

SFP Environmental Scan for Schools

Adapted from [Black et al \(2015\) School Food Environment Assessment Tools \(SFEAT\)](#) indicator questions.
Find the original SFEAT here. First utilized by the USask School Food Development Project.

Food Gardens:

- Is there any form of growing or gardening occurring in or around your school?
- When was/were the garden(s) or growing environment(s) established?
- Which of the following school activities utilize the garden:
 - Teaching about food preparation
 - Teaching about healthy eating
 - Teaching about gardening skills
 - Teaching about science or other subjects
 - Using food grown for student or community consumption
 - Other purposes?
- Are school garden facilities well utilized for student learning? By whom? How often?
- Does your school have any growing/gardening infrastructure that is not in use? (outdoor gardens, greenhouses, tower gardens, hydroponics kits etc.)

Composting Systems:

- Is a composting program/system in existence?
- What year was it established (i.e. is it a new system)?
- Organics are composted from which of the following areas/programs:
 - school kitchen
 - staff room
 - classrooms
 - in the lunchroom/cafeteria
 - school yard and garden
 - student cooking classes
 - land-based programming (this might include organics that are left to decompose naturally on the land ex. from field dressings, fileting, etc.)
- How is finished compost used and/or returned to the land? (in school gardens, donated to community, etc.)
- Are school compost facilities well utilized for student learning? By whom? How often?

Food Preparation Activities:

- What on-site spaces are used for cooking and serving meals and/or snacks? Where do students sit to eat?
- What facilities are used for food skills education (home ec, clubs or programs, land-based food programming) where students prepare and handle food?
 - School kitchens/facilities (home economics spaces, school kitchens, etc.)
 - Off-site facilities (community centres, camps, outdoor cooking areas, etc.)
- Are there courses or programs offered that place a focus on teaching about aspects of food preparation? (home ec, food studies, practical and applied arts, horticulture, outdoor education, job skills programs, etc.)

Food-Related Learning:

- In which ways does the school integrate learning about food, food systems or nutrition into the classroom or school environment? (ie arts, health, social studies, literacy, numeracy, language education, assemblies, special events) By whom? How often?
- Are any community facilities, camps, areas or kitchens (in or outdoor) used for teaching land-based education or food-based learning?
- In what other ways is food integrated into the school curricula or teaching activities?

Availability of Healthy Food:

- Which food programs are available (ie- Farm to School program, milk program, breakfast program, lunch program, food fundraisers, special food/celebration or feast days, Land-based Learning programs)?
- How frequently are food fundraisers or special food days held? When they are held, what type of food is offered (hot dog, pizza, sushi)?
- Have events that encourage healthy food choices been held? Which ones?
- Are healthy food items available (ie fruits, vegetables, lower fat milk options, whole grains)? Has the school recently increased the sale/availability of healthier items (ie fresh produce such as berries, fruits, or vegetables; lean proteins such as fish, wild meat, yogurt, cheese or milk; and whole grains such as whole grain cereals, breads or bannock)?
- Are unhealthy food items available (ie. Deep-fried items, treats, sugar sweetened beverages)? If yes, how often?
- Are foods/beverages sold in vending machines, school stores and fundraisers in compliance with school nutrition guidelines?
- Are foods/beverages sold in vending machines, school stores/canteens and fundraisers aligned with school/provincial nutrition guidelines?

Availability of Environmentally Sustainable Food:

- How often are the following foods available: minimally processed, locally grown/sources, organic, seasonal, traditional land-based foods or vegetarian options?
- Do food purchasing policies support environmentally sustainable choices (ie minimally processed, locally sourced options, less packaging materials, reduced use of single serve packages, condiments in bulk, reusable dishware)?
- Do food access and purchasing policies support environmentally sustainable choices?
- Have environmentally sustainable activities/programs been held (ie waste free lunches, sustainability fairs)? Which ones and how often?
- How important is environmental sustainability considered when making school meal planning or purchasing decisions?