

# AGENDA

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Neerlandia Public Christian School Council  
Monday, September 28, 2020 @ 6:00PM

NPCS - Science Room - Please social distance and sit at separate desks

- 1. Call to Order**
- 2. Devotions** – Laura Braucht
- 3. Adopt Agenda**
- 4. Review and Approve NPCSC Minutes** – August 24, 2020
- 5. Business from Minutes**
  - a. Leader of the Band Award and Art/Drama Awards
  - b.
- 6. Reports**
  - a. Principal/Student Council - Brett
    - i. NCES input/feedback to principal
    - ii. Other
  - b. School Trustee - Jennifer
    - i. Update on PHRD federal funding and allocation to NPCSC based on increased student enrollment
  - c. ASCA. School Council Engagement Task Force - Amanda
- 7. New Business**
  - a. 2 guest speakers for Jr High Health - Brett
  - b. NPCSC Bylaw review
  - c. Council of School Council's meeting - Nov 3 @ 5pm
- 8. Adjournment**

## **Upcoming Meetings:**

- October 5 @ 6:00pm - PCCE Governance training with Galye
- October 26 @ 6:00pm
- November 3 @ 5:00pm - Council of School Councils
- November 30 @ 6:00pm
- No meeting is planned for December

# AGENDA

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Neerlandia Christian Education Society  
Monday, September 28, 2020 @ 7:30PM

- 1. Call to Order**
- 2. Adopt Agenda**
- 3. Review and Approve NCES Minutes – August 24, 2020**
- 4. Business from Minutes**
  - a. Preschool teacher honorarium - Sheri
  - b. Possible reimbursement of field trip costs and/or CTF fees; request to reimburse families for some (\$12) or all (\$37) of the Grade 2 Adventure Bible cost
  - c. NCES membership renewal letters and NCES associate membership letters to grandparents via students - Sheri
  - d. Correspondence report - Bussing Reimbursements - Katherine & Sheri
  - e. Financial report - Amanda
- 5. New Business**
  - a. Report on Terry Fox Run - Laura and Kym
  - b. Chicken Nugget Hot lunch fundraiser - COVID regulations - see next page
  - c. Update NCES parent volunteer list
  - d. Update NCES family email list following FOIP guidelines
  - e. School council group photo with masks?
  - f. NCES Bylaw review
- 6. Future Items**
  - a. Spring Fundraiser
    - i. Possible raffle
- 7. Closing – Kym Peters**
- 8. Adjournment**

	<ul style="list-style-type: none"> <li>○ Encourage guests to wash their hands or use hand sanitizer with at least 60% alcohol content when entering and leaving the dining area.</li> <li>○ Do not supply shared table condiments (salt and pepper shakers, ketchup, hot sauce, etc.). Use single serve items or have servers dispense upon request.</li> <li>○ Do not pre-set tables with plates, napkins, glasses, and utensils and cutlery.</li> <li>○ Use rolled silverware. The person rolling and placing the silverware must follow good hand hygiene practices.</li> </ul>
<b>Walk-through Service</b>	<p>If walk-through service is being used for the food services, consider the following:</p> <ul style="list-style-type: none"> <li>• Guests should not be permitted to self-serve. Food items, including beverages and condiments, should be served to guests by catering staff.</li> <li>• Regulate the flow patterns of people through the line with designated “in” and “out” areas. <ul style="list-style-type: none"> <li>○ Place hand sanitizer with at least 60% alcohol content at the start of the line.</li> <li>○ As alcohol-based products are flammable, be mindful to keep hand sanitizer away from heat sources.</li> </ul> </li> <li>• Prevent line-ups wherever possible by calling up certain tables at a time. Where lineups are unavoidable, ensure that guests can maintain physical distancing while waiting in line. <ul style="list-style-type: none"> <li>○ Provide markers for physical distancing in areas where lineups occur. Keep lineups at least two metres away from dining areas.</li> </ul> </li> <li>• While not required, guests may wear non-medical masks when going through line ups if they choose. <ul style="list-style-type: none"> <li>○ Refer to Alberta Health’s <a href="#">public masking guideline</a>.</li> </ul> </li> </ul>
<b>Food Delivery</b>	<p>If the catering services only include delivery and/or setup of food, consider the following guidance:</p> <ul style="list-style-type: none"> <li>• All food items should be individually pre-portioned, packaged and labelled.</li> <li>• If appropriate, consider packaging full meals into a single container or plate. <ul style="list-style-type: none"> <li>○ For example: sandwich, side and condiments in a single container, labelled with the contents.</li> </ul> </li> </ul>
<b>Dining Areas</b>	<ul style="list-style-type: none"> <li>• If the catering company is responsible for the dining area: <ul style="list-style-type: none"> <li>○ Arrange tables and chairs so that a two metre distance is maintained between the outer perimeter of chairs at each dining table.</li> <li>○ Physical barriers may be installed where tables cannot be adequately separated.</li> <li>○ Aisles should be wide enough to allow room for people to maintain physical distancing. Consider using one-way traffic flow to help maintain distancing.</li> </ul> </li> <li>• Prior to the event, cover chairs and tables with a freshly laundered covering, or thoroughly clean and disinfect each chair and table.</li> <li>• Encourage the use of assigned seating to minimize multiple persons using the same chairs and place settings. This reduces the potential for transmission and the need for cleaning and sanitizing during the event.</li> </ul>