



## Bureau du président du conseil de l'AEUM

Située sur les territoires traditionnels des collectivités Haudenosaunee et Anishinaabe.

### SSMU Office of the Speaker

Located on Haudenosaunee and Anishinaabe, traditional territories.

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# MOTION REGARDING THE CREATION OF THE STUDENT NUTRITION ACCESSIBILITY CLUB FEE

## 2023-10-26

Submitted for: 2023-10-26

Submitted to:	SSMU Legislative Council	Document no.:	LEG-PUB-MOT-2023-10-26-002
Moved by:	Nadia Dakdouki <i>SSMU VP Student Life</i>	Current Status:	<input type="checkbox"/> FOR APPROVAL <input checked="" type="checkbox"/> APPROVED <input type="checkbox"/> POSTPONED <input type="checkbox"/> COMMITTED <input type="checkbox"/> NOT APPROVED
Seconded by:	Keith Andre Baybayon <i>Arts Representative</i>		

### Issue

Truly sustainable nutrition requires not only access to environmentally friendly food, but access to healthy food (“The Nutrition Source”). Both CBC and Global News have published reports of high on-campus food costs at McGill (Jonas 2023; Carpenter 2023). This disproportionately affects healthy and sustainable food, forcing students to select cheaper and often unhealthier options. While many students are aware of the environmental and health impacts of their food choices, sustainably-sourced and nutritious food is often unaffordable on a student budget.

The Student Nutrition Accessibility Club (SNAC) seeks the creation of an opt-outable fee of \$1.30 per student per semester (full- and part-time students) in order to support its mission to provide access to sustainable nutrition at McGill. Using this fee, SNAC aims to implement a holistic initiative including, but not limited to, fresh produce distribution and educational workshops.

### Background and Rationale

SNAC has already been supported by McGill Sustainability Projects Fund (SPF), with the SPF granting SNAC \$15,260 in funding to support operations for the Fall 2023 semester. The SPF has expressed their support for SNAC's



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initiative to “increase accessibility of fresh food on campus...and [complement] produce distribution with educational workshops.”

SNAC will have served over 1,250 members of the McGill community over the course of the Fall semester via the Good Food Box (GFB) produce distribution program and reached over 50 students directly through educational nutrition workshops. The McGill community has expressed their support for the GFB program through feedback surveys, with an overwhelming positive response to the program (see Appendix C).

With a fee of \$1.30 per student per semester (both full- and part-time students), SNAC can expand its capacity to serve 1,750 members of the McGill community per semester (125 students per week), as well as increase the capacity of its workshops to expand the scope of its nutrition education programs.

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### Alignment with Mission

The proposed motion aligns with the SSMU’s mission to serve McGill’s student body by acting as a means of combating food insecurity in a sustainable manner. It also acts in accordance with the SSMU’s sustainability policy by procuring its produce from local sources and granting the student body agency to engage in sustainable practices by instructing them with educational workshops.

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### Consultations Completed

Executives at SNAC completed in-person consultations with the VP Student Life, Policy and Advocacy Coordinator. Written consultation was also completed with the SSMU Service Finance Coordinator. Consultants reviewed SNAC’s proposed budget and motion draft and recommended next steps.

In lieu of a consultation with the VP Finance, SNAC received consultation on financial and budgetary matters from the VP Student Life, VP Sustainability and Operations, and the SSMU Service Finance Coordinator.

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### Risk Factors and Resource Implications

The primary risk that may result from the approval of this motion is food waste arising from produce distribution. However, the quantity of produce allowed per student is limited, and excess produce is distributed to Local Wellness Advisors for students to take. Additionally, our cooking workshops



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educate students on waste prevention through a variety of techniques such as storage, meal prep, and using leftovers.

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### Sustainability Considerations

Our supplier for the main GFB initiative is Terra Bella, a family-owned grocery distributor that provides a selection of certified organic and natural produce from local Quebec farms, thereby strengthening food ecosystems and supporting local businesses. We hope that by providing easy access to unpackaged fruits and vegetables, students will substitute away from less sustainable and packaged options at on-campus food services.

In order to create a culture of sustainability on campus we will offer six on-campus cooking workshops annually, all of which share the overarching goal of teaching students how to cook with the in-season local produce they receive from our distribution initiative. Overall, our aim is to create a holistic program to address food insecurity at McGill by providing accessible and affordable organic produce, teaching students how to make environmentally-conscious food choices, and encouraging students to partake in sustainable food systems.

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### Impact of Decision and Next Steps

Approval of the motion will allow the fee levy question to move forward and be present on the Fall 2023 SSMU Referendum ballot, pending additional administrative approvals and reviews.

If the fee levy question is voted on and approved, the Student Nutrition Accessibility Club (SNAC) fee at \$1.30 per student (full-time and part-time) per semester will be included in the list of SSMU fees beginning Fall 2024.

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### Motion or Resolution for Approval

Be it resolved that the Legislative Council approve the following question (also attached in Appendix A) for the Fall 2023 referendum period:

*Do you agree to the creation of an opt-outable Student Nutrition Accessibility Club (SNAC) fee at \$1.30 per full-time student per semester (for both full- and part-time students) for the next five (5) academic years (Winter 2024 through Fall 2029, inclusive, excluding summers), at which point it will be brought back to the Membership for renewal, with an understanding that a majority 'no' vote will result in the non-existence of the fund?*

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Be it resolved that the Legislative Council approve, and recommend to the Board of Directors for approval, the fee levy proposal.

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### Results of the Vote

In favour	()
Opposed	()
Abstain	()

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APPROVED



## Appendix A : Question for the Ballot

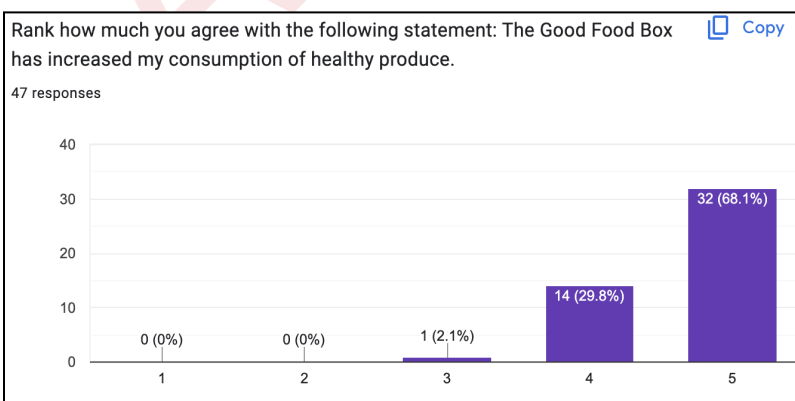
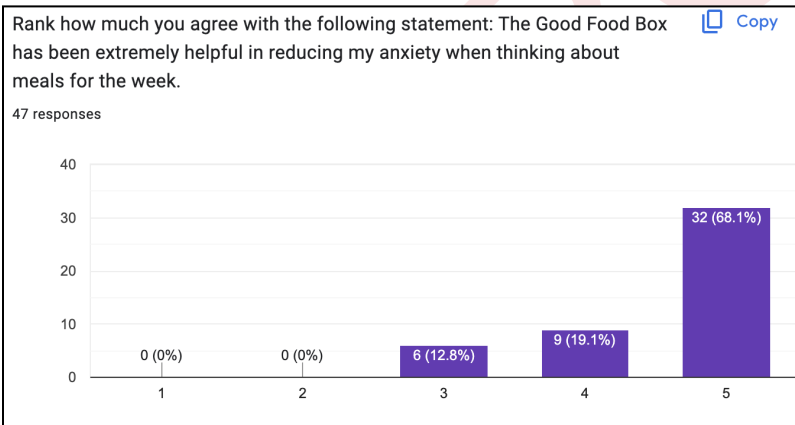
Do you agree to the creation of an opt-outable Student Nutrition Accessibility Club (SNAC) fee at \$1.30 per full-time student per semester (for both full- and part-time students) for the next five (5) academic years (Winter 2024 through Fall 2029, inclusive, excluding summers), at which point it will be brought back to the Membership for renewal, with an understanding that a majority 'no' vote will result in the non-existence of the fund?

## Appendix B: Proposed Semesterly Budget

 SNAC Proposed Fee Levy Budget

## Appendix C: Good Food Box Feedback Survey

The survey was completed on October 16, 2023 during the produce distribution window. We received 47 total responses. For statements concerning agreement and disagreement, the scale is from 1-5, with 5 being the highest level of agreement. GFB refers to the Good Food Box, our produce distribution program.





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#### How has the GFB helped you? (optional + anonymous)

8 responses

reduced meal planning stress and anxiety around exam and midterms

i have an eating disorder and this has helped me enormously

Helped supplement my diet with vegetables! Rice and beans are cheap but not very exciting.

Reduce prices for weekly shopping!

By providing fruits and vegetables to supplement my grocery shopping, enabling me to eat healthier and direct funds elsewhere

Since fresh vegetables are expensive, GFB has helped me a lot to manage my monthly budget. thank you

get healthy and diversity of food close by and the obvious financial support

an amazing initiative to help students! This club should be expanded and shoutout for all the good work!!

## Appendix D: Where's My Money Going?

By supporting SNAC, you're helping to combat food insecurity on campus and increase nutrition among students through education programs. We provide free fresh produce every Monday to members of the McGill community, host monthly educational nutrition workshops, and subsidize trips to local Montreal markets.

## Appendix E: Workshop Aims and Descriptions

In the long-term, we know that cooking and food are invaluable tools for bringing people together, and thus a great medium through which to transfer knowledge. By teaching small groups of McGill students strategies for sustainability-conscious cooking in our workshops and through our educational materials, our project will inevitably help to educate even more students beyond our direct reach. The tips and tricks with which we empower our participants will subsequently be shared with their roommates, friends and family members as they continue to cook, creating a self-sustaining culture of nutritious, environmentally-friendly eating.

Here are the descriptions of our Fall 2023 workshops:



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- *September 28th* - Urban Agriculture and Cooking in the Education Garden
  - Goal: educate students about urban ag on campus and empower them to grow their own food/participate in campus gardens; strategies for cooking seasonally and low-waste
- *October 28th* - Vegetarian Wonton-Making Workshop with ECOLE
  - Goal: teach students a new recipe for nutritious wontons using in-season produce; introduce students to ECOLE and discuss how ECOLE members follow sustainable practices in their cooking
- *November 17th* - Soup-in-a-jar Meal Prepping Workshop
  - Goal: teach students how to prepare hearty, seasonal bean soup; workshop leaders and students share strategies for meal prepping and reducing waste during the school week

APPROVED