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# Trapline to Table

Canada's Culinary Foundation

Presented by Chef Jahé Parenteaux

AFN National School Food Summit

# Reclaiming Our Narrative

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Culture is something we are actively starting to gain back. Reclaiming control of our heritage is the most significant legacy we can leave for the generations to come.

By establishing Indigenous culinary arts as the bedrock of our national food identity, we ensure cultural sovereignty and intergenerational health.



# The Pillars of Knowledge

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## Indigenous-Led

Prioritizing traditional techniques and the invaluable wisdom of our Elders in every stage of procurement.



## Authentic Harvest

Ethical sourcing of wild proteins and botanicals that honor the ecosystem and ancestral traditions.



## Total Traceability

Transparent chain of custody from specific community traplines directly to the student's plate.

# Economic Sovereignty

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## Co-op Integration

Partnering with community-led catering companies to establish a circular economic model that keeps resources and expertise within the Nation.

## Enriched Profits

Reinvesting proceeds directly into regional food security infrastructure and cultural education programs to ensure self-sufficiency.

# The Harvest Palette

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## Indigenous Bedrock

- **Proteins:** Beaver, Muskrat, and Ungulates sourced through ethical, traditional harvest.
- **Botanicals:** Labrador Tea, Spruce Tips, and Wild Berries for nutrient-density.
- **Heritage Arts:** Restoring "Trapline to Table" as Canada's true culinary foundation.





# Restorative Culinary Systems

A Blueprint for Community Wellness

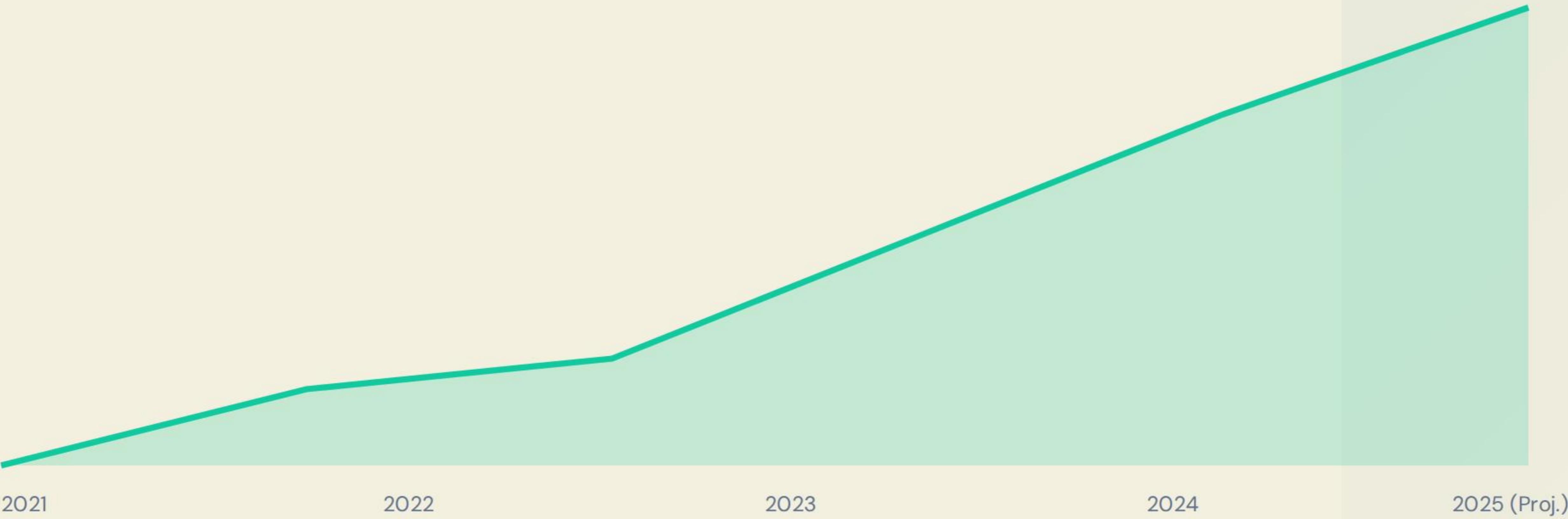
# Strategic Framework Comparison

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Metric	Standard Institutional	Restorative (Trapline to Table)
Ingredient Source	Mass Industrial Supply	Localized Traplines & Harvest
Cultural Relevance	Minimal / Perceived	Foundational / Authentic
Economic Impact	Value Extraction	Community-Enriched Profits
Sustainability	High Carbon Footprint	Zero-Waste / Low Emissions

# Food Sovereignty Growth Trend

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*Projected increase in First Nations community-led school food programs by 2026.*

# The Educator's Guide

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## Land-Based Learning

Bringing the authentic sights, scents, and stories of the trapline directly into the classroom. Youth engage in the science and spirit of heritage food through hands-on skill mastery.

Integrating Indigenous-led foundations into school division wellness policies and nutritional standards.

# A Living Legacy

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## Professional Excellence

Training generations to balance ancestral roots with modern professional standards.



## Restorative Systems

Building self-sustainable culinary hubs that serve as centers for both commerce and culture.

# Strategic Implementation Roadmap

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## Q1: Discovery

Consultation with Elders and community leaders to define local harvest territories.



## Q2: Logistics

Establishing traceable supply chains and Co-op catering partnerships.



## Q3: Education

Curriculum integration and professional culinary training for local staff.



## Q4: Launch

Full implementation of restorative school food programs across the division.

# Questions?

To eat from the land is to understand the land.

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# Image Sources

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<https://thenarwhal.ca/wp-content/uploads/2023/10/Tea-Creek-Marty-Clemens-The-Narwhal-7-scaled.jpg>

Source: [thenarwhal.ca](https://thenarwhal.ca)

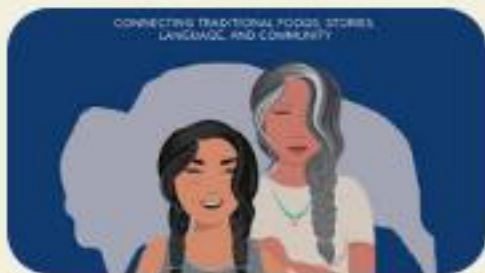
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Source: [www.upperhumbersettlement.ca](http://www.upperhumbersettlement.ca)

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<https://www.firstnations.org/wp-content/uploads/2021/04/Native-Farm-to-School-Guide-Connecting-Traditional-Foods-Cover.png>

Source: [www.firstnations.org](http://www.firstnations.org)

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Source: [www.barndiva.com](http://www.barndiva.com)

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