

Board of Education

Regular Public Meeting

May 30, 2023



SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

School District No. 57 (Prince George)

BOARD OF EDUCATION

CHARTER

Our mission, as a Board of Education, is to create a culture of trust and integrity by adhering to the highest standards of ethical behaviour and fiduciary responsibility.

We, the Board of Education, individually and collectively, in the conduct of our duties, will be:

- Transparent
- Open-minded
- Consultative
- Committed
- Respectful of Diversity

BOARD OF EDUCATION AND SENIOR ADMINISTRATION

GUIDING PRINCIPLES

The Board of Education and senior administration believe we are accountable to the families and communities we serve. We respect their diversity and support their involvement.

We further believe that all children can learn, achieve and succeed, and that by working together with our employees, students, parents, and our communities, we will enable our students to reach their greatest academic potential.

We believe our students have the right:

- To a safe and respectful learning environment.
- To be valued.
- To have the opportunity to explore and develop their potential.
- To have their intellectual, emotional, physical and social needs met

We also believe that with these rights come responsibilities with respect to their school, classroom and work habits.

We believe our employees have the following rights and responsibilities:

- To be treated fairly and work in a safe environment.
- To be respected, trusted, included and valued.
- To explore, collaborate and develop to their potential.
- To treat others fairly, work cooperatively, and create a safe working and learning environment.

Together, we affirm that these guiding principles provide the foundation for the decisions we make in School District No. 57.

BOARD OF EDUCATION
SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

REGULAR PUBLIC MEETING

4:00 p.m., Tuesday, May 30, 2023

Boardroom – 2100 Ferry Avenue

A G E N D A

1. **CALL TO ORDER**

2. **ACKNOWLEDGEMENT OF TRADITIONAL TERRITORY**

3. **APPROVAL OF AGENDA**

4. **SCHOOL DISTRICT NEWS**

4.1 Fortis BC 2023 Efficiency in Action Award

Page 1

*Brett Apolczer,
Director of Facility Services*

5. **PRESENTATIONS**

5.1 District Student Advisory Council –
May 11th Leadership Event

*Dylan Clifford, Vice Principal,
Duchess Park Secondary School*

5.2 District Parent Advisory Council – Parent Voice

Laura Weller, President

5.3 CUPE 3742 – Recruitment and Retention

Paula Bass, President

5.4 Prince George District Teachers Association - Teacher /
Associated Professional Shortage

Katherine Trepanier, 1st Vice President

6. MINUTES OF PREVIOUS MEETINGS

- | | | |
|-----|--|--------|
| 6.1 | Regular Public Meeting of April 25, 2023 | Page 3 |
| 6.2 | Record of Minutes of the Regular In Camera Meeting of April 24, 2023 and Special In Camera Meetings of April 24, May 2 and May 8, 2023 | Page 9 |

7. BUSINESS ARISING FROM THE MINUTES**8. OLD BUSINESS**

- | | | |
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| 8.1 | Bylaw – Indemnification (P. Spooner) | Page 11 |
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9. EDUCATION COMMITTEE

- | | | |
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| 9.1 | Committee Report (B. Thompson) | Page 14 |
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| | • Baking and Pastry Arts 11 | Page 16 |
| | • Baking and Pastry Arts 12 | Page 26 |

10. BUSINESS COMMITTEE

- | | | |
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| 10.1 | Committee Report (C. Brennan) | Page 36 |
| 10.2 | 2023-2024 Annual Facility Grant | Page 37 |
| 10.3 | 2023-2024 Annual Budget | |
| | • Report of the 2023-2024 Budget Consultation Committee | Page 39 |
| | • Memorandum | Page 41 |
| | • Bylaw | Page 50 |
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11. **NEW BUSINESS**

- 11.1 City of Prince George – Invitation to Meet (R. Weber) Page 78

12. **DISTRICT ADMINISTRATION REPORTS**

- 12.1 Acting Superintendent of Schools

13. **TRUSTEE REPORTS**

- 13.1 BC School Trustees' Association (E. McLean)
- Northern Interior Branch Page 79
- 13.2 BC Public School Employers' Association (E. McLean)
- Virtual Option Regional Meeting, May 31, 2023 Page 80
- 13.3 District Parent Advisory Council (C. Antrim)
- 13.4 District Student Advisory Council (C. Brennan)

14. **CORRESPONDENCE**

- 14.1 Letter from the Board of Education to Partner Groups dated May 10, 2023 Page 81

15. **ADJOURNMENT**

UPCOMING MEETINGS:

Education Committee – June 6, 2023
Business Committee – June 13, 2023
Advisory Committee – June 20, 2023
Regular Public Board – June 27, 2023

PUBLIC REMARKS:

In accordance with Policy 7 Board Operations:

- *There shall be a public remarks period of up to 30 minutes following the adjournment of every regularly scheduled public Board meeting, to provide an opportunity for members of the public to make comments to the Board. Public remarks shall be relevant to items on the evening's approved regular public agenda. The Board will listen respectfully to comments, however may not respond to questions during this time.*
- *Members of the public may submit written comments relevant to items on the evening's approved regular public agenda to the Board Chair by email at publicinput@sd57.bc.ca for consideration by the Board. Written submissions must be received by 5 p.m. on the Monday prior to the regular public meeting.*
- *Individuals or groups wishing to make public remarks must identify themselves and the issue(s) to be presented on a speakers' list which will be available following the adjournment of the regular public meeting.*
- *Each speaker from the public will be allowed five minutes to make comments. At the discretion of the Chairperson, additional time may be allotted.*





FortisBC is proud to present the winners of the 2023 Efficiency in Action Awards with their award plaques (L to R): Danielle Wensink, FortisBC; Ghazel Ebrahimi, Provincial Health Services Authority; Robert Wruck, Kalesnikoff; Chief Sharleen Gale, Fort Nelson First Nation; Mayor Arnold Daboon, Town of Creston; Berry Beppe and Brett Apolczer, School District No.57; Jasdeep Singh Gulati, BC Care Providers Association & EngAge BC; Scott Stewart, New Chelsea Society; Graeme Scott, QuadReal Property Group; Jennifer Natland, Canada Place; Herman Louie, City of Burnaby; and Joe Mazza, FortisBC

"SD57 received approximately \$245,000 in incentives for implementing more than 25 different applications across the district. These energy-efficiency upgrades are expected to save approximately 8,900 GJ annually," FortisBC's website says. "SD57 used some of the funding it received to install new high-efficiency condensing boilers and a tankless water heater in one of its schools. It also used funds for further improvements to HVAC ventilation, controls and more."

School District No. 57 (SD57) has demonstrated that it's a strong advocate for energy efficiency, which is why it's our winner in the Medium Commercial category. Supported by its energy and sustainable conservation policy, it takes a systems approach to its schools to balance energy efficiency and economics. SD57 received approximately \$245,000 in incentives for implementing more than 25 different applications across the district. These energy-efficiency upgrades are expected to save approximately 8,900 GJ annually.



SD57 used some of the funding it received to install new high-efficiency condensing boilers and a tankless water heater in one of its schools. It also used funds for further improvements to HVAC ventilation, controls and more.

DRAFT
Minutes
Regular Public
Meeting

Board of Education
School District No. 57 (Prince George)
2100 Ferry Avenue, Prince George, B.C.

2023.04.25
4:00 p.m.

Present:

Rachael Weber, Chair
Craig Brennan, Vice Chair
Cory Antrim, Trustee
Erica McLean, Trustee
Bob Thompson, Trustee

Pam Spooner, Acting Superintendent of Schools
Lynda Minnabarriet, Acting Secretary Treasurer
Diane Nygaard, Executive Assistant (Recorder)

In Attendance:

Kap Manhas, Assistant Superintendent
Lee Karpenko, Assistant Superintendent
Hannah Brown, Director of Finance

1. **CALL TO ORDER**

The meeting was called to order at 4:01 p.m.

2. **ACKNOWLEDGEMENT OF TRADITIONAL TERRITORY**

The Board Chair provided a formal acknowledgement of the ancestral lands, culture and people of the Lheidli T'enneh First Nation, McLeod Lake Indian Band and Simpcw Nation.

3. **APPROVAL OF AGENDA**

MOVED and SECONDED

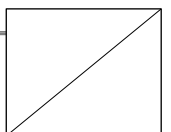
That the agenda be approved as published.

CARRIED

4. **SCHOOL DISTRICT NEWS**

4.1 Science Fair Recognition

The Vice Chair congratulated the students that participated in the Central Interior Science Exhibition at UNBC on March 4, 2023. Mr. Brennan noted that five students from the event be moving forward to the Canada-Wide Science Fair in Edmonton on May 17 – 19. 2023.



4.2 CHSS Japanese Exchange

The Board Chair advised that CHSS recently hosted exchange students from Japan and provided positive comments regarding the exchange program happening within the school district.

5. **PRESENTATION**

5.1 District Student Advisory Council

Representatives from the District Student Advisory Council extended a formal invitation to the Trustees to attend the May 11th Leadership Summit at Duchess Park Secondary. The students provided an overview of the upcoming event.

5.2 Prince George District Teachers' Association

Daryl Beauregard representing the Prince George District Teachers' Association provided a presentation related to the Sexual Orientation and Gender Identity Program that is a requirement of all school districts in British Columbia.

A recess was called at 4:23 p.m. and the meeting reconvened at 4:29 p.m.

5.3 Prince George District Parent Advisory Council

Laura Weller representing the Prince George District Parent Advisory Council provided a presentation on values.

5.4 CUPE 3742

Paula Bass representing CUPE 3742 provided a presentation regarding Policies 23 and 24, and workplace violence.

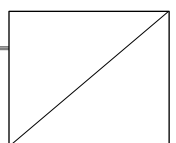
6. **MINUTES OF THE PREVIOUS MEETINGS**

6.1 Regular Public Meeting of January 31, 2023

MOVED and SECONDED

That the minutes of the regular public meeting of February 28, 2023 be approved as presented.

CARRIED



6.2 Record of Minutes of Regular and Special In Camera Meetings

MOVED and SECONDED

That the record of the in camera meetings be approved as presented:

- February 27, 2023 Regular In Camera
- February 27, 2023 Special In Camera
- March 7, 2023 Special In Camera
- March 9, 2023 Special In Camera
- March 29, 2023 at 6 p.m. Special In Camera
- March 29, 2023 at 6:30 p.m. Special In Camera
- April 4, 2023, Special In Camera
- April 11, 2023 Special In Camera
- April 13, 2023 at 7:55 p.m. Special In Camera
- April 13, 2023 at 8 p.m. Special In Camera
- April 19, 2023 Special In Camera

CARRIED

7. **BUSINESS ARISING FROM THE MINUTES**

None.

8. **OLD BUSINESS**

8.1 Final Approval Policies 23 and 24

MOVED and SECONDED

That Policies 23 – Anti-Racism, Anti-Discrimination and Cultural Safety and 24 – Indigenous Racial Reconciliation adopted in principle effective May 31, 2022 as revised be given final approval.

CARRIED

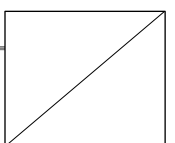
9. **BUSINESS COMMITTEE**

9.1 Committee Report

MOVED and SECONDED

That the report of the Business Committee meeting held on April 11, 2023 be received.

CARRIED



9.2 Capital Plan Bylaw No. 2023/24 – CPSD57-01

MOVED and SECONDED

That, in accordance with Section 68 (4) of the *School Act*, all three readings of Capital Plan Bylaw No. 2023/24-CPSD57-01 be given at tonight's meeting.

CARRIED

MOVED and SECONDED

That Capital Plan Bylaw No. 2023/24-CPSD57-01 be given first reading.

CARRIED

MOVED and SECONDED

That Capital Plan Bylaw No. 2023/24 CPSD57-01 be given second reading.

CARRIED

MOVED and SECONDED

That Capital Plan Bylaw No. 2023/24-CPSD57-01 be given third and final reading.

CARRIED

10. **BOARD EDUCATION COMMITTEE**

10.1 Committee Report

MOVED and SECONDED

That the report of the Board Education Committee meeting held on April 4, 2023 be received.

CARRIED

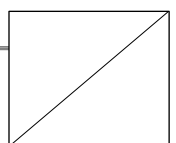
11. **ADVISORY COMMITTEE**

11.1 Committee Report

MOVED and SECONDED

That the report of the Advisory Committee meeting held on April 18, 2023 be received.

CARRIED



12. NEW BUSINESS**12.1 Trustee Committee and Liaison Appointments – April 2023**

MOVED and SECONDED

That the Trustee Committee and Liaison Appointments April 2023 be approved.

CARRIED

13. DISTRICT ADMINISTRATION REPORTS**13.1 Acting Superintendent of Schools**

The Acting Superintendent provided a PowerPoint presentation on the following:

- Trust
- Belonging
- Connection
- Building Stronger Relationships
- Strategic Plan
 - o Learning
 - o Wellness
 - o Equity of Access
 - o Truth and Reconciliation

Representatives from the Duchess Park Family of Schools provided an overview of their joint program: Network of Inquiry and Indigenous Education Transitions Research Study.

14. TRUSTEE REPORTS**14.1 BC School Trustees' Association**

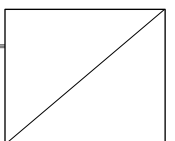
Trustee McLean provided an overview of the upcoming Annual General Meeting being held in Vancouver on April 27 to 29, 2023.

14.2 BC Public School Employers' Association

Trustee McLean provided an overview of the BCPSEA Regional meeting held in Prince George on April 17, 2023.

14.3 District Parent Advisory Council

Trustee Antrim provided an overview of the April 3, 2023 meeting.



14.4 District Student Advisory Council

Trustee McLean provided an overview of the April 3, 2023 meeting.

14.5 Indigenous Education Leadership Table

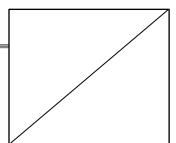
Trustee Weber provided an overview of the April 12, 2023 meeting.

15. **ADJOURNMENT**

The meeting adjourned at 5:35 p.m.

Chairperson

Secretary Treasurer



BOARD OF EDUCATION OF SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

RECORD PURSUANT TO SECTION 72 OF THE *SCHOOL ACT*

MATTERS DISCUSSED AND DECISIONS REACHED AT THE SPECIAL AND
REGULAR IN CAMERA MEETINGS HELD SINCE THE LAST SUCH REPORT

April 24, 2023 Regular In Camera Meeting

1. Acknowledgement of the Traditional Territories.
2. Approval of the agenda.
3. Adoption of the minutes of the regular in camera meeting of February 27, 2023.
4. Receipt of an update regarding a governance matters.
5. Receipt of an update and a decision regarding personnel matters.
6. Receipt of an update regarding a property matter.

The meeting was called to order at 4:03 p.m. and adjourned at 4:19 p.m.

April 24, 2023 Special In Camera Meeting

1. Approval of the agenda.
2. Adoption of the minutes of the special in camera meetings of
 - February 27, 2023
 - March 7, 2023
 - March 29, 2023
 - March 29, 2023 at 6:30 p.m.
 - April 4, 2023
 - April 11, 2023
 - April 13, 2023
 - April 13, 2023 at 8 p.m.
 - April 19, 2023

3. Receipt of an update and a decision related to a personnel matter.

The meeting was called to order at 4:38 p.m. and adjourned at 5:08 p.m.

May 2, 2023 Special In Camera Meeting

1. Motion to waive written notice.
2. Acknowledgement of the Traditional Territories.
3. Approval of the agenda.
4. A decision regarding a governance matter.
5. Receipt of an update and a decision regarding personnel matters.

The meeting was called to order at 5:54 p.m. and adjourned at 6:09 p.m.

May 8, 2023 Special In Camera Meeting

1. Acknowledgement of the Traditional Territories.
2. Motion to waive written notice.
3. Approval of the agenda.
4. A discussion and decision related to a legal matter.
5. Discussion regarding a governance matter.

The meeting was called to order at 4:38 p.m. and adjourned at 5:34 p.m.

SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

May 19, 2023

Memorandum

TO: The Board of Education

FROM: Superintendent of Schools and
Secretary Treasurer

SUBJECT: **BYLAW 1 - INDEMNIFICATION**

RECOMMENDATION

1. That, in accordance with Section 68(4) of the *School Act*, all three readings of Bylaw No. 1 - Indemnification be given at tonight's meeting.
2. That Bylaw No. 1 - Indemnification be given first reading.
3. That Bylaw No. 1 - Indemnification be given second reading.
4. That Bylaw No. 1 - Indemnification be given third and final reading.

RATIONALE:

- 1) At the February 28, 2023 regular public meeting the Board gave third and final reading to **Bylaw 2 - Indemnification**.
- 2) Following the meeting, it was determined that the Indemnification Bylaw should have been identified as **Bylaw 1** and not **Bylaw 2**. The Board had previously adopted Bylaw 2 as "A bylaw to regular vehicular and pedestrian traffic on school property".
- 3) The motions above will document the appropriate Bylaw numbering of the Indemnification Bylaw.
- 4) Section 68(4) of the School Act allows a board to give all three readings of a bylaw at one meeting if the trustees present at the meeting agree unanimously to do so.

LM/dln

Bylaw 1

BYLAW 1 - INDEMNIFICATION

A bylaw to provide that the Board shall indemnify a trustee, an officer or an employee of the Board against a claim for damages arising out of the performance of their duties; and for an inquiry or proceeding involving the administration and conduct of the business of the District; and will pay legal costs incurred in a court proceeding arising out of the claim or the legal costs arising from such inquiries or proceedings.

Bylaw:

1. The Board will indemnify a Trustee, an officer or an employee of the Board
 - 1.1. Against a claim for damages against the Trustee, officer or employee arising out of performance of their duties; or
 - 1.2. Where an inquiry under Part 2 of the [Public Inquiry Act](#) or other proceeding involves the administration and conduct of the business of the School District and, in addition, the Board may pay legal costs incurred in proceedings arising out of the claim, inquiry or other proceeding.
2. The Board may, by affirmative vote of a majority of not less than 2/3 of all its members, pay
 - 2.1. Any sum required to indemnify a Trustee, an officer or an employee of the Board where a prosecution arises out of the performance of their duties with the Board; and
 - 2.2. Costs necessarily incurred;
3. The Board shall not pay a fine imposed on a Trustee, an officer or an employee as a result of their conviction. The Board shall not seek indemnity against a Trustee, an officer or an employee of the Board in respect of any action by the Trustee, officer or employee that results in a claim for damages against the Board except
 - 3.1. Where the claim for damages arises out of the gross negligence of the Trustee, officer or employee; or
 - 3.2. Where, in relation to the action that gave rise to a claim for damages against an officer or employee, the officer or employee willfully acted contrary to:
 - 3.2.1. The terms of their office or employment, or
 - 3.2.2. An order of a superior.
4. The Board's obligation to indemnify a Trustee, an officer or an employee in respect of matters occurring during their term of office or employment shall continue, notwithstanding that the term of office or employment, as the case may be, has ended.

Bylaw 1

5. Where the Board decides to pay legal costs incurred in proceedings out of a claim, inquiry under Part II of the Public Inquiry Act or other proceedings, the Board has the right to conduct the defense of the matter and, in its discretion, to compromise and/or settle the claim.
6. The Board shall not indemnify a Trustee, officer or employee against:
 - 6.1. Liability and legal fees incurred as a result of an action or other proceeding taken by the Board against the Trustee, officer or employee, or as a result of an action or proceeding taken by the Trustee, officer or employee against the Board;
 - 6.2. Liability to pay a fine, penalty or order imposed as a result of the conviction for an offence.
 - 6.3. Legal fees incurred as a result of a prosecution where the Trustee, officer or employee is convicted of an offence or obtains a conditional discharge;
 - 6.4. Legal fees incurred in an appeal of any conviction, sentence, judgment or order, unless the Board, by an affirmative vote of a majority of its members, so agrees;
 - 6.5. Liability and legal fees incurred by a Trustee where the Court determines that the Trustee knowingly contravened the [School Act](#);
 - 6.6. Liability incurred by a Trustee, officer or employee where the Court determined that the Trustee, officer or employee knowingly permitted or authorized an expenditure not authorized by an enactment;
 - 6.7. Liability incurred by a Trustee as a result of any restitution ordered pursuant to Section 62 of the [School Act](#); and
 - 6.8. Those matters for which the Board may seek indemnity from an employee pursuant to its authority under Section 95 of the [School Act](#).
7. The Board may enter into individual indemnity agreements with its officers and employees not inconsistent with provisions of the [School Act](#).

Legal Reference: *School Act* Section 95

Related Policies:

Policy 1 – Foundational Statements
 Policy 2 – Role of the Board
 Policy 3 – Role of Trustees
 Policy 4 – Trustee Code of Conduct
 Policy 7 – Board Operations
 Policy 8 – Board Committees
 Policy 9 – Board Representatives

Approved: 2023.02.28

SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

May 2, 2023

MEMORANDUM

TO: Board of Education

FROM: Board Education Committee

SUBJECT: **COMMITTEE REPORT – MAY 2023**

RECOMMENDATION

That the report of the Board Education Committee held on
May 2, 2023 be received.

* * * * *

REPORT:

1. The Board Education Committee met on May 2, 2023. The agendas, handouts and a video archive are available on the districts website under [Our District / Board, Committee meetings](#).

2. The meeting's agenda items were:

a. **Approval of the minutes of the April 4, 2023 Board Education Committee**

b. **Board Authorized Courses for Approval**

- Baking and Pastry Arts 11
- Baking and Pastry Arts 12

The Prince George Secondary School Home Economics Teacher provided at PowerPoint Presentation on the proposed Board Authorized Courses Baking and Pastry Arts 11 and Baking and Pastry Arts 12 that appear on this evening's agenda.

c. **Indigenous Education Department Year Two of Implementation** - The Vice Principal of Indigenous Education, Academic Success provided a PowerPoint Presentation on Year Two of their implementation plan. The plan aligns with the district's Strategic Plan reporting on the various ways the department collaborate with district staff to build capacity and to empower students and families through intervention and support.

d. **Inclusive Education Department Year Two of Implementation** - The Director of Instruction, Inclusive Education provided a PowerPoint presentation on Year Two of their Implementation plan. The plan aligns with the district's Strategic Plan advising of student learning, structure and systems change, adult learning, success measures, equity of access, wellness and future considerations.

SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

May 9, 2023

MEMORANDUM

TO: Board of Education
FROM: Board Education Committee
SUBJECT: **BOARD AUTHORIZED COURSE:**
BAKING AND PASTRY ARTS 11 & 12

RECOMMENDATION

That Baking and Pastry Arts 11 and Baking and
Pastry Arts 12 be approved as a Board
authorized courses.

* * * * *

RATIONALE:

1. This is new course for the 2023-2024 school year.
2. The new graduation program requires Grade 10 - 12 courses to be either Ministry authorized or Board authorized in order to count toward graduation.

Board/Authority Authorized Course Framework Template

School District No. 57

School District/Independent School Authority Name:	School District/Independent School Authority Number (e.g. SD43, Authority #432):
Prince George School District # 57	School District 57
Developed by:	Date Developed:
Katie Tomlinson Appreciation to Erin McCabe and Krista Lewis SD36 for sharing their original course.	March 2023
School Name: Prince George Secondary School	Principal's Name: Randy Halpape
Superintendent Approval Date (for School Districts only):	Superintendent Signature (for School Districts only):
Board/Authority Approval Date:	Board/Authority Chair Signature:
Course Name: Baking & Pastry Arts 11	Grade Level of Course: 11
Number of Course Credits: 4	Number of Hours of Instruction: 120

Board/Authority Prerequisite(s):

None

Special Training, Facilities or Equipment Required:

Textbooks specific to baking and pastry arts.

PGSS has the facility and all required equipment for this course.

Course Synopsis:

Recommended: A student who has a passion for baking/pastry arts, and may want to pursue a career in this industry after completing high school. Has some experience in the kitchen, and/or at least completed Foods Studies 8 and/or Foods Studies 10.

Baking and Pastry Arts 11 is a course that focuses on developing skills and techniques specifically in baking. This course will be valuable for any student who wants to learn and develop foundational skills in baking and pastry. The foundational skills learned in this course are transferable to other senior foods courses and used in real life.

Goals and Rationale:

Rationale:

Baking and Pastry Arts 11 is designed for learners who have an interest in the foundations of baking and pastry. As students begin experimenting, questioning and discussing the basics of pastry and baking techniques they will re-connect to prior knowledge learned in previous Foods Studies courses. At the same time, students will begin to challenge themselves by thinking and discussing innovative personal creativity and design ideas derived from accessing information from the teacher, computer programs, and professional cooking resources. As they begin to experience the creative preparation and presentation of bakery products, learners begin to build confidence in their skill set and develop basic awareness of the personal, social and cultural significance of baked creations. The core competency of personal and social awareness and responsibility is a significant component as learners activate connections to their own cultural roots through the histories embedded in recipes and baking techniques. These stories will contribute to the shaping of who they see themselves as and their personal philosophy in the context of community and society. Furthermore, foundational knowledge of the origins and history of ingredients will begin to reinforce learner's personal philosophy and ethics. By taking into consideration such elements as distance travelled and cost of food choice and how these decisions impact community and society on a local and global scale, learners will set about making informed decisions for their projects. The emphasis in Baking and Pastry Arts 11 will be on baking theory, practical knowledge and skills building, preparation skill, time management and production of baked and decorated goods. Product design and presentation is of the utmost importance and learners will be encouraged to use their creative and artistic skills in designing and creating baking masterpieces. Self-reflection, discussion, questioning and re-designing are ongoing and encouraged throughout the course.

Goals:

- Broaden and challenge student skill set through the use of challenging recipes and a wider variety of equipment and ingredients to create a desired product.
- Engage learners in exploring and developing their creative and design abilities through decorating techniques and displaying products.
- Build knowledge, confidence and abilities that easily transfer to other Home Economics courses and to the professional workplace environment.
- Encourage thinking outside the “design box” through the use of computer programs.
- Develop mindfulness of social, ethical and sustainability issues when considering the use and purchasing of ingredients.
- Create personal goals that can lead to real life opportunities (CNC program, future local business opportunities, Capstone project presentation, portfolio design, work experience opportunities within SD57 and beyond.

This course will embed the following **First People Principles of Learning**:

- Supports the wellbeing and development of the self in regards to connecting with others and community.
- Learning is embedded in memory, history and story.
- Involves learning from elders, mentors, peers and the teacher.
- Learning is holistic, reflexive, reflective, experiential and relational.
- Requires exploration of one's identity, philosophy and ethics.
- Becoming a Pastry and Baking Artist involves recognizing that some learning is sensitive and should only be shared with permission and in certain situations.

Declaration of Aboriginal Worldviews and Perspectives:

Connectedness and Relationships:

Relate learning to students' selves, to their families and communities.

Emphasis of identity:

Embrace learner-centered teaching practice.

Acknowledge and celebrate the cultural identities of all students.

Experiential Learning:

Incorporate hands-on learning experiences.

Emphasize possible practical application.

A Positive, Learner-Centered Approach:

Teacher as a facilitator of student learning.

An emphasis on promoting student self-regulation.

Frequent use of self-assessment activities.

The ability to nurture reflective learning.

The Learning Environment and Resources:

Understanding the area that we are given to work in is a gift.

Understanding where our resources come from and the importance of having them.

BIG IDEAS

Personal design
interests require the
evaluation and
refinements of skills.

A few simple
ingredients will make
a wide variety of
cake and pastry
products

Tools and
technologies can be
adapted for specific
purposes.

Career-life
development
includes ongoing
cycles of exploring,
planning, reflecting,
adapting, and
deciding.

Course Name: Baking & Pastry Arts 11
Grade: 11

Curricular Competencies	Learning Standards	Content
<i>Students are expected to do the following:</i> <u>Applied Design</u> • Understanding context • Observe and research the context of recipe preparation task or process Defining • Identify potential users or consumers for a chosen recipe design opportunity • Identify criteria for success, constraints, and possible unintended negative consequences • Examine the physical capacities and limitations of the workspace Ideating • Take creative risks in generating ideas and add to others' ideas in ways that enhance them • Screen ideas against criteria and constraints, and prioritize them for prototyping • Critically evaluate how competing social, ethical, economic, and sustainability considerations impact choices of food products, techniques, and equipment Prototyping • Identify, critique, and use a variety of sources of inspiration and information • Select and combine appropriate levels of form, scale, and detail for prototyping • Experiment with a variety of tools, ingredients, and processes to create and refine food products • Compare, select, and use techniques that facilitate a given task or process		<i>Students are expected to know the following:</i> 1. Establishment of safety and sanitation procedures in foods lab. 2. Role and functions of key equipment. 3. Introduction to cookies. 4. Foundations of bread making. 5. Principles of cakes and cake decorating. 6. Tarts and tartlets. 7. Introduction to layered doughs. 8. Basics of choux. 9. Foundations of candy making. 10. History and ideas behind the elements and application of artistic design and decoration techniques. 11. First Peoples uses and connections to diverse food sources, ways of harvesting and preparation. 12. Social, ethical, sustainability of ingredient choices in preparing baked goods.

Curricular Competencies	Content
Testing • Identify and communicate with sources of feedback • Develop appropriate tests of the prototype • Apply critiques to design and make changes Making • Identify appropriate tools, technologies, food sources, processes, cost implications, and time needed for production • Create food product, incorporating feedback from self, others, and prototype testing • Share progress while making to gather feedback Sharing • Decide how and with whom to share finished product • Critically reflect on their design thinking and processes, and identify new design goals • Assess their ability to work effectively both individually and collaboratively, including their ability to share and maintain an efficient co-operative workspace • Identify and analyze new design possibilities, including how they or others might build on their concept <u>Applied Skills</u> • Apply safety procedures for themselves, co-workers, and consumers in both physical and digital environments • Identify and assess skills needed for design interests, and develop specific plans to learn or refine them over time <u>Applied Technologies</u> • Explore existing, new, and emerging tools, technologies, and systems to evaluate suitability for their design interests • Evaluate impacts, including unintended negative consequences, of choices made about technology use • Analyze the role technologies play in societal change • Examine how cultural beliefs, values, and ethical positions affect the development and use of technologies on a national and global level	

Big Ideas – Elaborations

Baking & Pastry Arts 11

We must develop an awareness of the footprint of ingredient choices, local vs global, fair trade vs big corporation, as well as ingredient substitutions to minimize environmental impact.

Creative design applications challenge us to recall prior knowledge of basic skills, at the same time build new and more sophisticated talents through our reflections and adaptations generating opportunities for innovative thinking.

Broaden and challenge our skill sets through the discussion and experimentation of elaborate recipes that require knowledge of specific equipment and techniques that take us out of the kitchen and into computer software design and App programs.

Curricular Competencies – Elaborations

Constraints:

- Limiting factors, such as availability of technologies and resources, expense, space, materials, time, environmental impact

Prototyping:

- For example, testing the steps or ingredients needed to create a food product, or creating test samples of a food product

Sources of inspiration:

- May include personal experiences, exploration of First Peoples perspectives and knowledge, the natural environment, places, cultural influences, social media, professionals

Information:

- May include professionals; First Nations, Métis, or Inuit community experts; secondary sources; collective pools of knowledge in communities and collaborative atmospheres

Techniques that facilitate:

- For example, when to estimate versus when to use precise measurement, or when to use a convenience form of a food product

Sources of feedback:

- May include peers; users; First Nations, Métis, or Inuit community experts; other experts and professionals both online and offline

Appropriate tests:

- For example, when to taste test, appropriate people to test, suitable product standards

Share:

- May include tasting by others, giving away, or marketing and selling

Safety procedures:

- Including food safety and sanitation, health, digital literacy

Technologies:

- Tools that extend human capabilities

Content – Elaborations

Sanitation:

- Proper hygiene and disinfection of kitchen environment, equipment and food storage areas

Key equipment:

- Cookie sheets, spring form pans, icing bags, piping tips, baking pans, cake knives and spatulas, cookie cutters, candy and chocolate molds

Ingredients:

- Food colorings and flavorings, varieties and qualities of white, milk and dark chocolate, sugars, flours, jams, jellies, fats and eggs

Cookies:

- Dropped, cut, bar, petit fours

Bread making:

- Quick breads (scones, muffins), sweet and savory buns and rolls, milk bread, using a variety of inclusions

Cakes and cake decorating:

- Basic white cake, basic chocolate cake, baked cheesecake, mousse cake, torting, American buttercream, ganache, pastry cream

Tarts:

- Sweet tarts and fillings (fruit, meringue, chocolate, custard), savory tarts and fillings (quiche), galettes, finishes (glazes)

Layered doughs:

- Phyllo, Danish

Choux:

- Eclairs, cream puffs, crullers

Candy making:

- Chocolates, mints, truffles, brittles, and barks

Decoration:

- Using the elements and principles of design to guide finishing's, plating, packaging of final product

Recommended Instructional Components:

- Direct instruction
- Demonstrations
- Modeling
- Peer teaching
- Experiential learning
- Self-reflection and evaluation
- Goal-setting
- Creation of a portfolio

Recommended Assessment Components: Ensure alignment with the Principles of Quality Assessment**Formative Assessment:**

Students and teachers will engage in a process of gathering, interpreting and responding to evidence of learning. Students will answer these questions on an ongoing basis:

- What am I learning?
- Why is it important?
- How am I doing?
- How do I know?
- What are my next steps?

The teacher will:

- Clarify learning intentions
- Generate and provide clear success criteria in student-friendly language
- Frame and solicit meaningful open-ended questions that lead to deeper understanding of the learning intentions
- Provide ongoing feedback
- Provide opportunities for ongoing self and peer assessment

Summative Assessment:

- Students will complete performance-based tasks connected to curricular competencies and content
- Co-constructed assessment rubric with students for certain projects
- Evaluation of these tasks will be reserved for those occasions when a snapshot of student performance/achievement is required or necessary
- The evidence gathered will be used to communicate student learning and provide evaluative feedback

• SEE RUBRIC BELOW

Appendix 1

Course: Foods and Nutrition
Grade: 11
Teacher:
Student:

1) Curricular Competency: <u>Defining/Applied Skills</u> – Identify and demonstrate an awareness of safety procedures, criteria for success, and skill levels needed to complete tasks/recipes/assignments.			
<i>On their way...</i>			
EMERGING	BEGINNING	DEVELOPING	<i>They've got it.</i> APPLYING
			<i>Excelling!</i> EXTENDING
2) Curricular Competency: <u>Ideating/Prototyping/Testing/Making</u> –Engage in risk taking. Identify sources of feedback while working and experimenting with others in practicing cooking techniques. Students can make changes as needed while working to make various recipes and/or complete assignments.			
<i>On their way...</i>			
EMERGING	BEGINNING	DEVELOPING	<i>They've got it.</i> APPLYING
			<i>Excelling!</i> EXTENDING
3) Curricular Competency: <u>Sharing</u> – Work well with others while evaluating the success. Work with others to elevate a recipe.			
<i>On their way...</i>			
EMERGING	BEGINNING	DEVELOPING	<i>They've got it.</i> APPLYING
			<i>Excelling!</i> EXTENDING

Resources:

CNC Program –Professional Cook
Red Seal – Chef Certification
Individual Local Businesses (House of Ancestors, Native Friendship Centre, Cakes by Heather etc.)
Elders in the local community (SD57 Indigenous Education Department)

Board/Authority Authorized Course Framework Template

School District No. 57

School District/Independent School Authority Name:	School District/Independent School Authority Number (e.g. SD43, Authority #432):
Prince George School District # 57	School District 57
Developed by:	Date Developed:
Katie Tomlinson Appreciation to Erin McCabe and Krista Lewis SD36 for sharing their original course.	March 2023
School Name:	Principal's Name:
Prince George Secondary School	Randy Halpape
Superintendent Approval Date (for School Districts only):	Superintendent Signature (for School Districts only):
Board/Authority Approval Date:	Board/Authority Chair Signature:
Course Name: Baking & Pastry Arts 12	Grade Level of Course: 12
Number of Course Credits: 4	Number of Hours of Instruction: 120

Board/Authority Prerequisite(s):

None

Special Training, Facilities or Equipment Required:

Textbooks specific to baking and pastry arts.

PGSS has the facility and all required equipment for this course.

Course Synopsis:

Recommended: Student has taken Baking & Pastry Arts 11, although not a prerequisite.

Baking and Pastry Arts 12 is a course that focuses on more advanced skills and techniques in baking. This course will be valuable for any student considering a career as a pastry chef, employment in a bakery, restaurant, catering service, or opening up a business of their own. The skills learned in this course are transferable from the classroom to the competitive service industry.

Goals and Rationale:

Rationale:

Baking and Pastry Arts 12 is designed for learners who have an interest in baking, and who are considering a career in the baking and pastry arts industry. Using creative and critical thinking, learners work collaboratively and individually to develop products at industry standards. This course provides learning opportunities through which students can discover their interests and creativity through practical and purposeful ways. As students experiment, question and discuss more advanced pastry and baking techniques they will re-connect to prior knowledge learned in previous Foods Studies courses, including Baking & Pastry Arts 11. At the same time, challenge themselves by thinking and discussing innovative personal creativity and design ideas derived from accessing information from the teacher, community business owners, computer software and internet programs. These competencies are broadened as learners advance their skills into the creation of original, edible art. As they experience the creative preparation and presentation of bakery products, learners build confidence in their skill set as well as develop an awareness of the personal, social and cultural significance of baked creations. The core competency of personal and social awareness and responsibility is a significant component as learners make strong connections to their own cultural roots through the histories embedded in recipes and baking techniques. These stories will contribute to the shaping of who they see themselves as and their personal philosophy in the context of community and society. Furthermore, knowledge of the origins and history of ingredients will reinforce learner's personal philosophy and ethics. By taking into consideration such elements as distance travelled and cost of food choice and how these decisions impact community and society on a local and global scale, will support learners in making informed decisions for their projects. The emphasis will be on baking theory, practical knowledge and skills building, preparation skill, time management and production of more complex baked and decorated goods. Presentation is of the utmost importance and learners will be encouraged to use their creative and artistic skills in designing and creating baking masterpieces. Self-reflection, discussion, questioning and re-designing are ongoing and encouraged throughout the course.

Goals:

- Broaden and challenge student skill set through the use of elaborate recipes and a wider variety of equipment and ingredients to create a desired product
- Engage learners in exploring and developing their creative and design abilities through decorating techniques and displaying products
- Build knowledge, confidence and abilities that easily transfer to the workplace environment
- Encourage innovative design with computer software design programs and applications
- Develop mindfulness of social, ethical and sustainability issues when considering the use and purchasing of ingredients
- Create personal goals that can lead to real life opportunities (CNC program, capstone project presentation, portfolio design, future local business opportunities, work experience opportunities within SD57 and beyond.)

This course will embed the following **First Peoples Principles of Learning**:

- Supports the wellbeing and development of the self in regards to connecting with others and community.
- Learning is embedded in memory, history and story.
- Involves learning from elders, mentors, peers and the teacher.
- Learning is holistic, reflexive, reflective, experiential and relational.
- Requires exploration of one's identity, philosophy and ethics.
- Becoming a Pastry and Baking Artist involves recognizing that some learning is sensitive and should only be shared with permission and in certain situations.

Declaration of Aboriginal Worldviews and Perspectives:

Connectedness and Relationship:

Relate learning to students' selves, to their families and communities.

Emphasis of identity:

Embrace learner-centered teaching practice.

Acknowledge and celebrate the cultural identities of all students.

Experiential Learning:

Incorporate hands-on learning experiences.

Emphasize possible practical application.

A Positive, Learner-Centered Approach:

Teacher as a facilitator of student learning.

An emphasis on promoting student self-regulation.

Frequent use of self-assessment activities.

The ability to nurture reflective learning.

The Learning Environment and Resources:

Understanding the area that we are given to work in is a gift.
Understanding where our resources come from and the importance of having them.

BIG IDEAS

Personal design
interests require the
evaluation and
refinements of skills.

Engaging in
networks and
reciprocal
relationships can
guide and broaden
career-life
awareness and
options.

Advanced
knowledge and skills
development
requires focus,
reflective practice,
and goal setting.

Advanced pastry and
baking techniques
will lead to creation
of original edible art.

Course Name: Baking & Pastry Arts 12
Grade: 12

Learning Standards

Curricular Competencies	Content
<i>Students are expected to do the following:</i> <u>Applied Design</u> Understanding Context - Observe and research the context of recipe preparation task or process Defining - Identify potential users or consumers for a chosen meal or recipe design opportunity - Identify criteria for success - Examine the physical capacities and limitations of the workspace Ideating - Generate ideas and add to others' ideas to create possibilities, and prioritize them for prototyping - Take creative risks in generating ideas and add to others' ideas in ways that enhance them - Screen ideas against criteria and constraints, and prioritize them for prototyping Prototyping - Identify, critique, and use a variety of sources of inspiration and information - Select and combine appropriate levels of form, scale, and detail for prototyping - Experiment with a variety of tools, ingredients, and processes to create cake and pastries - Compare, select, and use techniques that facilitate a given task or process - Record iterations of prototyping - Refine skills and techniques related to various styles and technologies	<i>Students are expected to know the following:</i> - Establishment of safety and sanitation procedures in foods lab. - Role and functions of key equipment. - A wide variety of more advanced cake and pastry products. - Advanced cookies/cookie structures. - Procedures in relation to sugar and its function in baking and candy creation. - Procedures in chocolate making. - Best practices in recipe development and preparation. - First Peoples uses and connections to diverse food sources, ways of harvesting and preparation. - Social, ethical, sustainability of ingredient choices in preparing baked goods. - Financial/business knowledge that could lead to future opportunities. - Design presentation skills for potential clients.

Testing • Identify and communicate with sources of feedback • Develop appropriate tests of the prototype • Apply critiques to design and make changes Making • Identify appropriate tools, technologies, food sources, processes, cost implications, and time needed for production • Create food product, incorporating feedback from self, others, and prototype testing • Share progress while making to gather feedback • Use materials in ways that minimize waste Sharing • Decide how and with whom to share finished product • Critically reflect on their design thinking and processes, and identify new design goals • Assess their ability to work effectively both individually and collaboratively, including their ability to share and maintain an efficient co-operative workspace • Identify and analyze new design possibilities, including how they or others might build on their concept <u>Applied Skills</u> • Apply safety procedures for themselves, co-workers, and consumers in both physical and digital environments • Identify and assess skills needed for design interests, and develop specific plans to learn or refine them over time <u>Applied Technologies</u> • Explore existing, new, and emerging tools, technologies, and systems to evaluate suitability for their design interests • Evaluate impacts, including unintended negative consequences, of choices made about technology use • Analyze the role technologies play in societal change • Examine how cultural beliefs, values, and ethical positions affect the development and use of technologies on a national and global level	12. Interpersonal and consultation skills, including ways to interact with consumers and customers. 13. Self-assessment to achieve goals that advance preferred career-life futures · methods of organizing and maintaining authentic career-life evidence.
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Big Ideas – Elaborations

Baking & Pastry Arts 12

We must develop an awareness of the footprint of ingredient choices, local vs global, fair trade vs big corporation, as well as ingredient substitutions to minimize environmental impact.

Creative design applications challenge us to recall prior knowledge of basic skills, at the same time build new and more sophisticated talents through our reflections and adaptations generating opportunities for innovative thinking.

Broaden and challenge our skill sets through the discussion and experimentation of elaborate recipes that require knowledge of specific equipment and techniques that take us out of the kitchen and into computer software design.

Curricular Competencies – Elaborations

Constraints:

- Limiting factors, such as availability of technologies and resources, expense, space, materials, time, environmental impact

Prototyping:

- For example, testing the steps or ingredients needed to create a food product, or creating test samples of a food product

Sources of inspiration:

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Sources of feedback:

- May include peers; users; First Nations, Métis, or Inuit community experts; other experts and professionals both online and offline

Appropriate tests:

- For example, when to taste test, appropriate people to test, suitable product standards

Share:

- May include tasting by others, giving away, or marketing and selling

Safety procedures: • Including food safety and sanitation, health, digital literacy Technologies: • Tools that extend human capabilities	Content – Elaborations Sanitation: • Proper hygiene and disinfection of kitchen environment, equipment and food storage areas. Key equipment: • Cookie sheets, spring form pans, icing bags, piping tips, baking pans, cake knives and spatulas, cookie cutters, candy and chocolate molds. Ingredients: • Food colorings and flavorings, varieties and qualities of white, milk and dark chocolate, sugars, flours, jams, jellies, fats and eggs Cookies: • Dropped, cut, bar, petit fours Candies: • By taking sugar mixture through the syrup stages. Hand make chocolates after tempering and flavoring Cakes and cake decorating: • Basic white cake, basic chocolate cake, baked cheesecake, mousse cake, torting, American buttercream, ganache, pastry cream Choux: • Eclairs, cream puffs, crullers Candy making: • Chocolates, mints, truffles, brittles, and barks Decoration: • Fondant, gum paste, butter cream, royal icing and garnishing for special occasions, cultural and ethnic significant designs
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Recommended Instructional Components:

- Direct instruction
- Demonstrations
- Modeling
- Peer teaching
- Experiential learning
- Self-reflection and evaluation
- Goal-setting
- Creation of a portfolio

Recommended Assessment Components: Ensure alignment with the Principles of Quality Assessment
Formative Assessment:

Students and teachers will engage in a process of gathering, interpreting and responding to evidence of learning. Students will answer these questions on an ongoing basis:

- What am I learning?
- Why is it important?
- How am I doing?
- How do I know?
- What are my next steps?

The teacher will:

- Clarify learning intentions
- Generate and provide clear success criteria in student-friendly language
- Frame and solicit meaningful open-ended questions that lead to deeper understanding of the learning intentions
- Provide ongoing feedback
- Provide opportunities for ongoing self and peer assessment

Summative Assessment

- Students will complete performance-based tasks connected to curricular competencies and content.
- Co-constructed assessment rubric with students for certain projects.
- Evaluation of these tasks will be reserved for those occasions when a snapshot of student performance/achievement is required or necessary.
- The evidence gathered will be used to communicate student learning and provide evaluative feedback.

• SEE RUBRIC BELOW

Appendix 1

Course: Foods and Nutrition Student:
Grade: 12
Teacher:

1) Curricular Competency: <u>Defining/Applied Skills</u> – Identify and demonstrate an awareness of safety procedures, criteria for success, and skill levels needed to complete tasks/recipes/assignments.			
<i>On their way...</i>			
EMERGING	BEGINNING	DEVELOPING	<i>They've got it.</i> APPLYING
EXTENDING!			
2) Curricular Competency: <u>Ideating/Prototyping/Testing/Making</u> –Engage in risk taking. Identify sources of feedback while working and experimenting with others in developing and exploring baking techniques. Students can make changes as needed while working to make various recipes and/or complete assignments.			
<i>On their way...</i>			
EMERGING	BEGINNING	DEVELOPING	<i>They've got it.</i> APPLYING
EXTENDING!			
3) Curricular Competency: <u>Sharing</u> – Work well with others while evaluating the success. Work with others to elevate a recipe.			
<i>On their way...</i>			
EMERGING	BEGINNING	DEVELOPING	<i>They've got it.</i> APPLYING
EXTENDING!			

Resources:

CNC Program –Professional Cook
Red Seal – Chef Certification
Individual Local Businesses (House of Ancestors, Native Friendship Centre, Cakes by Heather etc.)
Elders in the local community (SD57 Indigenous Education Department)

SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

May 9, 2023

MEMORANDUM

TO: Board of Education
FROM: Business Committee
SUBJECT: **COMMITTEE REPORT – MAY 2023**

RECOMMENDATION

That the report of the Business Committee meeting held on
May 9, 2023 be received.

* * * * *

REPORT:

- 1) The Business Committee met on May 9, 2023.
- 2) The Business Committee meeting's agenda items were:
 - a) **Minutes of the Previous Meeting** – The minutes of the April 11, 2023 meeting were approved as amended.
 - b) **Staffing Update** – The Director of Human Resources provided a staffing update to the Committee regarding the following:
 - Workforce Planning and Talent Development
 - Daily Absence Tracking for Teachers
 - Labour and Employment Relations
 - c) **Financial Update to April 30, 2023** – The Director of Finance provided an update for the first nine months of the school and fiscal year to April 30, 2023. The update indicates that all schools and departments are currently operating within their approved budget.
 - d) **2023-2024 Budget Discussion** – This item appears on this evening's agenda.
 - e) **2023/24 Annual Facility Grant Plan** – This item appears on this evening's agenda.
 - f) **Analysis of Trustee Travel** - A report was presented to the Committee on expenditures and/or reimbursements to date.

The next Business Committee meeting will be held on June 13, 2023

SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

May 9, 2023

MEMORANDUM

TO: Board of Education

FROM: Business Committee

SUBJECT: **2023-2024 ANNUAL FACILITY GRANT PLAN**

RECOMMENDATION

That the 2023/24 Annual Facility Grant Plan be received.

* * * * *

RATIONALE:

1. The Ministry of Education requires school districts to prepare an Annual Facility Grant plan for the upcoming school year.
2. The district's 2023/24 Annual Facility Grant plan must be submitted to the Ministry by May 19, 2023.
3. This submission includes a variety of projects at a number of the sites owned by the District as outlined in the submission summary attached.

Submission Summary

Submission Summary:	AFG 2023/2024 2023-05-19
Submission Type:	Expenditure Plan
School District:	Prince George (SD57)
Open Date:	2023-04-05
Close Date:	2023-05-19
Submission Status:	Draft

Submission Category	Sum Total Project Cost
AFG	\$4,120,486
Total	\$4,120,486

AFG							
Project Number	Existing Facility?	Facility/Site	Project Type	VFA Requirement #	SD Project ID	Project Description	Total Project Cost
160625	Yes	Beverly Elementary	HVAC (AFG)			Gym Air Handler Coil Replacement	\$33,789
160621	Yes	Blackburn Elementary	Exterior Wall Systems			South wall Stucco Replacement	\$50,000
160637	Yes	Blackburn Elementary	Roofing (AFG)			Replace Roof Section 1	\$118,000
160589	Yes	Buckhorn Elementary	Asbestos Abatement			Asbestos Flooring Removals washroom 125,125	\$2,600
160636	Yes	Buckhorn Elementary	Roofing (AFG)			Replace Roof Section 1,3,6, Canopy	\$117,333
160767	Yes	Buckhorn Elementary	Site Upgrades			Northwest Rock pit Improvements	\$15,000
160598	Yes	College Heights Elementary	Electrical (AFG)			Security System renewals	\$25,000
160638	Yes	College Heights Elementary	Roofing (AFG)			Replace Roof Section 2,3	\$467,000
160732	Yes	College Heights Secondary	Site Upgrades			North Entry Sidewalk Replacement	\$62,500
160604	Yes	D P Todd Secondary	Interior Construction			Gym floor renewal	\$40,000
160623	Yes	D P Todd Secondary	Exterior Wall Systems			Exterior Window Replacement room 302,303	\$40,000
160627	No	District Core Building	HVAC (AFG)			Roof Top unit replacements	\$250,000
160587	Yes	Ecole Lac Des Bois	Asbestos Abatement			Asbestos Flooring removals washroom 123	\$10,500
160588	Yes	Edgewood Elementary	Asbestos Abatement			Asbestos Flooring removals room 124, 125, 128	\$14,500
160639	Yes	Edgewood Elementary	Roofing (AFG)			Replace Roof Section1,2	\$450,000
160600	Yes	Foothills Elementary	Electrical (AFG)			Server room Upgrades	\$15,000
160743	Yes	Foothills Elementary	Site Upgrades			Playing Field Irrigation improvements	\$5,000
160607	Yes	Glenview Elementary	Interior Construction			Boys washroom 124 Improvements	\$65,000
160645	Yes	Hart Highlands Elementary	Site Upgrades			Parking Lot and Drainage Upgrades	\$300,000
160730	Yes	Heather Park Elementary	Site Upgrades			Bank Stabilization and drainage improvements	\$93,111
160597	Yes	Heritage Elementary	Electrical (AFG)			Security System renewals	\$35,000
160640	Yes	Heritage Elementary	Roofing (AFG)			Replace Roof Section 4	\$90,667
160766	Yes	Heritage Elementary	Site Upgrades			Northside Drainage Improvements	\$10,000
160771	Yes	Heritage Elementary	Accessibility Upgrades			Handicap Access Ramp	\$15,000
160601	Yes	Mackenzie Secondary	Electrical (AFG)			Server Room Upgrades	\$15,000
160591	Yes	Malaspina Elementary	Electrical (AFG)			Fire Alarm Panel and Devices Renewal	\$45,000
160641	Yes	Malaspina Elementary	Roofing (AFG)			Replace Roof Section 1	\$114,500
160595	Yes	Morfee Elementary	Asbestos Abatement			Asbestos Vermiculite removals Gym	\$180,000
160635	Yes	Nukko Lake Elementary	Roofing (AFG)			Replace Roof Section 1,3,5,7,8,9,10	\$428,586
160765	Yes	Pineview Elementary	Site Upgrades			Entry Paving Upgrades	\$55,000
160586	Yes	Pinewood Elementary	Asbestos Abatement			Asbestos Flooring removals room 161	\$1,500
160592	Yes	Pinewood Elementary	Electrical (AFG)			Fire Alarm Panel and Devices Renewals	\$40,000
160614	Yes	Pinewood Elementary	Exterior Wall Systems			Exterior Painting	\$50,000
160622	Yes	Pinewood Elementary	Exterior Wall Systems			Exterior Door Replacements	\$45,000
160770	Yes	Prince George Secondary	Plumbing (AFG)			Grease Interceptor Renewal	\$20,000
160642	Yes	Springwood Elementary	Site Upgrades			Playground Replacement	\$165,000
160596	Yes	Spruceland Traditional	Electrical (AFG)			Security System renewals	\$35,000
160608	Yes	Spruceland Traditional	Interior Construction			Gym Ceiling Replacement	\$50,000
160731	Yes	Valemount Elementary	Site Upgrades			Exterior Concrete Sidewalk Replacement	\$40,000
160585	Yes	Vanway Elementary	Asbestos Abatement			Asbestos Flooring removals corridor 108	\$17,000
160615	Yes	Vanway Elementary	Exterior Wall Systems			Exterior Painting	\$70,000
160590	No	Various Sites	Asbestos Abatement			Asbestos Emergent Works	\$54,800
160603	No	Various Sites	Electrical (AFG)			Emergency Lighting/Exit Sign renewals	\$50,000
160605	No	Various Sites	Interior Construction			Flooring Renewals various sites	\$75,000
160626	No	Various Sites	HVAC (AFG)			Combustion Air Piping Furnaces Pod Schools	\$25,000
160769	No	Various Sites	Interior Construction			Fire Safety Plan Improvements	\$15,000
160772	No	Various Sites	Accessibility Upgrades			Door Hardware Renewals	\$50,000
160773	No	Various Sites	Accessibility Upgrades			Educational Changes/Health & Safety Projects	\$100,000
160584	Yes	Westwood Elementary	Asbestos Abatement			Asbestos flooring removals corridor 156	\$14,100
160602	Yes	Westwood Elementary	Electrical (AFG)			Emergency Lighting renewal Generator	\$10,000
160768	Yes	Westwood Elementary	Site Upgrades			Northside Rock pit Improvements	\$30,000
Submission Category Total:							\$4,120,486

Report of the 2023/24 Budget Consultation Committee

At its regular public meeting held December 13, 2022, the Board of Education confirmed the establishment of a Budget and Multi Year Financial Plan Consultation Committee to consult on the development of the 2023/24 Annual Budget and Multi Year Financial Plan for School District No. 57 (Prince George).

Membership

In accordance with the Committee Terms of Reference, invitations were sent to the following:

Trustees (7)	Indigenous Education Leadership Table (4)
Metis Nation BC (2)	Simpco First Nation (2)
Takla Nation (2)	CUPE 3742 (2)
CUPE 4991 (2)	District Parent Advisory Council (2)
District Student Advisory Council (2)	Exempt Staff (2)
Indigenous Education Advisory Committee (2)	Prince George Principals and Vice
Prince George District Teachers' Association (2)	Principals Association (2)

The Budget Consultation Committee met via Zoom as follows:

March 29, 2023 Meeting

This meeting included a review of the following:

- committee terms of reference
- overall annual budget process used in preparing the annual budget
- purpose of the multi-year financial plan
- budget assumptions for the current year budget
- Ministry of Education and Child Care 2023/24 funding announcement
- total projected revenue for 2023/24
- accumulated operating surplus at June 30, 2022

May 3, 2023 Meeting

This meeting included the following discussion:

- Strategic priorities reflected in budget allocations
- Review and discussion of the 2023-2024 annual budget development process:
 - o Multi-year financial plan update
 - o Historical and projected student enrollment
 - o Overview of projected operating revenues and expenses
 - o Projected 2023-2024 budget challenge - \$2 million shortfall
 - o 2022/23 year-end surplus projection - \$1.8 million projected accumulated unappropriated surplus

There was discussion regarding an anticipated operating fund shortfall of approximately \$2 million in the 2023/24 budget year. Priorities and comments of committee members, included:

- Suggestion to identify potential cost savings in the areas of professional development and travel by maximizing on-line options
- Prioritizing retaining staff positions
- Keeping cost savings measures away from the classroom.

May 8, 2023 Meeting

Topics included:

- Review of the Draft 2023/24 Annual Budget Bylaw
- Discussion and feedback on the annual budget consultation process
- Review of process regarding the Committee Report to the Board of Education

The following information was provided to the committee:

- Cost reductions of \$1.5 million in staffing and benefits and supplies and services had been identified
- A shortfall of approximately \$500,000 was still outstanding
- Details on the budget reductions would be shared at the Regular Board meeting

Staff continue to review the 2023/24 budget in order to identify potential areas for adjustment. Staff will bring forward recommendations to the Board of Education in the coming weeks.

Committee Process Feedback

Committee members provided feedback on the 2023/24 Budget Committee process including the following:

- The difficulty in contemplating reductions when student needs are high;
- The need to include greater reflection time for committee members;
- Build in additional learning opportunities for committee members who are new to the process
- Provide more time for representatives to share the information with their respective organizations/associations to bring a broader perspective back to the committee

Looking ahead to the 2024/25 budget development process, it is recommended that the Board explore an expanded timeline for participation, utilization of an on-line survey to gather feedback from any interested parties, and alternate forums for providing information and receiving feedback.

2023/24 Annual Budget Bylaw

This report completes the work of the 2023/24 Budget Consultation Committee. The Board of Education will receive this report and consider first and second readings of the Annual Budget Bylaw at the Public Board Meeting on May 30, 2023.



District Parent Advisory Council
No.57 Prince George
 sd57dpac.ca / exec@sd57dpac.ca

We would like to recognize that we are grateful to be working and learning on the unceded ancestral lands of the Lheidli T'eneh First Nation, Mcleod Lake Indian Band, and Simpcw First Nation.

District Parent Advisory Council recommendations for the 2023/2024 school year budget:

It was discussed that we need to look to the future and that any surplus needs to be saved for that; however, we need to look to the future of less school staff now and the repercussions of missing the mark at this critical juncture. Post-pandemic classrooms need more support than ever to overcome changes in social functions and delays so if there is ever a time to invest in our students and staff it is now. Timely intervention earlier can lead to greater savings in the long-run and we need to recognize that building up our students at this time is imperative so we do not face greater financial costs to the school district in future years when there are deeper issues, longer waiting lists and more desperate families and social costs in letting students fall through the cracks now and not reach their full potential in school and in life.

It is a fact that staff in the schools are already stretched to their limits. We all know there are staff members who are not only doing their own job, but also the jobs of others at the same time, to "fill in" for those empty positions. We are seeing the negative result of that situation all over the district. In terms of reductions, it does not make logical sense to further strain positions that are already exhausted.

Some may look at teachers' jobs as an expense that can be reduced, but they are invaluable. We would not be able to have schools without them. A teacher is a professional who shares resources and who works to teach students to acquire knowledge, competence, and virtue. Are we ready to sacrifice any of those attributes in our society?

Some may look on support staff as not a necessity or, if their child does not require support, believe it does not affect them. That is simply not true. Even if a child does not need support now, he or she may in the future, and a lack of support staff could heighten all students' chances of not getting the full value of their education. The truth is, if students who need support are not properly supported, then, not only will they find it difficult to regulate themselves enough to get the education that they deserve, but they may also disrupt the learning environment or educational time of other students when a staff member (who is not support staff) needs to divide their time in order to help with that child. Less support for our most vulnerable, is less quality education for everybody.

In terms of safety - it is not safe. In terms of support – it is not supportive. In terms of making our district somewhere that educators would want to be employed for their career – it is not conducive to that aspiration. We need to ask ourselves if we would move to a new place to work for an employer that views us as expendable. I think most of us know how we, personally, would answer that question.



District Parent Advisory Council
No.57 Prince George
sd57dpac.ca / exec@sd57dpac.ca

We ask that reductions be kept as far from the classroom as possible. You cannot get any closer to the classroom than the staff who are literally in it.

Here are some additional areas of consideration for addressing the current budget shortfall worth checking for additional opportunities.

Opportunities for finding savings:

- Technology licensing
 - o Is SD57 getting best value for software; do we have the 'right' number of licenses; are there opportunities to achieve better economies of scale in purchasing?
- Carbon reduction projects
 - o What buildings are the highest users of utilities?
 - o Can further savings be found in adjusting base settings or limiting use of the heavy utility buildings in non-instructional times?
- Purchasing Practices
 - o Are School District's getting the best value from purchases for supplies/utilities through Group Purchasing Organizations or provincial Corporate Supply Arrangements?
 - o Are there further opportunities to leverage group purchasing for rural/northern districts?
- Staff Retention
 - o What can SD57 do to ensure we are a preferred employer to reduce the costs associated with recruitment and staff turnover?
 - o Improve Workplace Safety and Respect

Opportunities for increasing revenue:

- Request that the Ministry of Education and Child Care address post-pandemic classroom reality with targeted funding for 2023-2024 school year budgets
 - o Increase funding and training for all classroom supports immediately and for at least 3 years
 - o Provide benchmarked timelines to provide and complete critical learning assessments to provide supports quickly where they are needed
 - o Expedite program creation, entry, and alternate learning methods for currently employed uncertified teachers and education assistants to allow them to "Earn while they Learn" in their home communities like they are for the Health Care Assistant Program for Healthcare.
 - o Request the Ministry of Advanced Education and Skills Training undertake a provincial holistic review on programming and training options, recruitment drives, subsidized programming, etc., versus upcoming employee/post-secondary student demographics so we are not overlapping or poaching potential candidates from some programs for



District Parent Advisory Council
No.57 Prince George
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others that have greater financial supports or ROI for individuals (ECE, HCAP – likely pulling away potential teacher or education assistant candidates)

- Request adequate/ongoing targeted funding from the Ministry of Education and Child Care for the costs of inflation for utilities, salaries, and benefits:
 - o Utilities are publicly owned, do schools have preferred rates?
 - o No change in operational funding equals a cut to education
- Request MOECC action on the Funding Formula update started several years ago
 - o Does per student funding adequately account for undiagnosed or pre-diagnosis supports for students as the proportion of students with learning needs and wellness needs seems to be increasing
 - o Do operational grants meaningfully address the physical size of northern/rural school districts in delivering critical services equally to areas with greater population density? (Transportation to school; travel for professional supports; availability of professionals or specialized programs)
- Recognize the role of the School District in creating a Community of Choice for Employees
 - o Overcome projected enrolment declines
 - o Establishing and reinforcing Board support for policies that promote Equity, Diversity, Inclusion and Belonging
 - o Harder for community employers to recruit staff with school age children if SD57 is not 'welcoming' and seems to be moving backwards after the Special Advisors report and limited declaration of policy in support of human rights
- Request Financial support for continuing the Special Advisors Work
 - o SD57 has an opportunity to be a provincial leader in making policy and practice changes that will contribute more broadly to Truth & Reconciliation in Education but have been asked to shoulder most of the expense of the work
 - o To create a high-quality outcome it needs financial support, commitment and focus
- Increase rental revenues with local groups/institutions
 - o Highlight the existing infrastructure and technology available for use
 - o Community hub for local events and groups (win/win)
- Attract international enrolment
 - o Recruitment angle: safety, affordability, small-city, indigenous learning opportunities; leverage relationships with UNBC and CNC as an all-in-one city for Canadian education.
 - o Local Benefit angle: increase diversity in schools to expose district students to other cultures; increase in economic activity and tourism.
 - o Requires communications plan and support staff to facilitate the program well

Thank you kindly for your consideration. Parents recognize that the School District is in a challenging situation and that it will take coordinated effort to get the attention of the Provincial Ministries and



District Parent Advisory Council
No.57 Prince George
sd57dpac.ca / exec@sd57dpac.ca

Members of the Legislative Assembly to address these concerns. Thank you to the stakeholders, staff, and elected Trustees for your deep consideration of the challenges we face and collaborating on solutions to make public school the best it can be for Student Success.

Respectfully submitted,

District Parent Advisory Council
School District 57
May 5, 2023

Budget Questions/Feedback from IEAC

Jennifer Pighin

Thu 2023-05-25 3:16 AM

To: Lynda Minnabarriet <lminnabarriet@sd57.bc.ca>; Pamela Spooner <PSpooner@sd57.bc.ca>; Diane Nygaard <DNygaard@sd57.bc.ca>

Hi there,

The IEAC appreciates and supports much of the previous feedback provided by other stakeholders and would like to see a communications manager. They want to ensure we maintain supports for district teachers who are having a positive impact on students. They want to see stability in leadership & schools (less staff turnover). Consistency in mental health and supports.

Ideas for funds were to rent vacant gyms for events and sports.

Question was asked around a recruitment and retention strategy. What does it look like, cost and is it effective? Also suggest exit interviews with an external agent to get data on what can be improved in the district for recruitment and retention.

'Awetzeh,

Jennifer A. Pighin

District Vice Principal of Language and Culture

School District 57 - Indigenous Education

#102 - 155 McDermid Drive

Lheidli - Prince George BC, V2M 4T8

Office: 250-562-4843, Local 205

Mobile: 250-552-0826

Fax : 250-561-2520

e-mail: jpighin@sd57.bc.ca

[Facebook](#) | [Twitter](#) | [Instagram](#) @SD57Indigenous

Respecting the beautiful ancestral lands, culture, and people of the Lheidli T'enneh, McLeod Lake Indian Band and Simpcw First Nation.

[Lheidli T'enneh Dictionary](#) | [Dakelh Syllabic Transliterator - use Dakelh words](#)

[McLeod Lake Indian Band First Voices](#) | [Tse'khene McLeod Lake Android App](#) / [Apple App](#)

[Simpchw First Voices](#)

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President: Paula Bass

Recording Secretary: Becky Sanderson

May 8, 2023

Pamela Spooner Acting Superintendent
Lynda Minnabarriet Acting Secretary-Treasurer
School District 57 (Prince George)
2100 Ferry Avenue Prince George, BC
V2L 4R5

Dear Ms. Spooner and Ms. Minnabarriet

RE: CUPE 3742 Recommendations for the 2023-24 Budget

The Union is calling upon the Board to keep any budgetary cuts out of the classroom. Student needs are increasing and CUPE staff is already struggling to accommodate the needs of so many. To remove any hours from CUPE staff would adversely affect the entire student population. Support staff are the vital to the school community in a variety of ways.

We call upon the board to help build full hours for CUPE staff. These employees are imperative to building safe and inclusive schools.

Regards, Paula Bass,

President CUPE Local 3742

Cc(via email)
Rachel Webber, Board Chair
Craig Brennan, Board Vice-Chair
Erica McLean, Trustee
Cory Antrim, Trustee
PGDTA President, Daryl Beauregard
DPAC Chair, Laura Weller

From: Andrew Madden <amadden@sd57.bc.ca>

Sent: Friday, May 5, 2023 2:50 PM

To: Lynda Minnabarriet <lminnabarriet@sd57.bc.ca>; Pamela Spooner <PSpooner@sd57.bc.ca>

Subject: Budget meeting thoughts

To whom it my concern

CUPE 4991 has concerns regarding possible budget cuts to Facility Services. This department lost 10 FTE positions in 2010 with the closing of 6 smaller schools. The impact this had on the department is present today. We also lost a FTE carpenter last budget. Our schools are old (the oldest built in 1958) and in desperate need of repairs and upgrades.

Our district is the largest in geographic area in the Province. Travel to Valemount is 4 hours or longer in severe winter conditions. This greatly impacts on our ability to provide a service to all our schools.

The Union feels that we are any further cuts to Facility Services would be extremely detrimental to our schools, students and staff. We are not able to keep up with the preventative maintenance needed now and react to emergencies rather than prevent them.

Facility Services is an interictal part of School District 57.

Andrew Madden Vice-President Cupe 4991



Prince George District Teachers' Association
#101 – 1968 Queensway, Prince George, BC V2L 1M2
(250) 562-7214

May 8, 2023

Pamela Spooner, Acting Superintendent
Lynda Minnabarriet, Acting Secretary Treasurer
School District No. 57
2100 Ferry Avenue, Prince George, BC, V2L 4R5

Dear Pamela and Lynda :

**Re: Prince George District Teachers' Association Recommendations
for the 2023/2024 Budget**

The Association calls upon the Board of Education to keep shortfalls away from classrooms.

On April 25th, PGDTA President Daryl Beauregard suggested that an increase of the District SOGI teacher position would demonstrate support for the Ministers' program as endorsed by all provincial stakeholders. This position is intended to provide in-person support to all District schools. It is not possible to meet these requirements with only one day per week funding.

This program has been proven to reduce harm, save lives and make 2SLGBTQ+ students and staff feel safer at work and school. This small gesture would signal that the Board of Education has been listening to our concerns.

Sincerely,

A handwritten signature in cursive script, appearing to read 'K. Trepanier', written in dark ink.

Katherine Trepanier, First Vice-President
Prince George District Teachers' Association

cc: Rachael Weber, Board Chair, Craig Brennan, Board Vice Chair, Erica McLean, Trustee,
Bob Thompson, Trustee
PGDTA Executive
Cupe 3742 President Paula Bass
DPAC Chair Laura Weller



Pamela Spooner, Acting Superintendent
 Lynda Minnabarriet, Acting Secretary-Treasurer
 School District 57 (Prince George)
 2100 Ferry Avenue
 Prince George, BC
 V2L 4R5

May 8th, 2023

Attention Ms. Spooner & Ms. Minnabarriet

Thank you for the opportunity to provide feedback on the 2023-2024 Annual SD 57 School Budget. We request that budget costs be kept out of classrooms. Here are some areas of consideration for addressing the current budget shortfall.

Assets:

- Does SD 57 have any current assets that can be sold?

District Teaching Staff

- Are schools fully utilizing the expertise of our District Teachers? Can any of these District Teaching positions be relocated into schools?

District level Leadership positions/Assistant Superintendents

- Can any District Leadership portfolios be organized differently?
- Continue to have 2 Assistant Superintendent positions

Schools

- Consideration to amalgamate the rural schools of Hixon, Buckhorn, and Pineview
- Create a combined elementary/secondary school in McBride

Facility Services

- Can any positions be combined/organized differently?

Other District Items

- Automate some tasks (i.e. use an automated program to provide staffing coverage in schools)
- Move the responsibility of purchasing over to schools

Thank you.

Sincerely,

Kelly Johansen, President Prince George Principals and Vice Principals Association

SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

May 30, 2023

Memorandum

TO: The Board of Education

FROM: Lynda Minnabarriet, Acting Secretary Treasurer

SUBJECT: **2023/2024 Annual Budget Bylaw**

Attached to the agenda is the draft 2023/24 Annual Budget Bylaw. The draft annual budget bylaw reflects the projected revenue and expenses anticipated as of May 25, 2023. During budget preparation, a shortfall of approximately \$2 million was identified which required reductions in various areas of district operations. A list of these reduction is included in the presentation also attached.

The draft Annual Budget includes collective agreement increases for unionized staff in the district. These increases have been funded and the corresponding revenue is included in the budget. There is also expected to be an announcement regarding salary increases for excluded and exempt staff. Boards are currently waiting to hear if these anticipated increases will be funded.

The draft Annual Budget bylaw includes a \$400,000 allocation of unappropriated operating surplus. The use of surplus to balance the budget indicates that anticipated annual expenses are higher than anticipated annual revenue. It is recommended that surplus dollars be allocated for one-time events and not on-going expenses. This may require the Board to review district structures over the next year to ensure that future budgets do not rely on prior year revenues to operate.

The Board of Education is required to submit a balanced budget to the Minister of Education and Child Care by June 30, 2023. In order to ensure the 2023/24 Annual Budget reflects all available information, including exempt staff salary increases, the final version for Board approval will be presented at the June 27 Board meeting.

LM/dln

Annual Budget

School District No. 57 (Prince George)

June 30, 2024

School District No. 57 (Prince George)

June 30, 2024

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*NOTE - Statement 1, Statement 3, Statement 5, Schedule 1 and Schedules 4A - 4D are used for Financial Statement reporting only.

ANNUAL BUDGET BYLAW

A Bylaw of THE BOARD OF EDUCATION OF SCHOOL DISTRICT NO. 57 (PRINCE GEORGE) (called the "Board") to adopt the Annual Budget of the Board for the fiscal year 2023/2024 pursuant to section 113 of the *School Act*, R.S.B.C., 1996, c. 412 as amended from time to time (called the "Act").

1. The Board has complied with the provisions of the *Act*, Ministerial Orders, and Ministry of Education and Child Care Policies respecting the Annual Budget adopted by this bylaw.
2. This bylaw may be cited as School District No. 57 (Prince George) Annual Budget Bylaw for fiscal year 2023/2024.
3. The attached Statement 2 showing the estimated revenue and expense for the 2023/2024 fiscal year and the total budget bylaw amount of \$199,477,121 for the 2023/2024 fiscal year was prepared in accordance with the *Act*.
4. Statement 2, 4 and Schedules 2 to 4 are adopted as the Annual Budget of the Board for the fiscal year 2023/2024.

READ A FIRST TIME THE _____ DAY OF _____, 2023;

READ A SECOND TIME THE _____ DAY OF _____, 2023;

READ A THIRD TIME, PASSED AND ADOPTED THE _____ DAY OF _____, 2023;

(Corporate Seal)

Chairperson of the Board

Secretary Treasurer

I HEREBY CERTIFY this to be a true original of School District No. 57 (Prince George) Annual Budget Bylaw 2023/2024, adopted by the Board the _____ DAY OF _____, 2023.

Secretary Treasurer

School District No. 57 (Prince George)

Statement 2

Annual Budget - Revenue and Expense

Year Ended June 30, 2024

	2024 Annual Budget	2023 Amended Annual Budget
Ministry Operating Grant Funded FTE's		
School-Age	13,224.625	13,198.500
Adult	7.000	13.125
Other	15.125	0.125
Total Ministry Operating Grant Funded FTE's	13,246.750	13,211.750
Revenues	\$	\$
Provincial Grants		
Ministry of Education and Child Care	187,380,491	175,598,081
Other	241,380	392,360
Tuition		6,375
Other Revenue	3,035,803	3,485,577
Rentals and Leases	690,000	765,000
Investment Income	602,000	522,000
Amortization of Deferred Capital Revenue	4,332,762	4,311,228
Total Revenue	196,282,436	185,080,621
Expenses		
Instruction	154,297,020	143,990,756
District Administration	6,613,646	7,151,701
Operations and Maintenance	31,982,858	30,166,184
Transportation and Housing	6,110,123	5,543,847
Total Expense	199,003,647	186,852,488
Net Revenue (Expense)	(2,721,211)	(1,771,867)
Budgeted Allocation (Retirement) of Surplus (Deficit)	1,078,691	3,030,510
Budgeted Surplus (Deficit), for the year	(1,642,520)	1,258,643
Budgeted Surplus (Deficit), for the year comprised of:		
Operating Fund Surplus (Deficit)		
Special Purpose Fund Surplus (Deficit)		
Capital Fund Surplus (Deficit)	(1,642,520)	1,258,643
Budgeted Surplus (Deficit), for the year	(1,642,520)	1,258,643

School District No. 57 (Prince George)

Statement 2

Annual Budget - Revenue and Expense
Year Ended June 30, 2024

	2024 Annual Budget	2023 Amended Annual Budget
Budget Bylaw Amount		
Operating - Total Expense	169,677,519	157,942,254
Operating - Tangible Capital Assets Purchased	473,474	876,056
Special Purpose Funds - Total Expense	20,322,809	20,137,805
Capital Fund - Total Expense	9,003,319	8,772,429
Capital Fund - Tangible Capital Assets Purchased from Local Capital		486,005
Total Budget Bylaw Amount	199,477,121	188,214,549

Approved by the Board

Signature of the Chairperson of the Board of Education

Date Signed

Signature of the Superintendent

Date Signed

Signature of the Secretary/Treasurer

Date Signed

School District No. 57 (Prince George)

Statement 4

Annual Budget - Changes in Net Financial Assets (Debt)

Year Ended June 30, 2024

	2024 Annual Budget	2023 Amended Annual Budget
	\$	\$
Surplus (Deficit) for the year	(2,721,211)	(1,771,867)
Effect of change in Tangible Capital Assets		
Acquisition of Tangible Capital Assets		
From Operating and Special Purpose Funds	(473,474)	(876,056)
From Local Capital		(486,005)
From Deferred Capital Revenue	(2,622,674)	(5,486,919)
Total Acquisition of Tangible Capital Assets	(3,096,148)	(6,848,980)
Amortization of Tangible Capital Assets	6,448,756	6,608,361
Total Effect of change in Tangible Capital Assets	3,352,608	(240,619)
	-	-
(Increase) Decrease in Net Financial Assets (Debt)	631,397	(2,012,486)

School District No. 57 (Prince George)

Schedule 2

Annual Budget - Operating Revenue and Expense

Year Ended June 30, 2024

	2024 Annual Budget \$	2023 Amended Annual Budget \$
Revenues		
Provincial Grants		
Ministry of Education and Child Care	166,563,119	153,210,761
Other	241,380	392,360
Tuition		6,375
Other Revenue	997,803	1,402,205
Rentals and Leases	690,000	765,000
Investment Income	580,000	500,000
Total Revenue	169,072,302	156,276,701
Expenses		
Instruction	134,756,930	124,919,200
District Administration	6,498,270	7,049,194
Operations and Maintenance	22,312,196	20,592,552
Transportation and Housing	6,110,123	5,381,308
Total Expense	169,677,519	157,942,254
Net Revenue (Expense)	(605,217)	(1,665,553)
Budgeted Prior Year Surplus Appropriation	1,078,691	3,030,510
Net Transfers (to) from other funds		
Tangible Capital Assets Purchased	(473,474)	(876,056)
Local Capital		(488,901)
Total Net Transfers	(473,474)	(1,364,957)
Budgeted Surplus (Deficit), for the year	-	-

School District No. 57 (Prince George)

Schedule 2A

Annual Budget - Schedule of Operating Revenue by Source

Year Ended June 30, 2024

	2024 Annual Budget	2023 Amended Annual Budget
	\$	\$
Provincial Grants - Ministry of Education and Child Care		
Operating Grant, Ministry of Education and Child Care	160,738,162	146,188,794
ISC/LEA Recovery	(447,427)	(447,427)
Other Ministry of Education and Child Care Grants		
Pay Equity	2,271,692	2,271,692
Funding for Graduated Adults	-	75,136
Student Transportation Fund	687,663	687,663
Support Staff Benefits Grant	201,637	198,514
FSA Scorer Grant	-	15,693
Early Learning Framework (ELF) Implementation	-	1,908
Teacher and Support Staff Labour Settlement Funding	1,961,392	4,218,788
Estimated Excluded Labour Increase Funding	1,150,000	-
Total Provincial Grants - Ministry of Education and Child Care	166,563,119	153,210,761
Provincial Grants - Other	241,380	392,360
Tuition		
International and Out of Province Students	-	6,375
Total Tuition	-	6,375
Other Revenues		
Other School District/Education Authorities	320,000	300,000
Funding from First Nations	447,427	447,427
Miscellaneous		
Administrative Fees	115,376	102,507
Cafeteria Recoveries	80,000	40,000
Miscellaneous	-	487,271
Municipal Purchasing Program Group Mastercard	35,000	25,000
Total Other Revenue	997,803	1,402,205
Rentals and Leases	690,000	765,000
Investment Income	580,000	500,000
Total Operating Revenue	169,072,302	156,276,701

School District No. 57 (Prince George)

Schedule 2B

Annual Budget - Schedule of Operating Expense by Object

Year Ended June 30, 2024

	2024 Annual Budget	2023 Amended Annual Budget
	\$	\$
Salaries		
Teachers	65,712,359	60,013,292
Principals and Vice Principals	10,957,281	10,418,162
Educational Assistants	18,072,045	16,200,881
Support Staff	13,495,081	12,081,541
Other Professionals	8,693,980	8,262,485
Substitutes	3,587,628	3,926,531
Total Salaries	120,518,374	110,902,892
Employee Benefits	28,082,621	24,521,007
Total Salaries and Benefits	148,600,995	135,423,899
Services and Supplies		
Services	4,296,511	5,058,335
Student Transportation	5,967,112	5,297,560
Professional Development and Travel	1,354,494	1,655,089
Rentals and Leases	517,069	427,435
Dues and Fees	102,185	96,235
Insurance	380,800	387,500
Supplies	4,926,595	6,321,093
Utilities	3,531,758	3,275,108
Total Services and Supplies	21,076,524	22,518,355
Total Operating Expense	169,677,519	157,942,254

DRAFT - Not Finalized

May 22, 2023 13:05

School District No. 57 (Prince George)

Annual Budget - Operating Expense by Function, Program and Object

Year Ended June 30, 2024

Schedule 2C

	Teachers Salaries	Principals and Vice Principals Salaries	Educational Assistants Salaries	Support Staff Salaries	Other Professionals Salaries	Substitutes Salaries	Total Salaries
	\$	\$	\$	\$	\$	\$	\$
1 Instruction							
1.02 Regular Instruction	53,315,983	795,473	192,450	35,752		2,726,914	57,066,572
1.03 Career Programs	465,602			4,751			470,353
1.07 Library Services	1,545,482			492,631			2,038,113
1.08 Counselling	1,687,444						1,687,444
1.10 Special Education	5,546,253	531,167	14,877,357	120,892	2,527,952	69,860	23,673,481
1.20 Early Learning and Child Care							-
1.30 English Language Learning	1,623,347						1,623,347
1.31 Indigenous Education	951,113	431,571	2,967,982	80,409	1,099,345	9,690	5,540,110
1.41 School Administration		8,720,873		3,173,143	410,614	526,408	12,831,038
1.60 Summer School	43,899						43,899
1.64 Other			34,256	107,635			141,891
Total Function 1	65,179,123	10,479,084	18,072,045	4,015,213	4,037,911	3,332,872	105,116,248
4 District Administration							
4.11 Educational Administration	533,236	320,331		90,074	916,621	18,788	1,879,050
4.40 School District Governance					153,478		153,478
4.41 Business Administration		157,866		857,575	1,501,386	11,667	2,528,494
Total Function 4	533,236	478,197	-	947,649	2,571,485	30,455	4,561,022
5 Operations and Maintenance							
5.41 Operations and Maintenance Administration				107,070	1,083,472		1,190,542
5.50 Maintenance Operations				7,622,982	916,839	179,811	8,719,632
5.52 Maintenance of Grounds				728,424		44,490	772,914
5.56 Utilities							-
Total Function 5	-	-	-	8,458,476	2,000,311	224,301	10,683,088
7 Transportation and Housing							
7.41 Transportation and Housing Administration				57,062	84,273		141,335
7.70 Student Transportation				16,681			16,681
7.73 Housing							-
Total Function 7	-	-	-	73,743	84,273	-	158,016
9 Debt Services							
Total Function 9	-	-	-	-	-	-	-
Total Functions 1 - 9	65,712,359	10,957,281	18,072,045	13,495,081	8,693,980	3,587,628	120,518,374

School District No. 57 (Prince George)

Annual Budget - Operating Expense by Function, Program and Object

Year Ended June 30, 2024

Schedule 2C

	Total Salaries	Employee Benefits	Total Salaries and Benefits	Services and Supplies	2024 Annual Budget	2023 Amended Annual Budget
	\$	\$	\$	\$	\$	\$
1 Instruction						
1.02 Regular Instruction	57,066,572	13,243,749	70,310,321	3,216,726	73,527,047	68,190,676
1.03 Career Programs	470,353	110,139	580,492	153,700	734,192	975,475
1.07 Library Services	2,038,113	484,801	2,522,914	193,855	2,716,769	2,316,537
1.08 Counselling	1,687,444	394,862	2,082,306	1,450	2,083,756	1,910,415
1.10 Special Education	23,673,481	5,614,815	29,288,296	715,841	30,004,137	26,930,104
1.20 Early Learning and Child Care	-	-	-	-	-	-
1.30 English Language Learning	1,623,347	379,863	2,003,210	17,000	2,020,210	1,700,739
1.31 Indigenous Education	5,540,110	1,329,309	6,869,419	369,025	7,238,444	7,231,716
1.41 School Administration	12,831,038	2,862,762	15,693,800	335,641	16,029,441	14,941,200
1.60 Summer School	43,899	10,491	54,390	-	54,390	-
1.64 Other	141,891	35,473	177,364	171,180	348,544	722,338
Total Function 1	105,116,248	24,466,264	129,582,512	5,174,418	134,756,930	124,919,200
4 District Administration						
4.11 Educational Administration	1,879,050	414,223	2,293,273	397,846	2,691,119	3,206,830
4.40 School District Governance	153,478	8,441	161,919	118,500	280,419	388,716
4.41 Business Administration	2,528,494	567,463	3,095,957	430,775	3,526,732	3,453,648
Total Function 4	4,561,022	990,127	5,551,149	947,121	6,498,270	7,049,194
5 Operations and Maintenance						
5.41 Operations and Maintenance Administration	1,190,542	255,380	1,445,922	502,450	1,948,372	1,775,417
5.50 Maintenance Operations	8,719,632	2,141,309	10,860,941	3,487,082	14,348,023	13,288,940
5.52 Maintenance of Grounds	772,914	193,229	966,143	977,900	1,944,043	1,712,887
5.56 Utilities	-	-	-	4,071,758	4,071,758	3,815,308
Total Function 5	10,683,088	2,589,918	13,273,006	9,039,190	22,312,196	20,592,552
7 Transportation and Housing						
7.41 Transportation and Housing Administration	141,335	32,142	173,477	500	173,977	119,837
7.70 Student Transportation	16,681	4,170	20,851	5,908,295	5,929,146	5,249,471
7.73 Housing	-	-	-	7,000	7,000	12,000
Total Function 7	158,016	36,312	194,328	5,915,795	6,110,123	5,381,308
9 Debt Services						
Total Function 9	-	-	-	-	-	-
Total Functions 1 - 9	120,518,374	28,082,621	148,600,995	21,076,524	169,677,519	157,942,254

School District No. 57 (Prince George)

Schedule 3

Annual Budget - Special Purpose Revenue and Expense

Year Ended June 30, 2024

	2024 Annual Budget	2023 Amended Annual Budget
	\$	\$
Revenues		
Provincial Grants		
Ministry of Education and Child Care	18,262,809	18,032,433
Other Revenue	2,038,000	2,083,372
Investment Income	22,000	22,000
Total Revenue	20,322,809	20,137,805
Expenses		
Instruction	19,540,090	19,071,556
District Administration	115,376	102,507
Operations and Maintenance	667,343	801,203
Transportation and Housing	-	162,539
Total Expense	20,322,809	20,137,805
Budgeted Surplus (Deficit), for the year	-	-

School District No. 57 (Prince George)

Annual Budget - Changes in Special Purpose Funds
Year Ended June 30, 2024

Schedule 3A

	Annual Facility Grant	Learning Improvement Fund	Scholarships and Bursaries	School Generated Funds	Strong Start	Ready, Set, Learn	OLEP	CommunityLINK	Classroom Enhancement Fund - Overhead
	\$	\$	\$	\$	\$		\$	\$	\$
Deferred Revenue, beginning of year					31,845				
Add: Restricted Grants									
Provincial Grants - Ministry of Education and Child Care	667,343	608,416		1,998,000	320,000	78,400	175,961	2,357,716	432,760
Other			40,000	20,000					
Investment Income			20,000	2,000					
	667,343	608,416	60,000	2,000,000	320,000	78,400	175,961	2,357,716	432,760
Less: Allocated to Revenue	667,343	608,416	60,000	2,000,000	351,845	78,400	175,961	2,357,716	432,760
Deferred Revenue, end of year	-	-	-	-	-	-	-	-	-
Revenues									
Provincial Grants - Ministry of Education and Child Care	667,343	608,416		1,998,000	351,845	78,400	175,961	2,357,716	432,760
Other Revenue			40,000	20,000					
Investment Income			20,000	2,000					
	667,343	608,416	60,000	2,000,000	351,845	78,400	175,961	2,357,716	432,760
Expenses									
Salaries									
Teachers						19,724	57,493	469,700	
Principals and Vice Principals									
Educational Assistants		486,733			273,636			187,401	
Support Staff					68,409				126,616
Other Professionals	75,935							1,059,820	
Substitutes									211,904
	75,935	486,733	-	-	342,045	19,724	57,493	1,716,921	338,520
Employee Benefits	16,022	121,683				4,615	13,453	403,154	81,240
Services and Supplies	575,386		60,000	2,000,000	9,800	54,061	105,015	237,641	13,000
	667,343	608,416	60,000	2,000,000	351,845	78,400	175,961	2,357,716	432,760
Net Revenue (Expense)	-	-	-	-	-	-	-	-	-

School District No. 57 (Prince George)

Annual Budget - Changes in Special Purpose Funds

Year Ended June 30, 2024

Schedule 3A

	Classroom Enhancement Fund - Staffing	Changing Results for Young Children	ECL Early Care & Learning	Feeding Futures Fund	PRP UHNBC	PRP Two Wolves Centre	PRP FASD Outreach	TOTAL
	\$	\$	\$	\$	\$	\$	\$	\$
Deferred Revenue, beginning of year			11,226					43,071
Add: Restricted Grants								
Provincial Grants - Ministry of Education and Child Care	10,158,134	6,000	175,000	1,682,425	413,128	320,615	823,840	18,219,738
Other								2,038,000
Investment Income								22,000
	10,158,134	6,000	175,000	1,682,425	413,128	320,615	823,840	20,279,738
Less: Allocated to Revenue	10,158,134	6,000	186,226	1,682,425	413,128	320,615	823,840	20,322,809
Deferred Revenue, end of year	-	-	-	-	-	-	-	-
Revenues								
Provincial Grants - Ministry of Education and Child Care	10,158,134	6,000	186,226	1,682,425	413,128	320,615	823,840	18,262,809
Other Revenue								2,038,000
Investment Income								22,000
	10,158,134	6,000	186,226	1,682,425	413,128	320,615	823,840	20,322,809
Expenses								
Salaries								
Teachers	8,231,875			20,408	236,684	206,283	356,525	9,598,692
Principals and Vice Principals			153,589					153,589
Educational Assistants					33,413			981,183
Support Staff				235,972		9,892	23,162	464,051
Other Professionals							137,055	1,272,810
Substitutes					7,431	5,232		224,567
	8,231,875	-	153,589	256,380	277,528	221,407	516,742	12,694,892
Employee Benefits	1,926,259		32,637	63,768	65,525	51,993	118,136	2,898,485
Services and Supplies		6,000		1,362,277	70,075	47,215	188,962	4,729,432
	10,158,134	6,000	186,226	1,682,425	413,128	320,615	823,840	20,322,809
Net Revenue (Expense)	-	-	-	-	-	-	-	-

School District No. 57 (Prince George)

Schedule 4

Annual Budget - Capital Revenue and Expense

Year Ended June 30, 2024

	2024 Annual Budget			2023 Amended Annual Budget
	Invested in Tangible Capital Assets	Local Capital	Fund Balance	
	\$	\$	\$	\$
Revenues				
Provincial Grants				
Ministry of Education and Child Care	2,554,563		2,554,563	4,354,887
Amortization of Deferred Capital Revenue	4,332,762		4,332,762	4,311,228
Total Revenue	6,887,325	-	6,887,325	8,666,115
Expenses				
Operations and Maintenance	2,554,563		2,554,563	2,164,068
Amortization of Tangible Capital Assets				
Operations and Maintenance	6,448,756		6,448,756	6,608,361
Total Expense	9,003,319	-	9,003,319	8,772,429
Net Revenue (Expense)	(2,115,994)	-	(2,115,994)	(106,314)
Net Transfers (to) from other funds				
Tangible Capital Assets Purchased	473,474		473,474	876,056
Local Capital			-	488,901
Total Net Transfers	473,474	-	473,474	1,364,957
Other Adjustments to Fund Balances				
Total Other Adjustments to Fund Balances	-	-	-	
Budgeted Surplus (Deficit), for the year	(1,642,520)	-	(1,642,520)	1,258,643

School District No. 57 (Prince George)

2023/24 ANNUAL BUDGET

May 30, 2023

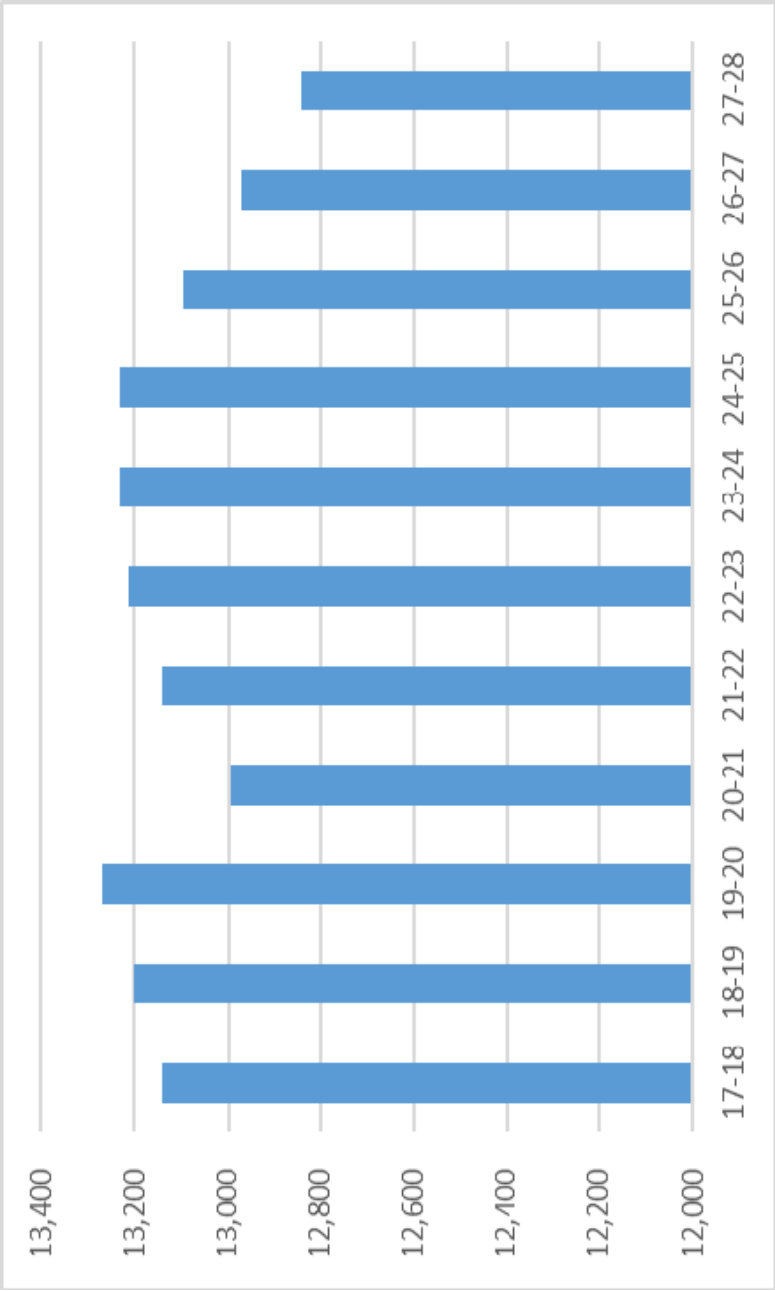
2023/24 Budget Development

- Annual budget is developed based on projected revenue and expenses
- Budget and Multi Year Financial Plan committee met to review budget information and annual budget bylaw (see Committee report)
- Budget preparation included addressing a \$2 million shortfall through cost reductions and use of surplus to balance

2023/24 Annual Budget Adjustments to Balance

Use of benefits plan surpluses to reduce the cost of benefits premiums	500,000
Other department staff reductions	356,368
Facilities Department positions (2.0 FTE)	181,044
Department Teacher position (Fine Arts)	121,694
Realignment of administrative and teaching functions, net reduction of 1.0 FTE Vice Principal position and an increase of 0.5 FTE Teacher position	96,642
Department Communications Advisor position, net of increase to consulting budget	77,060
Departments reductions for delays in filling vacant positions	49,264
Reduction in utilities costs from identified energy efficiencies	45,000
Departments services and supplies budgets	40,200
Use of surplus Indigenous Education targeted funding for Indigenous Education positions	141,392
Use of projected 2022-23 unappropriated surplus	403,699
	2,012,363

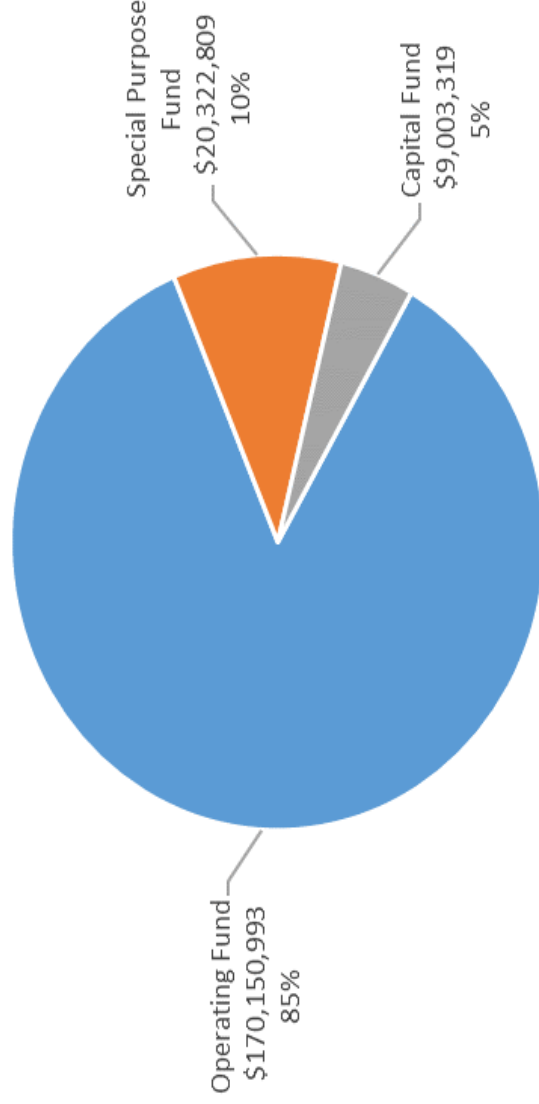
Historical and projected student enrollment



2023/24 Annual Budget by Fund

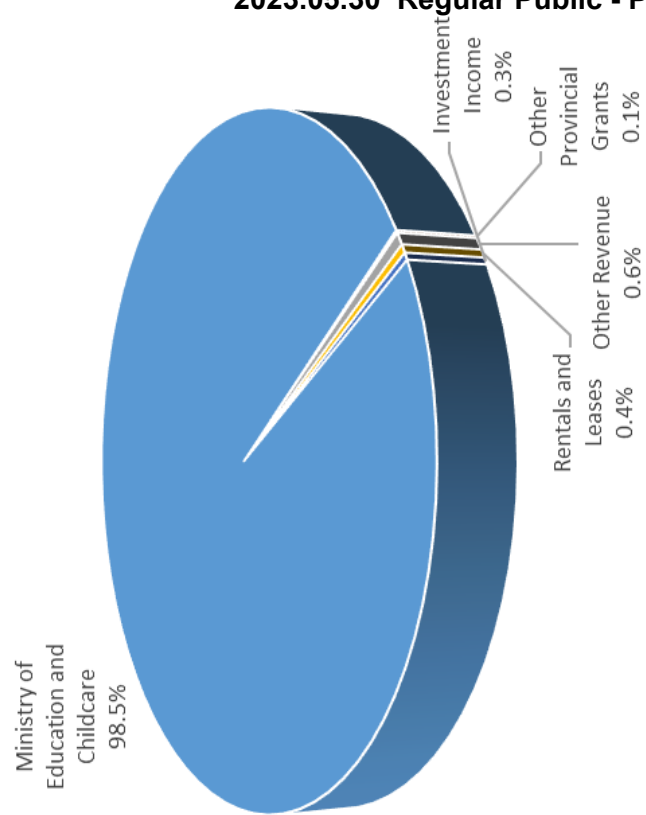
- Operating Fund – revenue normally more general in nature flexibility on allocations
- Special Purpose Fund – grants received by the district for a specific purpose and can not be reallocated to other areas
- Capital Fund – records capital funding and assets, i.e. land, building improvements, equipment, vehicles

2023-24 Annual Budget Bylaw \$199,477,121



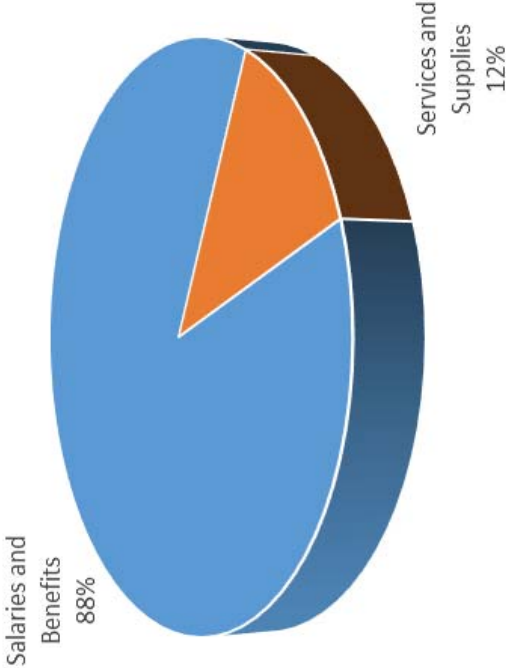
2023/24 Projected Operating Revenue

Schedule 2 - Operating Fund	2024 Annual Budget
Revenues	
Provincial Grants	
Ministry of Education and Childcare	166,563,119
Other Provincial Grants	241,380
Other Revenue	997,803
Rentals and Leases	690,000
Investment Income	580,000
	<u>169,072,302</u>



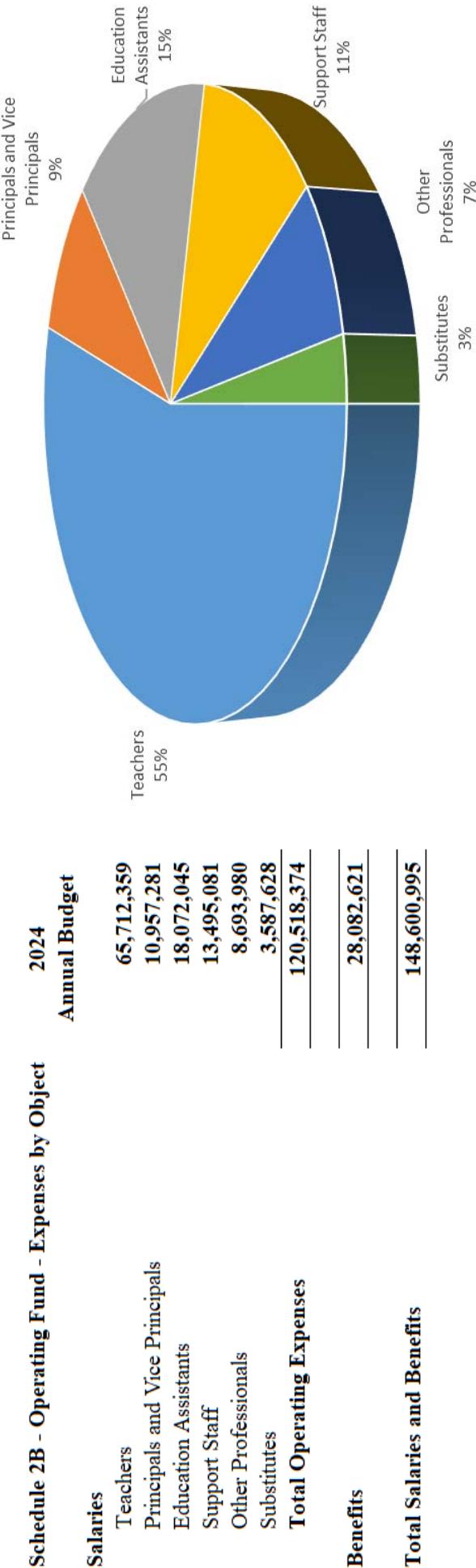
2023/24 Projected Expenses by Object

Schedule 2B - Operating Fund - Expenses		2024
Expenses		Annual Budget
Salaries		120,518,374
Benefits		28,082,621
Total Salaries and Benefits		148,600,995
Services and Supplies		21,076,524
Total Operating Expenses		169,677,519



2023/24 Projected Operating Fund

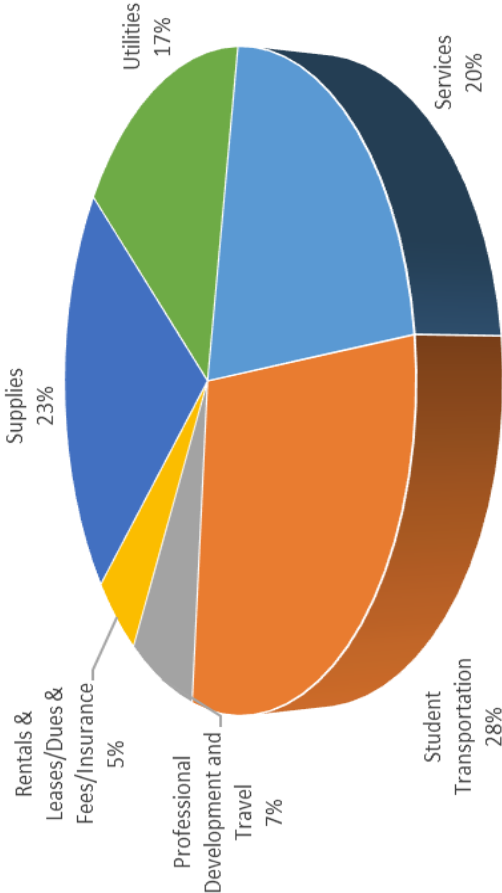
Salaries and Benefits



2023/24 Projected Operating Fund Services and Supplies

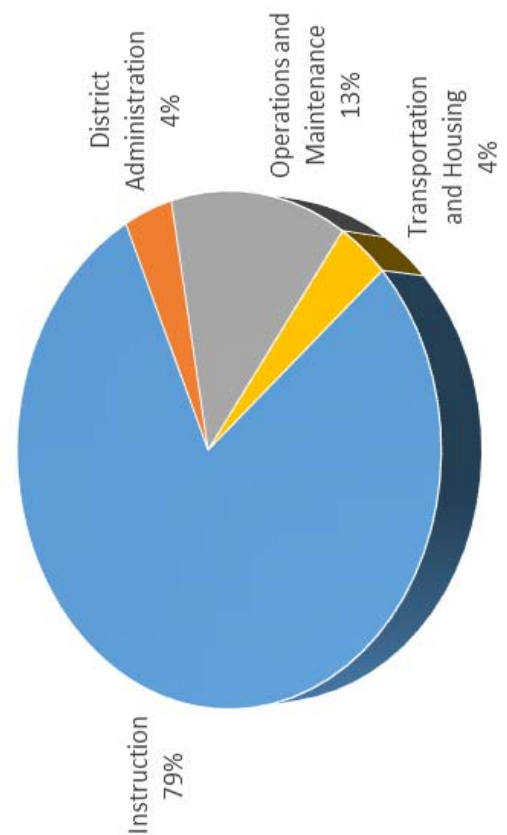
Schedule 2B - Operating Fund - Expenses

Services and Supplies	2024 Annual Budget
Services	4,296,511
Student Transportation	5,967,112
Professional Development and Travel	1,354,494
Rentals and Leases	517,069
Dues and Fees	102,185
Insurance	380,800
Supplies	4,926,595
Utilities	3,531,758
Total Operating Expenses	21,076,524



2023/24 Projected Expenses by Function

Schedule 2 - Operating Fund	2024
Expenses	Annual Budget
Instruction	134,756,930
District Administration	6,498,270
Operations and Maintenance	22,312,196
Transportation and Housing	6,110,123
	<u>169,677,519</u>



2023/24 Operating Fund – Budgeted Prior Year Surplus Appropriation

Schedule 2 - Operating Fund	2024 Annual Budget
Budgeted Prior Year Surplus Appropriation	
Use of Appropriated Surplus	
Unspent Indigenous Student Targeted Funding	378,655
Other Appropriated Surplus for projects spanning the year end	296,337
Use of Unappropriated Surplus	403,699
Total	<u><u>1,078,691</u></u>

Next steps

- continued development of Annual budget
- confirm process for anticipated exempt/excluded compensation increases
- draft budget reviewed at Business Committee on June 13
- 2023/24 Annual Budget approval process at June 27 Regular Board meeting

From: Bassett, Jackie <Jackie.Bassett@princegeorge.ca>

Sent: April 25, 2023 10:20 AM

To: Pamela Spooner <PSpooner@sd57.bc.ca>; Jan Cote <JCote@sd57.bc.ca>; Rachael Weber <rweber@sd57.bc.ca>; Craig Brennan <cbrennan@sd57.bc.ca>; Cory Antrim <cantrim@sd57.bc.ca>; Erica McLean <emclean@sd57.bc.ca>; Bob Thompson <bthompson@sd57.bc.ca>

Subject: Meeting with Council

CAUTION: External Email. This email originated from outside of the SD57 district email system. Do Not click on links or open attachments, unless you are confident about the source.

Good morning everyone,

At the City's Council meeting on March 27th Council passed a resolution to invite School Board No. 57 elected and senior administrative officials to meet with Council and senior City Administration for informal meetings. These meetings are intended to establish and maintain strong relations between our organizations and to share information regarding key initiatives. I would like to set up the first meeting if possible before the end of the school year if you are all interested, I have created a doodle poll with multiple dates and times <https://doodle.com/meeting/participate/id/dPzKX3la>. Please complete the doodle poll at your earliest convenience and let me know if you have any questions.

If I have missed anyone in this email that should be a part of this, please forward.

Warmest regards,
Jackie



Jackie Bassett
Executive Assistant
Office of the Mayor
1100 Patricia Blvd, Prince George, B.C. V2L 3V9
Phone: 250.561.7609
jackie.bassett@princegeorge.ca | www.princegeorge.ca

BCSTA Northern Interior Branch May Update

BCSTA <bcsta@BCSTA.ORG>

Fri 2023-05-12 10:00 AM

Cc: Julie-Anne Runge <JulieAnneRunge@sd28.bc.ca>

CAUTION: External Email. This email originated from outside of the SD57 district email system. Do Not click on links or open attachments, unless you are confident about the source.

Hello Northern Interior Branch,

It was lovely to get a chance to see some of you in person at the BCSTA AGM. I am busy exploring ways to make our fall meeting an opportunity for fulsome learning and networking. What I need from each of our members is an email back instructing me on what you would like to see in our fall meeting. What type of learning would you like? What suggestions you have for it? What topics would help you in your trustee journey? Please send your replies to JulieAnneRunge@sd28.bc.ca. Do not reply to this email, as it is being sent from BCSTA's general email.

The plan is to have a joint meeting with the Northwest Branch in Prince George. We are considering three possible dates right now: September 22/23, October 13/14, or October 20/21. Ed Harrison, the president of the Northwest branch and I have had a couple of zoom calls to set up the initial planning stages of this but would like to strike a small planning committee consisting of three members from each branch, part of the reasoning for this is to allow more trustees to participate in Branch business even if they do not hold an executive position.

Hoping the end of the school year is going smoothly for everyone and that those affected by the wildfires are safe,

Julie-Anne Runge
President Northern Interior Branch

[bcsta.org]  British Columbia
School Trustees
Association

We acknowledge that our office is located on the unceded traditional territories of the xʷməθkʷəy̓əm (Musqueam), Skwxwú7mesh (Squamish), and səliłwətaʔ (Tsleil-Waututh) Nations.

From: BCPSEA Communications <Communications@bcpsea.bc.ca>
Sent: May 16, 2023 1:56 PM
To: Diane Nygaard <DNygaard@sd57.bc.ca>
Subject: BCPSEA Spring regional meetings - Northwest rescheduled and virtual option

CAUTION: External Email. This email originated from outside of the SD57 district email system. Do Not click on links or open attachments, unless you are confident about the source.

This message was sent to HR Contacts, Secretary Treasurers, Superintendents, BCPSEA Trustee Representatives

This is a reminder BCPSEA will be concluding our regional meetings with an online option for those that have been unable to attend in-person and will be visiting the Northeast region in Terrace for our final rescheduled meeting on June 2.

Virtual option

BCPSEA is hosting an online meeting for those across the province who have been unable to attend their in-person regional meeting. The meeting is scheduled from 1:00 p.m. to 2:30 p.m. on May 31, 2023. Please register in advance.



SCHOOL DISTRICT NO. 57 (PRINCE GEORGE)

2100 Ferry Avenue, Prince George, B.C. V2L 4R5

Phone: (250) 561-6800 • Fax (250) 561-6801
www.sd57.bc.ca

May 10, 2023

Dear Partner Groups,

On behalf of the Board of Education of School District No. 57, I am asking for your support in helping ensure the district and all who learn and work here can do so while feeling safe.

I want to begin by reiterating our commitment to the students, parents, rightsholders, stakeholders, and educators of this district. We will continue to advocate for quality education, inclusivity, and fairness and striving for the best outcomes for our students. We will also continue advocating for a safe and healthy workplace for teachers, staff and the Board of Education, where bullying and harassment will not be tolerated.

We want to work collaboratively, and actively seek input from all of our learning community partners. We understand that as elected officials, our decisions may come under public scrutiny, and we welcome respectful discourse.

Recent allegations and bullying behaviour, including on social media, only take time away from the important work we were elected to do on behalf of the community.

We urge everyone to focus on the work that needs to be done in support of our education system. The well-being and success of our students should continue to be our collective priority.

It is our sincere hope that we can move forward together, addressing the important issues facing our schools and finding common ground for the betterment of education in our community.

Sincerely,

A handwritten signature in blue ink that reads "Rachael Weber". The signature is written in a cursive, flowing style.

Rachael Weber, Chair
Board of Education