

PROVISION COALITION

MAKING FOOD SUSTAINABLY

100 Stone Road West, Suite 205
Guelph, Ontario N1G 5L3
P. 519-822-2042
info@provisioncoalition.com
www.provisioncoalition.com

THE CANADIAN FOOD AND BEVERAGE PROCESSING INDUSTRY SUSTAINABILITY SPEAKERS' SPOTLIGHT

Are you looking for a conference keynote or an industry leader to speak on a sustainability issue? Provision Coalition is pleased to present experts from the Canadian food and beverage manufacturing industry to talk on timely and relevant topics.

Let's Talk Sustainability in Food and Beverage Manufacturing **Cher Mereweather**, Executive Director, Provision Coalition

With this 101 talk, Cher provides an overview of sustainability in the food and beverage industry – what it means, how it works – followed by an impression of how Canadian businesses are succeeding in sustainability adoption. The presentation wraps up with a snapshot of sustainability initiatives globally including forecasts and trends for the future. *30 minutes*

Global Sustainability Initiatives - Where Does Canada Fit? **Cher Mereweather**, Executive Director, Provision Coalition

Learn the latest on sustainability issues from around the globe and Canada's relative position. This presentation takes an in-depth look at the evolution of sustainability globally, and the most current opportunities and challenges for the Canadian food and beverage industry. The talk concludes with a consideration for how Canada is performing in comparison to other jurisdictions and what is required to secure a stronger sustainability leadership reputation for the country. *45 minutes*

The Food Industry's Biggest Challenge, Impacts and Opportunities of Eliminating Food Waste **Meena Hassanali**, Industry Program Manager

With over \$31 billion lost annually to food waste it is an economic, environmental and social issue of grave importance to Canadian society. Get the latest facts on food waste across the Canadian food system from farm to fork, and learn on how industry is tackling the issue. This talk will conclude with finding and implementing solutions to food waste most importantly for business profitability, food security issues and environmental protection. *30 minutes*

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The Truth About Reducing Food Waste – A Canadian Company Case Study

Doug Alexander, Ippolito Fruit and Produce

Doug Alexander with Ippolito Fruit & Produce offers a candid presentation on the company's journey to eliminating food waste. Walk through the process of identifying the company food waste hot spots, determining the solution and securing the means and technology to address the root cause. This talk takes a deep dive into the technology, innovation and cultural challenges required to address one company's food waste problem. *45 minutes*

Food and Beverage Business Sustainability in a Changing Consumer World

Cher Mereweather, Executive Director, Provision Coalition

Decoding consumer trust and the true meaning of social license is the focus for this presentation. Learn the latest research and analysis on the subject and engage in a discussion on how sustainability fits in the trust equation. Food and beverage businesses interested in gaining a deeper understanding of how to modernize their operations vis-a-vis Canadian examples and company case studies will find value in this presentation. *45 minutes*

Steam Whistle Brewery – Green Business and the Goal of A Sustainable Operation

Sybil Taylor, Director of Communications, Steam Whistle Brewery

Learn from one of Canada's most successful and forward thinking beverage manufacturing businesses with this talk on how the company has embraced sustainability and a green business strategy at the heart of their business operations. What have they done? How have they done it? Sybil offers a detailed presentation on the steps Steam Whistle has taken to become a leader in sustainable beer production and why it matters so much to the company and their customers. *45 minutes*

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