



feed BC

Bringing B.C. food to public institutions

Bringing more B.C.-grown and B.C.-processed foods to health care, post-secondary and other government institutions and facilities.

Feed BC:

- builds the provincial food supply
- supports jobs and businesses for farmers, fishers and food processors
- offers more local foods to patients and residents

B.C.'s food products are among the **BEST IN THE WORLD** and are in demand because of their freshness and high quality.

Interior Health, including this health care facility, is proud to be an early adopter of Feed BC.





In addition to many B.C. dairy products, meats and bakery items already being served in facilities, Interior Health made significant progress to include more B.C. foods on the menu over the past year including:

- whole eggs from B.C.
- beef ground in B.C.
- tomatoes and peppers from the Okanagan

1.2 million entrées were made locally in the production kitchens at Vernon Jubilee and Penticton Regional Hospitals for patients and residents across Interior Health. This complements other food made on-site at Interior Health facilities.

In 2019, Interior Health hired its first executive chef who is working with Interior Health food services and supply chain partners to use more B.C. ingredients. A new menu for all Interior Health facilities features seasonal and B.C. food.

More than 30% of Interior Health food purchases are B.C.-grown or B.C.-processed foods, exceeding the Feed BC aspirational target for B.C. food use in government facilities.



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