

Cut Waste GROW PROFIT™

Second Annual
Food Waste Forum – 2013

Improving profitability by reducing food waste

AGENDA

www.cutwastegrowprofit.com

MORNING

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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