

SPEAKERS

CANADIAN OPPORTUNITIES WITHIN AN INTERNATIONAL PERSPECTIVE

Food Waste in Context

Dr. Claudia Schmidt, Research Associate, George Morris Centre



Claudia's research at the George Morris Centre focusses on the economics of food, health and sustainability. Claudia works with multi-disciplinary teams to support the development of strategies for sustainability, health and food safety interventions, and regulatory impact analysis. She brings experience of working with academia, producer organizations and the private sector across a wide range of agricultural commodities. Her presentation focuses on general issues surrounding food waste and its metrics.

The George Morris Centre is a national, independent, economic research institute that focuses on the agriculture and food industry. They provide research, analysis and education to clients and members.

georgemorris.org | claudia@georgemorris.org



Lean and Green: Profiting from Reductions in Food Waste

Dr. Keivan Zokaei, S A Partners, Visiting Professor, University of Buckingham, UK



Keivan is a lean thinker, professor, management consultant and well published author. Based in the UK, he has extensive experience at the cutting edge of lean thinking, with a focus on food manufacturing and retail industries. He has advised government, academia, media and business professionals and has worked with Marks and Spencer, Tesco, Sainsbury's, Walmart (ASDA), Kraft and Unilever, among others.

Describing the implementation of UK examples including Waste and Resource Action Plan (WRAP) and Sell More – Waste Less program, along with retailer-led programs such as Marks & Spencer's 'Plan A', Keivan will focus on how organizations can profit from reducing food waste.

SA Partners, founded in 1993, is a multinational organization whose staff possesses a vast experience of value chain analysis and development, including the implementation of lean and six sigma programs in numerous sectors. Headquartered in the UK, the firm has businesses in Australia, Asia and North America.

sapartners.com



How Walmart Is Reducing Its Food Waste

Andrew Telfer, Manager, Sustainability, Walmart Canada



Andrew's career spans more than 15 years in the retail and consumer-goods industries, joining Walmart Canada in 2005. He currently leads the Sustainability effort for Walmart Canada, is a member of Walmart's global sustainability leaders team, and co-leads the company's global waste reduction team - dubbed the Zero Heroes.

He is a sought-after speaker on the topic of business sustainability, and is involved in mentorship programs at both the Telfer School of Management and the Ivey School of Business.



walmartCSR.ca | 1940 Argentia Road, Mississauga ON, L5N 1P9 | 905-821-2111

SPEAKERS

OPPORTUNITIES IN PROCESSING AND DISTRIBUTION

Grower and Processor Waste Reduction Examples

Dan LaPlain, Associate, Value Chain Management Centre



Dan has a mechanical and production engineering background and has over 30 years progressive operations, quality and project management experience in a variety of industries. As a lean six sigma master black belt, he is a recognized expert in developing, marketing and delivering quality management and process improvement initiatives, with a specific focus on improving the performance of value streams and chains. Dan has led, coached or otherwise been significantly involved in hundreds of business and process improvement projects that have saved clients millions of dollars, reduced operating costs and significantly increased customer satisfaction.

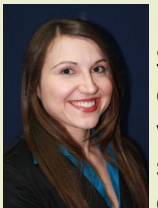
The VCMC works with individual companies and part or a complete value chains, to identify and implement system-wide improvements. Possessing comprehensive expertise of value chain management and broad business experience in numerous sectors, Dan and the VCMC team deliver on recommendations and action plans that flow from their value chain analysis. The results lead to increased profitability through always being measurable and enabling clients to increase revenues, reduce operating costs, mitigate or eliminate risks, and cut waste.



valuechains.ca | dan@georgemorris.org

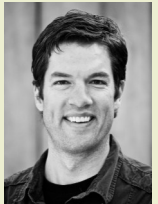
Improving the Bottom Line through Integrated Waste Management in Food Processing Operations

Maria Klimas, Senior Project Manager, Sustainability Consulting, Guelph Food Technology Centre



Maria helps turn sustainability initiatives into a more profitable bottom line for food and beverage businesses. She leads expert teams of analysts, economists, engineers and strategists to deliver sustainability assessments, consulting and coaching projects for the industry. Project focus areas include energy, water, wastewater, solid waste, carbon emissions, sustainability metric development, reporting and marketing. As a result of these services, clients become more competitive as they reduce costs, increase efficiency and build a brand around corporate social responsibility.

Lloyd Hipel, Manager of Pollution Prevention and Water Conservation Department, Enviro-Stewards, Inc.



Lloyd is the manager of the pollution prevention (P2) and water conservation department at Enviro-Stewards Inc., which is in an international environmental consulting firm. He is a Professional Engineer and a Canadian Centre for Pollution Prevention (C2P2) registered P2 Practitioner, as well as a licensed Toxics Reduction Planner. Lloyd has served as a project engineer on numerous P2 assessments in the food & beverage industry. Other areas of experience include water conservation and sustainable development.

GFTC and Enviro-Stewards work extensively with the food and beverage processing industry to identify opportunities for waste reduction and cost savings in all aspects of processing operations, including opportunities related to energy and water consumption and wastewater and solid waste management. One of the most lucrative opportunities for the industry, in their experience, is organic waste recovery. Maria's presentation will discuss the hierarchal approach to organic waste management to optimize business profitability and will showcase several industry examples of organic waste recovery and management initiatives.

gftc.ca | enviro-stewards.com



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SPEAKERS

REDUCING FOOD WASTE ALONG THE VALUE CHAIN

Checking in on a Retailer's Journey on Food Waste: Internal Initiatives, Community Support and Systemic Improvements

David Smith, Vice President of Sustainability, Sobeys Inc.



Founded over 100 years ago, Sobeys Inc. is a Canadian supermarket company with about 1400 stores across the country and \$16 billion in annual revenue. David leads Sobeys sustainability direction, covering direct operations (retails stores, fleets, warehouses) and product sourcing (including sustainable seafood, agriculture, packaging, social compliance, animal welfare). He also participates in numerous Canadian, North American, and global sustainability committees, including with The Consumer Goods Forum and the Global Social Compliance Program.



sobeys.com

Profit from Reorganizing Catering Operations and Sourcing Practices

Ingrid Von Cube, President and Creative Director, Appetizingly Yours Inc.



Appetizingly Yours (AY) is a catering and event planning company with a separate bakery division located in Guelph, Ontario. In addition to continued business growth since the company's inception in 1989, AY won the Guelph Chamber of Commerce President's Award for Small Business of the Year in 2012. Ingrid and her team were recognized for reducing the business' carbon footprint through the incorporation of green initiatives in AY's daily practice.



appyours.com | 1.800.561.4819

Waste: A Source of Savings and Competitive Advantage

Michael Paszti, Director of Technical Services and Innovation, Maple Leaf Foods



Michael is the Director of Technical Services and Innovation for Rothsay, a wholly owned division of Maple Leaf Foods. A P.Eng, MBA and Six Sigma Black Belt, he is focused on driving growth through the transformation of food and meat waste from commercial, industrial and institutional sources into energy, biofuels, and bio-materials. He led the commissioning of the first commercial-scale biodiesel plant in Canada – one of the few in the world at the time that ran entirely on waste oils.

Mike's presentation will cover topics including, but not limited to, the following: sustainability, waste, and how and what companies can do about them; food waste and possible uses as a source of energy, fertilizer and fuel; how rendering, biodiesel, AD and other processes are allowing businesses to save/make money and differentiate themselves in the marketplace.



rothsay.ca

Profit from Reducing Food Waste: Farm to Distribution

Jamie Reaume, Chair, Ontario Food Terminal; Executive Director, Holland Marsh Growers' Assoc.



Jamie is the Executive Director of the Holland Marsh Growers' Association, a small, regional group of farmers impacting upon the unique area just north of Toronto. Since July 2008, he has been working to improve conditions for farmers in the Holland Marsh and area, bridging the rural-urban gap, communicating with consumers, media, and government stakeholders, and putting Ontario's Salad (and soup) Bowl back on the map. He is considered a farmer advocate, working for the farming and agricultural community and will continue to do so at the behest of the association's Board of Directors.



Jamie was recently appointed as Chair of the Ontario Food Terminal Board which benefits all within the value chain – from field to fork – as he brings a wealth of knowledge to this role in guiding the multi-million dollar operation that is linked to the provincial government.



hollandmarshgold.com | oftb.com

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SPEAKERS

CREATING INSTITUTIONAL CHANGE

Restaurant Food Waste: Relationships between Menu Items, Product Engineering and Profit

Dr. Michael Von Massow, Assistant Professor, School of Hospitality and Tourism Management, University of Guelph

Mike joined the faculty of the School of Hospitality and Tourism Management after completing his PhD. He worked in a variety of operations and marketing roles in industry before going back into academic life and beginning his Doctoral studies in pricing strategy. He also spent time working as a management consultant and policy researcher. His industry experience informs both his teaching and his research program. Mike has taught a variety of undergraduate and graduate courses including operations management, supply chain management and revenue management. He currently teaches operations to both undergraduates and in the MBA program. His current streams of research include the development of unique value chains and revenue management in the services industry, including hospitality.



htm.uoguelph.ca/Mike-VonMassow.shtml

Waste: A Perspective from Food Rescue's Second Harvest

Richard Kingdon, Managing Partner, InStride Solutions; Chair, Operations Committee, Second Harvest

Richard will bring perspective from food rescue viewpoint. He'll present an overview of how Second Harvest works to provide insight on the facts and figures and the operating methods of the organization that supports approximately 230 food agencies, distributing about 8 million pounds of food relief a year. To better illustrate how Second Harvest views its responsibility when it comes to lowering waste, he'll talk about how the organization is lowering waste and better locating and distributing food that will go to waste if they don't intervene.

Finally Richard will present the applicable regulations, current challenges, key questions, and some over-arching opportunities Second Harvest sees as vital to changing the food waste situation. Richard has served Second Harvest for 8 years, now as Operations Committee Chairperson. He also runs a successful supply chain consulting firm, focusing on helping clients elevate the role of supply chain to create strategic advantage.



secondharvest.ca | richard.kingdon@instridesolutions.ca

Benefiting the World through Rescuing Produce

Shelley Stone, Manager, Ontario Christian Gleaners

With more than two decades of experience working with registered charities and in social services, Shelley Stone has developed a passion to inspire people and currently serves in a multi-faceted organization. She has a sharp eye for opportunities, and how to lead a strategically focused organization. As a child, she heard that "hungry kids in Africa would love to have the food we throw out", and now leads a volunteer driven effort that does just that, in an innovative way. Working with the slogan, "Using surplus produce to feed a hungry world", over 30 countries have benefited. She leads an army of volunteers in a year round operation that has been featured on CTV, in newspapers, radio and magazines.



ontariogleaners.org

The Connection between Food Waste, Sustainability and Food Security

Dr. Michael Bloom, Vice President, Organizational Effectiveness and Learning, The Conference Board of Canada

Dr. Bloom is responsible for managing six research groups at the Conference Board of Canada. He also oversees funded research projects and executive networks and has management responsibility for nineteen executive networks. Corporately, Michael is leading the Centre for Business Innovation whose goal is to bring about major improvements in firm-level business innovation in Canada as a cornerstone of improved national competitiveness and prosperity. He is also leading a major multi-year Conference Board research initiative, The Centre for Food in Canada, which is developing a vision, framework and core plan for a Canadian Food Strategy.



conferenceboard.ca

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MODERATORS

Dr. Martin Gooch, Director, Value Chain Management Centre



Under Martin's leadership, the Value Chain Management Centre has applied cutting edge value chain research to produce significant financial benefits for international agri-food clients. His experience in developing commercially successful value chain alliances encompasses the UK, New Zealand, Australia and Canada. His PhD identified ways to motivate managers of agri-food businesses to increase their competitiveness and profitability by reducing waste.

The Value Chain Management Centre is the only Canadian organization dedicated to researching value chain issues and opportunities, and assisting businesses to implement value chain initiatives.

valuechains.ca | martin@georgemorris.org



Professor Ralph Martin, Loblaw's Chair of Sustainability, University of Guelph



Ralph grew up on a beef and hog farm and learned what is essential about agriculture from his grandfather. His love of teaching grew unexpectedly when he began teaching at the Nova Scotia Agricultural College, in 1990, and realized how students teach him too. In 2001, he founded the Organic Agriculture Centre of Canada to coordinate university research and education pertaining to organic systems, across Canada. In 2011, he was appointed as Professor and the Loblaw Chair in Sustainable Food Production at the Ontario Agricultural College, University of Guelph.

Ralph's approach to sustainable food production is to produce enough food to meet dietary needs today, while preserving productive capacity for future generations of people and other species. This is within the context of healthy soil, clean air and water, and regenerative energy to support resilient farming and fishing communities.

plant.uoguelph.ca/faculty/rcmartin/index.html



Bob Seguin, Executive Director, George Morris Centre



Bob joined the George Morris Centre in January 2010 as executive director. He has a breadth of public sector experience, having worked with several government departments including: OMAFRA, and Economic Development and Trade, the Cabinet Office Intergovernmental Affairs, and AAFC. Bob's expertise in economic development and his leadership in designing and implementing public, agricultural and food, and trade policies are of tremendous benefit as he directs the Centre's economic and policy research activities.

The George Morris Centre is a national, independent, economic research institute focused exclusively on the agriculture and food industry. GMC provides industry decision makers with critical information and analysis on issues affecting the Canadian agri-products sector.

georgemorris.org | bob@georgemorris.org



Richard Lan, Chief Operating Officer of the Food Group, Maple Leaf Foods; President & CEO, Canada Bread Co.



Appointed to his current role in 2006, Mr. Lan joined Maple Leaf Foods in 1995. From 1995 to 1997, he served as Executive VP for Maple Leaf Foods and President of Maple Leaf Foods USA. In 1998, he was appointed President/COO for Maple Leaf Foods Bakery Division, Chairman of Canada Bread, and also served as President of Maple Leaf Bakery USA. He served in this position until 2002 when he assumed the role of CEO of Canada Bread, in addition to his role as COO for Maple Leaf Foods' Bakery Products Group. Under his leadership, Mr. Lan and his team in the Bakery Products Group have established the business as a leader in all core categories.

Maple Leaf Foods Inc. is a leading food processing company, headquartered in Toronto, Canada. The Company employs approximately 19,500 people at its operations across Canada and in the United States, the United Kingdom, and Asia. The Company had sales of \$4.9 billion in 2011.

mapleleaf.ca

