Cut Waste
GROW PROFIT™
Second Annual
Food Waste Forum – 2013

Improving profitability by reducing food waste

AGENDA

www.cutwastegrowprofit.com
7:30 am  **REGISTRATION – Continental breakfast and networking**

8:30  WELCOME: Caroline Glasbey (Emcee) — Director, Corporate Communications, Value Chain Management International  
Rory McAlpine — Vice President, Government & Industry Relations, Maple Leaf Foods

8:40  INTRODUCTION: Dr. Martin Gooch — CEO, Value Chain Management International  
**Introducing the day’s format and objectives**

8:45  Dr. Michael Bloom, Vice-President, Organizational Effectiveness and Learning,  
The Conference Board of Canada  
**Providing a macro picture of Canada’s food waste situation and current initiatives**

9:15  PANEL SESSION: Moderated by Prof. Ralph Martin — Loblaw Chair, Sustainable Food Production, University of Guelph  
**How businesses are benefiting by reducing food and associated wastes, followed by interactive discussion**  
- Retailer — Mark Schembri, Vice President, Supermarket Systems and Store Maintenance, Loblaw Properties Limited  
- Processor — Sean Drygas, Director of Strategy, Maple Leaf Foods  
- Foodservice — Sarah Wilhelm, Executive Chef, Four Seasons Hotels and Resorts

10:30  **BREAK — Networking**

11:00  **KEYNOTE** — Dr. Peter Whitehead, former Director of the UK’s Food Chain Centre and a coordinator of WRAP’s *(Waste Reduction Action Plan)* business-level waste reduction programs, is a global leader on food waste.  
Peter will present insights into how he has worked with businesses **to identify and reduce food waste along the value chain over the last 10 years**. He will also address the opportunities that exist to more extensively exploit lessons learned across the international food industry.

12:00  **LUNCH — Networking**
AFTERNOON

1:00 Jason Wadsworth, Sustainability Coordinator, Wegmans Food Markets, Inc. (US), will describe why the Food Waste Reduction Alliance (FWRA) was developed, what its goals and achievements are, as well as detail the best practices toolkit developed by the FWRA. [The FWRA comprises the Grocery Manufacturers Association (representing food and beverage companies), the Food Marketing Institute (representing food retailers), and the National Restaurant Association (representing the foodservice industry).] Jason will also discuss how Wegmans is reducing food waste and how it has benefited.

1:45 PANEL SESSION — moderated by Dr. Martin Gooch
Industry level initiatives that are assisting businesses to reduce food and associated wastes, followed by interactive discussion
- Rachel Kagan — Vice President, Environmental Sustainability Policy, Food and Consumer Products of Canada
- Heather Mak — Sustainability Manager, Retail Council of Canada
- Katharine Schmidt — Executive Director, Food Banks Canada
- Jason Wadsworth — Sustainability Coordinator, Wegmans Food Markets, Inc.

2:45 BREAK – Networking

3:00 Workshop — providing tools and techniques that delegates’ businesses and organizations can use to emulate the opportunities and successes presented during the forum
- Facilitated by Dr. Peter Whitehead, Dr. Martin Gooch, and Dan Laplain (Associate, Value Chain Management International)

4:30 Wrap Up — Prof. Ralph Martin

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Provision Coalition | Retail Council of Canada | University of Guelph
Investment in this project was provided by Agriculture and Agri-Food Canada’s Adaptation Programming and administered by the Agricultural Adaptation Council.