

Food for Health Symposium

Welcome Package

September 20 - 21, 2023
Saskatoon, Saskatchewan



NOURISH



Saskatchewan
Health Authority





Food for Health Symposium

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Welcome Message

Welcome to Saskatoon!

I am thrilled to welcome you to Nourish's second national Food for Health Symposium. I am especially energized to be partnering with our event co-hosts the Saskatchewan Health Authority and CHEP Good Food, organizations that we have followed, connected with, and cheered on for a long time.

It has been a busy year at Nourish as we welcomed new members to our team, wished our co-ED, Hayley Lapalme, a short-term farewell as she embarked on maternity leave, wrapped up a very productive two-year cohort and launched our Planetary Health Menus program. With the increasing impacts of climate change, the deepening of food insecurity and health equity gaps the interconnections between human and planetary health and well-being are clearer than ever, and we have a powerful opportunity to create lasting change by improving our food and health systems.

Thank you to all of the people and organizations that made this week possible – from our core funders to snack sponsors to learning journey hosts - your generous support has made our vision for this Symposium a reality.

Also, a special thank you to our Planning Committee, a group who has taken great care with each decision – from the smallest detail to the grandest vision. You have helped us put together an ambitious, fun-filled, hopefully catalyzing two days.

I truly hope that you enjoy your time in Saskatoon and at this Food for Health Symposium. Make new connections. Learn from others. Reignite your passion. Envision a better tomorrow and how to get there. Thanks to each of you for prioritizing this event in your busy schedules. We are so happy to join with you.

Jen Reynolds, Co-Executive Director, Nourish





Program

September 20, 2023

7:30 - 9:00 AM

Networking Breakfast

9:00 - 11:30 AM

Traditional Opening

Emcee Intro and Co-Host Welcome

Keynote: Dr. Courtney Howard "Health care's great opportunity to take bold action in the face of climate change: our world's biggest challenge"

11:30 AM - 4:30 PM

Lunch from Hearth Catering

Learning Journeys (Experiential Site Tours and Land-Based Activities in Saskatoon)

Small Group Debrief

6:30 - 9:00 PM

Evening Program:

Traditional Opening

Pecha Kuchas: National Innovation Spotlights

Keynote: Dr. Priscilla Settee "The Power of Food to create social change and address our current climate crises, biodiversity disappearance and environmental devastation"

Traditional Closing



Remai Modern
102 Spadina Crescent

Program

September 21, 2023

7:30 - 9:00 AM

Networking Breakfast

9:00 - 10:00 AM

Opening Panel:

Anchor Leadership in Food and Health Systems

10:00 AM - 11:45 AM

Morning Workshops

11:45 AM - 1:00 PM

Lunch Event: The Future of Food

1:00 - 2:45 PM

Afternoon Workshops

2:45 - 3:15 PM

Presentation of the Margaret Edgars "Food is Love",
Nourishing Traditional Food in Health Care and
Community Award

3:15 - 5:00 PM

Keynote: Dr. Elisa Levi "The Reciprocity of Food"

Keynote: Dr. Steven Chen "Recipe4Health: Where does
the food in "Food as Medicine" come from? Why does
this matter?"

Fireside Chat Hosted by André Picard

Traditional Closing





2023 Food for Health Symposium Co-Hosts



Nourish started from a community of practice, we have grown to a network of leaders, organizations, and communities, shifting the focus upstream to work preventatively through food in health care. Through our work with cohorts of leaders and action learning series, we equip innovative individuals and teams, empower bold leadership in climate action and health equity. We work across community, institutional, and policy scales to steward innovation. To learn more about Nourish's work, visit [here](#).

The Saskatchewan Health Authority is the largest organization in Saskatchewan, employing more than 40,000 employees and physicians. Together, we are responsible for the delivery of safe, high quality health care for the entire province.

Driven by a commitment to improve health care for Saskatchewan people, the SHA works to better co-ordinate health services across the province to ensure our residents receive the right care, in the right place, at the right time, and by the right provider, wherever they live in Saskatchewan.

One provincial approach to plan and deliver health-care services provides a more consistent experience overall. This SHA is on a multi-year journey, requiring the support and involvement of patients, health care providers and partners across the health system.

CHEP is a Saskatoon-based non-profit agency working with children, families and communities to improve access to good food and promote food security.

For nearly 35 years CHEP has been promoting and providing healthy food options for Saskatoon and area residents. CHEP works to build capacity in the community by alleviating main barriers to food security and making healthy food choices. CHEP's vision is for a food secure community. Guiding principles include 1) relationship to the land, 2) the right to food, 3) mutual respect and 4) education and advocacy. To learn more about CHEP programming or provide support through a donation online visit [here](#).



Agenda

	September 20	Room
7:30 - 9:00 am	Networking Breakfast	Remai Riverview Room
9:00 - 11:30 am	Elder Opening Emcee Intro & Co-host Welcome Keynote: Dr. Courtney Howard Small group debrief	Remai Riverview Room
11:30 am - 4:30 pm	Lunch from Hearth Catering Learning Journeys (Experiential Site Tours and Land-Based Activities in Saskatoon) Small group debrief	Remai Riverview Room
6:30 - 9:00 pm	Evening Program: Elder Opening, Emcee Intro Pecha Kuchas: National Innovation Spotlights Keynote: Dr. Priscilla Settee Elder Closing & Goodbye	Remai Riverview Room





Agenda

	September 21	Room
7:30 - 9:00 am	Networking Breakfast	Remai Riverview Room
9:00 - 10:00 am	Opening Anchor Leadership in Food & Health Systems Panel	Remai Riverview Room
10:00 - 11:45 am	Morning Workshops	<p>A1 - Food is Our Medicine: A Journey through the Seasons (Remai Riverview Room)</p> <p>A2 - The Life of a Strawberry (Conference Room)</p> <p>A3 - Building Health Through a Multiscalar Approach to Food Prescribing in Canada (SaskTel Theatre)</p> <p>A4 - Health Care Leadership for People and Planet - What Does it Take? (Learning Studio)</p>
12:00 - 1:00 pm	Lunch Event - The Future of Food with Local Chef	Remai Riverview Room
1:00 - 2:45 pm	Afternoon Workshops	<p>B1 - Advancing Indigenous Foodways: A Panel Conversation (Remai Riverview Room)</p> <p>B2 - Plant-Forward Menus and the Climate Impact of Food (Sasktel Theatre)</p> <p>B3 - At the Cutting Edge of Food for Health Innovation: Linking Policy and Programming (Conference Room)</p> <p>B4 - Hospitals of the Future - Emerging Practices for Anchor Leadership (Learning Studio)</p>
2:45 - 3:15 pm	Reconciliation Award	Remai Riverview Room
3:15 - 5:00 pm	Keynote: Dr. Elisa Levi Keynote: Dr. Steven Chen Fireside chat hosted by Andre Picard Traditional Closing & Goodbye	Remai Riverview Room



Join the Conversation

Sharing an inspirational quote, interesting statistic, or important takeaways on social media? Please tag Nourish and use the hashtag #foodforhealth2023

Nourish Handles

	@nourishleadership
	@NourishLead
	@NourishLead



Remai WIFI is an open network

Note about Photography

Nourish and other approved partners will take photographs and video at the Food for Health Symposium. This content may be used in public media, the Nourish website, or other public-facing platforms. Unless otherwise agreed upon, attendance at the Symposium represents consent to be photographed.





Purpose: Why We're Here

We're in a triple crisis: a health crisis, an environmental crisis, and an economic crisis. In such a complex situation it is important to start somewhere, building pathways to possibility as we move forward and focusing on food offers promise.

Starting from a community of practice, Nourish has grown to a network of leaders, organizations, and communities that are shifting the focus upstream to work preventatively through food in health care. We are eager to convene passionate individuals, influential voices, thought leaders and subject matter experts, to steward innovation across community, institutional, and policy scales.

“

We believe that food is a powerful way to build health for both people and the planet, in addition to providing comfort and healing to patients, creating more resilient communities, and addressing climate change.

*— Stephen Huddart, Former President and CEO
McConnell Foundation*

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Grounding our work in Reconciliation

Supporting Indigenous Foodways and fostering cultural mindfulness and humility in health care are an essential part of Nourish programming to support health equity and Reconciliation.

The land on which we work is a foundation of food systems, and the Nourish team is grateful to work throughout Turtle Island, and specifically to be here in Saskatoon, a name we understand to be derived from the Cree word "Mis-Sask-quah-toomina," for the Saskatoon Berry, abundant locally. We acknowledge Saskatchewan as the traditional territory of First Nations and Métis communities, which includes Treaty 6 Territory and the traditional homelands of the Dakota, Lakota, and Métis. Recognizing this history is important to our future and our efforts to close the gap in health outcomes between Indigenous and non-Indigenous communities.

The Honourable Justice Murray Sinclair, former senator and chair of the Truth and Reconciliation Commission of Canada wrote that "reconciliation requires action, not passiveness." In this spirit, we express gratitude for being in Saskatoon, as well as responsibility to actively work towards Reconciliation in health care. This will be woven throughout our event, and we invite you to take time for introspection, on how you as an individual and professional can come to understand more about the colonial history of Canada and health care, and continue your lifelong journey on the roads to Reconciliation.





Speakers and Moderators



Dr. Courtney Howard is an Emergency Physician in Yellowknives Dene Territory, a Clinical Associate Professor at the University of Calgary, and a 2022-23 Master of Public Policy candidate at Oxford. She has researched menstrual cups and wildfires, and led policy work and advocacy regarding eco-anxiety, vaccine equity, active transport, plant-rich diets, fossil fuel divestment, carbon pricing, coal phase-out, hydraulic fracturing, and with regard to Canada's Oil Sands. She is the Vice-Chair of the Global Climate and Health Alliance, and sits on the Steering Committee of the Planetary Health Alliance, and the Editorial Advisory Board of the Lancet Planetary Health. She has two young daughters and loves to dance.



Dr. Steven Chen is Chief Medical Officer of Alameda County Recipe4Health, an award-winning integrative healthcare model that uses "food as medicine" interventions to bring together health care and organic/regenerative agriculture to improve food and nutrition insecurity, chronic conditions, health/racial equity, local economic health, and climate health. While leading the scale and spread of Recipe4Health (R4H), Dr. Chen and his team successfully implemented one of California's first Medically Supportive Food and Nutrition services as a covered Medi-Cal (Medicaid) service.



Dr. Elisa Levi is passionate about lifelong learning and supporting innovative causes that work towards positive change at an individual and population health level. As a consultant she has advised numerous non profit, government and Indigenous organizations on food and health strategies working with Indigenous peoples. She returned to school in 2018, graduating from the Michael G. DeGroot School of Medicine, later completing residency in the McMaster Rural Family Medicine program within the traditional territory of the Saugeen Ojibway Nation where she currently practices family medicine. Honouring reciprocity, she has volunteered on several advisory committees and boards including the Anishnawbe Health Foundation. She holds a Master of Public Health from Lakehead University and Bachelor of Science with a focus on Nutrition from Toronto Metropolitan University as well as dual designation as a Registered Dietitian. She is a proud Anishinaabe, mother of two and member of the Chippewas of Nawash in Ontario.



Speakers and Moderators Continued



Dr. Priscilla Settee is a member of Cumberland House Swampy Cree First Nations and a Professor of Indigenous Studies where she has taught courses on Indigenous Food Sovereignty, Indigenous Social Economies and others. Settee is currently the Acting Vice Dean Indigenous for the College of Arts and Science. In 2012 Settee received the University of Saskatchewan's Provost Award for Teaching Excellence in Aboriginal Education. In 2013 she was awarded the Queen Elizabeth Diamond Jubilee award for contributions to Canada. She was awarded the Queens Platinum Jubilee Medal for Education in 2022-23.



André Picard is the health columnist at The Globe and Mail, where he has been a staff writer since 1987. He is also the author of six bestselling books, most recently *Neglected No More: The Urgent Need To Improve The Lives of Canada's Elders*.

André has received much acclaim for his writing, including the prestigious Michener Award for Meritorious Public Service Journalism, and being named Canada's top newspaper columnist in the National Newspaper Awards, Canada's top journalism prize.



Katelyn Duncan is a holistic thinker who views the agriculture industry as a connection between people, products (food), and human health. Katelyn brings a diverse set of knowledge and experiences to agriculture conversations including an international perspective. She has spent time working on farms in Africa and Australia and touring farms across many Canadian provinces and US states.

She has spent the past 15 years in the agriculture industry working in primary production, agronomy, policy, management, consulting and most recently academia as an agriculture instructor.



Learning Journeys

The Symposium offers five different, but similar Learning Journeys that tie into the power of food in health care. The idea is to learn both the history and present-day perspectives of what's happening in food and health systems, while supporting participants' learning and provoking their imagination around the potential role of different approaches to food that can build planetary health. We are taking a "Learning Journey" approach to these visits, where open and honest conversation, journaling, and reflecting between the hosts and the groups will be highly encouraged. Participants will be split into five groups and will visit one site each.



Wanuskewin Heritage Park

Learn about land, food, and health connections at Wanuskewin Heritage site



Saskatoon City Hospital

Explore Indigenous foodways for health care at the Saskatoon City Hospital



Whitecap Dakota First Nation

Discover traditional knowledge sharing with local Indigenous partners



CHEP's Askîy Garden

Dig into community gardens with CHEP Good Food at Askîy



Meewasin Valley

Explore a climate lens on human life and land connections at the intersection of nature and an urban centre



Workshops September 21, 2023

Morning Workshops

A1 - Food is Our Medicine: A Journey through the Seasons

Description: Food is Our Medicine (FIOM) was designed to introduce health care professionals and leaders to new and different ways of understanding the complex relationships between Indigenous foodways, reconciliation, healing, and health care. Hosted by various members of the Nourish Indigenous and Allies Advisory (NIAA) and FIOM writers, this hands-on workshop will reflect on participant feedback and explore ways to further advance Indigenous Foodways in health care.

Location: Remai Riverview Room

A2: The Life of a Strawberry

Description: In this session, participants will deepen their understanding of the steps involved in health care food systems and the planetary impacts of those actions. Through immersive activities and group workshopping, participants will develop interventions that improve planetary health through food.

Location: Conference Room

A3: Building Health through a Multiscalar Approach to Food Prescribing in Canada

Description: Food prescribing is a fundamental way to embrace food as medicine and build health upstream in Canadian communities. The health sector has a role to play in reducing food insecurity and malnutrition, but these are not the only benefits of sustained investment in food prescribing. This innovative approach can help health systems achieve other goals such as chronic disease prevention and management, more effective health care, and the promotion of self-determination by people and communities. This session will cover what food prescribing is, situating it within the context of social prescribing, and drawing out tensions and opportunities for wider applications and implementation across the country.

Location: SaskTel Theatre



Workshops Continued

A4: Health Care Leadership for People and Planet: What Does It Take?

Description: What does it take to lead a health system toward a bolder vision of health for people and the planet? What kinds of skills and approaches can help emerging leaders gain backing and traction on initiatives that support more equitable and sustainable food systems? This workshop presents a unique opportunity for emerging leaders to sit down with senior executives from health systems across Canada to explore concepts, strategies, and practical pathways for building planetary health through better food. The session will begin by sharing insights and strategies that have worked in the 'real world' followed by group and breakout discussions. Note: This workshop has limited space.

Location: Learning Studio

Afternoon Workshops

B1: Advancing Indigenous Foodways: A Panel Conversation

Description: Indigenous foodways are not only for National Indigenous Peoples Day, they should be offered on a regular basis. A panel discussion will explore learning from throughout Turtle Island on addressing barriers to providing and supporting foodways in health care settings. The panel will also explore how we can encourage bolder commitments from health care and all levels of government in order to close the Indigenous Health Gap and to fulfill commitments on the TRC and UNDRIP. Following the panel breakout groups will workshop concrete strategies to bring back to your institution to support Indigenous foodways.

Location: Remai Riverview Room





Workshops Continued

B2: Plant-Forward Menus and the Climate Impact of Food

Description: How can health care become a leader in climate action? Join this workshop to learn about the Coolfood Pledge, an initiative of the World Resources Institute, and the broader climate impact of food. This session will highlight leading behavioral science techniques to nudge consumers toward more sustainable food options. Learn about sustainable menu improvements from a chef's perspective and begin imagining how to bring this to your organization.

Location: SaskTel Theatre

B3: At the Cutting Edge of Food for Health Innovation: Linking Policy and Programming

Description: Policy and programming go hand-in-hand to achieve health system innovation. This session will share a number of examples of cutting-edge system interventions that have achieved tangible results in Canada and California. Join us for an interactive discussion of how policy levers, funding flows, and programmatic approaches can work together to transform food for health.

Location: Conference Room

A4: Hospitals of the Future: Emerging Practices for Anchor Leadership

Description: What could hospitals look like in the future, and how can food be a pathway to stronger partnerships that build health in an upstream way? This session will showcase examples of anchor leadership, from food infrastructure in health care facilities for new builds and retrofits to economic impact work and moving from political mandate to implementing more values-based procurement. Presentations will be followed by deep-dive conversations and interactive activities on each topic.

Location: Learning Studio





Margaret Edgars Reconciliation Recognition Award

Nourish is pleased to share that we will be presenting the first **Margaret Edgars Reconciliation Recognition Award: "Food is Love," Nourishing Traditional Food in Health Care and Community**. This is a new award gifted to a person in the Nourish community for elevating Indigenous foodways throughout Turtle Island.

The Margaret Edgars "Food is Love," Nourishing Traditional Food in Health Care and Community Award is awarded on a series of actions through Nourish programming that serves to recognize, respect, honour, and advance Indigenous foodways in community and health care settings. This includes acknowledging the history, land, and water in such a way that creates a positive and inclusive community of practice with lasting impacts for future generations.

For those who may not have known, Margaret Edgars passed away unexpectedly earlier this summer. Margaret had five children Terry, Irvin, Bonnie, Blossom and Oscar. She also had 11 grandchildren and 15 great-grandchildren. Margaret was an important friend, mentor, and Elder to Nourish for over six years, and a founding member of the Nourish Indigenous and Allies Advisory.



As an Elder in Gaw (Old Massett), Margaret sat on a number of health and land-based committees for decades that focused on saving the trees, plants, traditional medicine, and food of the island. Margaret shared a strong vision and guided us along as we built Food is Our Medicine. Raised traditionally on her ancestral lands and rivers in the north island of Haida Gwaii, Margaret grew up on the land, was taught to pick berries, catch and can fish. She lived her culture every single day. Her constant reminder to 'put love in the food' echoes in the work across the Nourish team, Cohorts and Action Learning programs, advancing Reconciliation by individuals and organizations throughout Turtle Island.



Attendee Information

Visit our welcome table outside the Riverside Room to sign in and collect your name tag. Please return your lanyard at the end of the event. Thank you for respecting attendee pronouns as you mingle. Throughout the event, the welcome table can be a central hub for any questions you might have. Refer to the [Food for Health Symposium website](#) for more information!

Attire recommendations:

- We want you to feel comfortable as you enjoy the event and as such the dress code will be anywhere from casual to business casual that you feel best. Bring shoes suitable for walking, and keep in mind which learning journey you are signed up for Wednesday's attire.

Packing list:

- In addition to the usual clothes, warm layers, footwear, and toiletries you will pack, we suggest journaling supplies, a reusable water bottle and mug, and sun protection.
- Saskatoon weather is typically mild in the fall (averaging 10-15 degrees C during the day, and rain is rare). Check [here](#) for updates.

How to make this event as climate-friendly as possible:

In-person events bring the incredible value of being face-to-face, but they certainly come with environmental impacts. We ask that you consider the planet in your decisions before and during this event, for example, carpool locally, choose dishes with local and plant-forward ingredients, enjoy your food with reusable cutlery, view your materials digitally, and recycle any paper products. If you're local, or travelling with enough room, consider bringing your own mug and/or water bottle.



Thank you, Merci, Miigwech!



Noteworthy Information

Smudging

- An Elder or Knowledge Keeper will open, close, and mark significant moments with a smudge. These moments will be explained by the Elder or Knowledge Keeper and we encourage everyone who feels comfortable to participate.
- Please know, it is completely acceptable to pass if you don't feel ready or are on your monthly time.
- Smudging is considered to be a sacred sharing, please ask the Elder or Knowledge Keeper if you would like to take a photo.



Health and Safety Considerations & Emergency Protocols

- **If you are feeling sick, please stay home to stop the spread of germs.**
- Common signs of sickness include fever or feeling feverish/chills, sore throat, runny or stuffy nose, cough, muscle or body aches, headaches, and fatigue.
- The Saskatchewan Health Authority's [Healthline Online](#) has resources for non-emergency situations or you can phone 811.
- When you're at the Symposium, please cover your mouth and nose when you cough with a tissue or cough or sneeze into your elbow. Please clean your hands regularly to prevent the spread of any germs. If you cough or sneeze, clean your hands.
- The Symposium is a mask-friendly environment.
- Masks are not publicly available by the Symposium organizers, please bring your own mask if you would like to wear one.
- If any major issues occur during our event, please follow the protocols of the building we're in, and use the staff's guidance to gather in a central location. The Nourish team has each attendee's emergency contact information stored if needed.



Welcome to Saskatoon

Accommodations and Inclusivity

If the Nourish team is aware of any accommodations you require to fully experience the Symposium, we will be in touch to ensure we're meeting your needs. At any time, if you require support, email 2023symposium@nourishleadership.ca

Public Transportation and Parking info

- Visit the [Rimai Getting Here](#) site to plan your travel needs in advance.
- Parking at the Alt Hotel is available underground, at \$20/24 hours (taxes included) but is limited space (max vehicle height 6' 6").

What Gallery Spaces and Activities are Available to Us

- We are privileged to be convening at the Rimai Modern. Use this [handy link](#) to determine what spaces are available during regular hours and to learn about local events.

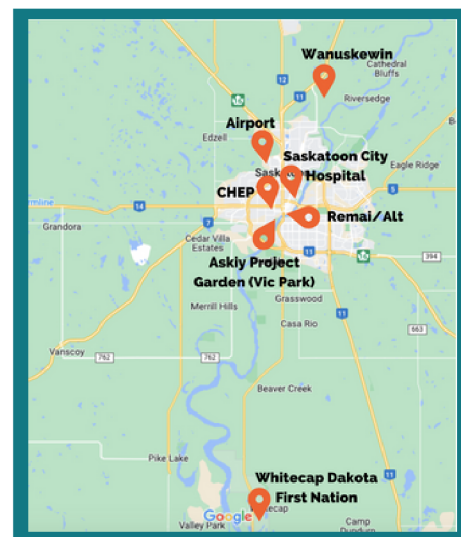
About our Caterers

- [Hearth](#) is a celebration of Saskatchewan, focusing its menu around locally grown and foraged ingredients. It was rated one of the 100 Best Restaurants in Canada in 2022.

Other Places of Interest in Saskatoon

Refer to these handy guides to explore all of the incredible sites and offerings in Saskatoon!

- [Discover Saskatoon Guide](#)
- [Symposium Travel Guide](#)
- [Map of Saskatoon Area and Key Symposium Sites](#)





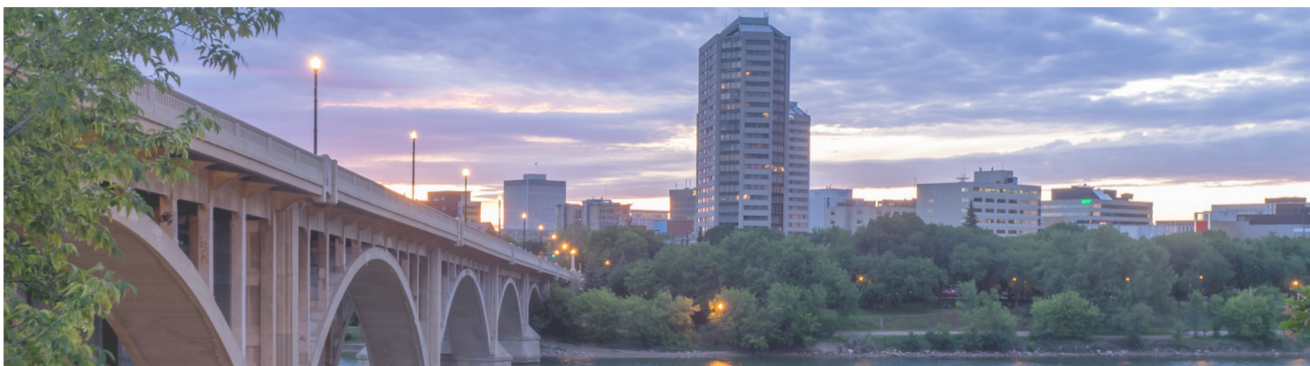
Food For Health Symposium Planning Committee

Our Symposium Planning Committee has been hard at work to bring you an engaging, inspiring and delicious event. Our committee is made up of:

- **Hayley Lapalme** - Nourish Co-ED (currently on mat leave)
- **Jen Reynolds** - Nourish Co-ED
- **Robin Speedie** - Nourish Program Director
- **Mair Greenfield** - Nourish Indigenous Program Director
- **Amy Ford** - Nourish Climate Program Manager
- **Shannon Hyslop** - Nourish Symposium Coordinator
- **Lana Brandt** - Nourish Communications Manager
- **Erin Alexiuk** - Nourish Systems Partnership Specialist
- **Stephanie Cook** - Saskatchewan Health Authority Executive Director of Nutrition & Food Services
- **Vanessa McCubbing** - Saskatchewan Health Authority Internal Auditor
- **Wanda Martin** - University of Saskatchewan Professor
- **Gord Androsoff** - CHEP Good Food Executive Director
- **Moe Mathieu** - About an Acre Farm Grower/Chef
- **Kelly Gordon** - Six Nations Health Services Community Health & Wellness Portfolio Lead
- **Charlotte Pilat Burns** - Former Saskatchewan Health Authority Regional **Manager of Nutrition & Food Services** and Registered Dietitian
- **Luz Giorgi** - CASCASES Design Team Member

Contact Info if you have troubles

- Please contact the Nourish team at 2023symposium@nourishleadership.ca with any inquiries. For immediate support, connect with any members of the Planning Committee or Remail Modern staff.





Giving Back

If you feel compelled to support a local Saskatoon charities before, after or during your stay, please consider one of the following:

CHEP Good Food is a Saskatoon-based non-profit agency working with children, families and communities to improve access to good food and promote food security. For nearly 35 years CHEP has been promoting and providing healthy food options for Saskatoon and area residents. CHEP works to build capacity in the community by alleviating main barriers to food security and making healthy food choices. CHEP's vision is for a food secure community. Guiding principles include 1) relationship to the land, 2) the right to food, 3) mutual respect and 4) education and advocacy. To learn more about CHEP programming or provide support through a donation online visit [here](#).

Friendship Inn Providing two nutritious meals, 365 days of the year, the Inn empowers youth and adults to bridge the gap between cheques and better manage other daily issues. The Friendship Inn serves between 200-350 meals each day at breakfast, and between 400 and 700 meals for lunch. Discover more about their work [here](#).

Saskatoon Food Bank & Learning Centre provides two to three days of emergency food for anyone in Saskatoon and area. They also provide job training, cooking classes, and a seasonal income tax clinic. The SFBLC also operates an urban agriculture project located at the corner of 3rd Ave & Duchess St. Learn more about their work [here](#).

Slow Food Saskatoon As a grassroots organization, Slow Food Saskatoon has been working on establishing collaborative partnerships with organizations that share its values with the goal of having the greatest impact on the food culture and food security in the city and province. Join us at the Community Dinner Fundraiser following the Symposium program Thursday evening. Tickets available [here](#).



A Special Thanks to the Food for Health Symposium Supporters



This project was undertaken with the financial support of the Government of Canada.
Ce projet a été réalisé avec l'appui financier du gouvernement du Canada.

CASCADES is a pan-Canadian initiative supporting Canada's healthcare community to transition toward high-quality, low-carbon, climate resilient care. We work with front-line clinicians, administrators, and associations to support the delivery of care across Canada's provinces and territories.

CASCADES is funded by Environment and Climate Change Canada and led by the University of Toronto Centre for Sustainable Health Systems, in partnership with the Healthy Populations Institute at Dalhousie University, the Planetary Healthcare Lab at the University of British Columbia, and the Canadian Coalition for Green Health Care. In Quebec, CASCADES is a partner in the Réseau d'action pour la santé durable du Québec.





2023 Food for Health Symposium Supporters Continued



UNIVERSITY OF SASKATCHEWAN
College of Nursing
NURSING.USASK.CA

The University of Saskatchewan (USask) College of Nursing offers undergraduate and graduate nursing education. We are committed to a learn where you live delivery model and offer programming at three nursing campuses, as well as four sites across Saskatchewan. All USask College of Nursing graduate programs are offered distributively, allowing students from across Canada to advance their nursing career. Established in 1938, the College of Nursing has over 11,200 alumni, and is recognized as having the highest number of self-declared Indigenous nursing students in Canada. The University of Saskatchewan is one of Canada's top 15 research intensive universities and the College of Nursing plays an active role in the university's strong research culture. Working together, we are tackling some of the most pressing health-care issues and leading innovations in health-care education.



Dakota Dunes Community Development Corporation has awarded more than \$75,000,000 First Nation-directed grants, sponsorship, and donations to local community groups and affiliated First Nations in Saskatoon and area since 2008. Learn more about their work [here](#).



2023 Food for Health Snack Sponsor

Three Farmers believes that everyone should have wholesome food to eat, with an understanding of where it comes from and how it's made. We are real farmers committed to preserving the land through sustainable growing practices and providing nourishing foods grown on family farms.



Nourish Supporters

McConnell

The Arrell Family
Foundation



THE SCHAD FOUNDATION



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coolfood
FOR DELICIOUS CLIMATE ACTION





NOURISH

About Nourish

Starting from a community of practice, we have grown to a network of leaders, organizations, and communities, shifting the focus upstream to work preventatively through food in health care. Through our work with cohorts of leaders and action learning series, we equip innovative individuals and teams, empower bold leadership in climate action and health equity through food. We work across community, institutional, and policy scales to steward innovation.

Visit the [Food for Health Symposium Website!](#)

Questions?

Email us at

2023Symposium@NourishLeadership.ca

NourishLeadership.ca