

Cut Waste, GROW PROFIT™

FORUM PROGRAM — November 19, 2012 — Mississauga, ON

How to reduce food waste, leading to increased profitability and environmental sustainability.

8:15 **REGISTRATION**

9:00 **Opening Remarks**

Dr Martin Gooch, Director
Value Chain Management Centre

Welcome

Richard Lan, Chief Operating Officer
Maple Leaf Foods

CANADIAN OPPORTUNITIES WITHIN AN INTERNATIONAL PERSPECTIVE

9:15 **Food Waste in Context**

Dr Claudia Schmidt, Research Associate
George Morris Centre

9:25 **Lean and Green: Profiting from Reductions in Food Waste**

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

10:10 **How Walmart Is Reducing Its Food Waste**

Andrew Telfer, Manager of Sustainability
Walmart Canada

10:40 **Interactive Discussion Session**

10:55 **NETWORKING BREAK**

OPPORTUNITIES IN PROCESSING AND DISTRIBUTION

11:10 **Grower and Processor Waste Reduction Examples**

Dan LaPlain, Associate
Value Chain Management Centre

11:35 **Improving the Bottom Line through Integrated Waste Management in Food Processing Operations**

Maria Klimas, Senior Project Manager
Sustainability Consulting,
Guelph Food Technology Centre
Lloyd Hipel, Manager of Pollution Prevention and
Water Conservation Department
Enviro-Stewards, Inc.

12:00 **Interactive Discussion Session**

12:15 **Morning Wrap-Up**

Bob Seguin, Director, George Morris Centre

12:20 **LUNCH**

REDUCING FOOD WASTE ALONG THE VALUE CHAIN

1:00 **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.

1:30 **Profit from Reorganizing Catering Operations and Sourcing Practices**

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

1:55 **Waste: A Source of Savings and Competitive Advantage**

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

2:20 **Profit from Reducing Food Waste: Farm to Distribution**

Jamie Reaume, Chair, Ontario Food Terminal
Exec. Director, Holland Marsh Growers' Association

2:45 **Interactive Discussion Session**

3:00 **NETWORKING BREAK**

CREATING INSTITUTIONAL CHANGE

3:15 **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

3:35 **Waste: A Perspective from Food Rescue's Second Harvest**

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

3:50 **Benefiting the World through Rescuing Produce**

Shelley Stone, Manager
Ontario Christian Gleaners

4:05 **The Connection between Food Waste, Sustainability and Food Security**

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

4:35 **Interactive Discussion Session**

4:50 **Closing Remarks**

Prof. Ralph Martin, Loblaw's Chair of Sustainability
University of Guelph

**HOSTED BY: VALUE CHAIN MANAGEMENT CENTRE
GEORGE MORRIS CENTRE**

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