have travelled to two events this year: one event was held in St. Catharines while the second event was held in Warren Michigan. During the Michigan tournament, one of the Holy Cross teams captured first place in all three parts of the tournament. This accomplishment has qualified the team to be entered in the World Championships tournament which takes place at Disney World, in Orlando Florida this year. This is the second year that Holy Cross has worked with the VEX Robotics Design System product and it is the second year in a row that a school team has qualified to attend the World Championships competition. All four school teams worked together to qualify the one robot at the event in Michigan, demonstrating their great team work.

In the hopes of giving students another attempt at a spot at the World Championships competition, school staff decided to host a VEX Robotics competition at Holy Cross on Saturday, February 26th, 2011. With the help of Karthik Kanagasabapathy from VEX, Holy Cross hosted an official VEX Robotics Tournament. This competition is one of only three events in Ontario. Holy Cross hosted 40 teams from 17 different schools, with teams traveling from as far as Kingston, Ontario to participate in the competition. The event itself was sponsored by iDesign Solutions and Future Shop in St. Catharines. Holy Cross currently has two teams registered for a tournament in New Jersey on March 12th, 2011.

A demonstration of the VEX Robotics program will be presented by Holy Cross students and staff at the Committee of the Whole meeting.

The report on The VEX Robotics Design System is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Marco Magazzeni, Consultant K-12, Specialist High Skills Major

Presented by: Yolanda Baldasaro, Superintendent of Education
Marco Magazzeni, Consultant K-12, Specialist High Skills Major
HC Robo Raiders, Holy Cross Catholic Secondary School Students and Staff

Approved by: John Crocco, Director of Education

Date: March 8, 2011

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

TOPIC: EMPLOYABILITY SKILLS PLAN (ESP)

The report on the
Employability Skills Plan (ESP)
is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Marcel Jacques, Administrator: Special Education, Student Achievement K-12

Presented by: Yolanda Baldasaro, Superintendent of Education
Marcel Jacques, Administrator: Special Education, Student Achievement K-12
Cathy McMullin, ABA Supervisor, Student Achievement K-12
Alfonso Monachino, Educational Resource Teacher, Denis Morris Catholic High School

Approved by: John Crocco, Director of Education

Date: March 8, 2011



REPORT TO THE COMMITTEE OF THE WHOLE MEETING MARCH 8, 2011

EMPLOYABILITY SKILLS PLAN (ESP)

BACKGROUND INFORMATION

The Employability Skills Plan (ESP) is a resource for Special Education Teachers to support students with special education needs. The ESP assists with goal planning in school and at co-operative education placements along with transition planning beyond secondary school. This resource also provides support to teachers, parents and students with information regarding available resources for post secondary.

The ESP team comprised of educators, central office staff and members from community agencies.

This resource recognizes Niagara Catholic's commitment to building partnerships in education to promote student success. This project supports students with special education needs through a partnership between school, home and community agencies. It also recognizes the importance of these partnerships in ensuring positive and authentic transitions of students with special education needs from secondary school into the community.

The ESP aligns itself with numerous Ministry Regulations:

- Regulation 181/98 in relation to transitions from secondary school to the community
- Policy Program Memorandum 140 – to plan for transitions between settings involving students with Autism Spectrum Disorder
- Policy Program Memorandum 119 – developing and implementing Equity and Inclusive Education in Ontario Schools
- Aligns itself with best practices for student success as outlined in the 2009 Learning for All Document (DRAFT)

The ESP is intended to be a starting point for supporting positive work experiences and community involvement and to provide a resource and framework for Special Education Teachers as they help their students develop an individual employability portfolio.

Copies of the Employability Skills Plan will be distributed at the Committee of the Whole meeting.

The Report on Employability Skills Plan (ESP) is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Marcel Jacques, Administrator: Special Education, Student Achievement K-12

Presented by: Yolanda Baldasaro, Superintendent of Education
Marcel Jacques, Administrator: Special Education, Student Achievement K-12
Cathy McMullin, ABA Supervisor, Student Achievement K-12
Alfonso Monachino, Educational Resource Teacher, Denis Morris

Approved by: John Crocco, Director of Education

Date: March 8, 2011

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: TEACHING LEARNING CRITICAL PATHWAY
(TLCP) PROGRAM UPDATE
STUDENT ACHIEVEMENT K - 12**

The Teaching Learning Critical Pathway (TLCP) Program Update
is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Jennifer DeCoff, Intermediate Consultant

Presented by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Jennifer DeCoff, Intermediate Consultant

Approved by: John Crocco, Director of Education

Date: March 8, 2011



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

REPORT TO THE COMMITTEE OF THE WHOLE MEETING MARCH 8, 2011

TEACHING LEARNING CRITICAL PATHWAY (TLCP) PROGRAM UPDATE STUDENT ACHIEVEMENT K - 12

The Teaching Learning Critical Pathway (TLCP) is a process used to collaboratively plan classroom instruction based on student strengths and needs with the intent of increasing student achievement. At Niagara Catholic, the TLCP process began in 2007-2008 with five (5) elementary schools involved in a literacy pilot project initiated by the Leading Student Achievement (LSA) Branch of the Ministry of Education. During this project, Niagara Catholic administrators and teachers were introduced to a model that supported practical, precise and personalized classroom instruction that encouraged collaboration among teachers. Over the past five years the TLCP model has changed and evolved to suit the needs of students.

The current TLCP model started as a three stage process; however in Niagara Catholic, this process has expanded to four stages. During the first session teachers create a focus for their TLCP by discussing student data, linking specific strengths and needs to curriculum goal setting and creating a learning goal. Session two has teachers moderating student work for diagnostic purposes, and determining the starting point for classroom instruction. Marker student work is highlighted during this process. During the third session, teachers share successful classroom practices, taking a closer look at how marker students are progressing within the TLCP. The final session has teachers moderating student work from their summative tasks, consolidating the process with a focus on student learning.

Throughout the entire process, students are involved in their own learning. Students gain an understanding of a learning goal, are involved in creating criteria for success and are encouraged to self-assess, making the process personalized to their learning. Teachers are encouraged to conference with students and continuously refer back to the learning goal to keep the TLCP precise. Finally, the process has become an inquiry based session for teachers. They are encouraged to share current classroom practice and strategies to ensure that the TLCP is practical.

Within the last two years, Notre Dame College School and Denis Morris Catholic High School were involved in the inaugural secondary TLCP initiative lead by the Catholic Principals Council of Ontario (CPCO). Denis Morris embarked on a cross-curricular focus whereas Notre Dame focused on a Numeracy TLCP. This year the TLCP model in secondary has expanded to include students enrolled in Religion, Geography, History, Civics, and Law curriculum areas. During Semester Two, Holy Cross Catholic Secondary School also began a cross-curricular TLCP.

As noted, the goal of the TLCP is to increase student achievement and teachers who have participated in this process have noted an increase in student learning. This school year 2010-2011, the Student Achievement Department has begun the process of requesting that schools measure the impact of the TLCP on student achievement.

The Teaching Learning Critical Pathway (TLCP) Program Update, is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Jennifer DeCoff, Intermediate Consultant

Presented by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness Framework
Jennifer DeCoff, Intermediate Consultant

Approved by: John Crocco, Director of Education

Date: March 8, 2011

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: EXTENDED OVERNIGHT FIELD TRIP/EXCURSION/
EXCHANGE TRIP INFORMATION**

The report on the Extended Overnight Field Trip/
Excursion/Exchange Trip Information, is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education

Presented by: Yolanda Baldasaro, Superintendent of Education

Approved by: John Crocco, Director of Education

Date: March 8, 2011



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

REPORT TO THE COMMITTEE OF THE WHOLE MEETING MARCH 8, 2011

EXTENDED OVERNIGHT FIELD TRIP, EXCURSION AND EXCHANGE APPROVAL COMMITTEE – 2010-2011

BACKGROUND INFORMATION

The Extended Overnight Field Trip, Excursion and Exchange Approval Committee continues to review proposals for 2010-2011 extended overnight field trips, excursions and exchanges as submitted to date. The composition of the approval Committee is as follows:

1 Supervisory Officer	-	Yolanda Baldasaro
1 Secondary School Principal	-	Mario Ciccarelli
1 Secondary School Principal	-	Jeff Smith
1 Education Services Member	-	Mike Sheahan

As defined in the Niagara Catholic Educational Field Trip Policy (400.2) Administrative Guidelines, an Extended Overnight Field Trip is:

- “Any school/board sponsored and supervised activity, on scheduled instructional days, beyond the school property that requires four or five more night lodgings”
or
- “Requiring an individual flight ticket of \$600.00 or more.” (Part II, A.4)

An Excursion is defined as follows:

- “A trip not directly linked to specific subject curriculum expectations, but provided to enrich a student’s overall Catholic education. An excursion is a trip that is planned and arranged for secondary school students that would be held during the year when the students are not normally expected to be attending classes and that does not adhere to all guidelines and procedures relating to Educational Field Trips.” (Part II, A.5)

Attached to this information report is an Executive Summary of a 2010-2011 Extended Overnight Field Trip as submitted on Tuesday, March 8, 2011.

The report on the Extended Overnight Field Trip, Excursion and Exchange
Approval Committee for March 2011 is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Presented by: Yolanda Baldasaro, Superintendent of Education
Approved by: John Crocco, Director of Education
Date: March 8, 2011

EXECUTIVE SUMMARY

Appendix A

Extended Overnight Field Trip, Excursion and Exchange Committee Approvals – 2010-2011

School	Type	Approval Required	Destination	Curriculum Unit/Theme	Education Value	Date	Students on Trip	Duration	Cost (Approx)	Transportation
Approved March 2011										
Lakeshore Catholic High School	Extended Overnight Field Trip and Excursion	Superintendent and Extended Overnight Field Trip Committee	Italy	Italian Culture	Students will enhance their understanding of life in the Roman Empire, renaissance Italy, modern European history, art, religious life, politics.	Thursday, March 8 th , 2012 (after 8:PM) to Friday March 16 th , 2012 or Friday March 9 th , 2012 to Saturday, March 17 th , 2012	30 students 2 staff 1 chaperone	9 days 8 nights 0 school days	\$ 2576.00/ student plus \$100.00 for bus to airport and spending money	Air Coach Bus
St. Francis Catholic Secondary School	Extended Overnight Field Trip and Excursion	Superintendent and Extended Overnight Field Trip Committee	Orlando, Florida	Sr. Boys and Girls Basketball Tournament	Social and cultural growth – Education re: technology, Epcot exhibits, team competition and growth.	Tuesday, December 13 th , 2011 to Sunday December 18 th , 2011	24 students 3 staff	6 days 5 nights 4 school days	\$ 807.00 plus flight/ student plus \$100.00 spending money and meals	Air Coach Bus
St. Francis Catholic Secondary School	Extended Overnight Field Trip and Excursion	Superintendent and Extended Overnight Field Trip Committee	North Bay, Ontario	OFSAA Sr. Boys Basketball	Participation in provincial level tournament.	Sunday, March 6 th , 2011 to Thursday, March 10 th , 2011	12 students 3 staff	5 days 4 nights 4 school days	\$55.00 – \$60.00/ person plus food, souvenirs	Coach Bus

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: STAFF DEVELOPMENT DEPARTMENT
PROFESSIONAL DEVELOPMENT OPPORTUNITIES**

The report on the
Staff Development Department
Professional Development Opportunities
is presented for information.

Prepared by: Frank Iannantuono, Superintendent of Education
Khayyam Syne, Administrator of Staff Development

Presented by: Frank Iannantuono, Superintendent of Education
Khayyam Syne, Administrator of Staff Development

Approved by: John Crocco, Director of Education

Date: March 8, 2011



REPORT TO THE COMMITTEE OF THE WHOLE MEETING MARCH 8, 2011

STAFF DEVELOPMENT DEPARTMENT PROFESSIONAL DEVELOPMENT OPPORTUNITIES

BACKGROUND INFORMATION

In alignment with the Board's System Priorities and Vision 2020, the Department of Staff Development, as an integral aspect of its mandate, acts as the point of co-ordination among various departments. Thus ensuring that all professional development opportunities for staff, both teaching and non-teaching, occur in a seamless fashion so as to minimize disruptions to the myriad services provided within our Niagara Catholic community.

The following is a listing of activities that will be occurring during the period March 9, 2011, through April 12, 2011.

Thursday, March 10, 2011

Secondary Mathematics Teachers – Texas Instrument Calculators

- The first in a series of workshops where selected teachers from the eight Secondary schools will receive training in the use of these valuable technology teaching aids with an eye to implementing them in the classroom this semester.

Secondary Academic and Applied Level Geography Teachers – Teacher Learning Critical Pathway (TLCP)

- The first of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Secondary Academic and Applied Level History Teachers – Teacher Learning Critical Pathway (TLCP)

- The first of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Tuesday, March 22, 2011

Secondary Program Chairs – Data Leadership

- A full-day workshop for all Program Chairs to continue the program that began with Principals last Fall, whereby all forms of assessment data are examined with an eye to be able to use it to inform decision making that impacts student learning. This is also a “first-step” in preparing this group of curriculum leaders for the eventual use of the Data Warehouse.

Wednesday, March 23, 2011

Secondary Gr. 10 Civics Teachers - Teacher Learning Critical Pathway (TLCP)

- The first of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Secondary Teachers of Religious Education – Professional Catholic learning Communities (PCLC)

- The first of a series of workshops designed to provide this group of teachers an understanding of the PCLC concept of team planning and teaching as it relates to religious education instruction.

Secondary Gr. 11 Law Teachers - Teacher Learning Critical Pathway (TLCP)

- The first of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Thursday, March 24, 2011

Elementary and Secondary School Secretaries – Privacy Information Management (PIM)

- A half-day workshop designed to provide the secretaries direction and familiarize with current legislation as they deal with privacy issues surrounding data contained in the student Ontario Student Records (OSR) and other personal information that they have access to at the school level.

Friday, March 25, 2011

Gr. 7 and 8 Blended Learning Pilot Teachers

- A second half-day workshop designed to train and provide ample hands-on opportunities to explore the Ontario Education Resource Bank (OERB) and the Ministry of Education's E-Learning, Learning Management System (LMS) as they engage in a pilot program intended to implement curriculum to students using a face-to-face and an on-line approach.

Monday, March 28, 2011

Educational Resource Teacher (ERT) – Computer Software

- The third of four workshops designed to provide this group of teachers a glimpse of the computer software programs that are available to assist Special Needs students with their classroom learning.

Tuesday, March 29, 2011

Educational Resource Teacher (ERT) – Computer Software

- The final of four workshops designed to provide this group of teachers a glimpse of the computer software programs that are available to assist Special Needs students with their classroom learning.

Secondary Academic and Applied Level Geography Teachers – Teacher Learning Critical Pathway (TLCP)

- The second of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Secondary Academic and Applied Level History Teachers – Teacher Learning Critical Pathway (TLCP)

- The second of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Wednesday, March 30, 2011

Secondary Teachers of Locally Developed Courses- Best practices

- Workshop designed to present this group of teachers the latest in Ministry of Education curriculum expectations and to share best practices in an effort to improve instruction to students destined for the world of work after graduation.

Friday, April 1, 2011

Secondary Gr. 10 Civics Teachers - Teacher Learning Critical Pathway (TLCP)

- The second of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Secondary Gr. 11 Law Teachers - Teacher Learning Critical Pathway (TLCP)

- The second of a series The first of a series of four (4) half-day workshops designed to provide this group of teachers with the understanding that the TLCP concept is based on the understanding that classroom instructional practice can be organized in a practical, precise and highly personalized manner to ensure achievement for *all* students.

Elementary English as a Second Language (ESL) Teachers – Early Learning Behaviours

- A half-day workshop for this group of teachers to familiarize themselves with the kinds of behaviours that occur among new Canadians in the early grades that require potential intervention strategies.

Monday, April 4, 2011

Elementary Principals Teachers – Data Warehouse Pilot

- A half-day workshop for administrators and four (4) teachers from each of the five (5) schools that will be piloting the roll-out of the Data warehouse.

Thursday, April 7, 2011

Elementary Teachers – Religious Education

- A workshop designed to assist a group of Elementary teachers with the preparation of the celebration of Easter in our schools and the continuing religious significance beyond the Easter season.

This Staff Development report will be accompanied by a brief presentation of the Board's revamped Leadership Identification Program (LIP).

The Report on Staff Development: Professional Development Opportunities is presented for information.

Prepared by: Frank Iannantuono, Superintendent of Education
Khayyam Syne, Administrator of Staff Development

Presented by: Frank Iannantuono, Superintendent of Education
Khayyam Syne, Administrator of Staff Development

Approved by: John Crocco, Director of Education

Date: March 8, 2011

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: NIAGARA CATHOLIC FULL-DAY EARLY LEARNING
KINDERGARTEN PROGRAM IMPLEMENTATION UPDATE
YEAR 3**

The report on the
Niagara Catholic Full-Day Early Learning
Kindergarten Program Implementation Update – Year 3
is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness

Presented by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness

Approved by: John Crocco, Director of Education

Date: March 8, 2011



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

REPORT TO THE COMMITTEE OF THE WHOLE MEETING MARCH 8, 2011

NIAGARA CATHOLIC FULL-DAY EARLY LEARNING KINDERGARTEN PROGRAM IMPLEMENTATION UPDATE – YEAR 3

BACKGROUND INFORMATION

September 7th, 2010 began the phased in implementation of Full-Day Early Learning Kindergarten Program (FDELKP) for the Niagara Catholic District School Board.

On Wednesday, March 2nd, 2011, the Premier of Ontario, Dalton McGuinty announced the Year 3 school expansion of the Full-Day Early Learning Kindergarten Program. Niagara Catholic has been approved to offer the FDELKP to an additional 11 schools across the Niagara Region. This approval brings the total number of Niagara Catholic schools offering the FDELKP to 21.

The following chart represents the Year 1, 2 and 3 phased in implementation of the FDELKP for Niagara Catholic:

YEAR	CATHOLIC ELEMENTARY SCHOOL	CITY/TOWN
1	Father Hennepin	Niagara Falls
1	Holy Name	Welland
1	Our Lady of Fatima	St. Catharines
1	St. Denis	St. Catharines
1	St. Mary	Welland
1	St. Patrick	Niagara Falls
1	St. Joseph	Grimsby
1	St. Therese	Port Colborne
2	Our Lady of Victory	Fort Erie
2	St. Mark	Beamsville
3	Cardinal Newman	Niagara Falls
3	Mary Ward	Niagara Falls
3	Mother Teresa	St. Catharines
3	Notre Dame	Niagara Falls
3	Our Lady of Fatima	Grimsby
3	Sacred Heart	Chippewa
3	St. Alfred	St. Catharines
3	St. Anthony	St. Catharines
3	St. Charles	Thorold
3	St. Michael	Niagara-on-the-Lake
3	St. George	Crystal Beach

On the same day, notification from the Office of the ADM, Business and Finance Division, Ministry of Education was also received by our Director John Crocco indicating that "based on the requests submitted by your Board, the Ministry has approved \$3,259,382 to address the capital needs related to the implementation of Year 3 Full-Day Kindergarten."

This funding allocation to meet our requests is the result of precise planning, continuous dialogue with Ministry staff, detailed reporting and the outstanding teamwork of Niagara Catholic staff to submit a comprehensive report to the Ministry of Education as we expand FDELKP throughout Niagara Catholic.

The report on the Niagara Catholic Full-Day Early Learning Kindergarten Program Implementation Update – Year 3 is presented for information.

Prepared by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness

Presented by: Yolanda Baldasaro, Superintendent of Education
Mark Lefebvre, Administrator: School Effectiveness

Approved by: John Crocco, Director of Education

Date: March 8, 2011

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: POLICY COMMITTEE
UNAPPROVED MINUTES
FEBRUARY 22, 2011**

RECOMMENDATION

THAT the Committee of the Whole receive the unapproved Minutes of the Policy Committee Meeting of February 22, 2011, as presented.



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

MINUTES OF THE POLICY COMMITTEE MEETING TUESDAY, FEBRUARY 22, 2011

Minutes of the Policy Committee Meeting held on Tuesday, February 22, 2011, at 4:30 p.m. in the Holy Cross Community Room, at the Catholic Education Centre, 427 Rice Road, Welland.

The meeting was called to order at 4:30 p.m. by Trustee Burtnik.

A. ROUTINE MATTERS

1. Opening Prayer

Opening Prayers were led by Trustee Burtnik.

2. Attendance

Committee Members	Present	Absent	Excused
Ed Nieuwesteeg (Committee Chair)			✓
Kathy Burtnik	✓		
Dino Sicoli	✓		

Trustees:

Rhianon Burkholder, Trustee

Frank Fera, Trustee

Staff:

John Crocco, Director of Education

Yolanda Baldasaro, Superintendent of Education

Jennifer Brailey, Manager of Corporate Services & Communications Department

Sherry Morena, Administrative Assistant, Corporate Services & Communications
Department /Recording Secretary

3. Approval of Agenda

Moved by Trustee Sicoli

THAT the February 22, 2011 Policy Committee Agenda be approved, as presented.

Approved

4. Disclosure of Interest

No Disclosures of Interest were declared with any items on the agenda.

5. Minutes of January 25, 2011

Moved by Trustee Sicoli

THAT the Policy Committee approve the minutes of the Policy Committee Meeting of January 25, 2011, as presented.

Approved

6. Policies

ACTION REQUIRED

POLICIES – REFERRED FROM THE COMMITTEE OF THE WHOLE

6.1 Complaint Resolution Policy (800.3) (Review)

Director Crocco reviewed the amended Complaint Resolution Policy following discussion at the January 2011 Board Meeting. He explained the history of the Policy as it was referred back to the Policy Committee at the January 2011 Board Meeting. Trustees Sicoli and Fera expressed and discussed their concerns with the sections of the Administrative Guidelines that refer to Conflict of Interest and Complaint Against the Board, Trustees or Senior Staff.

Following discussion and additional recommended amendments, the Policy Committee recommended:

- a) That in the Administrative Guidelines the title Complaint Against the Board, Trustee or Senior Staff be changed to “*Complaint Against the Conduct of the Board, Trustee, Director and/or Senior Staff*”
- b) The following paragraph was reworded as follows:
“*When a complaint is filed against the conduct of the Director of Education, the Director of Education or the Chairperson of the Board, whomever receives the complaint, will notify the appropriate Board Solicitor to determine the next course of action. A report will be presented to the Board at the earliest opportunity.*”

The Complaint Resolution Policy (800.3) will be presented to the Committee of the Whole in March 2011.

Moved by Trustee Sicoli

THAT the Policy Committee approve the amendments to the Complaint Resolution Policy (800.3) and recommend to the Committee of the Whole approval of the Complaint Resolution Policy, as presented..

APPROVED

POLICIES – VETTED

6.2 Nutrition Policy (302.7) (Review)

Yolanda Baldasaro, Superintendent of Education, presented the amendments to the Nutrition Policy (302.7).

Trustees discussed the Policy and Administrative Guidelines and recommended the slight word changes to the Administrative Guidelines.

Moved by Trustee Sicoli

THAT the Policy Committee recommend to the Committee of the Whole approval of the Nutrition Policy (302.7), as presented.

APPROVED

POLICIES – PRIOR TO VETTING

6.3 Environmental Stewardship Policy (New)

James Woods, Controller of Plant, presented the Environmental Stewardship Policy.

Trustees discussed the Policy and Administrative Guidelines and recommended the following amendment to the Policy Statement:

Reword 3rd paragraph to read “*The Board is committed to preparing students to meet the social and environmental challenges of the future, through following expectations*”

INFORMATION

6.4 Policies Being Vetted

- Records Management Policy (600.2) (*Review*) (*Vetting until March 21, 2011*)
- Niagara Catholic Parent Involvement Committee Policy (800.7) (*New*) (*Vetting until March 21, 2011*)

6.5 Policy and Guideline Review 2010-2011 Update

Director Crocco presented the Policy and Guideline Review 2010-2011 Update.

6.6 Policy Development Update

Director Crocco presented the Policy Development Update.

7. Date of Next Meeting

Tuesday, March 29, 2011 – 4:30 p.m.

8. Adjournment

The meeting adjourned at 6:00 p.m.

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: APPROVAL OF POLICIES
COMPLAINT RESOLUTION POLICY (800.3)**

RECOMMENDATION

THAT the Committee of the Whole recommend that the Niagara Catholic District School Board approve the Complaint Resolution Policy (800.3), as presented.

Prepared by: John Crocco, Director of Education

Presented by: John Crocco, Director of Education

Date: March 8, 2011

COMPLAINT RESOLUTION POLICY

Adopted: April 28, 1998
Revised: June 15, 2010

Policy No. 800.3

STATEMENT OF POLICY

The Niagara Catholic District School Board is committed to open communication with its parents, Catholic ratepayers and all educational partners through effective system and school-based communication procedures.

The Board values and encourages an open and trusting culture that fosters, in individuals, a sense of comfort, without fear of reprisal. The Board encourages the resolution of conflicts within a process that is accountable, transparent and respectful of the complainant's and the Board's role in resolving conflicts in the best interest of students.

The Board recognizes that differences of opinion and concerns may arise during a school year. When differences in resolving a concern arise, there may be occasions when a complaint is made against an employee or a Trustee or the Niagara Catholic District School Board.

This Policy and Administrative Guidelines provides the process to resolve complaints in accordance with the Education Statutes and Regulations of Ontario, all applicable laws and statutes and the Mission Statement of the Board.

All Trustees and employees of the Niagara Catholic District School Board will co-operate to ensure that all complaints are dealt with in a fair, consistent and reasonable manner. It is expected that common courtesy and Christian charity will be used to obtain a prompt resolution and an opportunity for reconciliation between the parties.

Confidentiality of all complaints shall be maintained to the extent practicable and appropriate given the circumstances between the complainant and Board employees directly involved.

The Director of Education will issue Administrative Guidelines in support of this policy.

Reference:

The Education Act and Regulations of the Province of Ontario

Municipal Freedom of Information and Protection of Privacy Act

Teaching Profession Act

Board By-Laws

DRAFT

Niagara Catholic District School Board

COMPLAINT RESOLUTION POLICY

Issued: April 28, 1998
Revised: June 15, 2010

Policy No. 800.3

ADMINISTRATIVE GUIDELINES

Definition of a Complaint

A complaint is defined as any oral or written communication expressing dissatisfaction with the application of policies, procedures, programs, services or actions of an employee, or Niagara Catholic Trustee or the Niagara Catholic District School Board. Those expressing an oral complaint will be required to put the complaint in writing, dating and signing the complaint to facilitate the investigation.

Anonymous or pseudonymous complaints or material, unless it is believed that such complaint or material references an illegal, abusive or protection matter, or is otherwise believed to be relevant in law will not be considered, copied, distributed, repeated, responded to or entertained by the Board. In consultation with an employees superordinate, anonymous or pseudonymous complaints or material of an illegal, abusive or protection matter will be referred to the appropriate party or parties such as the police and/or Family and Children Services. Anonymous or pseudonymous written complaints received by staff, excluding those which it is believed refer to an illegal, abusive or protection matter will be shredded.

Investigation

Wherever possible, all complaints are to be dealt with at the school or site level, with the employee involved, providing the complaint is not frivolous or vexatious as determined by the employee's supervisor, in consultation with a Supervisory Officer of the Niagara Catholic District School Board. In accordance with the Process of Complaint section of these administrative guidelines, written complaints received by superordinates regarding an employee, other than the employees' immediate supervisor, will be redirected to the employees' immediate supervisor.

A person who makes or is the subject of a complaint must not conduct or oversee any aspect of the complaint investigation.

A complaint of a Trustee will be referred directly to the Chairperson of the Board and heard in the In-Camera Meeting of the Board.

Trustees who receive a complaint are to direct the complainant to contact the employee or the school Principal. If the concern is not resolved at the school level, Trustees will direct the complainant to contact the appropriate Superintendent of Education or the Director of Education.

Trustees will only facilitate the direction of the complainant to appropriate supervisory staff so as to not forfeit participation in a potential appeal to the Board.

Employee complaints related to working conditions and collective agreement items will be investigated as provided in the respective Collective Agreements.

Complaints between employees will follow the process outlined within this Policy and Administrative Guidelines. Teachers certified by the Ontario College of Teachers, have a professional obligation to inform a colleague that an adverse report has been made as set out in the Teaching Profession Act Regulations, unless as set out in the Teaching Profession Act, a teacher suspects that another teacher's behaviour constitutes sexual abuse. In such a case a teacher is not obligated to report a fellow teacher that

an allegation of sexual abuse of a student has occurred. In all cases the complainant must strictly adhere to the requirements of the Teaching Profession Act, as it may be amended from time to time.

It is the intent that procedural fairness will be observed in the investigation of a complaint. An employee named in a complaint is presumed innocent until such time as it is concluded through the results of the investigation, that on the balance of probabilities, that the complaint is substantiated. In such case, the Board will endeavour that the employee named in a complaint will be notified of the complaint within one (1) working week of the receipt of the complaint, be provided with the specific allegations being made and an opportunity to respond to the allegations within the complaint. Unless determined by the Police or Family and Children Services, an employee will be given the name of the individual submitting the complaint and provided with a copy of the complaint. The employee will be informed of the process, decision and resolution, if any, of the complaint.

No record of a complaint will be kept in the employee's personnel file unless disciplinary action was determined by the Director of Education / or delegate or the Board.

Conflict of Interest

Employees involved in conducting or directly supervising a complaint investigation must be free from actual or perceived conflict of interest, including actual or perceived non-pecuniary conflicts or biases.

A conflict of interest with resolving the complaint shall exist when the supervisor, otherwise charged with hearing the complaint or appeal about an employee, is related by family or by marriage to the employee who is the subject of the complaint. Employees deemed to be supervisors include Managers, Principals, Vice-Principals, Controller of Plant, Superintendents and the Director of Education. Trustees shall declare a conflict of interest with a complaint that involves an employee who is related by family or by marriage, or at the appeal to the Board if they have participated in the issue with the complainant.

For integrity of the process and decision, the supervisor or Trustee who is in a conflict situation will immediately declare a conflict of interest to the complainant and direct the complainant to the Director of Education who will either reassign the complaint to another supervisor or hear the complaint directly. At anytime the supervisor or Trustee may refer to the Director of Education for advice.

When a conflict of interest is declared by a Superintendent of Education or Controller of Plant, the Director of Education will either reassign the complaint to another Superintendent of Education or hear the complaint.

When a conflict of interest is declared by the Director of Education, the Director will notify the Chairperson of the Board ~~who and~~ will assign two (2) Superintendents of Education to investigate the complaint. **A report on the investigation will be presented by the two (2) Superintendents of Education to the individual initiating the complaint.** An appeal of the **results of the investigation decision** conducted by the **two (2) Superintendents of Education rests with** ~~is submitted to the Board. Executive Council to determine if the appeal will be heard by the Board.~~

Complaint Against the **Conduct of the Board, a Trustee, the Director of Education or a member of Senior Staff**

When a complaint is filed against the Board, **the Director of Education will notify the Chairperson and Vice-Chairperson of the Board along with the appropriate Board Solicitor to determine the next course of action. A report will be presented to the Board at the earliest opportunity.**

In compliance with the Trustee Code of Conduct, when a complaint is filed against the conduct of ~~or~~ a Trustee, the Director of Education will notify the Chairperson and Vice-Chairperson of the Board who will place the complaint on the meeting agenda of the Board.

When a complaint is filed against **the conduct of** the Director of Education, the Director **or the Chairperson of the Board, whoever receives the complaint, will notify the appropriate Board Solicitor to determine the next course of action. A report will be presented to the Board at the earliest opportunity.**

~~will notify the Chairperson of the Board, who will assign two (2) Superintendents of Education to investigate the complaint. A report on the investigation will be presented by the two (2) Superintendents of Education to the individual initiating the complaint and to the Chairperson of the Board. An appeal of the If required, the results of the investigation decision by the two (2) Superintendents of Education will be presented to the Board. Executive Council to determine if the appeal will be heard by the Board.~~

~~When a complaint is filed against the conduct of or a Superintendent of Education, Superintendent of Business and Finance or the Controller of Plant, depending on the individual the complaint is filed against, the Director of Education will either investigate hear the complaint. or reassign the complainant to another Superintendent of Education. An appeal of the decision of a Superintendent of Education rests with the Director of Education. and if not satisfied An appeal of the decision by the Director of Education rests with the Board. An appeal of complaint against a Trustee rests with the Board.~~

Processing of Complaint

The appropriate Board staff will endeavour to act on complaints promptly, and no later than two (2) working weeks from the date of the complaint.

Complainants, who persist in opposing rules, routines and functions of a school or the Board, to the point of complaints being malicious, frivolous, vexatious or harassing of employees, will be advised in a firm and charitable manner that such action will not be condoned or tolerated.

Complaints will not be processed, where the complainants are members of the public who have had a recent opportunity to comment on a Board decision or a similar complaint by the individual has already been processed, or where another process is in place to hear complaints, such as public meetings.

To facilitate the resolution of complaints the following complaint process will be followed to focus on the issues:

- 1. Complainant and Employee Concerned**

The complainant is to contact the employee involved to discuss the concern and attempt to resolve the matter. If not satisfactorily resolved, then;

- 2. Complainant and the Employee's Immediate Supervisor**

The complainant will be referred to the employee's immediate supervisor to discuss the concern and attempt to resolve the matter. If not satisfactorily resolved, then;

- 3. Complainant and Superintendent/Controller of Plant**

The complainant will be referred to the appropriate Superintendent or Controller of Plant to discuss the concern and attempt to resolve the matter. If not satisfactorily resolved, then;

- 4. Complainant and Director of Education**

The complainant will be referred to the Director of Education for consideration of the complaint and the decisions made by supervisory staff of the Board. If not satisfactorily resolved, then;

- 5. Appeal to the Board**

A complainant may submit a written request to the Chairperson of the Board to delegate to the In-Camera Meeting of the Board if not satisfied with the decision of the Director of Education. The delegation request will follow Board By-Law Section 13 subsection B through J. The complainant will be advised in writing, unless otherwise advised by Board legal counsel, of any decisions taken by the Board in relation to the complaint.

Complaint Resolution and Reconciliation

Upon the resolution of the complaint, the employee's superordinate or in the case of an appeal to the Board, the Director of Education, will meet with all parties involved with the complaint to discuss the resolution of the complaint and endeavour to facilitate an opportunity for reconciliation between the parties.

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: APPROVAL OF POLICIES
NUTRITION POLICY (302.7)**

RECOMMENDATION

THAT the Committee of the Whole recommend that the Niagara Catholic District School Board approve the Nutrition Policy (302.7), as presented.

Prepared by: Yolanda Baldasaro, Superintendent of Education

Presented by: Yolanda Baldasaro, Superintendent of Education

Recommend by: John Crocco, Director of Education

Date: March 8, 2011

Niagara Catholic District School Board

NUTRITION POLICY

Adopted: June 21, 2005
Revised: May 27, 2008
June 16, 2009
June 15, 2010

Policy No. 302.7

STATEMENT OF POLICY

The Niagara Catholic District School Board views human life as an integration of body, mind, and spirit, with an appreciation of the sacredness of the human body as a gift from God.

The Niagara Catholic District School Board is committed to supporting a healthy school environment. ~~Good nutrition is essential for the proper growth and development of children students.~~ Good nutrition is vital to the health and well being of each student and his/her potential to learn. ~~In accordance with the Church's teachings, it is the policy of the Board to provide in all its operations an educational environment which supports and enables diversity within its Catholic community.~~ The Board supports ~~schools students and parents/guardians in providing an environment in which students are encouraged to make~~ making healthy food and beverage choices on a regular basis.

The Niagara Catholic District School Board believes that ~~the school, in cooperation with the parents/guardians and the general community, has an important role to play in the development of positive attitudes toward good nutrition and lifelong healthy eating habits.~~ ~~schools have an important role to play in helping students lead healthier lives, including teaching students the skills to make healthy choices, preparing food in a healthy way, and reinforcing those lessons through school practices.~~ The Board believes that the nutritional choices can be positively influenced through role modeling.

Food and beverages provided by the Niagara Catholic District School Board for students in a school setting will meet ~~and may exceed moderate or maximum nutritional values~~ the requirements of current legislation. ~~Nutrition choices will not usually be screened.~~

~~In order to establish an environment that reduces the risks for all students who suffer severe, life threatening allergic reactions (anaphylactic) to certain foods, Principals must follow the Administrative Guidelines as outlined in the Anaphylaxis Policy 302.1 of the Niagara Catholic District School Board.~~

~~The Board also believes that a sequential, comprehensive nutrition education curriculum begins in Kindergarten and continues through secondary school. Nutrition education includes the curriculum expectations as outlined in the Ontario Curriculum as well as opportunities through planned and incidental events in the classroom.~~

~~Schools have an important role to play in helping students lead healthier lives, including teaching students the skills to make healthy choices, preparing food in a healthy way, and reinforcing those lessons through school practices.~~

This policy applies to ~~Elementary Schools, Secondary Schools~~ all schools and other Board sites where students of all ages are educated.

The Director of Education will issue ~~Administrative~~ Guidelines in support of this policy.

References:

- ~~Ontario Society of Nutrition Professionals in Public Health, Call To Action: Creating a Healthy School Nutrition Environment Table 7 p. 35-38;~~
- ~~Ministry of Education and Training: Policy/Program Memoranda No. 135, October 20, 2004~~
 - *Niagara Catholic District School Board Anaphylaxis Policy 302.1*
 - *Education Act, Subsection 8(1), Paragraphs 29.3 and 29.4*
 - *School Food and Beverage Policy: Policy/Program Memorandum No. 150 – Revised Version, (October 4, 2010)*
 - *School Food and Beverage Policy Resource Guide 2010*
 - *Canada’s Food Guide*
 - *Ontario Regulation 200/08, “Trans Fat Standards”*
 - *Health Protection and Promotion Act, Regulation 562, “Food Premises”*
 - *Ontario Public Health Standards, 2008*
 - *Ontario Society of Nutrition Professionals in Public Health Call to Action: Creating a Healthy School Nutrition Environment*
 - *Ontario Society of Nutrition Professionals in Public Health Nutrition Tools for Schools© Nutrition Standards, October 2010 Nutrition Standards, Nutrition Tools for Schools©, Ontario Society of Nutrition Professionals in Public Health, October 2010 v2*
 - www.ontario.ca/healthyschools
 - *Ministry of Children and Youth Services, Student Nutrition Program Nutrition Guidelines, July 2008*
 - *Ontario Catholic School Graduate Expectations, Institute for Catholic Education*
 - *Niagara Catholic District School Board Religious Accommodation Policy 100.10.1*

DRAFT

Niagara Catholic District School Board

NUTRITION POLICY

Policy No. 302.7

Adopted: June 21, 2005
Revised: May 27, 2008
June 16, 2009
June 15, 2010

ADMINISTRATIVE GUIDELINES

INTRODUCTION

Background:

It should be noted that within the documents entitled:

Eating Well with Canada's Food Guide

Ontario Society of Nutrition Professionals in Public Health Call To Action: Creating a Healthy School Nutrition Environment

are the foundations and beliefs of the Nutrition Policy and Administrative Guidelines.

The Healthy School Environment

We believe we should strive to provide the best possible learning environment for our students. As adults, we can influence students in a positive way through our role modeling. We need to therefore provide children only with foods and beverages that are highly nutritious.

In order to bring about positive change towards sound nutritional habits, we must educate and model good nutritional food choices for our students. It is not the purpose of these administrative guidelines to foster a cooperative approach to encourage nutritious food choices for our students.

These guidelines encourage consistent healthy eating messages and food selections in the school environment, which are based on Canada's Food Guide to Healthy Eating. This enhances opportunities for our students to make positive lifestyle choices. Each school, in its activities, should serve as many "maximum" nutritional value foods as possible, and reduce the serving of "minimum" nutritional value foods.

The definition of Maximum, Moderate, and Minimum Nutritional Value Foods can be found in:

Ontario Society of Nutrition Professionals in Public Health *Call To Action: Creating a Healthy School Nutrition Environment Table 7 p. 35-38 - Classification of Foods with Maximum, Moderate and Minimum Nutritional Value.*

~~RATIONALE FOR A SCHOOL FOOD AND BEVERAGE POLICY~~

The school food and beverage policy contributes to improved education and health outcomes for all students. Research shows that “health and education success are intertwined: schools cannot achieve their primary mission of education if students are not healthy”¹ and that “healthy eating patterns in childhood and adolescence promote optimal childhood health, growth, and intellectual development”.²

The school environment profoundly influences students’ attitudes, preferences, and behaviours. Research also shows that when nutritionally inadequate food and beverages are available and promoted at school every day, even along with healthier food and beverages, it becomes increasingly difficult for students to have a healthy diet.³

The implementation of the school food and beverage policy in Ontario’s publicly funded schools will [hopefully] contribute to reducing students’ risk of developing serious, chronic diseases, such as heart disease, type 2 diabetes, and certain types of cancer.

The school food and beverage policy constitutes a comprehensive approach to the sale of food and beverages in schools province-wide. The implementation of this policy is another important step in creating healthier schools in Ontario.⁴ It also reinforces the knowledge, skills, and attitudes regarding healthy eating that are developed through the various subjects and disciplines in the Ontario curriculum.

The Ontario government and the [Niagara Catholic District School Board] are committed to making schools healthier places for students in order to establish the conditions needed to realize the potential of all students. A healthy school environment enhances student learning and success, and enhances students’ social and emotional well-being.⁵

1. M. M. Storey, M. S. Nanney, and M. B. Schwartz, “Schools and Obesity Prevention: Creating School Environments and Policies to Promote Healthy Eating and Physical Activity”, *The Milbank Quarterly*, 87(1), (2009), p. 72.
2. Centers for Disease Control and Prevention, *Guidelines for School Health Programs to Promote Lifelong Healthy Eating*, MMWR 1996;45 (No. RR-9), p. 1.
3. Dietitians of Canada, “School Food and Nutrition Recommendations for Ontario Ministry of Education Regarding Snacks and Beverages Dispensed by Vending Machines”, p. 3, published with Ontario Ministry of Education, Policy/Program Memorandum No. 135, “Healthy Foods and Beverages in Elementary School Vending Machines”, October 20, 2004.
4. For further information, see Foundations for a Healthy School, at www.ontario.ca/healthyschools.
5. Rationale for a School Food and Beverage Policy, School Food and Beverage Policy: Policy/Program Memorandum No. 150 – Revised Version, (October 4, 2010).

APPLICATION

The Niagara Catholic District School Board must ensure that all food and beverages sold on school premises for school purposes meet the requirements of School Food and Beverage Policy, School Food and Beverage Policy: Policy/Program Memorandum No. 150 – Revised Version, (October 4, 2010), including the nutrition standards set out in [Appendix A](#) to this memorandum, by September 2011. The nutrition standards apply to all food and beverages sold in all venues (e.g., cafeterias, vending machines, tuck shops), through all programs (e.g., catered lunch programs) and at all events (e.g., bake sales, sports events).

NUTRITION STANDARDS

The nutrition standards embody the principles of healthy eating outlined in Canada’s Food Guide, and are intended to ensure that the food and beverages sold in schools contribute to students’ healthy growth and development. The nutrition standards for food and beverages are set out within the following two sections:

Nutrition Standards for Food (Appendix A). Food is divided into “Vegetables and Fruit”, “Grain Products”, “Milk and Alternatives”, and “Meat and Alternatives”, following Canada’s Food Guide. There are also “Mixed Dishes”, for products that contain more than one major ingredient (e.g., pizza, pasta, soup, salads, and sandwiches), and “Miscellaneous Items”, for items that are to be used in limited amounts (e.g., condiments, sauces, dips, oils, dressings) and for confectionery, which is not permitted for sale (e.g., candy, chocolate).

Nutrition Standards for Beverages (Appendix A). Standards for beverages are provided separately for elementary schools and secondary schools.

The above two sections outline nutrition criteria that food and beverages must meet in order to be sold in schools. The nutrition criteria are provided in the following categories:

Sell Most (= 80%). Products in this category are the healthiest options and generally have higher levels of essential nutrients and lower amounts of fat, sugar, and/or sodium. They must make up *at least 80 per cent* of all food choices that are available for sale in all venues, through all programs, and at all events. The same requirement applies to beverage choices.

Sell Less (= 20%). Products in this category may have slightly higher amounts of fat, sugar, and/or sodium than food and beverages in the “Sell Most” category. They must make up *no more than 20 per cent* of all food choices that are available for sale in all venues, through all programs, and at all events. The same requirement applies to beverage choices.

Not Permitted for Sale. Products in this category generally contain few or no essential nutrients and/or contain high amounts of fat, sugar, and/or sodium (e.g., deep-fried and other fried foods, confectionery). Food and beverages in this category may not be sold in schools.

Often a type of food or beverage (e.g. bread, meat, cheese) will fit all three of the above categories, depending on its nutritional value. To determine whether a specific product may be sold in schools, it is necessary to read the information on the food label – particularly the Nutrition Facts table and the ingredient list – and compare this information with the nutrition criteria.

ADDITIONAL REQUIREMENTS

As set out in the School Food and Beverage Policy, School Food and Beverage Policy: Policy/Program Memorandum No. 150 – Revised Version, (October 4, 2010), the following requirements must also be met:

- School boards must comply with Ontario Regulation 200/08, “Trans Fat Standards”, and any other applicable regulations made under the Education Act.
- Food and beverages must be prepared, served, and stored in accordance with Regulation 562, “Food Premises”, as amended, made under the Health Protection and Promotion Act.
- School boards must ensure that students have access to drinking water during the school day.
- The diversity of students and staff must be taken into consideration in order to accommodate religious and/or cultural needs.
- In order to establish an environment that reduces the risks for all students who suffer severe, life threatening allergic reactions (anaphylaxis) to certain foods, Principals and staff must follow the Administrative Guidelines as outlined in the **Anaphylaxis Policy 302.1** of the Niagara Catholic District School Board.

NUTRITION STANDARDS EXEMPTIONS

The standards do not apply to food and beverages that are:

- Offered in schools to students and staff at no cost;
- Brought from home or purchased off school premises and are not for resale in schools;
- Available for purchase during field trips off school premises;
- Sold in schools for non-school purposes (e.g., sold by an outside organization that is using the gymnasium **during and/or** after school hours for non-school-related event);
- Sold for fundraising activities that occur off school premises;
- Sold in staff rooms.

Notwithstanding these exemptions, schools are encouraged to promote and advocate for food and beverage choices that meet the nutrition standards set out in this policy, with emphasis on selecting choices from the “*Sell Most*” category (Appendix A), with their students, staff and school communities.

CONNECTION TO NUTRITION TOOLS FOR SCHOOLS © Nutrition Standards

Schools are also encouraged to consider food and beverage selections from the following additional nutrition criterion as referenced in the Nutrition Tools for Schools © Nutrition Standards (Appendix B).

Maximum Nutritional Value. Products in this category meet or exceed P/PM 150 because they are: i) Part of the four food groups in *Canada’s Food Guide*; ii) Higher in nutrients needed for optimal growth and development (e.g. iron, vitamin D, calcium, vitamin C, vitamin A, protein, fibre); iii) Lower in unhealthy fats (i.e., saturated fat and trans fat) and usually contain little or no added salt and sugars.

FUNDRAISERS

~~When fundraisers include food items, it is recommended that only foods from the Maximum or Moderate Nutritional Value of Ontario Society of Nutrition Professionals in Public Health *Call To Action: Creating a Healthy School Nutrition Environment Table 7 p. 35-38 – Classification of Foods with Maximum, Moderate and Minimum Nutritional Value*, be selected.~~

~~When Special Food Days and Events are held schools should ensure a standard of Maximum or Moderate Nutritional value for all special events.~~

~~For School Wide Sales an/or Canteen Sales, ensure that only Maximum and /or Moderate Nutritional Value food items are sold in school tuck shops or canteens (i.e. sports tournaments).~~

When fundraisers include food or beverage items, schools are only to select foods and beverages from the “*Sell Most*” category (Appendix A). Schools are encouraged to promote and advocate for food and beverage choices that meet the “*Maximum Nutritional Value*” as referenced in the Nutrition Tools for Schools © Nutrition Standards.

~~Beverage and Food Vending Machines in our Schools~~

~~While the *Ministry of Education and Training: Policy/Program Memoranda No. 135* refers only to Elementary Schools, for the purpose of this guideline it shall apply to Secondary Schools and other board sites as of September 2011.~~

~~Elementary, Secondary Schools and other Board sites where students are educated (i.e. Continuing Education, S.C.O.E.P.) shall offer only 100% fruit or vegetable juice, water or milk (white or flavoured, 2% MF or less).~~

~~Elementary, Secondary schools and other Board sites shall ensure that only Maximum or Moderate Nutritional Value food items are sold in vending machines.~~

EXEMPTION FOR SPECIAL EVENTS

The Principal may designate up to ten days during the school year as special event days on which food and beverages sold in schools would be exempt from the nutrition standards outlined in P/PM No. 150. The Principal must consult with the Catholic School Council and student representatives, where applicable, prior to designating a day as a special event day.

However, on special event days, schools are highly encouraged to sell food and beverages that meet the nutrition standards set out in this policy ([Appendix A](#)).

~~Food Services Programs and Cafeterias~~

~~When working with partners/providers, one must make every effort to provide healthy nutritional choices, as well as favourably priced choices for students.~~

~~The Food Standards emphasize healthy food choices such as whole grains, vegetables, fruit and lower fat milk products, while respecting and reflecting cultural and ethnic foods at a reasonable cost. No foods with minimum nutritional value will be served as of September 2011.~~

~~School Nourishment Programs~~ **Student Nutrition Programs**

~~Food or beverages of Maximum or Moderate Nutritional Value shall be served in school nourishment programs (e.g. Breakfast For Learning Program).~~

~~Food or beverages served in school nourishment~~ **student nutrition** programs (e.g. Ministry of Children and Youth Services Student Nutrition Program ~~Nutrition Guidelines~~) must meet the nutrition standards set out ~~in this policy, with emphasis on selecting choices from the “Sell Most” category ([Appendix A](#)) by the Ministry of Children and Youth Services Student Nutrition Program Nutrition Guidelines, July 2008.~~

FOOD AND BEVERAGES PROVIDED FOR MEETINGS

~~When conducting meetings (i.e. Board level, Catholic School Council, etc.), if food is served, emphasize foods with Maximum Nutritional Value.~~

~~On occasion, school communities and Board level staff provide food and beverages during meetings or special events. If food and/or beverages are offered, schools and staff are to provide food and beverages that meet the nutrition standards set out in this policy ([Appendix A](#)).~~

~~NUTRITION EDUCATION FOR STUDENTS~~

~~Each school will provide their students with Nutrition Education. The nutrition education should include the curriculum expectations as outlined in the Ontario Curriculum as well as opportunities through planned or incidental events in the classroom.~~

~~PARENT AND COMMUNITY ENGAGEMENT~~

~~Each school is encouraged to recognize, value and support parental/guardian involvement in making changes, which reflect a healthy school nutrition environment.~~

~~In collaboration with the [Niagara Region Public Health Department](#), schools will include practical suggestions for school lunches and snacks in school communications.~~

Safe Food Environment

~~In order to establish an environment that reduces the risks for all students who suffer severe, life threatening allergic reactions (anaphylaxis) to certain foods, Principals must follow the Administrative Guidelines as outlined in the [Anaphylaxis Policy 302.1](#) of the Niagara Catholic District School Board.~~

PRACTICES FOR CONSIDERATION

All Niagara Catholic schools should take into consideration the following when food or beverages are sold or provided in schools:

- Endeavour to offer, when available and where possible, food and beverages that are produced in the Niagara Region.
- Offer, when available and where possible, food and beverages that are produced in Ontario.
- Be environmentally aware (e.g., reduce food waste, reuse containers, recycle food scraps).
- Avoid offering food or beverages as a reward or an incentive for good behaviour, achievement, or participation. If these items are offered, they must be “*Maximum Nutritional Value*” as referenced in the Nutrition Tools for Schools © Nutrition Standards.

IMPLEMENTATION AND MONITORING

The Niagara Catholic District School Board encourages our schools to continue to work with students, parents, school staff, community members, public health professionals, and food service providers to ensure that appropriate strategies are in place to implement this Policy and Administrative Guidelines.

Under Ontario Public Health Standards, 2008, boards of health have a mandate to work with school boards and schools on healthy eating in schools. Schools are encouraged to consult with their school nurses to implement the nutrition standards.

Appendices:

~~Ontario Society of Nutrition Professionals in Public Health *Call To Action: Creating a Healthy School Nutrition Environment* – Table 7 p. 35-38.~~

~~Ministry of Education and Training: *Policy/Program Memoranda No. 135* October 20, 2004.~~

Appendix A: School Food and Beverage Policy: Policy/Program Memorandum No. 150 – Revised Version, (October 4, 2010)

Date of Issue: October 4, 2010

Effective: Until revoked or modified

Subject: SCHOOL FOOD AND BEVERAGE POLICY

Application: Directors of Education
Supervisory Officers and Secretary-Treasurers of School Authorities
Principals of Elementary Schools
Principals of Secondary Schools
Principals of Provincial and Demonstration Schools

Reference: This memorandum replaces Policy/Program Memorandum No. 150, January 15, 2010.

INTRODUCTION

The Ontario government is committed to making schools healthier places for students in order to establish the conditions needed to realize the potential of all students. A healthy school environment enhances student learning and success, and enhances students' social and emotional well-being. Schools have an important role to play in helping students lead healthier lives, including teaching students the skills to make healthy choices and reinforcing those lessons through school practices.

The purpose of this memorandum is to set out nutrition standards for food and beverages sold in publicly funded elementary and secondary schools in Ontario.

APPLICATION

School boards¹ are required to ensure that all food and beverages sold on school premises for school purposes meet the requirements of this memorandum, including the nutrition standards set out in the Appendix to this memorandum, by September 1, 2011. The nutrition standards apply to all food and beverages sold in all venues (e.g., cafeterias, vending machines, tuck shops), through all programs (e.g., catered lunch programs), and at all events (e.g., bake sales, sports events).

The standards do not apply to food and beverages that are:

- offered in schools to students at no cost;
- brought from home or purchased off school premises and are not for resale in schools;
- available for purchase during field trips off school premises;
- sold in schools for non-school purposes (e.g., sold by an outside organization that is using the gymnasium after school hours for a non-school-related event);

1. In this memorandum, *school board(s)* and *board(s)* refer to district school boards and school authorities.

- sold for fundraising activities that occur off school premises;
- sold in staff rooms.

LEGISLATIVE AUTHORITY

Paragraphs 29.3 and 29.4 of subsection 8(1) of the Education Act provide the Minister of Education with the authority to establish a policy with respect to nutrition standards for food and beverages and for any ingredient contained in food and beverages provided on school premises or in connection with a school-related activity, and to require school boards to comply with the policy.

RATIONALE FOR A SCHOOL FOOD AND BEVERAGE POLICY

The school food and beverage policy contributes to improved education and health outcomes for all students. Research shows that “health and education success are intertwined: schools cannot achieve their primary mission of education if students are not healthy”² and that “healthy eating patterns in childhood and adolescence promote optimal childhood health, growth, and intellectual development”.³

The school environment profoundly influences students’ attitudes, preferences, and behaviours. Research also shows that when nutritionally inadequate food and beverages are available and promoted at school every day, even along with healthier food and beverages, it becomes increasingly difficult for students to have a healthy diet.⁴

The implementation of the school food and beverage policy in Ontario’s publicly funded schools will contribute to reducing students’ risk of developing serious, chronic diseases, such as heart disease, type 2 diabetes, and certain types of cancer.

The school food and beverage policy constitutes a comprehensive approach to the sale of food and beverages in schools province-wide. The implementation of this policy is another important step in creating healthier schools in Ontario.⁵ It also reinforces the knowledge, skills, and attitudes regarding healthy eating that are developed through the various subjects and disciplines in the Ontario curriculum.

2. M. M. Storey, M. S. Nanney, and M. B. Schwartz, “Schools and Obesity Prevention: Creating School Environments and Policies to Promote Healthy Eating and Physical Activity”, *The Milbank Quarterly*, 87(1), (2009), p. 72.

3. Centers for Disease Control and Prevention, *Guidelines for School Health Programs to Promote Lifelong Healthy Eating*, MMWR 1996;45 (No. RR-9), p. 1.

4. Dietitians of Canada, “School Food and Nutrition Recommendations for Ontario Ministry of Education Regarding Snacks and Beverages Dispensed by Vending Machines”, p. 3, published with Ontario Ministry of Education, Policy/Program Memorandum No. 135, “Healthy Foods and Beverages in Elementary School Vending Machines”, October 20, 2004.

5. For further information, see Foundations for a Healthy School, at www.ontario.ca/healthyschools.

NUTRITION STANDARDS

The nutrition standards embody the principles of healthy eating outlined in Canada's Food Guide, and are intended to ensure that the food and beverages sold in schools contribute to students' healthy growth and development. The nutrition standards for food and beverages are set out within the following two sections:

Nutrition Standards for Food. Food is divided into "Vegetables and Fruit", "Grain Products", "Milk and Alternatives", and "Meat and Alternatives", following Canada's Food Guide. There are also "Mixed Dishes", for products that contain more than one major ingredient (e.g., pizza, pasta, soup, salads, and sandwiches), and "Miscellaneous Items", for items that are to be used in limited amounts (e.g., condiments, sauces, dips, oils, dressings) and for confectionery, which is not permitted for sale (e.g., candy, chocolate).

Nutrition Standards for Beverages. Standards for beverages are provided separately for elementary schools and secondary schools.

The above two sections outline nutrition criteria⁶ that food and beverages must meet in order to be sold in schools. The nutrition criteria are provided in the following categories:

Sell Most (≥ 80%). Products in this category are the healthiest options and generally have higher levels of essential nutrients and lower amounts of fat, sugar, and/or sodium. They must make up *at least 80 per cent* of all food choices⁷ that are available for sale in all venues, through all programs, and at all events. The same requirement applies to beverage choices.⁸

Sell Less (≤ 20%). Products in this category may have slightly higher amounts of fat, sugar, and/or sodium than food and beverages in the "Sell Most" category. They must make up *no more than 20 per cent* of all food choices that are available for sale in all venues, through all programs, and at all events. The same requirement applies to beverage choices.

Not Permitted for Sale. Products in this category generally contain few or no essential nutrients and/or contain high amounts of fat, sugar, and/or sodium (e.g., deep-fried and other fried foods, confectionery). Food and beverages in this category may not be sold in schools.

Often a type of food or beverage (e.g., bread, meat, cheese) will fit in all three of the above categories, depending on its nutritional value. To determine whether a specific product may be sold in schools, it is

6. The nutrition criteria are based on scientific research, on the Canadian Food Inspection Agency's *Guide to Labelling and Advertising* (<http://www.inspection.gc.ca/english/fssa/labeti/guide/toce.shtml>), on a cross-jurisdiction scan, and on market research on available food and beverage products.

7. The following are examples of food choices: a bran muffin is one food choice and a banana muffin is another food choice; an apple is one food choice and an orange is another food choice.

8. The following are examples of beverage choices: plain milk is one beverage choice and chocolate milk is another beverage choice; orange juice is one beverage choice and apple juice is another beverage choice.

necessary to read the information on the food label – particularly the Nutrition Facts table and the ingredient list – and compare this information with the nutrition criteria.

Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

EXEMPTION FOR SPECIAL-EVENT DAYS

The school principal may designate up to ten days (or fewer, as determined by the school board) during the school year as special-event days on which food and beverages sold in schools would be exempt from the nutrition standards outlined in this memorandum. The school principal must consult with the school council prior to designating a day as a special-event day. School principals are encouraged to consult with their students in making these decisions.

Notwithstanding this exemption, on special-event days, schools are encouraged to sell food and beverages that meet the nutrition standards set out in this memorandum.

ADDITIONAL REQUIREMENTS

The following requirements must also be met:

- School boards must comply with Ontario Regulation 200/08, “Trans Fat Standards”, and any other applicable regulations made under the Education Act.
- Principals must take into consideration strategies developed under the school board’s policy on anaphylaxis to reduce the risk of exposure to anaphylactic causative agents.
- Food and beverages must be prepared, served, and stored in accordance with Regulation 562, “Food Premises”, as amended, made under the Health Protection and Promotion Act.
- School boards must ensure that students have access to drinking water during the school day.
- The diversity of students and staff must be taken into consideration in order to accommodate religious and/or cultural needs.

PRACTICES FOR CONSIDERATION

Boards and schools should take into consideration the following when food or beverages are sold or provided in schools:

- Offer, when available and where possible, food and beverages that are produced in Ontario.
- Be environmentally aware (e.g., reduce food waste, reuse containers, recycle food scraps).
- Avoid offering food or beverages as a reward or an incentive for good behaviour, achievement, or participation.

IMPLEMENTATION AND MONITORING

Any existing school board policies or guidelines related to food and beverages sold in schools must be in accordance with this memorandum. The ministry recognizes that there may be differences in approaches and implementation at the local level. School boards and schools are encouraged to continue to work with students, parents, school staff, community members, public health professionals, and food service providers to ensure that appropriate strategies are in place to implement this memorandum.

School boards are encouraged to consult with their board of health to implement the nutrition standards. Under Ontario Public Health Standards, 2008, boards of health have a mandate to work with school boards and schools on healthy eating in schools.

School boards are responsible for monitoring the implementation of this memorandum.

At the end of the 2010–11 school year, school boards will be required to attest that they will be in full compliance with this memorandum on September 1, 2011.

For more information on support that is available to assist with implementation, see www.ontario.ca/healthyschools.

APPENDIX: NUTRITION STANDARDS FOR ONTARIO SCHOOLS

Read the information on the food label – particularly the Nutrition Facts table and the ingredient list – and compare this information with the nutrition criteria outlined below in order to determine whether a food or beverage may be sold at the school.

Products in the “Sell Most” category must make up *at least 80 per cent* of all food choices and *at least 80 per cent* of all beverage choices that are available for sale in all venues, through all programs, and at all events on school premises.

Products in the “Sell Less” category must make up *no more than 20 per cent* of all food choices and *no more than 20 per cent* of all beverage choices that are available for sale in all venues, through all programs, and at all events on school premises.

Nutrition Standards for Food

All food sold in schools must meet the standards set out in Ontario Regulation 200/08, “Trans Fat Standards”, made under the Education Act.

Vegetables and Fruit

- Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list on the food label.
- See the section “Nutrition Standards for Beverages” for the nutrition criteria for vegetable and fruit juices and juice blends.
- Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Fresh, Frozen, Canned, and Dried Vegetables and Fruit	Vegetable or fruit is the first item on the ingredient list and Fat: ≤ 3g and Sodium: ≤ 360mg Examples: <ul style="list-style-type: none"> • Fresh or frozen vegetables with little or no added salt • Fresh or frozen fruit with no added sugar • Canned vegetables • Canned fruit packed in juice or light syrup • Unsweetened apple sauce • Some low-fat frozen potato products, including French fries • Some dried fruit and 100%fruit leathers* 	Vegetable or fruit is the first item on the ingredient list and Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg Examples: <ul style="list-style-type: none"> • Some dried fruit and 100%fruit leathers • Lightly seasoned or sauced vegetables and fruit • Some prepared mixed vegetables 	Sugar** is the first item on the ingredient list or Fat: >5g or Saturated fat: >2g or Sodium: >480mg Examples: <ul style="list-style-type: none"> • Vegetable and fruit products prepared with higher amounts of fat, sugar, and/or salt, including deep-fried vegetables • Some packaged frozen and deep-fried potato products, including hash browns and French fries • Some fruit snacks made with juice (e.g., gummies, fruit rolls)

Vegetables and Fruit (cont.)

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Canned Tomatoes and Tomato-Based Products	<p>Fat: ≤ 3g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some whole, crushed, or diced tomatoes • Some pasta sauce 		<p>Fat: > 3g or Sodium: > 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Whole, crushed, or diced tomatoes that are higher in fat or sodium • Pasta sauce that is higher in fat or sodium
Vegetable and Fruit Chips	<p>Fat: ≤ 3g and Sodium: ≤ 240mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some lower-fat, lower-sodium vegetable chips (e.g., potato, carrot) • Some lower-fat, lower-sodium fruit chips (e.g., banana, apple, pear) 	<p>Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some vegetable chips (e.g., potato, carrot) • Some fruit chips (e.g., banana, apple, pear) 	<p>Fat: > 5g or Saturated fat: > 2g or Sodium: > 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some vegetable chips that are higher in fat or sodium • Some fruit chips that are higher in fat or sodium

*Food high in sugars and starches (natural or added) can leave particles clinging to the teeth and put dental health at risk. Vegetable and fruit choices of particular concern include fruit leathers, dried fruit, and chips (potato or other). It is suggested that these foods be eaten only at meal times and that foods that clear quickly from the mouth be eaten at snack times, such as fresh (raw or cooked), canned, or frozen vegetables or fruit.

**Look for other words for sugar, such as *glucose, fructose, sucrose, dextrose, dextrin, corn syrup, maple syrup, cane sugar, honey, and concentrated fruit juice*.

Grain Products

- Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list on the food label.
- Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Bread	<p>Whole grain is the first item on the ingredient list and Saturated fat: ≤ 2g and Sodium: ≤ 240mg and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Whole grain breads, including buns, bagels, English muffins, rolls, naan, pitas, tortillas, chapattis, rotis, bannock • Whole grain pizza dough and flatbread 	<p>Saturated fat: ≤ 2g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • White (enriched) breads, including buns, bagels, English muffins, rolls, naan, pitas, tortillas, chapattis, rotis, bannock • White (enriched) pizza dough 	<p>Saturated fat: > 2g or Sodium: > 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • White breads that are higher in fat or sodium • Some cheese breads, scones, and biscuits
Pasta, Rice, and Other Grains	<p>Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Whole wheat or white (enriched) pasta, including couscous • White, brown, and wild rice, rice noodles, and soba noodles • Quinoa, bulgur, wheat berries, spelt, and other whole grains 	<p>Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some pasta, rice, and other grains 	<p>Fat: > 5g or Saturated fat: > 2g or Sodium: > 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some pasta, rice, and other grains that are higher in fat, saturated fat, or sodium
Baked Goods	<p>Fat: ≤ 5g and Saturated fat: ≤ 2g and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some muffins, cookies, grain-based bars • Some whole grain waffles and pancakes 	<p>Fat: ≤ 10g and Saturated fat: ≤ 2g and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some muffins, cookies, grain-based bars, snacks • Some waffles and pancakes 	<p>Fat: > 10g or Saturated fat: > 2g or Fibre: < 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Most croissants, danishes, cakes, doughnuts, pies, turnovers, pastries • Some cookies and squares

Grain Products (cont.)

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Grain-Based Snacks	<p>Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some whole grain crackers, pita chips, and flatbreads • Some packaged crackers and popcorn 	<p>Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some crackers, pretzels, and popcorn 	<p>Fat: >5g or Saturated fat: >2g or Sodium: >480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Crackers, pretzels, and popcorn higher in fat and sodium • Most corn chips and other snack mixes
Cereals	<p>Whole grain is the first item on the ingredient list and Saturated fat: ≤ 2g and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some breakfast cereals, including oatmeal, some granola, and cold cereals containing fibre 		<p>Whole grain is <i>not</i> the first item on the ingredient list or Saturated fat: >2g or Fibre: <2g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some breakfast cereals

Milk and Alternatives

		Sell Most (≥ 80%) Nutrition Criteria		Sell Less (≤ 20%) Nutrition Criteria		Not Permitted for Sale Nutrition Criteria	
<ul style="list-style-type: none"> Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list on the food label. See the section “Nutrition Standards for Beverages” for the nutrition criteria for fluid milk and fluid milk alternatives. 							
Yogurt/Kefir	Fat: ≤ 3.25%M.F.* or ≤ 3g <i>Examples:</i> <ul style="list-style-type: none"> Plain and flavoured yogurt, yogurt tubes 					Fat: >3.25%M.F. or >3g <i>Examples:</i> <ul style="list-style-type: none"> Yogurt higher in fat, such as Balkan-style 	
Cheese**	Fat: ≤ 20%M.F. and Sodium: ≤ 360mg and Calcium: ≥ 15%DV*** <i>Examples:</i> <ul style="list-style-type: none"> Cheeses lower in fat and sodium, including part-skim mozzarella, light cheddar, some Swiss and ricotta 	Sodium: ≤ 480mg and Calcium: ≥ 15%DV <i>Examples:</i> <ul style="list-style-type: none"> Most hard and soft, non-processed cheese, including cheddar, mozzarella, brick, parmesan, some feta, Monterey jack, havarti, and gouda; cottage cheese, cheese curds, and cheese strings 		Sodium: >480mg or Calcium: <15%DV <i>Examples:</i> <ul style="list-style-type: none"> Some processed cheese products Most cream cheese 			
Milk-Based Desserts		Fat: ≤ 5g and Sodium: ≤ 360mg and Calcium: ≥ 5%DV <i>Examples:</i> <ul style="list-style-type: none"> Some frozen yogurt, puddings, custards, ice milk, gelato 		Fat: >5g or Sodium: > 360mg or Calcium: <5%DV <i>Examples:</i> <ul style="list-style-type: none"> Some puddings Most frozen desserts high in fat and sugar, including ice cream, ice cream bars, ice cream cakes, and ice cream sandwiches 			

*M.F. =Milk Fat. The amount can be found on the front of the food label.

**Encourage selection of lower-fat cheese options.

***DV =Daily Value.

Meat and Alternatives

- Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label.
- Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Fresh and Frozen Meat	<p>Fat: ≤ 10g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Extra-lean ground meat • Lean beef, goat, lamb, pork, or poultry • Some breaded chicken strips and nuggets • Some lean meatballs • Some lean hamburger patties 	<p>Fat: ≤ 14g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Lean ground meat • Beef, goat, lamb, pork, or poultry • Some breaded chicken strips and nuggets • Some meatballs • Some hamburger patties 	<p>Fat: >14g or Sodium: >480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Meat that contains higher amounts of fat or sodium, including chicken wings, bacon, pork and beef ribs • Some wieners • Most pepperoni sticks • Most beef/turkey jerk products
Deli (Sandwich) Meat	<p>Fat: ≤ 5g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some lean deli meat 	<p>Fat: ≤ 5g and Sodium: ≤ 600mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some lean deli meat 	<p>Fat: >5g or Sodium: >600mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Deli meat higher in fat or sodium
Fish	<p>Fat: ≤ 8g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Fresh, frozen, or canned fish 	<p>Fat: ≤ 12g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some frozen, breaded fish (e.g., fish sticks) • Fresh, frozen, or canned fish 	<p>Fat: >12g or Sodium: >480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some breaded or battered fish higher in added fat or sodium • Fresh or frozen fish with a higher mercury content**
Eggs	<p>Fat: ≤ 7g and Sodium: ≤ 480mg</p>		<p>Fat: >7g or Sodium: >480mg</p>

Meat and Alternatives (cont.)

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Nuts, Protein Butters, and Seeds	<p>Not coated with candy, chocolate, sugar, or yogurt and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Nut, legume, and seed butters, including peanut, almond, walnut, soy, sesame, and sunflower • Nuts and seeds, including almonds, walnuts, peanuts, sunflower seeds, pumpkin seeds (papas) 		<p>Coated with candy, chocolate, sugar, and/or yogurt or Sodium: >480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> • Coated nuts • Some roasted and salted nuts
Meat Alternatives, such as Tofu, Beans, and Lentils	<p>Fat: ≤ 8g and Sodium: ≤ 480mg and Protein: ≥ 10g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some vegetarian burgers, simulated meat strips, veggie meatballs, veggie ground round, veggie wieners and sausages, tofu and tempeh • Beans and lentils 		<p>Fat: >8g or Sodium: >480mg or Protein: < 10g</p> <p>Examples:</p> <ul style="list-style-type: none"> • Some vegetarian products high in sodium • Some meat alternatives that are higher in fat or sodium or lower in protein

* Certain types of fish may contain levels of mercury that can be harmful to human health. Fish caught in local lakes and streams may have different levels of mercury from those found in stores. Canned "light" tuna contains less mercury than "white" or "albacore" tuna, and salmon generally has low levels of mercury. See Health Canada's website for continually updated information and a list of fish with low levels of mercury, at <http://www.hc-sc.gc.ca/fn-an/secureit/chem-chim/environ/mercure/mercure/cons-adv-etud-eng.php>.

Mixed Dishes

Note: Mixed dishes are products that contain more than one major ingredient.

Mixed Dishes With a Nutrition Facts Table			
<ul style="list-style-type: none"> Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list provided by the supplier. Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying. 			
	Sell Most (≥ 80%)	Sell Less (≤ 20%)	Not Permitted for Sale
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Entrées (e.g., frozen pizza, sandwiches, pasta, hot dogs)	Fat: ≤ 10g and Saturated fat: ≤ 5g and Sodium: ≤ 960mg and Fibre: ≥ 2g and Protein: ≥ 10g	Fat: ≤ 15g and Saturated fat: ≤ 7g and Sodium: ≤ 960mg and Fibre: ≥ 2g and Protein: ≥ 7g	Fat: > 15g or Saturated fat: > 7g or Sodium: > 960mg or Fibre: < 2g or Protein: < 7g
Soups	Fat: ≤ 3g and Sodium: ≤ 720mg and Fibre: ≥ 2g	Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 720mg	Fat: > 5g or Saturated fat: > 2g or Sodium: > 720mg
Side Dishes (e.g., grain and/or vegetable salads)	Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 360mg and Fibre: ≥ 2g	Fat: ≤ 7g and Saturated fat: ≤ 2g and Sodium: ≤ 360mg	Fat: > 7g or Saturated fat: > 2g or Sodium: > 360mg

Mixed Dishes (cont.)

Mixed Dishes Without a Nutrition Facts Table

- For every ingredient used, refer to the nutrition criteria in this appendix for the appropriate food groups.
- Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Entrées (e.g., pizza, sandwiches, pasta, hot dogs)	All major ingredients* are from the "Sell Most" category.	One or more major ingredients are from the "Sell Less" category.	Cannot be sold if prepared with any ingredients from the "Not Permitted for Sale" category.
Soups	All major ingredients are from the "Sell Most" category.	One or more major ingredients are from the "Sell Less" category.	Cannot be sold if prepared with any ingredients from the "Not Permitted for Sale" category.
Side Dishes (e.g., grain and/or vegetable salads)	All major ingredients are from the "Sell Most" category.	One or more major ingredients are from the "Sell Less" category.	Cannot be sold if prepared with any ingredients from the "Not Permitted for Sale" category.

*A major ingredient is any product that is identified in one of the food groups set out in the nutrition standards – that is, Vegetables and Fruit, Grain Products, Milk and Alternatives, and Meat and Alternatives. *All* pizza toppings are considered major ingredients.

Miscellaneous Items

Minor Ingredients	
Ingredients	Serving Size
<ul style="list-style-type: none"> The following are considered minor ingredients and are to be used in limited amounts, as defined under "Serving Size". Choose products that are lower in fat and/or sodium. 	
Condiments and Spreads	≤ 15ml (1 tbsp)
Gravies and Sauces	≤ 60ml (4 tbsp)
Dips	≤ 30ml (2 tbsp)
Fats	≤ 5ml (1 tsp)
Oils and Dressings	≤ 15ml (1 tbsp)
Other (e.g., chocolate chips, coconut, olives, parmesan cheese)	≤ 15ml (1 tbsp)

Not Permitted for Sale: Confectionery (Examples)
Candy Chocolate Energy bars Licorice Gum Gummies Popsicles and freezies, if not prepared with 100% juice

Nutrition Standards for Beverages

Separate beverage standards are provided for elementary and secondary schools.

All beverages sold in schools must meet the standards set out in Ontario Regulation 200/08, “Trans Fat Standards”, made under the Education Act.

Beverages – Elementary Schools

Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label.			
	Sell Most (≤ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Water	Plain		
Milk and Milk-Based Beverages (Plain or Flavoured)	Fat: ≤ 2%M.F.* or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV** and Container size: ≤ 250ml		Fat: >2%M.F. or >5g or Sugar: >28g or Calcium: <25%DV or Container size: >250ml
Yogurt Drinks	Fat: ≤ 3.25%M.F. or ≤ 3g and Container size: ≤ 250ml		Fat: >3.25%M.F. or >3g or Container size: >250ml
Soy/Milk Alternative Beverages (Plain or Flavoured)	Fortified with calcium and vitamin D and Container size: ≤ 250ml		Unfortified or Container size: >250ml
Juices or Blends: Vegetable or Fruit	100% juice, pulp, or purée and Unsweetened/No sugar added and Container size: ≤ 250ml		<100% juice, pulp, or purée or Sugar in the ingredient list or Container size: >250ml
Hot Chocolate	Fat: ≤ 2%M.F. or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV and Container size: ≤ 250ml		Fat: >2%M.F. or >5g or Sugar: >28g or Calcium: <25%DV or Container size: >250ml
Coffee and Tea			All Coffee and Tea
Iced Tea			All Iced Tea
Energy Drinks			All Energy Drinks
Sports Drinks			All Sports Drinks
Other Beverages (e.g., soft drinks; flavoured water; “juice-ades”, such as lemonade, limeade)			All Other Beverages

*M.F. = Milk Fat. The amount can be found on the front of the food label.

**DV = Daily Value.

Beverages – Secondary Schools

Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label.

	Sell Most (≥ 80%) Nutrition Criteria	Sell Less (≤ 20%) Nutrition Criteria	Not Permitted for Sale Nutrition Criteria
Water	Plain		
Milk* and Milk-Based Beverages (Plain or Flavoured)	Fat: ≤ 2%M.F.** or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV***		Fat: >2%M.F. or >5g or Sugar: >28g or Calcium: <25%DV
Yogurt Drinks	Fat: ≤ 3.25%M.F. or ≤ 3g Fortified with calcium and vitamin D		Fat: >3.25%M.F. or >3g Unfortified
Soy/Milk Alternative Beverages (Plain or Flavoured)			
Juices or Blends: Vegetable or Fruit	100% juice, pulp, or purée and Unsweetened/No sugar added		<100% juice, pulp, or purée or Sugar in the ingredient list
Hot Chocolate	Fat: ≤ 2%M.F. or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV		Fat: >2%M.F. or >5g or Sugar: >28g or Calcium: <25%DV
Coffee and Tea		Decaffeinated	Caffeinated
Iced Tea		Calories: ≤ 40 and Decaffeinated	Calories: >40 or Caffeinated
Energy Drinks			All Energy Drinks
Sports Drinks			All Sports Drinks
Other Beverages (e.g., soft drinks; flavoured water; "juice-ades", such as lemonade, limeade)		Calories: ≤ 40 and Caffeine-free	Calories: >40 or with caffeine

*Milk can be sold in containers that hold multiple servings.

**M.F. = Milk Fat. The amount can be found on the front of the food label.

***DV = Daily Value.

Nutrition Standards



Nutrition Tools for Schools



Authors

The NTS Nutrition Standards were written by the following members (registered dietitians) of the Ontario Society of Nutrition Professionals in Public Health, School Nutrition Workgroup - Nutrition Tools for Schools[®] Practice Group:

Writers

Lesley Andrade

Sudbury & District Health Unit

Melanie Chenard

Sudbury & District Health Unit

Carolyn Doris

Peterborough County City Health Unit

Carolyn Froats-Emond

Renfrew County and District Health Unit

Natalie Kwan

Niagara Region Public Health Department

Allison MacRury

York Region Community and Health Services

Sandy Maxwell

Niagara Region Public Health Department

Suzanne Neumann

Hamilton Public Health Services

Lucy Valleau

York Region Community and Health Services

Reviewers

Mary Ellen Deane

Simcoe Muskoka District Health Unit

Lindsay Fera

Algoma Public Health

Lynne Giroux

Eastern Ontario Health Unit

Maryann Moffitt

Timiskaming Health Unit

Lisa Munday

*Kingston, Frontenac and Lennox & Addington
Public Health*

Erin Reyce

North Bay Parry Sound District Health Unit

Sarah Tsang

*Haliburton, Kawartha, Pine Ridge District Health
Unit*

Nutrition Tools for Schools[®] Nutrition Standards

Nutrition Tools for Schools[®] (NTS) Nutrition Standards are adapted from the Ministry of Education's School Food and Beverage Policy (P/PM 150) Nutrition Standards. The P/PM 150 Nutrition Standards include nutrition criteria for three categories: Sell Most, Sell Less and Not Permitted for Sale. The NTS Nutrition Standards include an additional category to identify food and beverages that meet or exceed the P/PM 150 Nutrition Standards **and** provide Maximum Nutritional Value. The nutrition criteria for Maximum Nutritional Value food and beverages are highlighted in purple. In addition, the terminology of Sell Most, Sell Less and Not Permitted for Sale have been revised to the following: Sell/Offer Most, Sell/Offer Less and Not Permitted.

Food and beverages with Maximum Nutritional Value meet or exceed P/PM 150 because they are:

- Part of the four food groups in *Canada's Food Guide*
- Higher in nutrients needed for optimal growth and development (eg, iron, vitamin D, calcium, vitamin C, vitamin A, protein, fibre)
- Lower in unhealthy fats (ie, saturated fat and trans fat) and usually contain little or no added salt and sugars

By using the Maximum Nutritional Value category in the NTS Nutrition Standards, schools will be complying with P/PM 150.

NTS uses a comprehensive school health approach to create a healthy school nutrition environment in which nutrition standards apply wherever food and beverages are **offered or sold**. This approach engages the entire school community in healthy eating.

Applying Nutrition Standards

Read the Nutrition Facts table and the ingredient list on the food label and compare this information with the nutrition criteria in the NTS Nutrition Standards to determine whether a food or beverage may be **offered or sold** at school. **Choose food and beverages that meet the criteria for Maximum Nutritional Value (the purple column) most often.**

P/PM 150 and the 80/20 Rule

P/PM 150 classifies food and beverages into three categories: Sell Most, Sell Less and Not Permitted for Sale. Products in the Sell Most category must make up at least 80% of all food and beverages choices. Products in the Sell Less category must be limited to 20% or less of available choices. This is referred to as the 80/20 Rule. In addition, all food sold in schools must meet the standards set out in Ontario Regulation 200/08, "Trans Fat Standards", made under the Education Act.

NTS recommends...Keep it Simple!

Only provide food and beverages with Maximum Nutritional Value. In some cases this may be difficult due to limited product availability. In situations where providing only food and beverages with Maximum Nutritional Value is challenging, use the Sell/Offer Most criteria to select food and beverages to offer or sell.

Rationale for Artificial Sweeteners and Sodium Criteria

Artificial Sweeteners

Health Canada has approved the use of artificial sweeteners in small amounts for school-age children. To help prevent students from getting used to sweet-tasting, non-nutritious items, the NTS Nutrition Standards do not allow artificial sweeteners in food and beverages that provide minimum nutritional value (eg, soft drinks). However, the NTS Nutrition Standards do allow artificial sweeteners in food and beverages that provide Maximum Nutritional Value (eg, yogurt).

Sodium

The National Sodium Reduction Strategy for Canada released by the Sodium Working Group advocates for lower sodium levels in the Canadian food supply, due to the serious health effects attributed to high sodium intakes in the population. On average, Canadians consume approximately 3500 mg (roughly 1 ½ tsp) of sodium per day. This is well above the recommended adequate intake range of 1200 – 1500 mg (about ½ tsp) of sodium per day. As such, NTS uses the 2010 Heart and Stroke Foundation of Canada sodium targets for determining Maximum Nutritional Value.

For a detailed rationale on all criteria in the NTS Nutrition Standards, contact your Public Health department.

Vegetables and Fruit

- Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list on the food label.
- See the section “Nutrition Standards for Beverages” for the nutrition criteria for vegetable and fruit juices and juice blends.
- Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Fresh, Frozen, Canned, and Dried Vegetables and Fruit	Vegetable or fruit (or water) is the first item on the ingredient list and Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240 mg plus No added sugar** Examples: <ul style="list-style-type: none"> • Canned fruit packed in water or in 100% juice • Dried fruit, 100% fruit leathers* with no added sugar • Canned vegetables with no added sugar 	Vegetable or fruit (or water) is the first item on the ingredient list and Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 360 mg Examples: <ul style="list-style-type: none"> • Fresh or frozen vegetables with little or no added salt • Fresh or frozen fruit with no added sugar • Canned vegetables • Canned fruit packed in juice or light syrup • Unsweetened apple sauce • Some low-fat frozen potato products, including French fries • Some dried fruit and 100% fruit leathers* 	Vegetable or fruit (or water) is the first item on the ingredient list and Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg Examples: <ul style="list-style-type: none"> • Some dried fruit and 100% fruit leathers • Lightly seasoned or sauced vegetables and fruit • Some prepared mixed vegetables 	Sugar** is the first item on the ingredient list or Fat: >5g or Saturated fat: >2g or Sodium: >480mg Examples: <ul style="list-style-type: none"> • Vegetable and fruit products prepared with higher amounts of fat, sugar, and/or salt, including deep-fried vegetables • Some packaged frozen and deep-fried potato products, including hash browns and French fries • Some fruit snacks made with juice (e.g., gummies, fruit rolls)

*Food high in sugars and starches (natural or added) can leave particles clinging to the teeth and put dental health at risk. Vegetable and fruit choices of particular concern include fruit leathers, dried fruit, and chips (potato or other). It is suggested that these foods be eaten only at meal times and that foods that clear quickly from the mouth be eaten at snack times, such as fresh (raw or cooked), canned, or frozen vegetables or fruit.

**Look for other words for sugar, such as *glucose*, *fructose*, *sucrose*, *dextrose*, *dextrin*, *corn syrup*, *maple syrup*, *cane sugar*, *honey*, and *concentrated fruit juice*.

Vegetables and Fruit (cont.)

		Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
		Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Canned Tomatoes and Tomato-Based Products	Nutrition Criteria	Fat: ≤ 3g and Sodium: ≤ 360mg Examples: • No salt added whole, crushed, or diced tomatoes	Fat: ≤ 3g and Sodium: ≤ 480mg Examples: • Some whole, crushed, or diced tomatoes • Some pasta sauce		Fat: > 3g or Sodium: > 480mg Examples: • Whole, crushed, or diced tomatoes that are higher in fat or sodium • Pasta sauce that is higher in fat or sodium
Vegetable and Fruit Chips	Nutrition Criteria	Note: <i>Canada's Food Guide</i> states that vegetable and fruit chips do not belong in the Vegetables and Fruit food group. Therefore, NTS does not provide Maximum Nutritional Value nutrition criteria for vegetable and fruit chips.	Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg Examples: • Some lower-fat, lower-sodium vegetable chips (e.g., potato, carrot) • Some lower-fat, lower-sodium fruit chips (e.g., banana, apple, pear)	Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg Examples: • Some vegetable chips (e.g., potato, carrot) • Some fruit chips (e.g., banana, apple, pear)	Fat: > 5g or Saturated fat: > 2g or Sodium: > 480mg Examples: • Some vegetable chips that are higher in fat or sodium • Some fruit chips that are higher in fat or sodium

Grain Products

- Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list on the food label.
- Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
Bread	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
	Whole grain is the first item on the ingredient list and Saturated fat: ≤ 2g and Sodium: ≤ 240mg and Fibre: ≥ 2g	Whole grain is the first item on the ingredient list and Saturated fat: ≤ 2g and Sodium: ≤ 240mg and Fibre: ≥ 2g <i>Examples:</i> <ul style="list-style-type: none"> • Whole grain breads, including buns, bagels, English muffins, rolls, naan, pitas, tortillas, chapattis, rotis, bannock • Whole grain pizza dough and flatbread 	Saturated fat: ≤ 2g and Sodium: ≤ 480mg <i>Examples:</i> <ul style="list-style-type: none"> • White (enriched) breads, including buns, bagels, English muffins, rolls, naan, pitas, tortillas, chapattis, rotis, bannock • White (enriched) pizza dough 	Saturated fat: >2g or Sodium: >480mg <i>Examples:</i> <ul style="list-style-type: none"> • White breads that are higher in fat or sodium • Some cheese breads, scones, and biscuits
Pasta, Rice, and Other Grains	Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg plus Whole grain is the first item on the ingredient list <i>Examples:</i> <ul style="list-style-type: none"> • Whole grain, whole wheat pasta • Whole grain brown rice • Quinoa, bulgur, wheat berries, spelt, and other whole grains 	Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg <i>Examples:</i> <ul style="list-style-type: none"> • Whole wheat or white (enriched) pasta, including couscous • White, brown, and wild rice, rice noodles, and soba noodles • Quinoa, bulgur, wheat berries, spelt, and other whole grains 	Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg <i>Examples:</i> <ul style="list-style-type: none"> • Some pasta, rice, and other grains 	Fat: >5g or Saturated fat: >2g or Sodium: >480mg <i>Examples:</i> <ul style="list-style-type: none"> • Some pasta, rice, and other grains that are higher in fat, saturated fat, or sodium

Grain Products (cont.)

	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
	NTS Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Baked Goods	<p>Fat: ≤ 5g and Saturated fat: ≤ 2g and Fibre: ≥ 2g</p> <p>plus Whole grain is the first item on the ingredient list and Sodium ≤ 240mg</p> <p>Examples:</p> <ul style="list-style-type: none"> Some whole grain muffins, grain-based bars <p>Note: Assess sweet grain-based products in this category.</p>	<p>Fat: ≤ 5g and Saturated fat: ≤ 2g and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> Some muffins, cookies, grain-based bars Some whole grain waffles and pancakes 	<p>Fat: ≤ 10g and Saturated fat: ≤ 2g and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> Some muffins, cookies, grain-based bars, snacks Some waffles and pancakes 	<p>Fat: > 10g or Saturated fat: > 2g or Fibre: < 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> Most croissants, danishes, cakes, doughnuts, pies, turnovers, pastries Some cookies and squares
Grain-Based Snacks	<p>Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg</p> <p>plus Whole grain is the first item on the ingredient list and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> Some whole grain crackers, pita chips and flatbreads <p>Note: Assess savoury grain-based products in this category.</p>	<p>Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg</p> <p>Examples:</p> <ul style="list-style-type: none"> Some whole grain crackers, pita chips, and flatbreads Some packaged crackers and popcorn 	<p>Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> Some crackers, pretzels, and popcorn 	<p>Fat: > 5g or Saturated fat: > 2g or Sodium: > 480mg</p> <p>Examples:</p> <ul style="list-style-type: none"> Crackers, pretzels, and popcorn higher in fat and sodium Most corn chips and other snack mixes
Cereals	<p>Whole grain is the first item on the ingredient list and Saturated fat: ≤ 2g and Fibre: ≥ 4g and Sodium: ≤ 240mg</p> <p>Examples:</p> <ul style="list-style-type: none"> Some whole grain breakfast cereals 	<p>Whole grain is the first item on the ingredient list and Saturated fat: ≤ 2g and Fibre: ≥ 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> Some breakfast cereals, including oatmeal, some granola, and cold cereals containing fibre 		<p>Whole grain is <i>not</i> the first item on the ingredient list or Saturated fat: > 2g or Fibre: < 2g</p> <p>Examples:</p> <ul style="list-style-type: none"> Some breakfast cereals

Milk and Alternatives

		<ul style="list-style-type: none"> Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list on the food label. See the section “Nutrition Standards for Beverages” for the nutrition criteria for fluid milk and fluid milk alternatives. 		
	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Yogurt/ Kefir	Fat: ≤ 2% <i>M.F.*</i> and ≤ 3g plus Calcium: ≥ 15% <i>DV</i> and Vitamin D: ≥ 15% <i>DV</i> <i>Examples:</i> <ul style="list-style-type: none"> Some lower fat plain or flavoured yogurt with vitamin D 	Fat: ≤ 3.25% <i>M.F.*</i> or ≤ 3g <i>Examples:</i> <ul style="list-style-type: none"> Plain and flavoured yogurt, yogurt tubes 		Fat: > 3.25% <i>M.F.</i> or > 3g <i>Examples:</i> <ul style="list-style-type: none"> Yogurt higher in fat, such as Balkan-style
Cheese**	Fat: ≤ 20% <i>M.F.</i> and Sodium: ≤ 360mg and Calcium: ≥ 15% <i>DV</i> ***	Fat: ≤ 20% <i>M.F.</i> and Sodium: ≤ 360mg and Calcium: ≥ 15% <i>DV</i> *** <i>Examples:</i> <ul style="list-style-type: none"> Cheeses lower in fat and sodium, including part-skim mozzarella, light cheddar, some Swiss and ricotta 	Sodium: ≤ 480mg and Calcium: ≥ 15% <i>DV</i> <i>Examples:</i> <ul style="list-style-type: none"> Most hard and soft, non-processed cheese, including cheddar, mozzarella, brick, parmesan, some feta, Monterey jack, havarti, and gouda; cottage cheese, cheese curds, and cheese strings 	Sodium: > 480mg or Calcium: < 15% <i>DV</i> <i>Examples:</i> <ul style="list-style-type: none"> Some processed cheese products Most cream cheese
Milk-Based Desserts			Fat: ≤ 5g and Sodium: ≤ 360mg and Calcium: ≥ 5% <i>DV</i> <i>Examples:</i> <ul style="list-style-type: none"> Some frozen yogurt, puddings, custards, ice milk, gelato 	Fat: > 5g or Sodium: > 360mg or Calcium: < 5% <i>DV</i> <i>Examples:</i> <ul style="list-style-type: none"> Some puddings Most frozen desserts high in fat and sugar, including ice cream, ice cream bars, ice cream cakes, and ice cream sandwiches

**M.F.* = Milk Fat. The amount can be found on the front of the food label.

**Encourage selection of lower-fat cheese options.

****DV* = Daily Value.

Meat and Alternatives

<ul style="list-style-type: none"> Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label. Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying. 				
Maximum Nutritional Value (Choose Most Often)		Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
Nutrition Criteria		Nutrition Criteria		
Fresh and Frozen Meat	Fat: ≤ 10g and Sodium: ≤ 360mg <i>Note:</i> The Canadian Food Inspection Agency classifies bacon, wieners, pepperoni, and beef/turkey jerk products as being 'processed' rather than fresh. NTS recommends using the Nutrition Criteria for Deli (Sandwich) Meat to assess these products.	Fat: ≤ 10g and Sodium: ≤ 480mg <i>Examples:</i> <ul style="list-style-type: none"> Extra-lean ground meat Lean beef, goat, lamb, pork, or poultry Some breaded chicken strips and nuggets Some lean meatballs Some lean hamburger patties 	Fat: ≤ 14g and Sodium: ≤ 480mg <i>Examples:</i> <ul style="list-style-type: none"> Lean ground meat Beef, goat, lamb, pork, or poultry Some breaded chicken strips and nuggets Some meatballs Some hamburger patties 	Fat: > 14g or Sodium: > 480mg <i>Examples:</i> <ul style="list-style-type: none"> Meat that contains higher amounts of fat or sodium, including chicken wings, bacon, pork and beef ribs Some wieners Most pepperoni sticks Most beef/turkey jerk products
	<i>Note:</i> The World Cancer Research Fund Report - <i>Food, Nutrition, Physical Activity, and the Prevention of Cancer: A Global Perspective</i> , states to avoid processed meats. 'Processed meat' refers to meat preserved by smoking, curing or salting, or addition of chemical preservatives, including that contained in processed foods. Therefore, NTS does not provide Maximum Nutritional Value nutrition criteria for deli meat.	Fat: ≤ 5g and Sodium: ≤ 480mg <i>Examples:</i> <ul style="list-style-type: none"> Some lean deli meat 	Fat: ≤ 5g and Sodium: ≤ 600mg <i>Examples:</i> <ul style="list-style-type: none"> Some lean deli meat 	Fat: > 5g or Sodium: > 600mg <i>Examples:</i> <ul style="list-style-type: none"> Deli meat higher in fat or sodium
Deli – Sandwich Meat				

Meat and Alternatives (cont.)

- Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label.
- Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying.

	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Fish*	Fat: ≤ 8g and Sodium: ≤ 360mg	Fat: ≤ 8g and Sodium: ≤ 480mg <i>Examples:</i> • Fresh, frozen, or canned fish	Fat: ≤ 12g and Sodium: ≤ 480mg <i>Examples:</i> • Some frozen, breaded fish (e.g., fish sticks) • Fresh, frozen, or canned fish	Fat: > 12g or Sodium: > 480mg <i>Examples:</i> • Some breaded or battered fish higher in added fat or sodium • Fresh or frozen fish with a higher mercury content*
Eggs	Fat: ≤ 7g and Sodium: ≤ 360mg <i>Note:</i> All fresh eggs offer Maximum Nutritional Value if cooked using a low-fat method with no added salt (sodium).	Fat: ≤ 7g and Sodium: ≤ 480mg		Fat: > 7g or Sodium: > 480mg
Nuts, Protein Butters, and Seeds	Not coated with candy, chocolate, sugar, or yogurt and Sodium: ≤ 140mg <i>Examples:</i> • Unsalted nuts and seeds	Not coated with candy, chocolate, sugar, or yogurt and Sodium: ≤ 480mg <i>Examples:</i> • Nut, legume, and seed butters, including peanut, almond, walnut, soy, sesame, and sunflower • Nuts and seeds, including almonds, walnuts, peanuts, sunflower seeds, pumpkin seeds (papas)		Coated with candy, chocolate, sugar, and/or yogurt or Sodium: > 480mg <i>Examples:</i> • Coated nuts • Some roasted and salted nuts

*Certain types of fish may contain levels of mercury that can be harmful to human health. Fish caught in local lakes and streams may have different levels of mercury from those found in stores. Canned “light” tuna contains less mercury than “white” or “albacore” tuna, and salmon generally has low levels of mercury. See Health Canada’s website for continually updated information and a list of fish with low levels of mercury, at <http://www.hc-sc.gc.ca/fn-an/secureit/chem-chim/env/iron/mercure/cons-adv-etud-eng.php>.

Meat and Alternatives (cont.)

<ul style="list-style-type: none"> • Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label. • Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying. 			
Meat Alternatives, such as Tofu, Beans, and Lentils	Maximum Nutritional Value (Choose Most Often) Nutrition Criteria Fat: ≤ 8g and Sodium: ≤ 360mg and Protein: ≥ 10g <i>Note:</i> All plain, dried, canned and frozen legumes and plain tofu offer Maximum Nutritional Value; canned legumes should be rinsed to reduce salt (sodium).	Sell/Offer Most (≥ 80%) Nutrition Criteria Fat: ≤ 8g and Sodium: ≤ 480mg and Protein: ≥ 10g <i>Examples:</i> <ul style="list-style-type: none"> • Some vegetarian burgers, simulated meat strips, veggie meatballs, veggie ground round, veggie wieners and sausages, tofu and tempeh • Beans and lentils 	Sell/Offer Less (≤ 20%) Nutrition Criteria
	Not Permitted Nutrition Criteria Fat: >8g or Sodium: >480mg or Protein: <10g <i>Examples:</i> <ul style="list-style-type: none"> • Some vegetarian products high in sodium • Some meat alternatives that are higher in fat or sodium or lower in protein 		

Mixed Dishes

Note: Mixed dishes are products that contain more than one major ingredient.

Mixed Dishes With a Nutrition Facts Table				
<ul style="list-style-type: none"> Compare the nutrition criteria below with the Nutrition Facts table and the ingredient list provided by the supplier. Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying. 				
	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Entrées (e.g., frozen pizza, sandwiches, pasta, hot dogs)	Fat: ≤ 10g and Saturated fat: ≤ 5g and Sodium: ≤ 720mg and Fibre: ≥ 2g and Protein: ≥ 10g	Fat: ≤ 10g and Saturated fat: ≤ 5g and Sodium: ≤ 960mg and Fibre: ≥ 2g and Protein: ≥ 10g	Fat: ≤ 15g and Saturated fat: ≤ 7g and Sodium: ≤ 960mg and Fibre: ≥ 2g and Protein: ≥ 7g	Fat: > 15g or Saturated fat: > 7g or Sodium: > 960mg or Fibre: < 2g or Protein: < 7g
Soups	Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 480mg and Fibre: ≥ 2g	Fat: ≤ 3g and Saturated fat: ≤ 2g and Sodium: ≤ 720mg and Fibre: ≥ 2g	Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 720mg	Fat: > 5g or Saturated fat: > 2g or Sodium: > 720mg
Side Dishes (e.g., grain and/or vegetable salads)	Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 240mg and Fibre: ≥ 2g	Fat: ≤ 5g and Saturated fat: ≤ 2g and Sodium: ≤ 360mg and Fibre: ≥ 2g	Fat: ≤ 7g and Saturated fat: ≤ 2g and Sodium: ≤ 360mg	Fat: > 7g or Saturated fat: > 2g or Sodium: > 360mg

Mixed Dishes (cont.)

Mixed Dishes Without a Nutrition Facts Table			
<ul style="list-style-type: none"> For every ingredient used, refer to the nutrition criteria in this appendix for the appropriate food groups. Food should always be prepared in a healthy way – that is, using cooking methods that require little or no added fat or sodium, such as baking, barbecuing, boiling, broiling, grilling, microwaving, poaching, roasting, steaming, or stir-frying. 			
	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Entrées (e.g., pizza, sandwiches, pasta, hot dogs)	All major ingredients* are from the “Maximum Nutritional Value” category.	All major ingredients* are from the “Sell/Offer Most” category.	One or more major ingredients are from the “Sell/Offer Less” category.
Soups	All major ingredients are from the “Maximum Nutritional Value” category.	All major ingredients are from the “Sell/Offer Most” category.	One or more major ingredients are from the “Sell/Offer Less” category.
Side Dishes (e.g., grain and/or vegetable salads)	All major ingredients are from the “Maximum Nutritional Value” category.	All major ingredients are from the “Sell/Offer Most” category.	One or more major ingredients are from the “Sell/Offer Less” category.

*A major ingredient is any product that is identified in one of the food groups set out in the nutrition standards – that is, Vegetables and Fruit, Grain Products, Milk and Alternatives, and Meat and Alternatives. All pizza toppings are considered major ingredients.

Miscellaneous Items

Minor Ingredients

- The following are considered minor ingredients and are to be used in limited amounts, as defined under "Serving Size".
- Choose products that are lower in fat and/or sodium.

Ingredients	Serving Size
Condiments and Spreads	≤ 15ml (1 tbsp)
Gravies and Sauces	≤ 60ml (4 tbsp)
Dips	≤ 30ml (2 tbsp)
Fats	≤ 5ml (1 tsp)
Oils and Dressings	≤ 15ml (1 tbsp)
Other (e.g., chocolate chips, coconut, olives, parmesan cheese)	≤ 15ml (1 tbsp)
Not Permitted: Confectionery (Examples)	
Candy	
Chocolate	
Energy bars	
Licorice	
Gum	
Gummies	
Popsicles and freezies, if not prepared with 100% juice	

Nutrition Standards for Beverages

Separate beverage standards are provided for elementary and secondary schools.

All beverages sold in schools must meet the standards set out in Ontario Regulation 200/08, "Trans Fat Standards", made under the Education Act.

Beverages – Elementary Schools

<ul style="list-style-type: none"> Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label. 			
	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≤ 80%)	Sell/Offer Less (≤ 20%)
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Water	Plain	Plain	
Milk and Milk-Based Beverages (Plain or Flavoured)	Fat: ≤ 2%M.F.* or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV** and Container size: ≤ 250ml	Fat: ≤ 2%M.F.* or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV** and Container size: ≤ 250ml	Fat: >2%M.F. or >5g or Sugar: >28g or Calcium: <25%DV or Container size: >250ml
Yogurt Drinks	Fat: ≤ 2.0 %M.F. and ≤ 3g and Container size: ≤ 250ml plus Calcium: ≥ 15%DV and Vitamin D: ≥ 15%DV	Fat: ≤ 3.25%M.F. or ≤ 3g and Container size: ≤ 250ml	Fat: >3.25%M.F. or >3g or Container size: >250ml
Soy/Milk Alternative Beverages (Plain or Flavoured)	Calcium: ≥ 25%DV and Vitamin D: ≥ 25%DV and Container size: ≤ 250ml <i>Note:</i> <i>Canada's Food Guide</i> states that rice, potato and almond beverages do not contain the level of protein found in milk or fortified soy beverage. Therefore, NTS does not include these as Milk Alternatives.	Fortified with calcium and vitamin D and Container size: ≤ 250ml	Unfortified or Container size: >250ml

*M.F. =Milk Fat. The amount can be found on the front of the food label.

**DV = Daily Value.

Beverages – Elementary Schools (cont.)

• Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label.				
	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≤ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Juices or Blends: Vegetable or Fruit	100% juice, pulp, or purée and Unsweetened/No sugar added and Container size: ≤ 250ml plus Sodium: ≤ 480mg	100% juice, pulp, or purée and Unsweetened/No sugar added and Container size: ≤ 250ml		<100% juice, pulp, or purée or Sugar in the ingredient list or Container size: >250ml
Hot Chocolate	Fat: ≤ 2% M.F. or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25% DV and Container size: ≤ 250ml	Fat: ≤ 2% M.F. or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25% DV and Container size: ≤ 250ml		Fat: >2% M.F. or >5g or Sugar: >28g or Calcium: <25% DV or Container size: >250ml
Coffee and Tea				All Coffee and Tea
Iced Tea				All Iced Tea
Energy Drinks				All Energy Drinks
Sports Drinks				All Sports Drinks
Other Beverages (e.g., soft drinks; flavoured water; “juice-ades”, such as lemonade, limeade)				All Other Beverages

Beverages – Secondary Schools

• Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label.			
	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≤ 80%)	Sell/Offer Less (≤ 20%)
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Water	Plain	Plain	
Milk* and Milk-Based Beverages (Plain or Flavoured)	Fat: ≤ 2%M.F.** or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV***	Fat: ≤ 2%M.F.** or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV***	Fat: >2%M.F. or >5g or Sugar: >28g or Calcium: <25%DV
Yogurt Drinks	Fat: ≤ 2.0 %M.F. and ≤ 3g plus Calcium: ≥ 15%DV** and Vitamin D: ≥ 15%DV	Fat: ≤ 3.25%M.F. or ≤ 3g	Fat: >3.25%M.F. or >3g
Soy/Milk Alternative Beverages (Plain or Flavoured)	Calcium: ≥ 25%DV** and Vitamin D: ≥ 25%DV <i>Note:</i> <i>Canada's Food Guide</i> states that rice, potato and almond beverages do not contain the level of protein found in milk or fortified soy beverage. Therefore, NTS does not include these as Milk Alternatives.	Fortified with calcium and vitamin D	Unfortified
Juices or Blends: Vegetable or Fruit	100% juice, pulp, or purée and Unsweetened/No sugar added plus Sodium: ≤ 480mg	100% juice, pulp, or purée and Unsweetened/No sugar added	<100% juice, pulp, or purée or Sugar in the ingredient list
Hot Chocolate	Fat: ≤ 2%M.F. or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV	Fat: ≤ 2%M.F. or ≤ 5g and Sugar: ≤ 28g and Calcium: ≥ 25%DV	Fat: >2%M.F. or >5g or Sugar: >28g or Calcium: <25%DV

*Milk can be sold in containers that hold multiple servings.

**M.F. = Milk Fat. The amount can be found on the front of the food label.

***DV = Daily Value.

Beverages – Secondary Schools (cont.)

- Compare the nutrition criteria below with the Nutrition Facts table and ingredient list on the food label.

	Maximum Nutritional Value (Choose Most Often)	Sell/Offer Most (≥ 80%)	Sell/Offer Less (≤ 20%)	Not Permitted
	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria	Nutrition Criteria
Coffee and Tea			Decaffeinated	Caffeinated
Iced Tea	<i>Note:</i> NIS does not allow artificial sweeteners in food and beverages that provide minimum nutritional value (eg, iced tea).		Calories: ≤ 40 and Decaffeinated	Calories: >40 or Caffeinated
Energy Drinks				All Energy Drinks
Sports Drinks				All Sports Drinks
Other Beverages (e.g., soft drinks; flavoured water; “juice-ades”, such as lemonade, limeade)	<i>Note:</i> <i>Canada’s Food Guide</i> states that fruit flavoured drinks are not nutritionally equivalent to 100% juices. In addition, NIS does not allow artificial sweeteners in food and beverages that provide minimum nutritional value (eg, soft drinks).		Calories: ≤ 40 and Caffeine-free	Calories: >40 or with caffeine

Together we can make the healthy choice the easy choice!

For more information about Nutrition Tools for Schools[®], P/PM 150, or healthy eating, please contact your local public health unit:

For information on healthy schools, go to the Ministry of Education Healthy Schools website www.ontario.ca/healthyschools

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

TOPIC: POLICY DEVELOPMENT UPDATE

The Policy Development Update
is presented for information.

Prepared by: John Crocco, Director of Education

Presented by: John Crocco, Director of Education

Date: March 8, 2011



REPORT TO THE COMMITTEE OF THE WHOLE FOR THE MONTH OF MARCH 2011 POLICY DEVELOPMENT UPDATE

Background Information

The Policy Development Update for the month of March 2011 is submitted for the information of Trustees.

A copy of the Policy and Administrative Guidelines - The Establishment and Cyclical Review of Policies Policy (Appendix A) is included for ease of reference.

POLICIES BEING DEVELOPED/REVIEWED		DUE DATE			APPENDIX
		PC	CW	BD	
POLICIES BEING DEVELOPED					
1	Environmental Stewardship	Feb. 2011	Winter 2010	Winter 2010	B
2	Self-Identification of Aboriginal Students (301.9)	Spring 2011	Spring 2011	Spring 2011	C
3	Growing Success	Spring 2011	Spring 2011	Spring 2011	D
POLICIES BEING REVIEWED					
4	Assignment of Principals & Vice-Principals (202.1)	Mar. 2011	Apr. 2011	Apr. 2011	E
5	Dress Code - Safe Schools (302.6.6)	Spring 2011	Spring 2011	Spring 2011	F
6	Educational Field Trips (400.2)	Spring 2011	Spring 2011	Spring 2011	G
7	Fundraising (301.4)	Spring 2011	Spring 2011	Spring 2011	H
8	Community Use of Schools (800.2)	Fall 2011	Fall 2011	Fall 2011	I
POLICIES/VETTED AND BEING VETTED					
1	Complaint Resolution (800.3)	Feb. 2011	Mar. 2011	Mar. 2011	
2	Nutrition (302.7)	Feb. 2011	Mar. 2011	Mar. 2011	
3	Niagara Catholic Parent Involvement Committee (800.7)	Mar. 2011	Apr. 2011	Apr. 2011	
4	Purchasing/Supply Chain Management (600.1)	Mar. 2011	Apr. 2011	Apr. 2011	
5	<i>(previously Purchasing of Goods & Services)</i>				
6	Trustee Expenses (100.13)	Mar. 2011	Apr. 2011	Apr. 2011	
7	Education-Based Research (800.5)	Apr. 2011	May 2011	May 2011	
8	<i>(previously Research Projects)</i>				
9	Records Management (600.2)	Apr. 2011	May 2011	May 2011	
POLICIES BEING PRESENTED TO THE BOARD					
NIL					

Trustees are reminded that the Policies are published on the Board's website www.niagaracatholic.ca.

The Policy Development Update is presented for information.

Prepared by: John Crocco, Director of Education
 Presented by: John Crocco, Director of Education
 Date: March 8, 2011

**THE ESTABLISHMENT AND CYCLICAL
REVIEW OF POLICIES POLICY
*POLICY # 100.5***

STATEMENT OF POLICY

The Niagara Catholic District School Board, in order to fulfill its duties and responsibilities, reserves to itself the function of establishing guides for the discretionary action of those to whom it delegates authority. These guides for action will constitute the policies governing the operation of the school system and the internal operations of the Board. The policies pertaining to the internal operations of the Board shall be called bylaws.

The Director of Education, as C.E.O., is accountable to the Board for the implementation of policy and shall issue Administrative Guidelines in support of policy.

The policies of the Board shall be congruent with and supportive of the Mission Statement of the Board.

The process of establishing and reviewing policy will include timely consultation with individuals and groups as deemed appropriate to a particular policy.

The policy shall be based on and supportive of the Catholic Mission Statement of the Board.

ADMINISTRATIVE GUIDELINES

The development and review of all policies shall be initiated by the Board or the Director of Education.

The Director of Education may delegate the development or revision of Policy Statements and Administrative Guidelines to appropriate members of Senior Administrative Council and staff.

The establishment of new Policies and Administrative Guidelines as well as the cyclical review of existing Policies and Administrative Guidelines will adhere to the following process:

1. The draft Policy will be reviewed by Senior Administrative Council for input.
2. Once approved by the Director of Education, the draft Policy will then be forwarded to the Policy Committee for input and information.
3. The Policy Committee may recommend that the draft Policy be vetted to various stakeholder groups or that it be returned to staff for further study.
4. Once approved by the Policy Committee for vetting, the draft Policy will then be distributed to stakeholder groups as identified in the Policy Development Update Form.
5. Once the vetting process has been completed, the final draft Policy will then be presented to Senior Administrative Council for review.
6. Once approved by the Director of Education, the final draft Policy will then be submitted to the Policy Committee for recommendation to the Committee of the Whole.
7. Once reviewed by the Committee of the Whole, the final draft will then be forwarded to the Board for consideration at its next meeting.
8. The Director of Education will issue Administrative Guidelines if necessary in support of the policy, and will distribute the policy to the system.
9. Policies and Administrative Guidelines will be reviewed with the appropriate staff, who will in turn review with school staff to begin the implementation process.

VETTING

A draft policy may be vetted with all or any of the following individuals or groups:

Trustees	O.E.C.T.A. Occasionals	Regional Catholic School Council
Director of Education	C.U.P.E.	Special Education Advisory Committee
Superintendents	Managers'/Supervisors' Group	The Bishop
Principals/Vice-Principals	Student Services	Pastors
Curriculum Support Staff	Principals'/Vice-Principals' Council	Board Solicitor
O.E.C.T.A. Elementary	Non-Unionized Staff	Student Senate
O.E.C.T.A. Secondary	Catholic School Council Chairs	Others

Policy Issued: October 27, 1998

Policy Revised: April 27, 2010

Guidelines Issued: October 27, 1998

Guidelines Revised: June 26, 2001, September 19, 2001, April 27, 2010



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

POLICY DEVELOPMENT UPDATE

NEW

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE

Name of Policy	Environmental Education Policy	Policy #	Initiated by	
		N/A	Board	
		Issued	Director	
Intent of Policy	The Ministry of Education has suggested that Boards develop an Educational Environment Policy.	N/A	Admin. Council	
		Revised	Ministry of Education	
Resource	James Woods, Controller of Plant	N/A		

Distribution of Vetting

Trustees	<input checked="" type="checkbox"/>	OECTA Occasional	<input checked="" type="checkbox"/>	PIC/Regional Cath. School Council	<input checked="" type="checkbox"/>
Principals/V-Principals	<input checked="" type="checkbox"/>	Student Services	<input checked="" type="checkbox"/>	Pastors	<input checked="" type="checkbox"/>
Director	<input checked="" type="checkbox"/>	CUPE	<input checked="" type="checkbox"/>	S.E.A.C.	<input checked="" type="checkbox"/>
Superintendents	<input checked="" type="checkbox"/>	Managers/Supervisors	<input checked="" type="checkbox"/>	Bishop	<input checked="" type="checkbox"/>
Curriculum Support Staff	<input checked="" type="checkbox"/>	Principals/V-Principals Council	<input checked="" type="checkbox"/>	Board Solicitor	<input checked="" type="checkbox"/>
	<input checked="" type="checkbox"/>	Non-Unionized Staff	<input checked="" type="checkbox"/>	Student Senate	<input checked="" type="checkbox"/>
	<input checked="" type="checkbox"/>	Catholic School Council Chairs	<input checked="" type="checkbox"/>	Others	<input checked="" type="checkbox"/>

Stakeholders	Date of Notification to Committee of the Whole	Sept. 2010
Administrative Council	Date of Draft Policy Reviewed	Winter 2010
Trustees	Date Draft Policy Sent to Trustees	Winter 2010
	Date Draft Policy Due From Trustees	Winter 2010 { 7 Days
Stakeholders	Date of Draft Policy Reviewed	Winter 2010
Policy Committee	Date of Draft Policy Reviewed	Feb. 2011
Committee of the Whole	Date of Draft Policy Reviewed	Winter 2010
Board	Date of Policy Approved	Winter 2010

COMMENTS

Recommendation from the Ministry of Education for Boards to develop standards for relationships between school buildings and a) users, b) site and c) greater environment with respect to design, construction, operation, maintenance and protection.

STATUS OF POLICY GUIDELINES (For Information - Issued by Director of Education)

The Policy will be submitted to the Policy Committee pending the receipt of the regulations to the Student Achievement - School Board Governance Act.



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

POLICY DEVELOPMENT UPDATE

NEW

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE

Name of Policy	Self-Identification of Aboriginal Students Policy	Policy #	Initiated by	
		309.1	Board	
		Issued	Director	
Intent of Policy	The Ministry of Education has suggested that Boards develop an Educational Environment Policy.	N/A	Admin. Council	✓
		Revised	Ministry of Education	
Resource	Yolanda Baldasaro, Superintendent of Education	N/A		

Distribution of Vetting

Trustees	✓	OECTA Occasional	✓	PIC/Regional Cath. School Council	✓
Principals/V-Principals	✓	Student Services	✓	Pastors	✓
Director	✓	CUPE		S.E.A.C.	✓
Superintendents	✓	Managers/Supervisors		Bishop	✓
Curriculum Support Staff	✓	Principals/V-Principals Council	✓	Board Solicitor	✓
	✓	Non-Unionized Staff		Student Senate	✓
	✓	Catholic School Council Chairs	✓	Others	✓

Stakeholders	Date of Notification to Committee of the Whole	2008
Administrative Council	Date of Draft Policy Reviewed	Winter 2010
Trustees	Date Draft Policy Sent to Trustees	Winter 2010
	Date Draft Policy Due From Trustees	Winter 2010 { 7 Days
Stakeholders	Date of Draft Policy Reviewed	Winter 2010
Policy Committee	Date of Draft Policy Reviewed	Winter 2010
Committee of the Whole	Date of Draft Policy Reviewed	Winter 2010
Board	Date of Policy Approved	Winter 2010

COMMENTS

As per recommendations outlined in the Ministry of Education Ontario First Nation, Metis and Inuit Education Policy Framework and Building Bridges to Success for First Nation, Metis and Inuit Students.

STATUS OF POLICY GUIDELINES (For Information - Issued by Director of Education)

The Policy will be submitted to the Policy Committee pending the receipt of the regulations to the Student Achievement - School Board Governance Act.



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

POLICY DEVELOPMENT UPDATE

NEW

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE

Name of Policy	Growing Success Policy	Policy # N/A	Initiated by	
Intent of Policy	To support the assessment, evaluation, and reporting on student achievement of all students in Niagara Catholic schools.	Issued N/A	Board	
Resource	Lee Ann Forsyth-Sells, Superintendent of Education	Revised N/A	Director	
			Admin. Council	
			Ministry of Education	✓

Distribution of Vetting

Trustees	✓	OECTA Occasional	✓	PIC/Regional Cath. School Council	✓
Principals/V-Principals	✓	Student Services	✓	Pastors	✓
Director	✓	CUPE	✓	S.E.A.C.	✓
Superintendents	✓	Managers/Supervisors	✓	Bishop	✓
Curriculum Support Staff	✓	Principals/V-Principals Council	✓	Board Solicitor	✓
	✓	Non-Unionized Staff	✓	Student Senate	✓
	✓	Catholic School Council Chairs	✓	Others	✓

Stakeholders	Date of Notification to Committee of the Whole	Sept. 14, 2010
Administrative Council	Date of Draft Policy Reviewed	Winter 2010
Trustees	Date Draft Policy Sent to Trustees	Winter 2010
	Date Draft Policy Due From Trustees	Winter 2010 { 7 Days
Stakeholders	Date of Draft Policy Reviewed	Winter 2010
Policy Committee	Date of Draft Policy Reviewed	Winter 2010
Committee of the Whole	Date of Draft Policy Reviewed	Winter 2010
Board	Date of Policy Approved	Winter 2010

COMMENTS

This Policy will address the issues of:
 a) the lower limit of the range of percentage marks below 50 percent for Grades 9 to 12
 b) late and missed assignments and
 c) cheating and plagiarism.

b)



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

POLICY DEVELOPMENT UPDATE

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE					
Name of Policy	Assignment of Principals and Vice-Principals (202.1)				
Resource	Frank Iannantuono, Superintendent of Education				
Distribution of Vetting					
Trustees	<input checked="" type="checkbox"/>	OECTA Occasional	<input checked="" type="checkbox"/>	PIC/Regional Cath. School Council	<input checked="" type="checkbox"/>
Director	<input checked="" type="checkbox"/>	CUPE	<input type="checkbox"/>	S.E.A.C.	<input checked="" type="checkbox"/>
Superintendents	<input checked="" type="checkbox"/>	Managers/Supervisors	<input checked="" type="checkbox"/>	Bishop	<input checked="" type="checkbox"/>
Principals/V-Principals	<input checked="" type="checkbox"/>	Student Services	<input checked="" type="checkbox"/>	Pastors	<input checked="" type="checkbox"/>
Curriculum Support Staff	<input type="checkbox"/>	Principals/V-Principals Council	<input checked="" type="checkbox"/>	Board Solicitor	<input checked="" type="checkbox"/>
OECTA Elementary	<input checked="" type="checkbox"/>	Non-Unionized Staff	<input checked="" type="checkbox"/>	Student Senate	<input checked="" type="checkbox"/>
OECTA Secondary	<input checked="" type="checkbox"/>	Catholic School Council Chairs	<input checked="" type="checkbox"/>	Others	<input checked="" type="checkbox"/>
STEP 2 – DRAFT POLICY REVIEW					
Stakeholders	Date of Notification to Committee of the Whole	May 2010			
Administrative Council	Date of Draft Policy Reviewed	Winter 2010			
Trustees	Date Draft Policy Sent to Trustees	Winter 2010			
	Date Draft Policy Due From Trustees	Winter 2010 { 7 Days			
Stakeholders	Date of Draft Policy Reviewed	Winter 2010			
Policy Committee	Date of Draft Policy Reviewed	Mar. 2011			
Committee of the Whole	Date of Draft Policy Reviewed	Apr. 2011			
Board	Date of Policy Approved	Apr. 2011			
COMMENTS					
<p>The current policy is being reviewed as part of the cyclical Policy and Administrative Guidelines Review Process to ensure continued compliance with the Education Statutes and Regulations of Ontario and other relevant legislation, as well as to ensure that the Policy and Administrative Guidelines continues to meet the goals, best practices and needs of the system.</p>					
STATUS OF POLICY GUIDELINES (For Information - Issued by Director of Education)					



POLICY DEVELOPMENT UPDATE

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE

Name of Policy Dress Code - Safe Schools Policy (302.6.6)

Resource Frank Iannantuono, Superintendent of Education

Distribution of Vetting					
Trustees	<input checked="" type="checkbox"/>	OECTA Occasional	<input checked="" type="checkbox"/>	PIC/Regional Cath. School Council	<input checked="" type="checkbox"/>
Director	<input checked="" type="checkbox"/>	CUPE	<input type="checkbox"/>	S.E.A.C.	<input checked="" type="checkbox"/>
Superintendents	<input checked="" type="checkbox"/>	Managers/Supervisors	<input checked="" type="checkbox"/>	Bishop	<input checked="" type="checkbox"/>
Principals/V-Principals	<input checked="" type="checkbox"/>	Student Services	<input checked="" type="checkbox"/>	Pastors	<input checked="" type="checkbox"/>
Curriculum Support Staff	<input type="checkbox"/>	Principals/V-Principals Council	<input checked="" type="checkbox"/>	Board Solicitor	<input checked="" type="checkbox"/>
OECTA Elementary	<input checked="" type="checkbox"/>	Non-Unionized Staff	<input checked="" type="checkbox"/>	Student Senate	<input checked="" type="checkbox"/>
OECTA Secondary	<input checked="" type="checkbox"/>	Catholic School Council Chairs	<input checked="" type="checkbox"/>	Others	<input checked="" type="checkbox"/>

STEP 2 – DRAFT POLICY REVIEW

Stakeholders	Date of Notification to Committee of the Whole	Nov. 2010
Administrative Council	Date of Draft Policy Reviewed	Winter 2010
Trustees	Date Draft Policy Sent to Trustees	Winter 2010
	Date Draft Policy Due From Trustees	Winter 2010 { 7 Days
Stakeholders	Date of Draft Policy Reviewed	Winter 2010
Policy Committee	Date of Draft Policy Reviewed	Winter 2010
Committee of the Whole	Date of Draft Policy Reviewed	Winter 2010
Board	Date of Policy Approved	Winter 2010

COMMENTS

The current policy is being reviewed as part of the cyclical Policy and Administrative Guidelines Review Process to ensure continued compliance with the Education Statutes and Regulations of Ontario and other relevant legislation, as well as to ensure that the Policy and Administrative Guidelines continues to meet the goals, best practices and needs of the system.

STATUS OF POLICY GUIDELINES (For Information - Issued by Director of Education)



POLICY DEVELOPMENT UPDATE

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE

Name of Policy	Educational Field Trips Policy (400.2)
-----------------------	--

Resource	Yolanda Baldasaro, Superintendent of Education
-----------------	--

Distribution of Vetting					
Trustees	<input checked="" type="checkbox"/>	OECTA Occasional	<input checked="" type="checkbox"/>	PIC/Regional Cath. School Council	<input checked="" type="checkbox"/>
Director	<input checked="" type="checkbox"/>	CUPE	<input checked="" type="checkbox"/>	S.E.A.C.	<input checked="" type="checkbox"/>
Superintendents	<input checked="" type="checkbox"/>	Managers/Supervisors	<input checked="" type="checkbox"/>	Bishop	<input checked="" type="checkbox"/>
Principals/V-Principals	<input checked="" type="checkbox"/>	Student Services	<input checked="" type="checkbox"/>	Pastors	<input checked="" type="checkbox"/>
Curriculum Support Staff	<input checked="" type="checkbox"/>	Principals/V-Principals Council	<input checked="" type="checkbox"/>	Board Solicitor	<input checked="" type="checkbox"/>
OECTA Elementary	<input checked="" type="checkbox"/>	Non-Unionized Staff	<input checked="" type="checkbox"/>	Student Senate	<input checked="" type="checkbox"/>
OECTA Secondary	<input checked="" type="checkbox"/>	Catholic School Council Chairs	<input checked="" type="checkbox"/>	Others	<input checked="" type="checkbox"/>

STEP 2 – DRAFT POLICY REVIEW

Stakeholders	Date of Notification to Committee of the Whole	June 2010
Administrative Council	Date of Draft Policy Reviewed	Winter 2010
Trustees	Date Draft Policy Sent to Trustees	Winter 2010
	Date Draft Policy Due From Trustees	Winter 2010 { 7 Days
Stakeholders	Date of Draft Policy Reviewed	Winter 2010
Policy Committee	Date of Draft Policy Reviewed	Winter 2010
Committee of the Whole	Date of Draft Policy Reviewed	Winter 2010
Board	Date of Policy Approved	Winter 2010

COMMENTS

The current policy is being reviewed as part of the cyclical Policy and Administrative Guidelines Review Process to ensure continued compliance with the Education Statutes and Regulations of Ontario and other relevant legislation, as well as to ensure that the Policy and Administrative Guidelines continues to meet the goals, best practices and needs of the system.

STATUS OF POLICY GUIDELINES (For Information - Issued by Director of Education)

--



POLICY DEVELOPMENT UPDATE

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE

Name of Policy	Fundraising Policy (301.4)					
Resource	Larry Reich, Superintendent of Business & Financial Services					
Distribution of Vetting						
Trustees	<input checked="" type="checkbox"/>	OECTA Occasional	<input checked="" type="checkbox"/>	PIC/Regional Cath. School Council	<input checked="" type="checkbox"/>	
Director	<input checked="" type="checkbox"/>	CUPE	<input checked="" type="checkbox"/>	S.E.A.C.	<input checked="" type="checkbox"/>	
Superintendents	<input checked="" type="checkbox"/>	Managers/Supervisors	<input checked="" type="checkbox"/>	Bishop	<input checked="" type="checkbox"/>	
Principals/V-Principals	<input checked="" type="checkbox"/>	Student Services	<input checked="" type="checkbox"/>	Pastors	<input checked="" type="checkbox"/>	
Curriculum Support Staff	<input checked="" type="checkbox"/>	Principals/V-Principals Council	<input checked="" type="checkbox"/>	Board Solicitor	<input checked="" type="checkbox"/>	
OECTA Elementary	<input checked="" type="checkbox"/>	Non-Unionized Staff	<input checked="" type="checkbox"/>	Student Senate	<input checked="" type="checkbox"/>	
OECTA Secondary	<input checked="" type="checkbox"/>	Catholic School Council Chairs	<input checked="" type="checkbox"/>	Others	<input checked="" type="checkbox"/>	

STEP 2 – DRAFT POLICY REVIEW

Stakeholders	Date of Notification to Committee of the Whole	June 2010
Administrative Council	Date of Draft Policy Reviewed	Spring 2011
Trustees	Date Draft Policy Sent to Trustees	Spring 2011
	Date Draft Policy Due From Trustees	Spring 2011 { 7 Days
Stakeholders	Date of Draft Policy Reviewed	Spring 2011
Policy Committee	Date of Draft Policy Reviewed	Spring 2011
Committee of the Whole	Date of Draft Policy Reviewed	Spring 2011
Board	Date of Policy Approved	Spring 2011

COMMENTS

The current policy is being reviewed as part of the cyclical Policy and Administrative Guidelines Review Process to ensure continued compliance with the Education Statutes and Regulations of Ontario and other relevant legislation, as well as to ensure that the Policy and Administrative Guidelines continues to meet the goals, best practices and needs of the system.

STATUS OF POLICY GUIDELINES (For Information - Issued by Director of Education)

--



POLICY DEVELOPMENT UPDATE

For the Month of March 2011

STEP 1 – NOTIFICATION OF INTENT TO COMMITTEE OF THE WHOLE					
Name of Policy	Community Use of Schools Policy (800.2)				
Resource	James Woods, Controller of Plant				
Distribution of Vetting					
Trustees	<input checked="" type="checkbox"/>	OECTA Occasional	<input checked="" type="checkbox"/>	PIC/Regional Cath. School Council	<input checked="" type="checkbox"/>
Director	<input checked="" type="checkbox"/>	CUPE	<input type="checkbox"/>	S.E.A.C.	<input checked="" type="checkbox"/>
Superintendents	<input checked="" type="checkbox"/>	Managers/Supervisors	<input checked="" type="checkbox"/>	Bishop	<input checked="" type="checkbox"/>
Principals/V-Principals	<input checked="" type="checkbox"/>	Student Services	<input checked="" type="checkbox"/>	Pastors	<input checked="" type="checkbox"/>
Curriculum Support Staff	<input type="checkbox"/>	Principals/V-Principals Council	<input checked="" type="checkbox"/>	Board Solicitor	<input checked="" type="checkbox"/>
OECTA Elementary	<input checked="" type="checkbox"/>	Non-Unionized Staff	<input checked="" type="checkbox"/>	Student Senate	<input checked="" type="checkbox"/>
OECTA Secondary	<input checked="" type="checkbox"/>	Catholic School Council Chairs	<input checked="" type="checkbox"/>	Others	<input checked="" type="checkbox"/>
STEP 2 – DRAFT POLICY REVIEW					
Stakeholders	Date of Notification to Committee of the Whole	May 2010			
Administrative Council	Date of Draft Policy Reviewed	Winter 2010			
Trustees	Date Draft Policy Sent to Trustees	Winter 2010			
	Date Draft Policy Due From Trustees	Winter 2010 { 7 Days			
Stakeholders	Date of Draft Policy Reviewed	Winter 2010			
Policy Committee	Date of Draft Policy Reviewed	Winter 2010			
Committee of the Whole	Date of Draft Policy Reviewed	Winter 2010			
Board	Date of Policy Approved	Winter 2010			
COMMENTS					
<p>The current policy is being reviewed as part of the cyclical Policy and Administrative Guidelines Review Process to ensure continued compliance with the Education Statutes and Regulations of Ontario and other relevant legislation, as well as to ensure that the Policy and Administrative Guidelines continues to meet the goals, best practices and needs of the system.</p>					
STATUS OF POLICY GUIDELINES (For Information - Issued by Director of Education)					
<p> </p>					

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

TOPIC: CAPITAL PROJECT UPDATE

The Capital Project Update
is presented for information.

Prepared by: James Woods, Controller of Plant
Presented by: James Woods, Controller of Plant
Approved by: John Crocco, Director of Education
Date: March 8, 2011



NIAGARA CATHOLIC
DISTRICT SCHOOL BOARD

REPORT TO COMMITTEE OF THE WHOLE MEETING MARCH 8, 2011

CAPITAL PROJECTS PROGRESS REPORT

BACKGROUND INFORMATION

Individual progress reports for capital projects are presented as follows:

In Progress

Appendix A	Blessed Trinity Catholic Secondary School (Gr.)
Appendix B	Our Lady of Fatima Catholic Elementary School (Gr.)
Appendix C	Our Lady of Victory Catholic Elementary School (FE)
Appendix D	St. Andrew Catholic Elementary School (W)
Appendix E	St. Anthony Catholic Elementary School (SC)
Appendix F	St. Augustine Catholic Elementary School (W)
Appendix G	St. Joseph Catholic Elementary School (Gr.)
Appendix H	St. Mark Catholic Elementary School (B)

The Capital Projects Progress Report is presented for information.

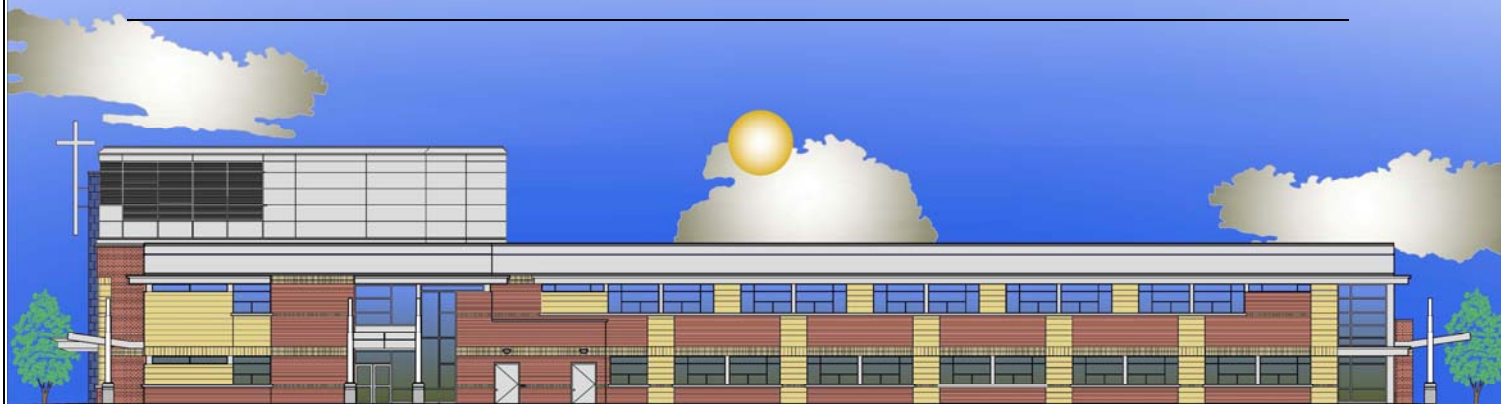
Prepared by: James Woods, Controller of Plant
Presented by: James Woods, Controller of Plant
Approved by: John Crocco, Director of Education
Date: March 8, 2011



**NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011**

APPENDIX A

BLESSED TRINITY SECONDARY SCHOOL, GRIMSBY



Scope of Project: Design and construction of a Twenty-three classroom addition to the existing Facility under the Energy Efficient Funding program

Current Status: Phase two tender period to begin On March 1st. Construction to commence April 1, 2011.

Project Information:

New Area to be Constructed	43,338	sq. ft.
Existing Area to be Renovated	16,864	sq. ft.
Total New Facility Area	129,731	sq. ft.
Total Site Area	16.8	acres
Pupil Places Added	483	students
New Facility Capacity	1059	students

Project Funding:

Energy Efficiency	11,000,000
Board Reserves	329,915
	\$11,329,915

Project Costs:

	Budget	Paid	Forecast
Contract, Phase 1	1,435,925	1,440,130	1,435,925
Contract, Phase 2	7,873,905	0	7,873,905
Fees & Disbursements	880,000	287,185	880,000
Furniture & Equipment	700,085	0	700,085
Other Project Costs	440,000	134,100	440,000
	\$11,329,915	\$1,861,415	\$11,329,915

Project Timelines:

	<u>Scheduled Completion</u>	<u>Actual Completion</u>
Funding Approval	10 June 2009	10 June 2009
Architect Selection	20 July 2009	26 July 2009
Design Development	2 November 2009	26 January 2010
Contract Documents, Phase 1	8 April 2010	18 June 2010
Tender & Approvals, Phase 1	25 May 2010	7 July 2010
Construction, Phase 1	27 August 2010	27 September 2010
Contract Documents, Phase 2	24 March 2011	
Tender & Approvals, Phase 2	29 March 2011	
Construction, Phase 2	16 December 2011	
Occupancy	9 January 2012	
Official Opening & Blessing	February 2012	

Project Team:

Architect	Raimondo + Associates Architects Inc.
General Contractor, Phase 1	Rankin Construction Inc.
General Contractor, Phase 2	TBD
Project Manager	Anthony Ferrara
Superintendent	Yolanda Baldasaro
Principal	Ted Farrell



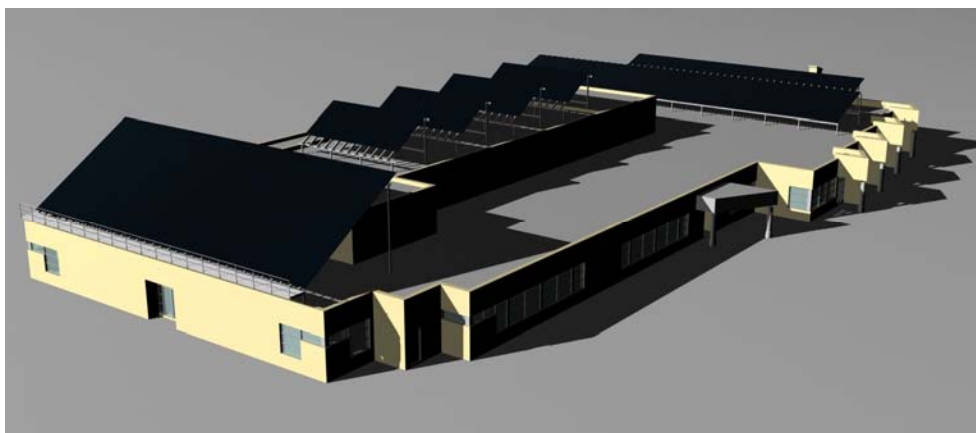
NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011

APPENDIX B

OUR LADY OF FATIMA CATHOLIC ELEMENTARY SCHOOL, GRIMSBY

Scope of Project:

Installation of a 109 kW roof top solar photovoltaic system consisting of a total of 504 solar panels, estimated to produce 120,000 kWh of electricity annually, and supplied to the utility company under the Feed-In-Tariff Program. A web enabled data acquisition system to monitor performance is also included within the scope.



Current Status:

On February 22, 2011, the Board approved the award of a contract to Carmanah Technologies. Installation will commence on March 14th, and be complete before August 29, 2011.

Project Funding:

Renewable Energy	949,373
Facilities Renewal	460,000

\$1,409,373

Project Costs:

	Budget	Paid	Forecast
Construction Contract	1,200,000	124,808	
Fees & Disbursements	78,250	76,635	
Other Project Costs	130,900	41,017	

\$1,409,150 \$242,460 \$0

Project Timelines:

	Scheduled Completion	Actual Completion
Funding Approval	February 19, 2010	February 19, 2010
Design Development	January 10, 2011	January 24, 2011
Contract Documents	January 31, 2011	January 31, 2011
Tender	February 17, 2011	February 17, 2011
Construction	August 31, 2011	

Project Team:

Architect	Venerino V.P. Panici Architect Inc
General Contractor	TBD
Project Manager	Anthony Ferrara
Superintendent	Yolanda Baldasaro
Principal	Michael Hendrickse



**NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011**

APPENDIX C

OUR LADY OF VICTORY CATHOLIC ELEMENTARY SCHOOL

Scope of Project:

Consolidation of the junior and senior schools through the design and construction of an eight classroom addition and alterations to the existing junior building under the Energy Efficient Funding program. Alterations will occur during the summer months, and the new classrooms will be added while the existing building continues to function.



Current Status:

Concrete block walls, plumbing and electrical rough-ins are in progress. Structural steel framing will be completed over the next two weeks. Windows in existing classrooms will be replaced during the March break.

Project Information:

New Area to be Constructed	1,7815	sq. ft.
Existing Area to be Renovated	28,848	sq. ft.
Total New Facility Area	47,200	sq. ft.
Total Site Area	8.6	acres
Pupil Places Added	184	students
New Facility Capacity	495	students

Project Funding:

Energy Efficiency ES	4,563,142
Energy Efficiency M	300,000
Facilities Renewal	525,000
GPTL	500,000
	\$5,888,142

Project Costs:

	Budget	Paid	Forecast
Construction Contract	4,321,000	910,414	4,321,000
Fees & Disbursements	554,700	400,153	554,700
Furniture & Equipment	119,500	0	119,500
Other Project Costs	689,572	90,199	689,572
	\$5,684,772	\$1,400,766	\$5,684,772

Project Timelines:

	<u>Scheduled Completion</u>	<u>Actual Completion</u>
Funding Approval	10 June 2009	10 June 2009
Architect Selection	20 July 2009	26 June 2009
Design Development	6 October 2009	9 December 2009
Contract Documents	26 January 2010	18 June 2010
Tender	13 May 2010	6 July 2010
Construction	12 August 2011	
Occupancy	6 September 2011	
Official Opening & Blessing	November 2011	

Project Team:

Architect	Raimondo + Associates Architects Inc.
General Contractor	T.R. Hinan Contractors
Project Manager	Anthony Ferrara
Superintendent	Lee Ann Forsyth-Sells
Principal	Theresa Murphy



**NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011**

APPENDIX D

ST. ANDREW CATHOLIC ELEMENTARY SCHOOL

Scope of Project:

Construction of a new library and single classroom.
Renovations to the existing library to be two additional classrooms and expansion of the gymnasium to create a stage.

Current Status:

The new addition will be ready for occupancy for the return from March break.

Project Information:

New Area to be Constructed	3,774	sq. ft.
Existing Area to be Renovated	1,410	sq. ft.
Total New Facility Area	26,911	sq. ft.
Total Site Area	4.6	acres
Pupil Places Added	69	students
New Facility Capacity	411	students



Project Funding:

Primary Class Size	1,077,869
Good Places to Learn	55,000
	\$1,132,869

Project Costs:

	Budget	Paid	Forecast
Construction Contract	948,588	748,643	948,588
Fees & Disbursements	66,000	63,087	66,000
Furniture & Equipment	25,000	4,836	25,000
Other Project Costs	90,044	89,982	90,044
	\$1,129,632	\$906,548	\$1,129,632

Project Timelines:

	<u>Scheduled Completion</u>	<u>Actual Completion</u>
Funding Approval	10 June 2009	10 June 2009
Architect Selection	20 July 2009	26 July 2009
Design Development	15 March 2010	16 April 2010
Contract Documents	31 May 2010	23 July 2010
Tender	04 July 2010	10 August 2010
Construction	11 February 2011	
Occupancy	18 February 2010	
Official Opening & Blessing	March 2010	

Project Team:

Architect	Raimondo + Associates Architects
General Contractor	Stolk Construction
Project Manager	Tunde Labbancz
Superintendent	Lee Ann Forsyth-Sells
Principal	Chris Gobbi



**NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011**

APPENDIX E

ST. ANTHONY CATHOLIC ELEMENTARY SCHOOL

Scope of Project:

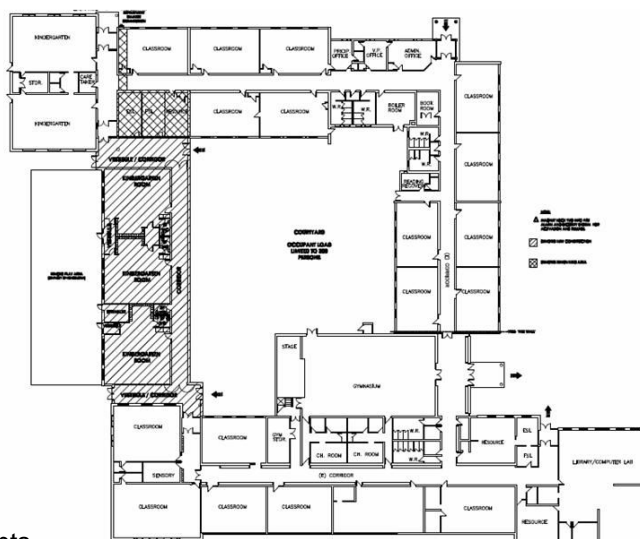
Design and construction of 3 new classrooms for Early Learning, plus renovations to provide 2 additional general classrooms within the existing building.

Current Status:

Tenders were received on March 4, 2011 and a recommendation to award a construction contract will be presented to the Board on March 8, 2011

Project Information:

New Area to be Constructed	6,588	sq. ft.
Existing Area to be Renovated	2,400	sq. ft.
Total New Facility Area	50,777	sq. ft.
Total Site Area	5.04	acres
Pupil Places Added	124	students
New Facility Capacity	602	students



Project Funding:

Primary Class Size	1,077,869
Early Learning	434,585
	\$1,512,454

Project Costs:

	Budget	Paid	Forecast
Construction Contract	1,200,000	0	1,200,000
Fees & Disbursements	147,000	115,681	147,000
Furniture & Equipment	25,000	0	25,000
Other Project Costs	140,000	3,637	140,000
	\$1,512,000	\$119,318	\$1,512,000

Project Timelines:

	<u>Scheduled Completion</u>	<u>Actual Completion</u>
Funding Approval	19/12/2008 & 15/06/2010	15 June 2010
Architect Selection	26 July 2009	26 July 2009
Design Development	23 December 2009	10 August 2010
Contract Documents	17 February 2011	17 February 2011
Tender & Approvals	22 February 2011	8 March 2011
Construction	26 August 2011	
Occupancy	6 September 2011	
Official Opening & Blessing	October 2011	

Project Team:

Architect	Garwood-Jones & Hanham
General Contractor	TBD
Project Manager	Tunde Labbanicz
Superintendent	Frank Iannantuono
Principal	Anne Marie Crocco



**NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011**

APPENDIX F

ST. AUGUSTINE CATHOLIC ELEMENTARY SCHOOL

Scope of Project:

Construction of a new library and renovations to the vacated space to be two additional classrooms, and expansion of two existing classrooms to create purpose built kindergarten classrooms. An additional driveway entrance, kiss and ride and parking lot will also be provided.

Current Status:

The project is complete. The new classrooms and library were occupied following the Christmas break.



Project Information:

New Area to be Constructed	3,800	sq. ft.
Existing Area to be Renovated	1,950	sq. ft.
Total New Facility Area	19,469	sq. ft.
Total Site Area	6.22	acres
Pupil Places Added	46	students (2 classrooms)
New Facility Capacity	219	students (10 classrooms)

Project Funding:

Primary Class Size	718,579
Early Learning	434,585
	\$1,153,164

Project Costs:

	Budget	Paid	Forecast
Construction Contract	858,000	815,104	858,000
Fees & Disbursements	104,000	116,800	104,000
Furniture & Equipment	30,000	2,525	30,000
Other Project Costs	135,182	38,254	135,182
	\$1,127,182	\$972,683	\$1,127,182

Project Timelines:

	<u>Scheduled Completion</u>	<u>Actual Completion</u>
Funding Approval	10 June 2009	10 June 2009
Architect Selection	20 July 2009	26 July 2009
Design Development	11 January 2010	05 March 2010
Contract Documents	01 May 2010	6 July 2010
Tender	26 June 2010	20 July 2010
Construction	10 December 2010	23 December 2010
Occupancy	10 January 2011	10 January 2011
Official Opening & Blessing	February 2011	

Project Team:

Architect	Graff Grguric Architects Inc
General Contractor	Kenmore Management
Project Manager	Tunde Labbancz
Superintendent	Lee Ann Forsyth-Sells
Principal	Mary Kay Kalagian



**NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011**

APPENDIX G

ST. JOSEPH CATHOLIC ELEMENTARY SCHOOL, GRIMSBY

Scope of Project:

Installation of a 109 kW roof top solar photovoltaic system consisting of a total of 504 solar panels, estimated to produce 120,000 kWh of electricity annually, and supplied to the utility company under the Feed-In-Tariff Program. A web enabled data acquisition system to monitor performance is also included within the scope.



Current Status:

On February 22, 2011, the Board approved the award of a contract to Carmanah Technologies. Installation will commence on March 14th, and be complete before August 29, 2011.

Project Funding:

Renewable Energy	949,373
Facilities Renewal	355,000
	\$1,304,373

Project Costs:

	Budget	Paid	Forecast
Construction Contract	109,531	0	
Fees & Disbursements	70,611	66,363	
Other Project Costs	30,155	0	
	\$210,297	\$66,363	\$0

Project Timelines:

	<u>Scheduled Completion</u>	<u>Actual Completion</u>
Funding Approval	February 19, 2010	February 19, 2010
Design Development	January 10, 2011	January 24, 2011
Contract Documents	January 31, 2011	January 31, 2011
Tender	February 17, 2011	February 17, 2011
Construction	August 31, 2011	

Project Team:

Architect	Venerino V.P. Panici Architect Inc
General Contractor	TBD
Project Manager	Anthony Ferrara
Superintendent	Yolanda Baldasaro
Principal	John Bosco



**NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
CAPITAL PROJECT PROGRESS REPORT
MARCH 8, 2011**

APPENDIX H

ST. MARK CATHOLIC ELEMENTARY SCHOOL

Scope of Project:

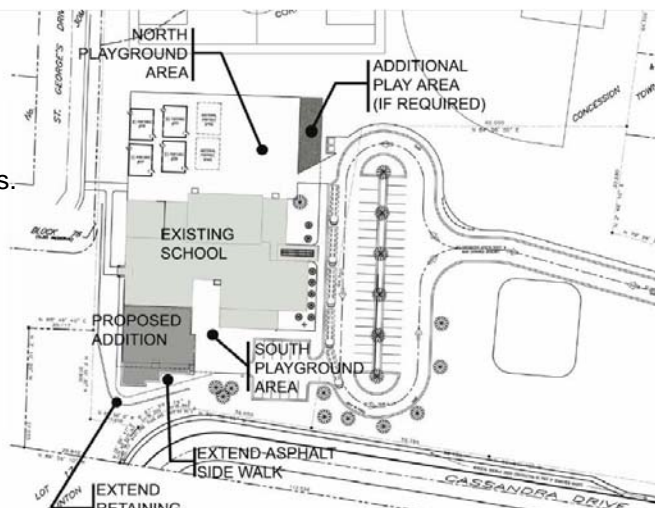
Design and construction of a six classroom addition to provide 4 additional general classrooms and 2 additional Early Learning Kindergarten classrooms.

Current Status:

A construction contract has been awarded to Aldor Builders. A ground breaking ceremony was held on March 3, 2011

Project Information:

New Area to be Constructed	9,096	sq. ft.
Existing Area to be Renovated	1,600	sq. ft.
Total New Facility Area	45,028	sq. ft.
Total Site Area	5.31	acres
Pupil Places Added	138	students
New Facility Capacity	501	students



Project Funding:

Primary Class Size	1,437,159
Early Learning	869,170
	\$2,306,329

Project Costs:

	Budget	Paid	Forecast
Construction Contract	1,800,000	0	1,800,000
Fees & Disbursements	200,000	140,633	200,000
Furniture & Equipment	50,000	0	50,000
Other Project Costs	250,000	8,272	250,000
	\$2,300,000	\$148,905	\$2,300,000

Project Timelines:

	<u>Scheduled Completion</u>	<u>Actual Completion</u>
Funding Approval	19/12/2008 & 15/06/2010	15 June 2010
Architect Selection	26 July 2009	26 July 2009
Design Development	23 December 2009	10 August 2010
Contract Documents	17 February 2011	17 December 2010
Tender & Approvals	25 January 2011	25 January 2011
Construction	26 August 2011	
Occupancy	6 September 2011	
Official Opening & Blessing	October 2011	

Project Team:

Architect	Garwood-Jones & Hanham
General Contractor	Aldor Builders Ltd.
Project Manager	Tunde Labbanicz
Superintendent	Yolanda Baldasaro
Principal	Carmela D'Andrea

**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

**TOPIC: TRUSTEE INFORMATION
SPOTLIGHT ON NIAGARA CATHOLIC – FEBRUARY 22 ,2011**



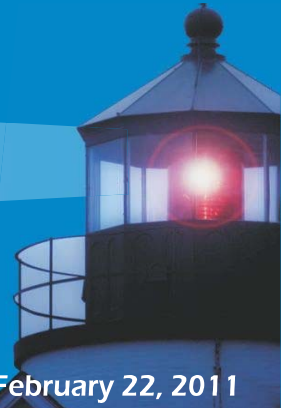
Spotlight

on NIAGARA CATHOLIC

Nurturing Souls & Building Minds

www.niagaracatholic.ca

February 22, 2011



Niagara Catholic Staff Raise More Than \$26,000 for United Way of South Niagara



During the February 22nd Board Meeting, Niagara Catholic Director of Education John Crocco, left, and Board Chair Kathy Burtnik presented a cheque for \$26,549 to United Way Campaign Chair Paul Leon (centre) and John Nicol, President of the United Way 2010 Board of Directors. Mr. Leon, who called himself a "proud product of Catholic education in Niagara," offered praise to Niagara Catholic staff who took part in United Way fundraisers and the annual payroll deduction program. He said as one of the area's largest employers, Niagara Catholic has always been a leader in contributing to the United Way. "The money raised during the 2010 United Way campaign will help many residents in our communities who need assistance, particularly families who have been affected by the loss of manufacturing jobs during the recent economic recession," Mr. Leon said.

Another Award for Aaron Bailey

Only weeks after receiving a \$75,000 Loran Award, 18-year-old Aaron Bailey has received another scholarship.

On Friday, February 18th, Aaron was one of three recipients of the Gene Luczkiw Spirit of Enterprise Award, presented by the Niagara Entrepreneur of the Year Awards.

Named in honour of Gene Luczkiw, who founded the Institute for Enterprise Education and the Centre for Global Innovation and Leadership, the Gene Luczkiw Spirit of Enterprise Award is presented annually to a student who exemplifies the spirit of entrepreneurship in all they do. Aaron received a \$2,000 cash prize.



Region Honours Architect for Redesign to St. Joseph Catholic Elementary School in Grimsby



From left, architect Venerino Panici, Niagara Catholic Director of Education John Crocco, Board Chair Kathy Burtnik, architect Barry Beaton and Superintendent of Plant James Woods display the Niagara Community Design Award that Mr. Panici's architectural firm recently received for the design of the new St. Joseph Catholic Elementary School in Grimsby.

The architectural firm which designed the rebuilt St. Joseph Catholic Elementary School in Grimsby has received a design award from the Regional Municipality of Niagara. Venerino V.P. Panici Architects Inc. was recently presented with a 2010 Niagara Community Design Award, which is presented in partnership with the Niagara Economic Development Corporation and the Niagara Society of Architects.

A panel of architects, planners and municipal officials judged the submissions. The design for St. Joseph won in the Architecture category. The Niagara Community Design Awards recognize and celebrate excellence in design in Niagara. The awards are presented to projects that "enhance the built environment, efficiently use land and demonstrate creativity and vision." Keith Vogel, a planning director for the Town of Grimsby, noted during the awards ceremony that the school is an attractive addition to the downtown community. He said the Judging Panel had high praise for the Board's decision to retain St. Joseph Catholic Elementary School's location in the Town's historic downtown.

Niagara Regional Police Share Information About School Resource Officer Program

Earlier this month, Niagara Catholic Director of Education John Crocco and Superintendent of Education Frank Iannantuono met with representatives from the Niagara Regional Police Service about the possibility of expanding the School Resource Officer (SRO) Program.

The SRO program is growing in popularity across Canada and the United States, where it is touted as a first line of defense against crime in schools.

The SRO Program has been operating in Niagara for the past three years, and is currently in place in secondary schools in Niagara Falls.

This week, the NRP announced the School Resource Officer program has been expanded to include Niagara Catholic secondary schools in St. Catharines.

NRP Superintendent Carl Scott shared information about the benefits of the program with Trustees, describing it as a "proactive approach" to policing which encourages positive behaviour in schools. It also gives students a better understanding of the role police officers play in our community, as students are often given the opportunity to interact with officers in the school.

Superintendent Scott said the success of the SRO program is based on the fact that officers volunteer for the role, meaning they are personally interested in the success of students and of the program at schools.

"The School Resource Officer is community policing in its purest form," said Superintendent Scott.

Constable Cory Weadick provided the Board with an update on the success of the Niagara Falls program, the NRP's pilot project into the SRO program. As well as providing students with additional positive role models in schools, School Resource Officers run presentations on the law, Internet safety, bullying and cyberbullying. Police officers also regularly interact with students, so they can forge a positive relationship between youth and police.

School Resource Officers also serve as additional support to the school's administrative team.

Board Awards Contract

Niagara Catholic has selected Carmanah Technologies Corp. of Victoria, British Columbia, to install the photovoltaic solar panels at St. Joseph and Our Lady of Fatima Catholic Elementary Schools in Grimsby.

Funding for the projects has been approved by the Ministry of Education. As part of the project, real-time energy information from the solar photovoltaic systems must be collected and displayed in way that is accessible for educational purposes.

Board Approves Calendar

Following a lengthy consultation process, Trustees received a report recommending the dates at the February 8th Committee of the Whole Meeting. Trustees approved the proposed calendar at the February 22nd Board Meeting.

The calendar has been sent to the Ministry of Education for approval. If approved, the school year will begin on September 6th, 2011. The final day of classes for elementary students will be June 28th. The calendar, which is pending Ministry approval, is posted at niagaracatholic.ca.

School Excellence Program

FOCUS on

Assumption Catholic Elementary School

The January 27, 2009 Board meeting saw the launch of a new initiative at Niagara Catholic.

The **School Excellence Program** is part of a series of new strategies within Niagara Catholic to increase the profile of our schools and celebrate the success of our students and staff.

Each month, one Niagara Catholic school will have the opportunity to appear before the Board to celebrate their successes, share their plans for continuous improvement and showcase one "extraordinary item or initiative that makes the school an indispensable choice for parents."

Before Assumption Catholic Elementary School opened at the corner of Niagara Street and Parnell Road in 1955, the property was a peach orchard owned by the family of Bishop John O'Mara, the former Bishop of St. Catharines.

A peach tree currently standing in the front foyer of the Catholic Education Centre as part of Assumption's School Excellence Display pays homage to this long-standing connection with the Catholic community, Principal Clare Ventresca told Trustees during Assumption's School Excellence Program presentation during the February 22nd Board Meeting.

Ms. Ventresca was joined by students, parents, guardians and staff for the presentation, which included a DVD showcasing life at Assumption and a surprise "flash mob" performance by students and staff.

Music and drama are integral parts of life at Assumption. Staff have keen interest in promoting the performing arts, and have helped students produce many very successful musicals. *The Rocking Tale of Snow White* is currently in rehearsals.

There are also many other activities for students, from intramural and inter-school sports teams, to an Eco Club and clubs dedicated to Scrabble and chess. Older students develop leadership skills through the PALS program (Playground Activity Leaders in Schools) which provides focused activities for younger students with the goal of keeping them engaged in positive activities during recess breaks.

Students also work with teachers, volunteers and community partners on the SNAC (School Nutrition Action Committee), which focuses on educating students about how much fun healthy eating, can be.

The Catholic faith is embodied in many ways at Assumption. Projects such as the Intermediate Think Fast, collections for Kids Helping Kids and a food drive for



Assumption Catholic Elementary School is part of the Holy Cross Family of Schools. The two schools maintain a connection through many initiatives. Holy Cross Catholic Secondary School has a permanent presence at Assumption through the altar Holy Cross students, including several Assumption alumni, built for the school.



The Think First Program for Intermediate students encourages them to focus on their faith. Students come together for an overnight session of fellowship, friendship and prayer.



Top left: A scene from last year's student musical, OZI; Top right: Assumption is working towards gold certification from the Ontario EcoSchools Program this year; Centre left: Students use visual tools to learn math problems; Centre right: Students at Assumption celebrated their heritage by sharing their culture, and some favourite traditional foods, with each other; Members of the Assumption's girls soccer team pose for the camera after being named Intermediate champions.

St. Vincent de Paul at St. Alfred's Church are examples of such projects. Student-written payers are used daily. The 'Virtues in Action' recognition program spotlights students 'caught in the act' of doing good deeds and selfless acts, making them eligible for the 'ThunderhawkAward'.

Parents are truly partners in education at Assumption. The Catholic School Council has approximately 20 members who organize school events such as the annual Shrove Tuesday pancake breakfasts, fundraising opportunities and monthly lunch specials. A Family Math Night attracted many families who played games created to integrate learning and fun at home.

Monthly masses led by Fr. Oliver Iwuchukwu at Assumption School and St. Alfred Church, and sacramental preparation engage the Assumption community in faith formation and promote the home-school-church triad.

A close relationship exists between staff and students at Assumption and Holy Cross Catholic Secondary School. Numerous opportunities, such as the building of the Assumption altar and events such as Raider Idol allow students to visit and take part in life at their future Catholic high school. This initiative focuses on the pathway to high school, and is one of four pillars of student achievement, which includes Faith Formation, Literacy and Numeracy.

Assumption staff is committed to student achievement. Designated as a "School in the Middle," Assumption staff work with teachers at partner schools to share best practices. Literacy focuses on teaching students to move beyond simple knowledge-based questions to reasoned responses, which focuses on the Virtues. In numeracy, students are encouraged to use a number of strategies, including visual learning tools, to help develop problem solving skills.

The Assumption community is the hands and feet of Jesus.


**TO: NIAGARA CATHOLIC DISTRICT SCHOOL BOARD
COMMITTEE OF THE WHOLE
PUBLIC SESSION
MARCH 8, 2011**

TOPIC: CALENDAR OF EVENTS – MARCH 2011

March 2011

SUN MON TUE WED THU FRI SAT



6	7	8	9	10	11	12
	NCAA Info Night Lakeshore Catholic	CW Mtg Shrove Tuesday International Women's Day	Ash Wednesday		World Day of Prayer	
13	14	15	16	17	18	19
Daylight Saving Time begins				St. Patrick's Day 		
20	21	22	23	24	25	26
	World Poetry Day	Blessing St. Ann Con Ed Centre, NF		- Skills Competition Seaway Mall March 24 & 25 >> - Sec Schools Chess Tournament	"Girls Night Out" -Saint Michael CHS	Annual Catholic School Council Spring Convention Earth Hour
Spring Equinox		World Water Day				
27	28	29	30	31		
Niagara Regional Science & Engineering Fair - Public Viewing Day	Festival d'art oratoire - Gr 4-6	Policy Mtg & Board Mtg 29 - Festival d'art oratoire - Gr 7-8 29 - French/Italian/Spanish Public Speaking Contest - Club Roma				Ontario Catholic Student Leadership Conference "Lighting the Way" March 31 - April 2

<< March Break >>



Niagara Catholic
District School Board

Events posted at
niagaracatholic.ca