



Burnaby South Secondary School and The BC Provincial School for the Deaf | May 20, 2026



Rebels Newsletter



The ceremony will take place on **Wednesday, May 20th** at **6:30 PM** at SFU's Convocation Mall.

Guests are advised to arrive at the **Academic Quadrangle (across from the Halpern Centre)** by **4:45 PM**. This will allow graduates to be organized into their designated lines and for family and friends to find seating.

Parking is available in the **North Parkade Lot (free)**, located off **University Drive East** (please see parking map attached).

As there is some walking required from North Parkade to Convocation Mall, guests are encouraged to **dress warmly** and wear **comfortable footwear**.

Please note that **no additional tickets will be available at the door**.

The Graduation Dinner and Dance

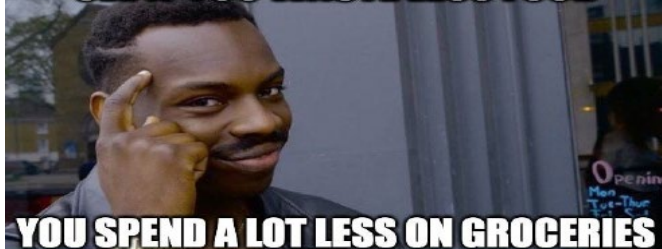


Grad Dinner and Dance will be held on **Saturday, June 20th, 2026** at the **Pan Pacific Hotel, 6:00 pm**.

Fee of \$170 MUST be paid by Monday, May 25th, 2026. All fee payments **MUST** be paid online using School Cash Online <https://burnaby.schoolcashionline.com/>



SEE IF YOU WASTE LESS FOOD



food is too good to waste.



Wasting all dat food

Wasting no food

1. One-fifth of food produced for humans are lost or wasted globally. This amounts to one billion meals a day.
2. The total cost of food loss and waste for the global economy is estimated at roughly US\$1 trillion.
3. Sixty percent of food waste happens at household level.
4. Food waste is higher in hotter countries, in the post-harvest phase, with high temperatures affecting storage, processing and transportation of food.

Fridge getting full, don't let it rot, Cook what you have, use what you got! Next time buy what you'll chew
"Portion smart, baby boo!"

The problem

In Canada, we waste millions of tons of food. Stores toss "ugly" produce, restaurants over-serve, and people throw out food past the "best before" date. Most of it ends up in landfills, creating methane and harming the planet.



To reduce

Plan meals, don't overbuy, and store food properly. Freeze leftovers, donate extras, compost scraps, and buy "ugly" produce less waste, happier planet.



Don't toss it--eat it! Check your fridge and share food before it goes bad.



Facts:

- 1/3 of all food made worldwide gets wasted.
- In Canada, households waste about 2.2 million tonnes of food every year.

Source:
<https://www2.gov.bc.ca/gov/content/environment/waste-management/food-and-organic-waste/prevent-food-waste>
<https://www.canada.ca/en/environment-climate-change/services/managing-reducing-waste/food-loss-waste.html>



- Wednesday, May 20th – School Leaving Ceremony, 6:30 pm, SFU
- Monday, May 25th – Dance Recital, MJ Fox
- Tuesday, June 9th – Yearbook Distribution
- Thursday, June 11th – ALL Library books must be returned

"Education must not simply teach work – it must teach life." W.E.B. Du Bois

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