



B.C. Food Expenditures in Health Care **2024/2025**

Contents

About Feed BC	3
Summary	4
Looking Forward	5
2024/25 Provincial Results	6
Vancouver Coastal Health/ Providence Health Care (VCH/PHC)	7
Fraser Health (FH)	10
Interior Health (IH)	12
Island Health (ISLH)	13
Northern Health (NH)	15
Provincial Health Services Authority (PHSA)	16
Conclusion	18

About Feed BC

Feed BC is a provincial government partnership initiative led by the Ministry of Agriculture and Food to increase the use of B.C. food in B.C. public institutions. Feed BC works across government with public institutions and with food service businesses to:

- Increase awareness of and demand for B.C. food products in public institutions
- Support B.C. food producers' and processors' readiness to sell to public institutions
- Connect public institutions with B.C. food suppliers and products of interest
- Support public institutions to source and track more B.C. food

Feed BC in Health Care

In B.C., five regional health authorities (Vancouver Coastal Health and Providence Health Care, Fraser Health, Island Health, Interior Health, and Northern Health) and the Provincial Health Services Authority are responsible for foodservices in 187 acute and long-term care facilities. They purchase food for their facilities primarily through a provincial food procurement agreement with a large group purchasing organization, using a broadline food distributor to supply health care facilities across B.C.

Through Feed BC in Health Care, the Ministry of Agriculture and Food and the Ministry of Health work in partnership with the health authorities to optimize their purchasing of B.C. food for health care facilities.

Beginning in fiscal year 2018/19, the Ministry of Health directed the health authorities to report annually their total and B.C. food expenditures. Health authorities are encouraged to work towards Feed BC's aspirational goal of 30% B.C. food purchasing.

Feed BC Definitions:

B.C. food: A final product produced and/or processed within B.C.

B.C. produced foods: Raw food products that are grown, caught, harvested, or raised within B.C.

B.C. processed food: Foods that have undergone at least one of the following activities:

- physical alterations (e.g., chopping)
- extension of shelf life (e.g. freezing)
- combining ingredients (e.g., mixing salad greens)

Not considered food processing: cleaning, washing, bagging, packaging and/or wrapping, *unless combined with one of the three activities above.*

[Learn more about Feed BC Program Standards here](#)

Summary

This is the seventh annual report on B.C. food expenditures in health care. It summarizes the total food spending and B.C. food spending reported by each of B.C.'s six health authorities for their acute and long-term care facilities in 2024/25. It highlights the health authorities' successes and challenges in purchasing B.C. foods. It also describes the health authorities' plans for maintaining or increasing B.C. food purchasing in the future.

In 2024/25, health authorities remained committed to Feed BC. Overall, they exceeded the aspirational goal of 30% B.C. food procurement. B.C. food spending as a percentage of total food spending in 2024/25 was 30.5%, up from 28.7% in 2023/24. Individually, Interior Health (IH), Island Health (ISLH) and Fraser Health (FH) exceeded the goal.

Successes in B.C. food procurement for 2024/25 by health authorities included:

- **Vancouver Coastal Health (VCH)** increased their B.C. food spending largely by adding new plant-forward menu items from B.C. food manufacturers as part of their Planetary Health Menu Initiative. VCH patient foodservices also sourced some B.C. cheeses, and B.C. hard cooked and liquid eggs. Retail foodservices switched to a local coffee supplier and purchased new local snacks and frozen treats.
- **Providence Health Care (PHC)** substantially increased their purchases of B.C. beverages, including coffee from a local supplier. They also changed to a bread supplier with B.C. production facilities and a meat supplier that uses local processors.
- **Fraser Health (FH)** continued to purchase those B.C. products that they had purchased previously for patient foodservices. They made some small gains in B.C. food spending for their retail foodservices. They continued to work with B.C. companies to develop food products suitable for health care facilities.
- **Interior Health (IH)** continued to be a leader in B.C. food procurement largely by buying entrees made in their production kitchens. They also made large purchases of beverages processed at a local production facility.
- **Island Health (ISLH)** switched to B.C. suppliers of liquid eggs, sliced cheese and bread products to increase their B.C. food purchasing. They continued to make large purchases of meat and vegetables from local processors.

- **Northern Health (NH)** introduced several new B.C. products to their menus including salmon. They continued purchasing shell eggs from a local farm and entrees from IH's production kitchens. For special events, NH purchased Indigenous foods, like bison burgers and bannock.
- **Provincial Health Services Authority (PHSA)** sourced several new culturally diverse and Indigenous products from B.C. companies. They purchased from suppliers of local meat and produce as much as possible.

Opportunities Looking Forward

Health authorities will continue to optimize purchasing of B.C. foods for their health care facilities by:

- emphasizing the superior quality of B.C. meats, fish, fruits and vegetables; the preference of patients and residents for locally grown foods; the ability to easily customize (portioning or packaging) locally processed foods despite sometimes higher costs.
- aligning local food procurement with their other priorities such as environmental sustainability, cultural diversity, and supporting local and Indigenous businesses.
- ensuring their group purchasing organization and broadline food distributor consider their interest in B.C. food when sourcing and stocking products.
- collaborating with B.C. food processors to create products that meet the nutrition, allergen, texture and pack-size requirements of patient foodservices.
- leveraging their combined purchasing power to influence the price and availability of B.C. products.
- sharing information about B.C. products, especially Asian, Indigenous, and vegetarian options.
- developing menus and recipes that feature B.C. foods, especially fresh, seasonal produce sourced from local farms.
- expanding the scale of B.C. food options available in retail foodservices, which has more flexibility in product selection and pricing than patient foodservices.
- working together with public institutions in their regions to move forward their common interest in B.C. food procurement.

2024/25 Provincial Results – BC Food Procurement

Health Authority	#Sites Reporting/ #Sites	2024/25	2023/24	2022/23	2021/22	2020/21	2019/20	2018/19
Vancouver Coastal Health (VCH)	26	29.9%	26.8%					
Providence Health Care (PHC)	6/8 ¹	29.8%	21.2%					
VCH/PHC²	32/34	29.9%	25.4%	28.2%	28.7%	30.0%	33.1%	26.2%
Fraser Health (FH)	22	30.5%	31.0%	26.5%	29.3%	29.0%	29.0%	27.7%
Interior Health (IH)	68 ³	34.6%	33.0%	25.6%	28.2%	29.1%	35.5%	30.9%
Island Health (ISLH)	30	30.7%	26.9%	30.4%	28.8%	30.4%	29.9%	27.2%
Northern Health (NH)	27	23.2%	25.8%	24.8%	22.5%	22.1%	22.4%	23.1%
Provincial Health Services Authority (PHSA)	6	28.5%	34.4%	37.8%	28.5%	29.4%	32.7%	26.1%
Total Facilities/ Provincial %	185/187	30.5%	28.7%	27.5%	28.0%	28.8%	30.8%	27.3%

¹ St. Vincent's – Honoria Conway remains under contract to Compass Marquis until 2026 and information on food spending is not available for this site. Additionally, PHC does not collect food spending data from May's Place Hospice due to its small size (6 beds).

² VCH and PHC reported separately again this year. PHC is an affiliate of VCH. Both individual and combined results are provided for comparison purposes to other years when they reported as one entity.

³ The number of facilities this year is reported as 68 (55 in prior years), however there are no new facilities. For greater consistency across all health authorities, long-term care facilities attached or adjacent to an acute care facility are now counted as separate facilities.

Vancouver Coastal Health/ Providence Health Care (VCH/PHC)

% B.C. of Total Food Spend	2024/25	2023/24	2022/23	2021/22	2020/21	2019/20	2018/19
VCH	29.9%	26.8%					
PHC	29.8%	21.2%					
VCH/PHC (combined)	29.9%	25.4%	28.2%	28.7%	30.0%	33.1%	26.2%

CATEGORY	% B.C.: WITHIN CATEGORY			% B.C.: OF TOTAL SPEND		
	VCH	PHC	VCH/PHC	VCH	PHC	VCH/PHC
Baked Goods	56.5%	63.3%	58.1%	3.4%	3.1%	3.3%
Beverages	4.9%	21.8%	9.2%	0.5%	2.3%	1.0%
Dairy	66.4%	62.4%	65.4%	9.5%	8.4%	9.2%
Produce	8.2%	8.8%	8.4%	1.3%	1.5%	1.3%
Grocery	14.3%	8.0%	12.8%	2.9%	1.4%	2.5%
Protein	37.3%	35.1%	36.6%	12.4%	13.1%	12.6%
TOTAL				29.9%	29.8%	29.9%

Vancouver Coastal Health/Providence Health Care (VCH/PHC) Successes & Challenges in 2024/25

VCH Successes and Challenges in 2024/25

In 2024/25, VCH's B.C. food spending was 29.9%, up from 26.8% in the previous fiscal year. The largest contributor to VCH's increased B.C. food spending came through menu innovations, such as adding plant-forward menu items that prioritized local ingredients. This was as a result of their Planetary Health Menu Initiative piloted at Vancouver General Hospital in 2023/24 and expanded in 2024/25 to two other sites (Richmond Hospital and Lion's Gate Hospital). Other gains in local foods resulted from strengthened communication and collaboration with their group purchasing organization to proactively identify B.C. food procurement opportunities and improve accuracy in procurement source tracking.

The Province's focus on purchasing Canadian and B.C. products as well as food costs have influenced food spending as well.

As part of their Planetary Health Menu Initiative, VCH has worked with Chef Ned Bell to incorporate local products into their menus, for example, a locally sourced steelhead. In 2025/26, they plan to scale up and spread the Initiative to more VCH sites.

In 2024/25, VCH patient foodservices sourced some B.C. cheeses, and B.C. hard cooked and liquid eggs. On the retail side, foodservices switched to a local coffee supplier and purchased local snacks and frozen treats.

As of 2025/26, Vancouver General Hospital is offering six soups, up from the three soups that they offered last year, from a local processor. VCH has also added baked goods from two local production facilities to the patient menu. VCH is continuing to assess the appropriateness of some locally processed non-dairy products for their patient services. VCH supports farm-to-hospital projects in Squamish and Sechelt that provide freshly harvested produce and herbs to hospitals.

In the future, VCH would be very interested in collaborating with other B.C. health authorities and post-secondary institutions in their region to move forward their collective interests in increasing B.C. food procurement. VCH is actively participating in the provincial level work of the Food Services Planetary Health Working Group to strengthen sustainable and local food purchasing across all health authorities.

PHC Successes and Challenges in 2024/25

B.C. food procurement by PHC's six facilities was 29.8% in 2024/25, a substantial increase from 21.2% in 2023/24.

A large portion of the increase resulted from switching to a new local Indigenous owned coffee supplier. This switch allowed PHC to meet the objectives of Feed BC and at the same time fulfill their commitment to supporting planetary health and working with Indigenous owned and operated businesses. Furthermore, there is senior leadership direction to prioritize vendors of products made in Canada. A focus on procuring this B.C. product "checks several boxes". As well, changing bread suppliers to an Ontario company with production plants located in B.C. also helped to increase their B.C. food spending.

PHC relies on VCH for menu and recipe development but sources items outside of the core menu to meet the specific needs of their patients and residents, for example their many Asian residents. It is challenging to find Asian grocery products processed in B.C., so they currently use imported items but try to source fresh Asian produce locally.

PHC is at the early stages of testing a vegan yogurt from a local plant-based food company, and a beverage from a local soya food company for their long-term care facilities. Testing allows both PHC and the producer to work through challenges such as product quality and supply issues. PHC has also recently switched to a local meat and seafood company for some competitively priced products that will be reflected in the 2025/26 results.

In 2025/26, PHC will be concentrating on managing their budget as health organizations come under increased financial pressure. They have recently received a sustainability grant to develop planetary health friendly recipes featuring local food. This work will show in next year's report.

Fraser Health (FH)

% B.C. of Total Food Spend	2024/25	2023/24	2022/23	2021/22	2020/21	2019/20	2018/19
	30.5%	31.0%	26.5%	29.3%	29.0%	29.0%	27.7%

CATEGORY	% B.C.: WITHIN CATEGORY	% B.C.: OF TOTAL SPEND
Baked Goods	52.3%	4.6%
Beverages	13.9%	1.5%
Dairy	56.7%	9.8%
Produce	34.8%	4.6%
Grocery	12.3%	3.4%
Protein	29.4%	6.6%
TOTAL		30.5%

Fraser Health (FH)

Successes & Challenges in 2024/25

In 2024/25, FH purchased 30.5% of the food for patient foodservices and retail sites in their 22 facilities from B.C. producers and processors, virtually unchanged from the previous year (31.0%).

In November 2024, FH moved to the provincial food procurement agreement for most purchases. FH has worked hard to ensure that this move did not affect their ability to continue to buy those B.C. products that they bought previously.

Price does not typically prevent FH from purchasing a B.C. food item, especially for retail foodservices which have more flexibility in menu offerings. For patient foodservices, FH can usually work through pricing issues if the B.C. item meets their specifications (nutrition, allergen, texture, packaging) and is reliably available. FH is always interested in working with new local vendors, and is increasingly asked to look at Canadian sources, not just B.C. sources.

In 2024/25, after an extensive on-boarding process, FH added another new soup to their menu from a local company. However, in 2025, due to changes at the company to relocate their plant to a larger facility, there was a gap in the production of the cereals and soups. To meet the needs of foodservices, FH brought

in a comparable product from a non-B.C. company that would meet their requirements. This will negatively impact their B.C. food spending for next year.

In the summer of 2025, FH implemented the Farm Fresh pilot project, which involved local farmers delivering fresh produce (blueberries and corn on the cob) directly to selected sites. Residents enjoyed having these foods on the menus. However, distribution and in-house processing capacity issues will need to be resolved to scale-up the project next year, which could potentially include local apples and potatoes.

Looking forward, FH will continue to implement their Planetary Health Initiative. One focus is finding alternatives to dairy products. They are testing several plant-forward menu options to find a balance between environmental sustainability and patient acceptance. In 2026, FH will also focus on increasing cultural diversity in their menus.

Interior Health (IH)

% B.C. of Total Food Spend	2024/25	2023/24	2022/23	2021/22	2020/21	2019/20	2018/19
	34.6%	33.0%	25.6%	28.2%	29.1%	35.5%	30.9%

CATEGORY	% B.C.: WITHIN CATEGORY	% B.C.: OF TOTAL SPEND
Baked Goods	36.4%	3.3%
Beverages	22.8%	2.1%
Dairy	38.6%	3.8%
Produce	16.2%	2.3%
Grocery	5.9%	1.0%
Protein	54.1%	22.1%
TOTAL		34.6%

Interior Health (IH)

Successes & Challenges in 2024/25

In 2024/25, IH continued to be a leader in local food procurement by sourcing 34.6% of their food for their 68 sites from B.C. producers and processors (up from 33.0% in 2023/24). Entrees produced in their production kitchens in Vernon and Penticton are the largest contributors to their B.C. food spending.

For 2024/25, IH did not investigate any new B.C. products or make any switches in favour of B.C. products. For IH, price is the key driver of their food procurement decisions. They are interested in working with other health authorities to leverage their collective purchasing power to negotiate better prices (and potentially increase the availability of B.C. foods). For example, they are investigating switching to NH's supplier of shell eggs.

Throughout 2025/26, IH has been focused on creating standardized menus, implementing diet management software, and establishing a regional diet office. Also in 2025/26, IH hired a new regional culinary manager with the goal of stabilizing their culinary operations.

Looking forward, any increase in local food procurement for IH will likely come from their retail foodservices which has great flexibility in pricing.

Island Health (ISLH)

% B.C. of Total Food Spend	2024/25	2023/24	2022/23	2021/22	2020/21	2019/20	2018/19
	30.7%	26.9%	30.4%	28.8%	30.4%	29.9%	27.2%

CATEGORY	% B.C.: WITHIN CATEGORY	% B.C.: OF TOTAL SPEND
Baked Goods	49.5%	3.5%
Beverages	10.2%	1.1%
Dairy	52.0%	6.8%
Produce	29.4%	5.9%
Grocery	2.8%	0.5%
Protein	39.6%	13.0%
TOTAL		30.7%

Island Health (ISLH)

Successes & Challenges in 2024/25

In 2024/25, ISLH's 30 sites reported making 30.7% of their food purchases from B.C. producers and processors, an increase from 26.9% reported in 2023/24. ISLH continued to source local meat cuts and produce from Island companies. They transitioned to a B.C. vendor for liquid eggs, sliced cheese, and switched to a different B.C. bread company. Although committed to local sourcing of prepared soups, ISLH had to temporarily buy soups from a non-B.C. vendor due to production shortages at the B.C. processing facility.

In 2024/25, ISLH focused on standardizing their order guides for all sites. With these guides in place, they will now move to monitoring adherence which should lead to efficiencies. Going forward, they will also be able to focus more on sourcing new products to maintain or slightly increase their B.C. food spend.

Supporting local agriculture and business on the Island remains a priority of ISLH. In 2025/26, ISLH trialed a white Chinook salmon at West Coast General Hospital in Port Alberni and at other Island Health acute facilities. The salmon was sustainably sourced from the waters of the Alberni Inlet through a community coop. They also plan to add more soups from a B.C. processor once it resolves its operational issues and also add more processed fruits and vegetables from an Island company.

In the 2025 growing season, ISLH piloted a Farm to Hospital Project in the Comox Valley in partnership with a community food security organization (LUSH Valley Food Action Society), which consolidated produce (blueberries, cherry tomatoes, baby potatoes, cucumbers) from several local farmers for use by the Comox Valley Hospital. ISLH would like to continue collaborating with the organization in the 2026 growing season.

Northern Health (NH)

% B.C. of Total Food Spend	2024/25	2023/24	2022/23	2021/22	2020/21	2019/20	2018/19
	23.2%	25.8%	24.8%	22.5%	22.1%	22.4%	23.1%

CATEGORY	% B.C.: WITHIN CATEGORY	% B.C.: OF TOTAL SPEND
Baked Goods	36.9%	3.5%
Beverages	23.5%	1.4%
Dairy	32.6%	3.4%
Produce	26.4%	5.3%
Grocery	5.7%	1.2%
Protein	25.8%	8.4%
TOTAL		23.2%

Northern Health (NH)

Successes & Challenges in 2024/25

B.C. food procurement by NH's 27 facilities was 23.2% in 2024/25, down from 25.8% in 2023/24. The decrease may be due in part to shortages of B.C. products that led to substituting non-B.C. products.

For NH, product quality and patient/resident satisfaction are the deciding factors for product selection. Furthermore, they are willing to pay more for a B.C. product especially one that is produced or processed in the North. For example, in 2024/25, NH received special permission to buy the more expensive salmon caught in northern waters. They try to choose Canadian options, when available. For special events, NH purchases Indigenous foods, like bison burgers and bannock.

In 2024/25, NH continued to purchase shell eggs from a farm in Terrace; several entrees from Interior Health; and several soups from a B.C. processor. NH also added some new menu items from B.C. vendors - ravioli, white borscht soup, brioche buns and keta salmon, and a cabbage roll casserole from Interior Health. However, fresh B.C. yams processed in Vancouver were no longer offered because they were not popular with patients/residents despite being a quality product. Three more entrees from Interior Health and another soup were tested by NH sites but none were pursued.

For 2025/26, NH sites are not trialling any new B.C. products. Price may become more of a factor in the future.

Provincial Health Services Authority (PHSA)

% B.C. of Total Food Spend	2024/25	2023/24	2022/23	2021/22	2020/21	2019/20	2018/19
	28.5%	34.4% ⁴	37.8% ³	28.5%	29.4%	32.7%	26.1%

CATEGORY	% B.C.: WITHIN CATEGORY	% B.C.: OF TOTAL SPEND
Baked Goods	51.3%	4.8%
Beverages	25.6%	2.2%
Dairy	61.2%	8.5%
Produce	20.4%	3.2%
Grocery	7.2%	1.7%
Protein	28.5%	8.2%
TOTAL		28.5%

Provincial Health Services Authority (PHSA)

Successes & Challenges in 2024/25

PHSA's report covers their Intercampus Operations (BC Children's, BC Women's, BC Cancer Agency and Brock Fahrni), Red Fish Healing Centre and BC Forensic Psychiatric Hospital. Together their B.C. food spending for 2024/25 was 28.5%. A comparison should not be made to what was reported in 2022/23 and 2023/24 because not all purchasing information for Intercampus Operations was available for those two fiscal years.³

Red Fish Healing Centre and BC Forensic Hospital do mostly scratch cooking and they try to source local foods. In 2024/25, they supported Indigenous owned and operated B.C. businesses through direct purchases of seafood, jams, teas and bannock mixes. Dairy purchases were 100% local. Food inflation continued to be a pressing issue.

⁴ PHSA reporting for 2022/23 and for the first 6 months of 2023/24 did not include food spending from four facilities operated by a contracted foodservice company.

In 2024/25, an Avian flu outbreak in the Fraser Valley meant that Intercampus Operations had to source chicken processed outside the province. As well, they discontinued using local Indigenous white Chinook salmon due to patient preferences. Instead, they sourced red/orange fleshed salmon from Asian processors. Also, they removed local seafood from the menu for cost reasons. Some gains B.C. food procurement came from using more culturally diverse food products from local companies, notably African and South Asian. They also added three Indigenous menu items (available to all patients) featuring local foods.

For 2025/26, Red Fish Healing Centre and BC Forensic Hospital will keep the same vendors as they implement a new menu, however they are always “on the lookout” for new B.C. vendors, especially Indigenous vendors.

PHSA is working with other health authorities to share recipes that feature B.C. foods especially Indigenous foods and to encourage these foods to be available for purchase by all.

Conclusion

This seventh annual report confirms that health authorities remain dedicated to the Feed BC initiative. Notably, in 2024/25, health authorities overall surpassed the aspirational goal of 30% B.C. food spending.

Health authorities continued to seek out new B.C. produced and processed foods, highlighting their advantages despite sometimes higher prices. They continued to work with B.C. food processors to develop products that meet the special requirements of health care foodservices. They created new menus and recipes that featured B.C. foods, particularly fresh, seasonal produce from local farms.

Health authorities were successful in linking local food procurement with other health authority priorities, such as environmental sustainability, cultural diversity and supporting local and Aboriginal businesses, to garner more support.

Health authorities see the value of closer collaboration between themselves and with other public institutions to advance their commitment to B.C. food procurement. Health authorities plan to leverage their combined buying power to secure more B.C. products at better prices. They are working together with their group purchasing organization and broadline food distributor to source and test new B.C. products, particularly Asian, Indigenous, and vegetarian options.

Next year, health authorities intend to maintain or increase their B.C. food purchasing for patient foodservices, despite rising food prices overall. They anticipate that retail foodservices, which has more flexibility in product selection and pricing than patient services, will help boost B.C. food spending further.

Health authorities recognize the value of providing B.C. food to their patients, residents, staff and visitors. They understand the positive impact that their B.C. food purchases have on the agri-food industry in their regions. They will continue to champion Feed BC for the benefit of community health, the environment and the economy.