

October 19, 2020

RE: Food Skills Facilitator Training Invitation

Date: November 17-20

Location: Robert Lee YMCA, Vancouver BC

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Please find below an invitation to our upcoming Food Skills Training programs. If you or your staff are interested in attending, please review the requirements and reply to this email.

COVID-19 Notes

To minimize the spread of COVID-19 we are discouraging participants from travelling in from other regions for this training. Therefore, registration will be restricted individuals from the lower mainland who are able to drive/commute from their primary residence. A [Food Skills Training COVID-19 Safety Plan](#) has been developed for this training, participants are expected to review and follow this policy prior to attending. The training will be held at the Robert Lee YMCA which has updated their [YMCA Health & Safety and Member Etiquette Guidelines](#).

Cheers,
Sam

Samantha Bissonnette, BBA
Program Coordinator, Food Skills for Families
BC Centre for Disease Control

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Food Skills for Families Training Invitation

Fall 2020 Train-the-Trainer Program

The **BC Center for Disease Control (BCCDC)** invites you to attend the [Food Skills for Families](#) Train-the-Trainer program. By attending one of these trainings, you will be certified as a Food Skills Facilitator and eligible to lead the five Food Skill's curriculums.

The BCCDC is able to offer support to your organization for multiple programs per year when staff members have been trained.

The aim of the Food Skills program is to build healthier communities by:

- Connecting people in the kitchen
- Teaching fun hands-on cooking skills
- Making healthy eating easy, quick and fun

WHO CAN PARTICIPATE

Applicants must meet the following criteria:

- Have a passion for improving community wellness through food skills development and healthy eating.
- Have submitted the [Facilitator Application Form](#).
- Be employed by an approved Food Skills partner organization.
- Be an experienced facilitator with proven history of leading community programs.
- Be able to deliver the program as part of current role. No funding is provided for staff wages.
- Able to deliver first program within six months of training.

Facilitation Experience

- All applicants are expected to come with experience in community facilitation.
- The training will teach participants how to lead the Food Skills program through practical hands-on learning. It will not instruct individuals on how to be a facilitator, it is expected that all participants already be experienced facilitators.

Ideal candidates may include:

- Community Kitchen Facilitator
- Food Security Coordinator
- Community Programmer
- Community Health Representative
- Community Nurse or Dietitian
- Family Support Worker
- Life Skills Worker
- Pre/Post Natal Worker
- Settlement Worker

TRAINING COSTS

There is no registration fee for this training. Meals during the training are provided.

All other costs associated with the training, such as transportation, accommodation and meals outside of class time are the responsibilities of the employer. Details on support available after the training are outlined below.

SUPPORT AND COMMITMENT AFTER TRAINING

Following completion of the training facilitators are supported in planning and delivering the Food Skills program at their organization. Program materials are provided each time a facilitator runs a program and will include the following.

- **Groceries:** Food eligible for reimbursement is listed on the grocery shopping lists found in the Facilitator Manual. Equipment and snacks are not eligible for reimbursement.

- **Participant Handbooks:** Each class participant (max 12) will be provided a book to keep that contains all the recipes cooked in class as well as helpful tips, tricks and recipe modification.
- **Forms + Extra Materials:** Participant forms, Canada Food Guides, Certificates of Completion, aprons and nametags are all provided.
- **Support:** Food Skills support staff are available by phone and email to provide additional support and guidance throughout the length of your program.
- **Webinars + Newsletters:** Facilitators are invited to join quarterly webinars and emailed the In the Kitchen Newsletter, both of which will keep you up to date on current food skills topics and keep you connected to fellow Facilitators around the country.

TRAINING PROGRAMS

	SESSION A: Vancouver	Additional Trainings
Dates	November 17-20, 2020	Additional trainings in other regions will be scheduled for 2021.
Location	Robert Lee YMCA 955 Burrard Street Vancouver, BC, V6Z 1Y2 Google Map	

Agenda

Breakfast: 8:40 - 9:00

Light breakfast provided each morning.

Class: 9:00 - 4:30

Lead by two Food Skills Master Trainers.

Session Prep: 4:30-5:30

Participants will each be responsible for facilitating a 3-hour session during days 2-4 of training. Sessions will be assigned on day one. Formal instruction will end at 4:30 each day allowing participants time to work with Master Trainers to prepare their session.

Evening Homework

Please allow time each evening to read through the next days session materials.

Note: Day 4 will end early at about 12:30

REGISTRATION

To request a seat email a completed [Facilitator Application Form](#) to Samantha.Bissonnette@bccdc.ca.

You will receive a reply confirming your registration and details on supporting documents that need to be submitted in order to confirm your seat.

Note: A limit of two participants per organization is permitted at each training; priority will be given to organization who do not already have staff trained.

Cheers,
Sam

Samantha Bissonnette, BBA

Program Coordinator, Food Skills for Families
Population and Public Health
BC Centre for Disease Control

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I acknowledge that I work, live and play on the unceded territory of the Coast Salish peoples, including the territories of the xʷməθkʷəy̍əm (Musqueam), Skwxwú7mesh (Squamish), Stó:lō and Səl̓ílwətaʔ/Selilwitulh (Tsleil-Waututh) Nations.