



Students Gain

- ✓ An understanding of social and environmental issues
- ✓ Real life solutions to climate change
- ✓ Strengthened connection with local businesses
- ✓ Delicious baked goods!



SUSGRAINABLE

SUSTAINABILITY BAKED INTO EVERY BITE!



What's Included?

Educational Workshop

A 60 - 90 minute educational workshop with your class about the circular economy framework.

Conscious Consumerism

Practical tips on sustainability, upcycling, climate change, and reducing food waste that the students can apply right away.

Baked Goods Samples

A sample of Susgrainable's chocolate chip cookies or banana bread for every student!

Contact Us

604-335-0871

hello@susgrainable.ca

@susgrainable



5307 Victoria Drive,
Vancouver, BC V5P 3V6

FREE with Fundraiser
OR \$300 per workshop!



Flexible Delivery
Virtual or In-Person



We provide secondary school youth with the opportunity to learn circular economy principles they can incorporate into their everyday lives. Our workshop gives students the tools to take climate action into their own hands!

Testimonial

“The students came away from the workshop with a much stronger understanding of the circular economy. They had not previously thought about how businesses could operate in a sustainable way, and going forward they were able to apply their thinking to solving problems within our own school community.”

Instructor, St. George's Senior School



BRING A SUSTAINABILITY WORKSHOP OR FUNDRAISER TO YOUR SCHOOL!

susgrainable.ca



Optional Fundraiser

We **start a dialogue** by diving into the concept of circular economies by relating it to your curriculum. We also give students **hands-on learning opportunities** by applying their new knowledge in our customized activity.

Students get to take it one step further by learning about the real-world application of upcycling the way Susgrainable does it. We will also be introducing the **ReSOLVE Framework** so that students can witness upcycling occurring (or not occurring) all around them.

A fun activity will test students' knowledge at the end so that they are ready to get out there and change the world for the better.

Booking: By appointment; pick time & place.
Workshop Cost: \$300 (Maximum 60 students)

Inside the Workshop

We also offer an extended learning opportunity for students to truly apply themselves through our facilitated fundraiser program.

Students will sell a selection of Susgrainable's baking mixes, earning \$5/unit. Fundraisers are simple, free to start, and easy to promote so you're **guaranteed to yield fantastic results.**

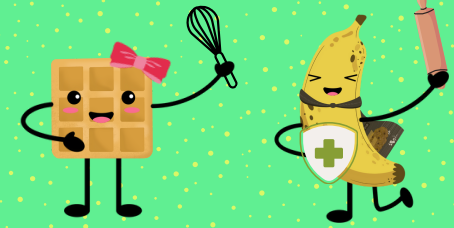
Units Sold	Cost Per Unit	Suggested Sell Price	Profit Per Unit	Cost of Workshop	Total Profit for School
50	\$7.00	\$12.00	\$5.00	\$300	-\$50
100	\$7.00	\$12.00	\$5.00	\$300	\$200
150	\$7.00	\$12.00	\$5.00	\$300	\$450

Why choose Susgrainable over other workshops?

We not only teach sustainability, we practice it! Students will receive a first-hand account of impactful practices from industry professionals such as ourselves. Participants will also have the opportunity to ask about the food industry, sustainable food practices, and gain valuable advice on how to create and implement the changes they want to make and see from others. Additionally, we always provide students with tasty, delicious, upcycled snacks with every workshop!

WHO IS
SUSGRAINABLE?

Let's Change The Status Dough!



Our Vision

To build healthier communities, healthier people, and a healthier planet!

Our Mission

To create a world where food waste and diabetes are a thing of the past by reducing food waste among urban beverage producers, developing a circular economy model, and promoting high fiber foods.

Our Purpose

We take the byproduct of beer production and turn it into barley flour! By offering planet forward and healthier for you baked goods and mixes, we're solving food waste and low fibre diets.

What classes are the Susgrainable Workshop fit for?

Too many to name! The workshop is modifiable to fit the BC curriculum for the following educational departments: (1) Science/Environmental Science; (2) Social Studies, Social Justice, Humanities; (3) Business, Entrepreneurship, Marketing, or (4) Applied Design, Skills, and Technologies.

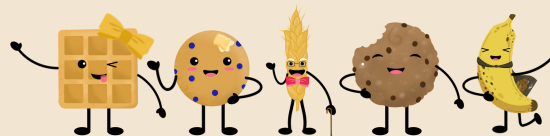
Are the fundraiser and workshop both optional?

Both are optional. Your school can choose to 1) pay for the workshop out of pocket, 2) have your students collect funds to pay for it and other school initiatives with the fundraiser, or 3) only launch a fundraiser to support student activities at your school or provide additional school funding. Set up your fundraiser by emailing hello@susgrainable.ca

Is the fundraiser easy to carry out?

It's incredibly easy. You will be selling a selection of Susgrainable's packaged baking mixes, so there is no need for any baking or cleanup. We will provide you with a Community Fundraiser Starting Kit to aid your students with marketing our healthy and sustainable baking mixes.

Upcycling Spent Grains into Baked Goods!



Upcycled Healthy Treats



Apply Now!

