

The Royal FOOD & NUTRITION FORUM

Hosted by  **Farm & Food Care**

TUESDAY NOVEMBER 2ND, 2021 | 11:00AM

KEYNOTE SPEAKERS



Bob Blumer
Love Food Hate Waste Canada



Marianne Smith Edge,
M.S., R.D.N., L.D., FADA, FAND



Lucia Weiler (left)
BSc, RD, PHEc.,
Award-winning dietitian
Sue Mah (right)
MHSc, RD, PHEc, FDC
Award-winning dietitian

11:00AM - Welcome by Farm & Food Care

11:15AM - Zero Food Waste (Keep calm and cook on!)

Keynote Speaker: Bob Blumer – Love Food Hate Waste Canada

Supported by Farm & Food Care and the Canadian Agriculture Partnership

Bob Blumer is a professional gastronome with an adrenaline addiction. He has created and hosted three award-winning TV series that have aired in over 20 countries, written six acclaimed cookbooks, and broken eight food-related Guinness World Records. 60% of the food that Canadians throw out is avoidable. With a modicum of creativity and resourcefulness, we can dramatically curb the amount of edible food that goes to waste. Satisfying dishes can be created from scraps, trimmings, and orphaned ingredients. Once you start rescuing and repurposing ingredients, you will quickly discover that nothing is more comforting than making use of every last precious morsel.

12:15PM - The role of Seasonal Agricultural Workers in Canada

Supported by Ontario Apple Growers (OAG) & Ontario Fruit and Vegetable Growers' Association (OFVGA)

Felena Pereira, Seasonal Agriculture Worker from Trinidad & Tobago

Amanda Dooney, Owner Suncrest Orchards

Stefan Larass, Senior Policy Advisor, Ontario Fruit & Vegetable Growers' Association

In Canada, most fruits and vegetables are grown and harvested with the help of thousands seasonal workers that come annually from countries like Jamaica, Mexico and Trinidad and Tobago. But how much do you know about them, their rights and privileges and what they do? In this panel discussion, you'll hear from three experts on the topic including a Seasonal Agriculture Worker. They'll answer questions about the critical role these workers play and responsibilities that growers have when hiring them.

1:15PM - Exploring the Complexities of Sustainability From Farm to Fork —it's More than a Label or Word

Marianne Smith Edge, M.S., R.D.N., L.D., FADA, FAND

Founder and Principal, The AgriNutrition Edge

Building upon the tenets of sustainability (environment, economics and social responsibility), this presentation will provide an overview of sustainability including its role in shaping food systems from farm to fork and ultimately, addressing nutrition and hunger. The role and responsibility of various food systems sectors and stakeholders, including the nutrition professional, in supporting a resilient food system will be discussed.

2:15PM - Nutrition for Healthy Aging

Sue Mah, MHSc, RD, PHEc, FDC, Award-winning dietitian, President, Nutrition Solutions Inc.

Co-Founder, Nutrition for NON-Nutritionists

Lucia Weiler, BSc, RD, PHEc., Award-winning dietitian President, Weiler Nutrition

Communications Inc., Co-Founder, Nutrition for NON-Nutritionists

The WHO has declared 2020-2030 as the Decade of Healthy Aging. According to census data, Canada now has a higher proportion of seniors than ever before and over the next 20 years, the country's senior population is expected to grow by 68 percent. In this presentation, award-winning dietitians and Co-Founders of Nutrition for NON-Nutritionists Sue Mah and Lucia Weiler will highlight the potential of food and beverages to address key health concerns experienced by our aging population. Join us to discover how you can support healthy aging for your clients and loved ones.

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