

Inukshuk High School, Iqaluit, Nunavut

In designing the program, the students identified that the program should be student-led with meal planning and preparation coming directly from them. They committed to trying to not repeat a meal, to serve country food, to introduce the patrons to a diverse variety of foods, to encourage consumption of fruits and vegetables, to do original recipe development and to practice sustainability whenever possible. In addressing these goals, they have entered into collaborations with parents, specifically around the preparation of diverse or ethnic foods, in addition, they have linked with the Iqaluit Greenhouse (iqaluitgreenhouse.org) and started their own small hydroponic and composting initiative. They look at ingredient costs and plan according to a budget. Although they rely heavily on store-bought foods, they are able to offer country foods about 3-4 times a month.



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Considerations going forward include monitoring and evaluation and the opportunity to expand the program into a cross-curricular program by engaging with other course areas such as social studies to provide evaluation and data collection; math for budgeting and purchasing; science/CTS classes in green food production, composting and environmental issues; Aulajaatuut in terms of student volunteerism and addressing food insecurity through cultural practices of sharing and caring.

From a small student-initiated idea to provide a hot lunch, the Grown Lunches Program has become a popular service to the whole school community.

