



feed BC

**Post-Secondary
Institutional Partners**

**PROGRESS
REPORT
2023/24**



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Executive Summary

This Feed BC Progress Report highlights the significant and collective efforts that 20 B.C. Post-Secondary Institution (PSI) Partners have carried out over 2023/24.



Feed BC is a partnership initiative led by the Ministry of Agriculture and Food to increase the use of B.C. foods in B.C. government-supported facilities. Working closely with the Ministry of Post-Secondary Education and Future Skills, Feed BC continues to support B.C. PSIs to advance the use and promotion of B.C. foods in ways that positively impact students, faculty, staff, and their communities.

In 2023/24, Feed BC's PSI Partners reaffirmed their commitments to tracking and sourcing more B.C. food, advancing innovative local food initiatives, and supporting local food education, promotion and awareness in many diverse and creative ways. This Progress Report showcases some, though certainly not all, of the many inspiring B.C. local food initiatives that PSI Partners carried out through their work with Feed BC on campuses across the province.

One of the most impressive accomplishments of Feed BC's PSI Partners in 2023/24 was their reporting of a combined \$16.8M in local B.C. food purchasing through annual Feed BC local food tracking, up from \$13.6M in 2022/23 and \$4.9M in 2021/22. Across the Feed BC PSI Partner network, PSIs reported spending 37% of their total annual food purchases on sourcing B.C. foods in 2023/24. In addition to improvements in more comprehensive local food tracking, this growth in the proportion of food expenditures that PSIs are purchasing from B.C. can be attributed to factors including stronger demand on campuses for food services, an increase in PSI staff resources dedicated to local food procurement, PSIs requesting a stronger local food focus from their contracted foodservice providers, and PSI foodservice teams' dedication to looking for opportunities to use local B.C. products in menus and food events across campuses.

In addition to annual B.C. food expenditure tracking, Feed BC saw its PSI Partners continue to pursue local food initiatives in 2023/24 that reflect the values and vision of their institutions through initiatives like hyperlocal sourcing, ongoing efforts to offer more Indigenous foods, developing more plant-based menu options to support sustainability goals, and continuing innovative approaches to local food engagement with students and campus communities. Many of these initiatives are celebrated within this Progress Report.

In 2024/25, Feed BC will continue to support its Partners to foster a vibrant community of B.C. PSIs who are committed to increasing and promoting B.C. food through Year 4 of the Feed BC in PSI Action Plan. Feed BC Partners have positioned themselves as leading advocates for local food on a national scale.

Feed BC Program Overview



VISION

A vibrant community of Feed BC PSI Partners committed to increasing their use of B.C. foods.

PARTNERSHIP STREAMS:

Feed BC PSI Partners work to increase their use of B.C. foods in one or more of the following streams.



Tracking and Sourcing

Commit to track and source towards at least 30% B.C. food expenditures over time.



Innovative Food Initiatives

Build local food initiatives and bring innovation into facilities, programs, and services on campus and beyond.



Education, Promotion and Awareness

Grow and promote B.C. food education and awareness to foster a strong food culture on campus and beyond.

PROGRAM SERVICES

Feed BC supports this Vision by providing program standards and resources to guide PSI Partners' program activities. Feed BC Program supports are designed around four key objective areas.



Provide Tools & Resources

Deliver tools and resources to enable PSI Partners to effectively implement activities across all three Program streams.



Build B.C. Food Awareness & Connections

Deliver supports to improve access to, connections with, and awareness of available B.C. food products and businesses.



Facilitate Collaboration & Networking

Share leading practices, facilitate peer-to-peer learning, and support collaboration.



Deliver Measurable Impacts

Measure and demonstrate Program impact and celebrate success stories from the Program and PSI Partners.

Feed BC Post-Secondary Partners

The following list of Post-Secondary Institutions are formal partners of the Feed BC Program.

British Columbia Institute of Technology	Royal Roads University
Camosun College	Selkirk College
Capilano University	Simon Fraser University
Coast Mountain College	Thompson Rivers University
College of New Caledonia	University of the Fraser Valley
Douglas College	University of British Columbia
Kwantlen Polytechnic University	University of Northern British Columbia
Langara College	University of Victoria
Nicola Valley Institute of Technology	Vancouver Community College
Okanagan College	Vancouver Island University

2023/24 Post-Secondary Advisory Committee

Cameron Roy (Sector Co-Chair)
Director, Ancillary Services
University of the Fraser Valley

Dan Traviss
Director, Food
Simon Fraser University

David Speight
Executive Chef & Culinary Director
University of British Columbia

Jordan Castillo
Manager, Operations, Corporate Services
British Columbia Institute of Technology

Tony Heesterman
Executive Chef of University Food Services
University of Victoria

Christina Waters (Ministry Co-Chair)
Senior Policy Analyst, Feed BC
Ministry of Agriculture and Food

Christie Ray
Director, Business Services
University of Northern British Columbia

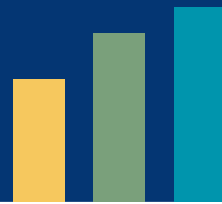
David Lang
Chef Instructor, Program Chair, Culinary Arts
Camosun College

Jenny Chapman
Ancillary Services Manager
Selkirk College

Ruth Wigman
Executive Chef
Okanagan College

Stacie Irwin
Senior Manager, Feed BC
Ministry of Agriculture and Food

Partner Progress in 2023/2024



Key themes from the past year include expanded staff resources for hyperlocal sourcing, ongoing efforts to incorporate Indigenous food, and innovative approaches to engage with students and the broader campus community. These stories highlight the collective impact of Feed BC.

Stream 1 — Tracking and Sourcing

Reported PSI expenditures on B.C. food have grown since last year and risen five-fold since the start of the program. In 2023/24, PSI Partners reported \$16.8M on B.C. food, up from \$13.6M in 2022/23 and \$4.9M in 2021/22. Many factors contributed to the increase in overall food spends as institutions including stronger demand on campuses for food services, an increase in PSI staff resources dedicated to local food procurement and a stronger dedication to seeking opportunities to use local B.C. products in menus, including catering and food events across campuses.

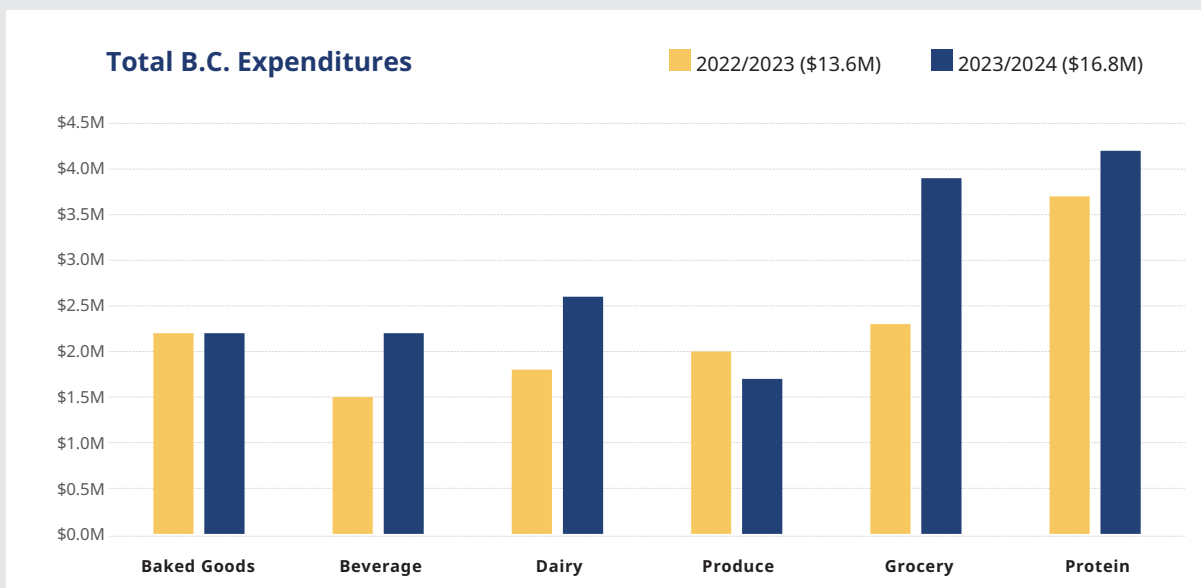


Figure 1 - 15 PSIs reported in 2023/2024.

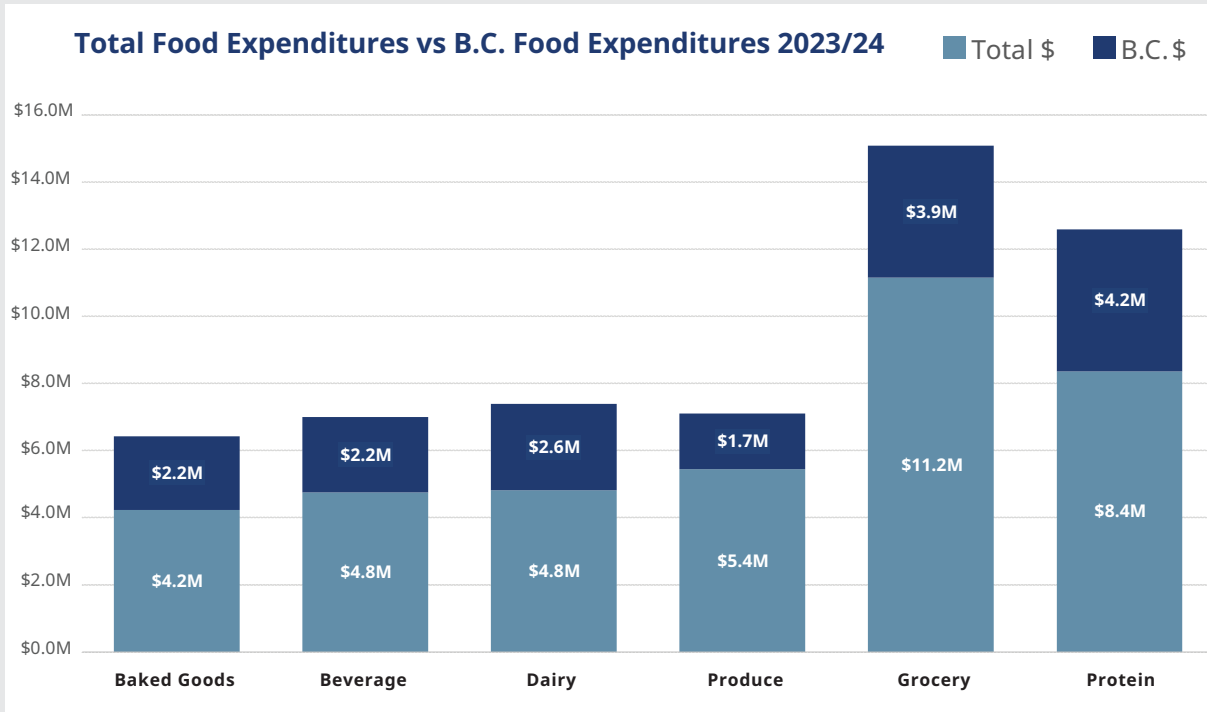


Figure 2

Tracking B.C. food expenditures as a proportion of total food expenditures is a core component of the Feed BC program. Tracking allows Partners to develop an awareness of B.C. food sourcing opportunities and track progress over time. For 2023/24, Feed BC PSI Partners' third year of annual tracking, Partners reported a total food expenditure of \$38.8M, with \$16.8M spend on B.C. food. 80% of PSI Partners are now meeting or exceeding Feed BC's 30% BC food target. On average, Feed BC PSI partners are sourcing 43% of their food purchases from B.C. Of note, in 2023/24 the PSI Partner network reported increasing the proportion of B.C. products they are using in the proteins, dairy and grocery subcategories (Figure 2).

75% of PSI Partners reported B.C. food expenditure data

100% of PSI Partners who reported their food expenditures met or exceeded the Feed BC program minimum target of 30%

43% PSI Average Local Food Expenditure

30 Number of new B.C. food products reported by PSI Partners



UBCO Champions Local Farmers with Innovative Food Procurement Program



The University of British Columbia's Okanagan Campus (UBCO) identified an opportunity to collaborate with local farmers in the Okanagan Valley by partnering with the non-profit Land 2 Table (L2T), to pilot a local food procurement program back in 2021. This program aims to build trust between farmers and institutions while creating a scalable model for local food procurement. Now in its third year, UBCO and L2T are working with six local farms via an aggregator to source local ingredients and highlight the rich agricultural diversity of the region. (Photo credit: [Maylies Lang](#))



Increased Resources for Effective Sourcing

Sourcing local food takes effort. Adequate staff resources are crucial to support PSIs in finding and sourcing local vendors and ingredients. In 2023/24, PSIs addressed this challenge by hiring new staff and involving chefs in local food initiatives. For instance, Coast Mountain College and Camosun College have appointed new food service coordinators and managers to support their growing operations. Meanwhile, Royal Roads University has welcomed a new executive chef focused on incorporating local foods into their daily menus.

Feed BC Partners had identified an opportunity for easier access to B.C. products. As a commitment, Feed BC addressed this request by creating Product Lists – a compilation of B.C. produced and/or processed products that includes the following categories: Prepared Foods, Baked Goods, Snacks, and Beverage. This resource helps Partners streamline the search for local suppliers that meet their institutional requirements.

Leveraging Catering to Boost Local Food

Catering presents a strategic opportunity for PSIs to meet customer needs while boosting local spending per event. It allows for the development of menus and food offerings on a smaller-scale without the ingredient quantities required for larger scale operations, like cafeterias. For example, Kwantlen Polytechnic University has focused on increasing local food sourced in their catering menus and is now tracking 35% in local expenditure. Similarly, the team at Vancouver Community College (VCC) employs this approach, collaborating closely with events and culinary teams to ensure local sourcing whenever possible.



Using campus micro-markets to offer more local B.C. products

Institutions are finding innovative ways to make local food available outside of food service hours. This can involve partnerships with local vending machine providers or the establishment of micro-markets—a self-service retail space featuring open coolers and shelves. The University of Northern British Columbia (UNBC) partnered with KG Vending, a local vending supplier in Prince George, to establish a micro market with a diverse selection of local products tailored to the university's needs. This resulted in positive feedback, with users praising the convenience, variety, and quality of the offerings.



The Hyperlocal Approach: Partnering with Regional Vendors for Unique Offerings

Hyperlocal sourcing is an approach used by culinary or food service teams to find and work with vendors that operate within their immediate region. These efforts require additional time and engagement to ensure the product or ingredient is a good fit for the PSI's needs. Institutions that effectively used the hyperlocal approach to source new vendors include Selkirk College, who are now supplying local coffee from Nelson based company, [Oso Negro](#), and Okanagan College (OKAN), who now provide mocktails from [Farming Karma](#) and sparkling wine from a local winery called [Ones](#).

Stream 2: Innovative B.C. Food Initiatives

PSI Partners continue to use food in innovative ways across their campuses to advance their institution's values and goals in areas such as economic reconciliation and environmental sustainability. The projects outlined in this section range from building capacity among institutional chefs and fostering land-based connections through on-campus farming.

Institutions continue to explore ways in which they can bring more local Indigenous foods to campuses. In 2023, Feed BC supported several PSIs to have an opportunity to learn from and deepen their cultural humility through working with Indigenous Chef Jared Qwustenuxun Williams, Registered Dietitian Fiona Devereaux, and Chef Andrew George with Osier Consulting. Together, they supported conducting learning journey pilots that took place within B.C. public institutions and will be shared publicly in a Story Guide in late 2024.



Culinary Harmony: Enabling Indigenous Wisdom Inside of Culinary Education

The West Coast Culinary Program at Coast Mountain College allows students to earn their Professional Cook certificates while gaining a deep understanding of Indigenous foods, recipes, cooking techniques, and food systems. Led by experienced instructors Indigenous Elders and supported by Indigenous Knowledge Holders, students not only meet industry standards but also develop an appreciation for Indigenous culinary arts and sustainable practices. This program prepares graduates with technical skills and a profound respect for the cultural significance behind the foods they prepare, enabling them to navigate diverse culinary landscapes thoughtfully and respectfully.



Expanding Plant-Based Options with Local Ingredients and Culinary Partnerships



Simon Fraser University (SFU) aims to increase their plant-based options by 50% by 2025. To support this goal, the Food team developed a program, funded by Feed BC, to create recipes featuring local plant-based ingredients. They partnered with Humane Society International to connect with local chefs who collaborated with SFU’s culinary teams to develop recipes for a rotating menu. The recipes were designed with a focus on local ingredients, while also considering flavour, taste, cost-efficiency, and ease of preparation. The team actively works with their food service operator, Chartwells, to upload successful recipes into their corporate database, facilitating the expansion of this initiative to other institutions.



Transforming Campus Gardens to Establish Food Security



Institutions can leverage their infrastructure to give the campus community tools to choose B.C. food and achieve local food goals. Some campuses are expanding their existing gardens to enhance food security while providing educational components. The College of New Caledonia has been expanding the use of their Geodome Greenhouse for education purposes. Through funding support from Feed BC, they were able to survey the campus and land on course interest and creation for further educational opportunities that further promote local food options. Royal Roads University recognized an opportunity to transform an on-campus kitchen garden into a small-scale mixed farm, which is set to launch by 2025. This farm will serve as an educational and therapeutic space, as well as a venue for events. This project is designed to build a strong foundation for learning that drives local food security.



Roots: Fostering a Local Food System



Roots is an innovative culinary initiative, that aims to transform food operations across B.C. campuses and beyond. Originally launched at SFU, Roots aims to build a resilient local food system by promoting the integration of local, plant-based, and Indigenous foods into food service operations. It trains chefs to use local ingredients for more sustainable cooking and provides networking opportunities with food service professionals. The program was launched in November 2023 with a training and leadership summit event called “[Deepening Local Roots in Food Service \(Plant-Based Edition\)](#)”. It was honored with a 2024 Quality & Productivity award from the Canadian Association of University Business Officers (CAUBO), reflecting SFU’s commitment to local partnerships and culinary excellence.



Stream 3: Education, Promotion, and Awareness

Students positively respond to learning the stories behind their food. PSIs have prioritized student engagement to ensure food services meet their needs, employing initiatives such as monthly focus groups and social media campaigns. Student engagement remains a key focus, leading PSIs to develop new feedback channels for food offerings. Partners have increased opportunities for face-to-face interactions between local vendors and students, and found innovative ways to share local food stories as demonstrated by the successful initiatives highlighted in this section.

On Campus Student Engagement Initiatives

Capilano University sought to enhance campus dining experiences by facilitating more feedback from the campus community. They established two committees to gather insights from students and staff and about their dining preferences and provide input on menu options. Another example of bringing in local vendors to assess market needs is Chartwells' local pop-up events. Vendors that were showcased from the 2023/24 period include Plant Veda and The Plant-Based Workshop. Together, these initiatives play a crucial role in aligning campus dining services with the needs and expectations of the campus community while promoting a healthy, sustainable, and inclusive food environment.



UBC Local Spotlight Series

The University of British Columbia (UBC) wanted to provide small-scale, values aligned food businesses with experience in the PSI environment. To achieve this, the UBC Culinary team worked closely with their Purchasing team to identify demand for local products and establish pathways for collaboration. This led to the development of The Local Spotlight Series— events hosted by the UBC Culinary team that feature B.C. suppliers in the institution’s cafeterias. In 2023/24, UBC worked with 16 different suppliers, and invested over \$50,000 into these local businesses. As a result, over 13,000 meals were served, and students loved meeting the people behind the brands. Looking ahead, UBC plans to expand the program into retail operations, creating additional opportunities for emerging local businesses.



“Let’s Talk Local”: A Social Media Strategy



“Let’s Talk Local” is a social media campaign designed to boost recognition of local foods at Camosun College. Participants were invited to complete a survey that provided insights for the food service team on how to better promote local food options by exploring various aspects of food offerings and assessed barriers affecting accessibility. The campaign successfully highlighted the importance of local food and fostered meaningful conversations at Camosun College about supporting local agriculture and sustainability.

2024 Feed BC Partner Summit

Feed BC Partners celebrated a successful 2023/24 year at the third Annual Partner Summit held at VCC in June. Partners traveled from across B.C. to participate in discussions about Indigenous food, listen to inspiring stories from successful local businesses, and enjoy delicious food.



2024/25 and Beyond

Through their commitments to sourcing more B.C. foods, PSIs are playing an important role supporting B.C. food systems and communities.



Over the last year, PSIs have demonstrated significant progress and commitment to local food sourcing. PSI Partners are actively fostering direct connection with local B.C. food vendors and producers, enabling students to learn about and have better access to local B.C. foods. These efforts, often through partnership with Feed BC, contribute to more vibrant, resilient local food systems, benefiting both B.C. institutions and their surrounding communities.

Institutions continue to face challenges with their food supply chains, such as pricing and food affordability. Supply chain resilience remains a concern, with disruptions impacting consistent access to products and local ingredients, especially for rural institutions dependent on major distributors. Despite these obstacles, PSIs are making substantial progress towards developing more accessible and sustainable food systems.

Guided by the [Feed BC Post-Secondary Partner Program Action Plan 2023/24 - 2024/25](#), Feed BC will continue to support local food initiatives by creating more opportunities for Partners to connect and collaborate, as well as providing resources tailored to the specific needs of PSIs. With new student housing and campus infrastructure developments on the horizon, PSIs are actively considering expanding their food services, creating new opportunities to integrate local food into their operations. Feed BC is looking forward to growing with PSIs in ways that continue to support B.C. communities by sourcing and celebrating local foods.

As we look forward, the collaboration, innovation and momentum built over three years of Feed BC in B.C. PSIs will continue to generate new ideas, projects and partnerships. We look forward to working with our PSI Partners to build lasting opportunities for B.C. food and agriculture businesses, and stronger economies and communities.

Aggregated List of B.C. Suppliers

Businesses with a * are listed on the Feed BC directory

BREAD & BAKERY PRODUCTS

[Bakestone Brothers](#) — Burnaby
Commercial bakery supplying baked goods.

[Cakes Etc.](#) — Victoria
Baked goods and specialty cakes.

[Canada Bread West](#) — Victoria
Variety of bread and baked goods.

[Hot House Pizza](#) — Victoria
5 city and 3 UVic campus locations.

[Island City Baking Company](#) — Richmond
Commercial bakery making artisanal breads.

[Jill's Catering and Mobile Kitchen](#) — Kamloops
Mobile kitchen serving Bannock.

[Kam's Bakery](#) — Vancouver
Chinese bakery with cakes, breads, and pastries.

[Kan's Gourmet](#) — Burnaby
Packaged samosas, quinoa burgers.

[Mark-Crest Foods Ltd](#) — Langley
Commercial bakery with finished pastry products and ingredients.

[Monte Cristo Bakery](#) — Delta*
Commercial bakery producing a full range of baked goods.

[Ofla Bakery Ltd](#)
Commercial bakery producing baked goods.

[Panela Lemon](#) — Vancouver*
Vegan and gluten-free cookies and cookie dough.

[Portofino Bakery](#) — Saanichton*
Commercial bakery with artisanal baked goods.

[Rawmbas Foods](#) — Nanaimo*
Gluten free, vegan muffins and frozen batter.

[Romeo's Pizza](#) — Victoria
Italian restaurant and pizzeria.

[Sienna Bakery](#)
Commercial bakery available through Gordon Food Service.

[Specialty Bakery](#) — Kelowna
Commercial bakery making artisanal breads and baked goods.

[Susgrainable](#) — Vancouver
Upcycled flour and grain based baked goods and baking mixes.

[The Good Flour Co.](#) — Burnaby
Gluten, allergen, and additive free flour and batter mixes.

[The Original Cakerie](#) — Delta
Food service format desserts and cakes.

[Zorbas Bakery and Foods Ltd.](#) — Burnaby
Mediterranean foods and baked goods.

Businesses with a * are listed on the Feed BC directory

BEVERAGES

[2% Jazz Coffee](#) — Victoria

Coffee café and wholesale roastery.

[Canterbury Coffee](#) — Victoria

Roaster and distributor with various coffee blends.

[Cuppajoe Coffee Roasters](#) — Vancouver*

Specialty coffee roasters and organic coffees.

[Ethical Bean Coffee](#) — Vancouver

Fairtrade organic coffee beans, grounds, and pods.

[Farming Karma](#) — Kelowna*

Sparkling juice drinks made from Okanagan fruit.

[Happy Gut Pro](#) — Castlegar*

Water kefir drinks, kits, and infusions.

[Happy Planet](#) — Burnaby

Organic juice and smoothies.

[Level Ground Coffee Roasters](#) — Victoria*

Fair trade roaster with medium and dark roasts.

[MotherLove Ferments](#) — Kelowna*

Organic tea and fruit based Kombucha and Water Kefir.

[North Roast Coffee](#) — Prince George

Whole beans and ground coffee.

[Not Too Sweet](#) — Surrey*

Classic, spicy, fruity and fizzy craft sodas.

[Oso Negro Coffee](#) — Nelson

Ethical and artisanal coffee blends.

[Phillips Brewing](#) — Victoria

Non-alcoholic beverages and craft beers.

[Red Bridge Distillery](#) — Kamloops

Craft spirit distillery.

[Stoke Juice](#) — Kimberley

Cold pressed, raw, and organic juice.

CONFECTIONARY PRODUCTS

[Chocxo](#) — Richmond

Sustainably sourced assorted chocolates.

DAIRY PRODUCTS, EGGS & ALTERNATIVES

[Blackwell Dairy Farm](#) — Kamloops*

Beef and dairy including farm fresh milk, cream, chocolate milk and egg nog.

[Earth's Own](#) — Vancouver

Oat, Soy and Almond plant-based 'milks' and dips.

[EggSolutions \(Vanderpol's\)](#) — Abbotsford*

Variety of products such as liquid and hard-boiled eggs, patties, omelets, and quiche.

[Farmer Ben's Eggs](#) — Duncan

Vancouver Island egg supplier.

[Golden Valley Foods Ltd](#) — Abbotsford

Fraser Valley egg producer.

[Island Farmhouse Poultry](#) — Vancouver Island

Locally raised, locally processed, locally sold.

Businesses with a * are listed on the Feed BC directory

DAIRY PRODUCTS, EGGS & ALTERNATIVES – *Continued*

[Little Qualicum Cheeseworks](#) — Parksville
Small, family run cheesemaking facility.

[Meadowfresh Dairy](#) — Port Coquitlam
Products include eggs, cheese, yogurt, butter and ice cream.

[Paradise Island Foods Inc](#) — Nanaimo
100% Canadian milk-based range of whole and grated cheeses and alternatives.

[Plant Veda](#) — Delta*
Plant-based dairy alternatives.

DISTRIBUTORS

[Fresh Start Foods](#) — Richmond
Fresh-cut fruits, vegetables, salads, and blends for food service.

[Integra Foods Intl.](#) — Vancouver Island
Seafood commodity wholesaler.

[Sun Rich Foods](#) — Richmond
Variety of fresh-cut produce items.

MEAT, POULTRY, & PLANT-BASED PROTEINS

[Atlantis Foods Ltd.](#) — Vancouver
Processor of frozen wild squid and calamari.

[Big Mountain Foods](#) — Vancouver*
Plant-based protein products and prepared foods.

[Blundell Seafoods Ltd.](#) — Richmond
Fish, lobster, crab, oysters, scallops, shrimp, prawns, and abalone.

[Bonanza Meats](#) — Kelowna
Wholesale meat butcher and deli.

[Brightside Foods](#) — Vancouver*
Vegetarian and vegan heat-and-serve burritos and pinto pockets.

[Centennial Foods](#) — Vancouver
Custom options for various meat products.

[Codfathers Seafood](#) — Kelowna
Artisanal fish products and seafood.

[Colonial Farms](#) — Armstrong
Poultry farm and wholesale supplier.

Dollar Food Manufacturing Inc. — Vancouver
Chinese style meat packer.

[Fresh Valley Farms](#) — Armstrong
Pasture-raised and certified organic meats and garlic.

[Freybe Gourmet Foods Ltd](#) — Langley
European-style processed meats.

[Hallmark Poultry Processors Ltd](#) — Vancouver
Poultry products including whole chickens.

[JD Sweid Foods Ltd.](#) — Langley
Various poultry, beef, and pork products.

[Johnston Packers Ltd](#) — Chilliwack
Pork processor, packager, and distributor.

[KULA Foods](#) — Vancouver*
Plant-based meat alternatives, 100% vegan and gluten free.

Businesses with a * are listed on the Feed BC directory

MEAT, POULTRY, & PLANT-BASED PROTEINS – *Continued*

[Legends Haul](#) — Vancouver*

Meat distributor and manufacturer.

[Legendary Meats](#) — Central Kootenay

Beef, poultry, pork, veal, lamb, seafood and dry goods for foodservice and retail operators.

[Living Tree Foods](#) — New Westminster*

Cashew cream cheeses, yogurts, and other meat and dairy alternatives.

[Meadow Valley Meats](#) — Pitt Meadows*

The largest B.C. processor of beef, veal, lambs and goats.

[Oomé](#) — Vancouver*

Organic and non-GMO smoked tofu.

[Rosstown Farms and Natural Foods](#) —

Abbotsford

Free-run chicken and turkey products.

[Save da Sea](#) — Victoria

Plant-based seafood products.

[Superior Poultry](#) — Coquitlam

Poultry processor and exporter.

[Sysco Fine Meats](#) — Vancouver

Representing a variety of companies with beef, veal, lamb, pork and poultry.

[The Plant Based Workshop](#) — Vancouver*

Asian inspired plant-based products.

[Trimpac Meat Co](#) — Vancouver

Full-service meat purveyor and supplier of beef, veal, lamb, pork.

FRUITS & VEGETABLES

[BC Frozen Foods Ltd.](#) — Mission

Frozen fruit and vegetables producer.

[BC Tree Fruit Ltd.](#) — Kelowna*

Cooperative of 300 grower families with apples, pears, cherries, and summer fruits.

[BCfresh Vegetables](#) — Delta

100% grower-owned and operated company providing a variety of vegetables.

[Curlew Orchards](#) — Vernon

Organic apples and apple juice.

[Don-O-Ray Farms](#) — Kelowna

Fresh fruit, vegetables, and herbs.

[FreshPoint FreshCuts](#)

Sysco company with fresh cut fruit and vegetables.

[Highline Mushrooms](#) — Langley

Producer with a variety of mushrooms.

[Kahlon Farms](#) — Abbotsford

Processor of frozen fruits and berries.

[Kootenay Co-op](#) — Nelson

Organic foods and products.

[Linden Lane Farms](#) — Krestova

Producer of fruits and vegetables

[Localmotive Organic Delivery](#) — Summerland

Network of local farmers with variety fresh produce.

Businesses with a * are listed on the Feed BC directory

FRUIT & VEGETABLES – *Continued*

[Mycro Greens](#) — Kelowna

Various microgreens, including shoots and specialty plants.

[Northern Greens](#) — Port Coquitlam

Leafy greens, herbs, and microgreens.

[PGPIRG Produce](#) — Prince George

Produce grown in UNBC campus garden.

[Shuswap Organics](#) — Shuswap

4 farms supplying produce.

[Snowcrest Foods Ltd](#) — Abbotsford

Fruit and vegetable supplier, processor, and distributor.

[Sole Food Street Farms](#) — Vancouver

Transforms parking lots and urban land into productive agricultural landscapes.

[Surrey Farms](#) — Surrey

Fresh strawberries, blueberries, and raspberries.

[Topsoil](#) — Victoria

Urban farms produce a variety of seasonal produce.

[What the Fungus](#) — Summerland

Gourmet mushroom varieties.

GROCERY

[Barakah Eats](#) — Surrey*

Frozen, gourmet, ready-to-eat meals that are certified halal.

[Bento Sushi](#) — Victoria

Sushi chain with local location.

[BM Food Manufacturers](#) –

Deliver branded and unbranded products to food suppliers, hospitality services providers and catering industry.

[Cruze Co.](#) — Kelowna

Fresh sandwiches, salads, and treats through vending food fridges.

[El Comal](#) — Burnaby

Mexican tacos and burritos.

[Energy Bombs](#) — Kelowna

Gluten and sugar free granola snacks, in 3 flavours.

[Eugene's Greek Food](#) — Burnaby

Wholesale Greek foods and bakery.

[Fresh Is Best](#) — Kamloops

Tortilla chips, salsas, dips and sauces.

[FullerFood Company](#) — Kelowna

All natural snack bars, vegan, gluten-free and dairy-free.

[Goodly Foods Society](#) — Vancouver*

Soups and meals made from surplus produce.

[Hon's Wun-Tun House](#) — Coquitlam

Chinese food restaurant.

[Indianlife Food Corporation](#) — Burnaby

All natural “heat-and-serve” Indian vegetarian food, including naan, chips and snacks.

[KULA Foods](#) — Burnaby

Plant-based Afrocentric foods.

[Konscious](#) — Vancouver*

Frozen sushi, poke bowls and onigiri.

Businesses with a * are listed on the Feed BC directory

GROCERY – *Continued*

[Marmalade Cat Café](#) — Kelowna

Offering hot entree breakfast, lunch, and dinner menus for catering.

[Mindful Fud](#) — North Vancouver*

Organic vegan honey alternative crafted from rescued apples.

[Naturally Homegrown Foods Ltd.](#) — Surrey*

Hardbite's line of natural, preservative and GMO-free potato chips.

[Nonna Pia's](#) — Whistler*

Balsamic glazes and apple cider vinegar.

[Peqish](#) — Vancouver*

Grab-and-go Sandwiches, salads, breakfast wraps, and baked goods.

[Rich Tea](#) — Kelowna

Various bubble tea drinks and a small selection of rice and noodle dishes.

[Saini Sweets & Resturant](#) — Surrey

Indian and Chinese restaurant.

[Sun Rype](#) — Kelowna

Fruit juices and snacks.

[Top-Valu Food Products Ltd.](#) — Vancouver

Chinese noodles and fortune cookies.

[Vij's](#) — Vancouver

Variety of frozen Indian entrees and spices.

[Wise Bites](#) — Richmond*

Quinoa bars, muffins, and cookies free from top 11 allergens.

[Yoggu Foods](#) — Vancouver*

Greek-style plant-based yogurt, craft fermented.

[Yumasoy Foods](#) — Vancouver*

Ready-to-eat meat alternatives from non-GMO soybeans.

[Yuzu Bowl and Bistro](#) — Kelowna

Japanese restaurant providing Asian style grab-and-go bowls.

SAUCES, DRESSINGS, & SEASONINGS

[Favorite Foods Ltd.](#) — Burnaby

Asian sauces for foodservice.

[Rogers & Lantic Sugar](#) — Vancouver

Sugar, sugar alternatives, syrups, and drink mixes.