

## APPENDIX J: FOOD RELATED SOCIAL ECONOMY PROGRAMS IN VANCOUVER

The purpose of this survey was to determine what is happening with social enterprise in Vancouver and where the opportunities are for change. Participants were chosen based on whether or not they had programs that fit within the categories of co-op/buying clubs, social enterprise, community development organizations or self-employment organizations.

In total, 21 Vancouver-based organizations were interviewed, but the list of participants may not include all potential interviewees. Depending on the preference of the person being interviewed, some of the interviews took place over the phone and some were in person. The interviews generally took between 30 minutes and 1 hour to complete.

### Questions asked:

- For social enterprises, do you have a sponsoring non-profit agency?
- How is your organization governed and how are decisions made?
- What year did you start?
- What is your mission statement?
- How many staff members do you have?
- What are your products and services?
- Do you have a training program?
- Do you have a plan for sustainability?
- What are your sources of investment?
- What external barriers do you face as an organization?
- What internal challenges and capacity building needs do you have within your organization?
- What are some of the factors that have contributed to your success as an organization?
- Are there any opportunities for growth that you anticipate?
- What changes would you like to make in order to access these growth opportunities?
- Are there any additional comments?

### Interview Participants:

Organization	Brief Description of food programs
Aunt Leah's Independent Lifeskills Society	Restaurant training program, serve free community meals, barista training program, community kitchen, occasional catering
BC-Cooperative Association	Youth programs; Co-operative Development Initiative (CDI) is a program with 1) Advisory Services to groups starting new co-ops or trying to manage existing ones 2) Innovation and Research Projects for studying co-ops
Café Etico – Co-development Canada	Sells fair trade coffee to support the non-profit Co-Development Canada.
Canadian Mental Health Association	1. Consumer run business project to support mental health consumers in self-employment. Also has a business incubator.
Carnegie Centre Cafeteria	Low-cost meals served in cafeteria -volunteer programme - Volunteers do food preparation, cashiering and clearing and cleaning. Volunteers work four-hour shifts receive

<b>Organization</b>	<b>Brief Description of food programs</b>
	food tickets
Collingwood/Renfrew Neighbourhood house	Plant a Row/Grow a row, rooftop garden, breakfast program, community kitchens and dinners, workshops – composting, planting, seed swaps, harvest
Cook Studio Café – Food Service Resource Group	1. Café with a take-out deli and bakeshop that is run by students 2. cook training facility for long term unemployed, at risk youth -Varying levels of cook training from youth internship, to professional cook training 3. Catering, commissary production (muffin batter, biscotti) and a food and beverage contract with the Edgewater casino
Downtown Eastside Coffee Bar - closed now	Coffee bar co-op that was run by mental health consumers
East End Food Co-op	Co-op grocery store with some education and outreach.
Embers	Business and social enterprise development, labour market, and organizing tools. -business training course and a business incubator
Evelyn Saller Centre Cafeteria	Low cost cafeteria -people are able to earn meal vouchers for every 4 hours volunteered at the centre
Fast Track to Employment (FTE)	1. Fast Track to Employment: -Advisory and training services -a group of 30 different employment training agencies 2. Social Purchasing Portal: -business to business connection – connects employment training program members to supplier members, and suppliers to producers
The Gathering Place	Commercial kitchen and low-cost cafeteria -Volunteers receive meal tickets worth \$1.25 per hour, which are redeemable in the cafeteria.
Kla-how-eya Culinary Arts program	1. Restaurant training -teach work skills, life skills, cooking, kitchen management, aboriginal methods of preparation, nutrition -certification – Food Safe Level 1, First aid, First Host 2. Catering business within the program
Lunch a la Kart	Delivery of “a la carte” lunch items: -food is supplied by Potluck Cafe -employment opportunity for mental health consumers in Vancouver
Neighbours Organic Weekly Buying Club –	Vancouver network of buying clubs: -focus on organic and local food
Potluck Café/Potluck Catering – Portland Hotel Community services society	1. Serve cafe meals on a sliding scale: free meal program, low income program (\$2.50/meal) and market-rate meals 2. Catering business, partnership with Lunch a la Kart delivery and Community Kitchen program 3. Training and Employment program in meal prep, serving, hosting, etc. training program for local area residents
Ray Cam Cooperative Community Centre	Pilot project: -cooking and nutrition classes for parents -plan to supply other daycares, neighbourhood houses, etc with food and to cook meals and bulk buying through Ray Cam
Small Business BC	Business Information Services, Business Registration, Research Library, Business Bookstore, Business Seminars, Business Plan

<b>Organization</b>	<b>Brief Description of food programs</b>
	Advisory Services, Market Research Services
Small Potatoes Urban Delivery	Fresh Harvest Box: -organic fruit and vegetable delivery -work with 17 local organic farmers -try to buy Fair Trade products
Sprouts – UBC Natural Foods Co-op	1. Co-op store (Sprouts) 2. Educational, research and outreach programs