

RC Restaurants Canada

Show

• THE HOSPITALITY EVENT OF THE YEAR •

CONFERENCE • TRADE SHOW • COMPETITIONS • EVENTS

SHOW GUIDE

MAY 9 • 10AM - 5PM | MAY 10 • 10AM - 5PM | MAY 11 • 10AM - 4PM

ENERCARE CENTRE | TORONTO & VIRTUAL


REVIVE
YOUR BUSINESS
RC SHOW 2022



GREENCO ROBOTS

JOIN OUR ROBOLUTION

One Week Free Trial

(Installation and Transportation Fees may apply, but will credit back after purchase or lease.)

HolaBot



- Waterproof inner cabin
- 4 large trays with a carrying capacity of 15kg each for plate collection
- Including a smart watch for remote paging function
- Specialty use for delivery or dishes and utensils carrying robot

BellaBot



- Adorable design to increase new customers from social media exposure
- Smart delivery function (4 trays at 10kg / tray)
- Have her sing happy birthday
- Escorting mode to lead customers to their seats

PuduBot



- Smart delivery function (4 trays at 10kg carrying capacity each)
- Cruise mode for promotions
- Optional protective cover

KettyBot



- 18.5" screen for advertising & menu promotion
- Ultra slim design that will go through a 50cm width path
- 2 Trays for smart delivery
- 1 Tray for plate collection

| Busboy vs. Robot | Single Shift Hours | Work Days Per Year | Tray Per Trip | Load Per Trip | Sick Days or Holidays? | Training Costs | Audio Advertisement | Video Advertisement | Hourly Rate in the First 3 Years | Hourly Rate After 3 Years |
|---|--------------------|--------------------|---------------|---------------|------------------------|----------------|----------------------------|---------------------|----------------------------------|---------------------------|
|  | 8h | 200 Days | 1 | 10KG | YES | High | Only when servers remember | NO | \$15/h | \$15/h-\$18/h |
|  | 12h | 365 Days | 3 to 4 | 30 - 40KG | NO | NO | YES, Consistent | YES | \$2/h-\$4/h | \$0 |

Email: info@greencorobots.com,
Website: www.greencorobots.com

Toll-Free: 1-855-666-3888,
Phone: (780) 900-8688,

Locations: Vancouver, Calgary, Edmonton, Toronto, Montreal

WELCOME TO RC SHOW 2022

Welcome to the 2022 RC Show, our first hybrid show, offering you both in-person and live, virtual access!

After another year of uncertainty, it's time to rebuild.

This year, our theme is REVIVAL.

As always, the RC Show showcases the products, services, information and insights that are most relevant to the future of foodservice and hospitality, and provides industry players the support needed to tackle the issues impacting the industry. Revive your business with practical ideas, rekindle your passion with exciting activations and re-energize your operations with new trends and techniques.

You'll hear from CEOs and catalysts; learn from trailblazers and trendsetters; make new connections across the 250,000 square foot show floor. Empower yourself with the latest trends, hard data and original insights you need to innovate in 2022 and beyond. In addition to the return of our in-person show this year, we'd like to thank our partner Nextech AR Solutions, and the support from our show production partners who have made it possible to offer RC Show programming and B2B connection opportunities for virtual attendees.

As the voice of foodservice, Restaurants Canada continues to advocate on behalf of our industry and most recently we're running the #DineInDoOver campaign. This initiative encourages Canadians to catch up on missed moments with friends. We are excited to launch a digital 365 Marketplace to bring buyers and sellers together, host training and live events on a dynamic virtual platform all year, along with a new partnership with Trend Hunter, the number one trend platform in the world.

We encourage you to make the most of your time at the RC Show and take in the experiences, education, training and networking to **REVIVE** your business!



Mike Yasinski
CHAIR OF THE BOARD
RESTAURANTS CANADA



Roy Little
INTERIM PRESIDENT AND CEO
RESTAURANTS CANADA

REVIVE YOUR BUSINESS

REVIVE
YOUR BUSINESS
RC SHOW 2022

GET READY FOR THE MALL STOREFRONT 2.0

Learn more about how CF is investing in enabling retailers to thrive in both the virtual and physical spaces so your restaurant can perform at its full potential.

Visit booth #1645 to see how we can help your restaurant today.

CF | Meet you there.



PRIME MINISTER • PREMIER MINISTRE

Message from the Prime Minister of Canada

It is with great pleasure that I welcome everyone to the 2022 Restaurants Canada Show.

I was delighted to learn that this year's programming will include in-person events. These last two years have been especially challenging for the restaurant industry. I am appreciative towards restaurant owners, operators, and employees, who have all made great sacrifices to get to where we are today.

Our government recognizes the instrumental role that restaurants play in our economy and in communities across the country. That is why we are supporting Canadian businesses as they work towards an industry revival. By investing in Canadians, we are investing in a better future.

Canadian entrepreneurs have shown incredible resilience and resolve throughout the pandemic, and I would like to thank the dedicated organizers at Restaurants Canada for making this event possible.

Please accept my best wishes for a successful and memorable event.





MADE IN CANADA

Garland Canada, a Welbilt Company, is the leading supplier of foodservice equipment in the Canadian market. Garland Canada is committed to delivering high quality, reliable, innovative solutions that address operator needs. A high focus is placed on delivering operational and energy efficiencies, labour savings, menu execution and service and support solutions. Garland Canada and the portfolio of Welbilt brands deliver unmatched value and peace of mind.

WELBILT PROUDLY MANUFACTURES THE FOLLOWING BRANDS IN CANADA:



CLEVELAND

*Timeless Quality,
Tested for Life*

GARLAND

*Inspired by Chefs,
Engineered by Experts*

*Including US Range & Sunfire

LINCOLN

*Consistency you
can Count on.*

VISIT US AT WWW.GARLANDCANADA.CA

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CANADA
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CLEVELAND CONVOTHERM DELFIELD FRYMASTER GARLAND MERCO MERRYCHEF

THANK YOU TO OUR PARTNERS

SHOW PARTNERS



EVENT PARTNERS



CONTRIBUTING PARTNERS



MEDIA PARTNERS



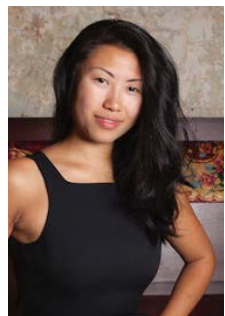


RC SHOW 2022 THEME IS REVIVAL

Restaurants Canada is excited to officially welcome back the hospitality industry after two years of pandemic challenges. We knew we had to continue to support the industry's **REVIVAL**! That's why this year's RC Show is combining the best of in-person and virtual – with a dynamic in-person trade show, conferences, competitions and events along with broadcast-quality programming live streamed to a virtual audience. With no shortage of important topics to cover, for three action-packed days, RC Show aims to revive the industry with leading brands and suppliers, the latest research, trends and solution-based content, an enhanced domestic and international buyers' program, as well as programming from national and global thought-leaders and experts assembled to discuss key issues. We are stronger together.

RC Show Curators

The RC Show is proud to recognize the industry professionals who bring their talent, expertise and passion to our stages and feature areas.



EVELYN CHICK

RC Show Bar & Beverage Curator, Owner, Ahma and Love of Cocktails

Evelyn is a highly accredited specialist in the world of wine, spirits and the anatomy of all things bar & beverage. She has a gleaming resume of globally-recognized certifications including WSET Sommelier and Certified Specialist of Spirits. She was also crowned Global Beefeater MIXLDN champion in 2015.

She is the founder of Evelyn Chick Projects a bar design and consultancy, owner of Ahma, a new event space on Queen St W, Toronto, and Love of Cocktails - Canada's premier beverage service, curating world class cocktail experiences, custom kits and corporate gifts.



CHRISTINA VEIRA

RC Show Bar & Beverage Curator, Owner, Bar Mordecai, Damigiana Academy

Christina Veira is returning for her fourth year as Bar & Beverage Curator. Christina is a partner at Toronto's Bar Mordecai as well founder/lead educator at Damigiana Academy, offering spirits and hospitality training. Christina was chosen as one of Imbibe Magazine's 2019 Imbibe 75, selected as one of the 50 under 40 future influencers of the global drinks industry by WSET/ IWSC and named one of the 100 most influential figures in the global bar industry in Drinks International's Bar World 100 for 2020 and 2021.



TREVOR LUI

RC Show Pop UP Experience Curator
Co-Founder, Quell Now Inc & Principal Highbell Group

Trevor has made a life and career being surrounded by the sights and sounds of food and drink. He comes from a long line of restaurateurs and believes that we are all connected through our dining experiences. In addition to co-founding *Quell*, the purpose-built agency that represents BIPOC leaders in food, drink & lifestyle, Trevor is involved in several entrepreneurial ventures, including Culinary Director of Toronto's renowned food brands Kanpai Snack Bar, Yatai Japanese Street Food, La Brea Food, Makan Noodle Bar, Joybird and his latest venture, Superfresh. He is also a cookbook author and chef expert on Cityline.



Government
of Canada

Gouvernement
du Canada

GOVERNMENT FUNDED INTERNATIONAL BUYERS PROGRAM

The RC Show has launched a government funded international buyers program to help attract global speakers and buyers supported in part by a contribution from CanExport Association, a program of Global Affairs Canada.



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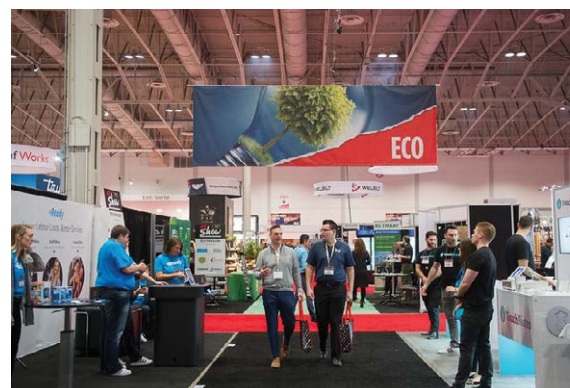
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Restaurants Canada

BOOTH 2001

Save time, save money, sip and savour!
Learn about the new 365 Marketplace and how RC Member Programs help your bottom line. Make informed decisions with research from RC Intel and much more.

Restaurants Canada | rcshow.com

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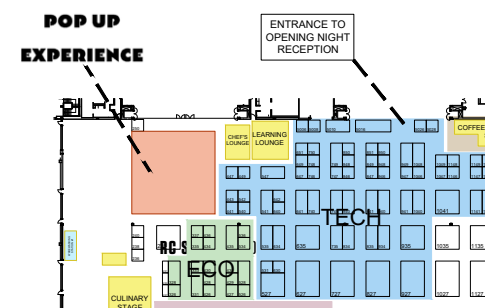


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REVIVE YOUR BUSINESS

EVENTS

RC LEADERSHIP CONFERENCE

As part of our commitment to the REVIVAL of the industry, RC Leadership Conference content will be available to all attendees and exhibitors as part of RC Show programming. You'll learn about the latest trends and where the industry is headed at seven of RC Show's highly attended Leadership Panel sessions. Hear from QSR, Fast Casual and Full-Service restaurants, as well as Canadian and Global Bar leaders and experts in the Coffee, Beer, Wine and Spirits industries. Don't miss these complimentary, business-building sessions. Virtual viewing available with your email and registration password.

TOP TO TOP RECEPTION

TUESDAY MAY 10, 6-9PM

This exclusive invitation-only event brings top industry leaders together to celebrate, network and enjoy an elevated culinary experience at one of Toronto's hottest venues.

PRESENTED BY



WITH SUPPORT FROM



BREAKFAST WITH CHAMPIONS

LIBERTY GRAND,
EXHIBITION PLACE, TORONTO

WEDNESDAY MAY 11, 7-10AM

TICKETS AT THE DOOR: \$159

Foodservice and hospitality executives gather at Restaurants Canada's annual power breakfast. Discover the latest ideas, trends, and tools you need to revive your business. Learn how chaos and disruption leads to innovation from keynote speaker and innovation expert Jeremy Gutsche, CEO & Founder Trend Hunter. Hear from top economists about the future of the industry including delivery, labour, supply chain and inflation. Learn about the strategies needed to successfully market and promote post-pandemic with David U.K., CEO, Pros & Content Join an intimate conversation with independent operator/owner at Mildred's Temple Kitchen Chef Donna Dooher, and Lara Skripitsky, Vice President & Chief Technology and Operations Officer at McDonald's Canada, as they share insights on how their companies overcame the challenges of Covid-19 and innovated to achieve success.

The event closes with RC's Leadership, Culinary and Social Advocate Award presentations.

SPEAKERS

- » Chris Elliott, Senior Economist, Restaurants Canada
- » Jean-Philippe Gervais, Vice-President, Economics and Valuations, & Chief Economist, Farm Credit Canada (FCC)
- » Donna Dooher, Chief Cook and Bottle Washer, Mildred's Temple Kitchen
- » Lara Skripitsky, Vice President, Chief Technology & Operations Support Officer at McDonald's Restaurants of Canada Ltd. & Chair, Global Women in Technology
- » David U.K., CEO, pros&content
- » Keynote with Jeremy Gutsche, Founder and CEO, Trend Hunter, New York Times Bestselling author, innovation expert

Delegates will enjoy an elevated breakfast experience. Skip the Dishes will deliver breakfast to virtual attendees, as the official Canadian delivery partner of the RC Show.



CANADIAN HOSPITALITY FOUNDATION

Restaurants Canada is proud to partner with the Canadian Hospitality Foundation (CHF). CHF is a registered charity who provides scholarships to students who wish to enter the Foodservice and Hospitality industry. Together with industry, the CHF and Restaurants Canada are working with Hospitality Schools from across Canada to develop scholarship and mentorship programs that enhance engagement of students with the aim to build lifelong careers within Foodservice and Hospitality.

Restaurants Canada believes that an integral part of the solution to this labour shortage is in educating the future manpower and changing the perception of our industry as a transitory vocation.

OPENING NIGHT RECEPTION

Join us for Canada's largest foodservice & hospitality industry networking event. Complimentary to all RC Show attendees, exhibitors and partners. The evening will kick off with a welcome toast featuring specially imported Brazilian sparkling wine and a Spring Revival cocktail brought to you by CHASE. Satisfy your cravings from a custom-made menu with delicious offerings from Toronto's hottest food trucks. And for those who want to groove, DJ Grump will keep you entertained as you reconnect with the industry!

HERITAGE COURT, ENERCARE CENTRE
MONDAY MAY, 5-8 PM

PRESENTED BY



WITH SUPPORT FROM



FOOD TRUCKS:

Daddy Browns Kitchen
Cheesecake by Heirloom

Gourmet Guyz
The North Corner

INDUSTRY NIGHT OUT

TUESDAY MAY 10, 2022, 9PM-MIDNIGHT

BAR MORDECAI, 1272 DUNDAS WEST

This is the official bar night out for RC Show 2022 giving hospitality professionals a chance to celebrate getting back together with a variety of brews, crafted cocktails, and exclusive tastings. Guests can expect to explore the multi-level venue with four unique themed rooms, including Karaoke, private spirits tastings, a Signature Patatas Bravas station, and a dance party fuelled by DJ Grump. Don't miss the industry bar event of the year!

Tickets: \$59 at the door. Passed appetizers will be served.

PRESENTED BY



4TH ANNUAL NORTH AMERICAN CHINESE CUISINE INNOVATION SUMMIT

PRESENTED BY THE CHINESE CUISINE AND HOSPITALITY ASSOCIATION OF CANADA (CCHAC)

An annual event presented by the CCHAC, the non-profit organization committed to food and culture communications and branding development between Asian countries and Canada. The summit will release the Chinese-Canadian food industry analysis and discuss in-depth solutions, challenges, and new trends about Asian restaurants for a post-pandemic era. Meanwhile, the leadership awards ceremony will inspire the restaurant industry business.

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WITH SUPPORT FROM



BAR & BEV PAVILION

BAR & BEVERAGE

Discover the latest bar and beverage innovations, products, data-driven insights and techniques that the Bar & Beverage Pavilion has to offer. Meet thought-leaders, brand ambassadors, sommeliers and mixologists to learn how to shake up a world-class beverage program and tap into the latest industry trends.

Enjoy a variety of craft beer in the **Ontario Craft Beer Pavilion**, a selection of wine in the **Local & International Wine Showcase** and Discover the best of artisanal breweries and distilleries that Quebec has to offer in the **Beer & Spirits of Quebec Pavilion**.

Tap into success with **The Beer Store's** Draught Services at DraughtServices.ca and learn how you can access beer refrigerators, and technician support for line cleaning and installation of quality draught and alternative beverage dispensing systems.

See how Canadian-owned **Skip the Dishes** is helping companies succeed with delivery and are offering an exclusive \$10,000 RC Show sign-up package including; a marketing support package, free commission, free delivery, free photoshoot and a free tablet. Stop by their booth to sign up and meet hockey legends Wendel Clark and Marie-Philip Poulin.

Taste Pepsi Zero, Bubly and the new **PepsiCo** bar snacks including **Cheetos** popcorn and **Miss Vickie's** Sweet & Spicy Ketchup chips.

Meet elite suppliers like **MEIKO Clean Solutions**, the warewashing sponsor of the Bar & Beverage pavilion, booth 1819.

Discover **Labatt Breweries of Canada** featured brands: Stella, Corona, Michelob Ultra, Budweiser, Bud Light Family, Bud Light Seltzer in booth 2919. See how Labatt Breweries of Canada has been shaped by over 170 years of brewing excellence and commitment to the communities where it operates.

Learn about **WSET's** best in class education and qualifications to inspire and empower the world's wine and spirit enthusiasts. Visit their booth, 4010B, and enter for a chance to win one of five daily WSET Level 1 qualification courses for Wine, Spirits and Sake (\$350 value each).

Use **Your Fromagination** and join the Cheese and Beer, Non-Alcoholic & Wine pairing sessions with Dairy Farmers of Canada's Canadian Cheese Ambassador David Beaudoin.

Attend the industry's most exciting bar competitions including the **Beyond the Rail Cocktail Competition** presented by **BEAM Suntory**, **Sommelier Service** and **John Bil Oyster Shucking Competitions** on the Bar & Beverage Stage.

Visit the Bar & Beverage Pavilion Digital Kiosk and enter for a chance to win a VIP Experience at Budweiser Stage's Lake House, courtesy of **Toronto Key to the City!** A \$1,000 value.

BAR & BEVERAGE PAVILION EXHIBITORS:

| | | |
|---------------------------|-------------------------------|-------------------------------|
| Alfred Technologies | Fever-Tree Premium Mixers | Partake Brewing |
| American Express Canada | Fluid Assets | Pop-Up Street Patios |
| Aztec Design and Display | GotSkill? | Remedy Drinks |
| Bar and Beverage Magazine | Gruvi | Rival House |
| BarTunes | IGNITE | Sapsucker |
| Beam Suntory | Innis & Gunn Brewing Co. | Seedlip Non Alcoholic Spirits |
| Bottega Spa | Jinlet | Simcoe Gases |
| Broadhead Brewery | Labatt Breweries of Canada - | Smart Serve Ontario |
| Caesar Squeezer | Balanced Lifestyle Beverages | Soft Crush |
| Canthesis | Leahy-IFP | Tractor Beverage |
| Canadian Association of | Libbey LLC | Trail Estate Winery |
| Professional Sommeliers | Lyre's Spirit Co. | Walter Craft Caesar Mix |
| Clearsips Ltd. | Matt & Steve's | Well Juicery & Spirits |
| Common Good Beer Company | Mezcal Don Sixto | WineEmotion Canada |
| Diageo Canada | Midtown Brewing | WSET |
| Enostore & Enomatic | Molson Coors Beverage Company | |
| Fentimans | Muskoka Brewery | |

CRAFT BEER PAVILION Presented by Ontario Craft Brewers

Refresh your taste buds and sample a selection of suds from local independent craft brewers from across the province.

BEERS & SPIRITS OF QUEBEC

Discover the best that Quebec has to offer, featuring suds and spirits from a selection of artisanal breweries and distilleries.

EXHIBITORS:

Broadhead Brewery
Common Good Beer Company
Manitoulin Brewery
Midtown Brewing
Muskoka Brewery

EXHIBITORS:

Sober Carpenter
SEVKA Beverages
La Dolce Vita Seltzer/Dirty Devil Seltzer
Noroi Distillery & Bilboquet Microbrewery

LOCAL & INTERNATIONAL WINE

There has never been a better time to drive the wine business in Canada. Meet top Sommeliers, wine experts, while you taste and learn how wine can enhance your guest experience and bottom line.

EXHIBITORS:

Alfred Technologies
Bottega
CAPS
Noble Estates Wine & Spirits
WSET

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WITH SUPPORT FROM



Celebrate with the industry at the bar event of the year, **Industry Night Out**, where hospitality professionals enjoy an ultimate night out. Tuesday May 10, 9pm - midnight at Bar Mordecai. Tickets are \$59 at the door.



PAVILIONS



**Restaurants
Canada**

The voice of foodservice | La voix des services alimentaires

RESTAURANTS CANADA PAVILION

As a national, not-for-profit association, Restaurants Canada exists to promote and protect Canada's diverse and innovative foodservice industry. Meet the team behind the advocacy, research and initiatives like the new 365 Marketplace, and learn about the many partnerships available to support the flourishing revival of the industry as a whole.

PARTICIPATING EXHIBITORS

AMEX Corporate
Canadian Food Safety Group
Chase
The JDB Group
Nextech/365 Marketplace

Oongalee
SHOP
Staff Shop
SWOB
TouchBistro

CLICK HERE
MENUMAG.CA

MENU BITE

CANADA'S FOODSERVICE MAGAZINE

RC insider

 **RCINTEL**



365 Marketplace: Created in partnership with Nextech AR Solutions this new digital platform showcases our industry's best suppliers using state of the art technology bringing buyers and sellers together to do business. 365 Marketplace is THE new place to go for live events, training, product demos and our webinars.

Partner Programs: Restaurants Canada has forged strong industry relationships to deliver programs that can save you money or generate revenue. Learn about cost saving programs from Grouper, Chase Merchant Services, TouchBistro and Canadian Food Safety Group. Understand the revenue-generating opportunities from Tablz, Restogreen and Oongalee and the support programs from Kwik Signs, SWOB, Staff Shop, SilverChef and more. Our partners offer competitive pricing models and access to health, hygiene, and retail services that might otherwise be out of reach.

MENU Magazine: Canada's foodservice magazine educates and informs the industry as a whole, and shares the stories and successes of real people like you and provides opportunities to connect buyers and sellers to do business.

Resources: With membership comes access to frequently updated research and analysis. From the annual Foodservice Facts to industry reports to webinars, Restaurants Canada helps operators keep their finger on the pulse of the industry and thrive.

Stop by the Restaurants Canada Pavilion and enter for a chance to win 1 of 3 pairs of tickets to the May 14 TFC vs. New England Revolution II game. One lucky winner will also get a chance to win a TFC jersey!



Unmask savings with Grouper Canada. 2022 brings you over 200 new rebateable programs. Visit the Grouper booth at 2201 for a free consultation and a chance to win \$\$\$!

**365
MARKETPLACE**

**YOUR ONE STOP
INDUSTRY RESOURCE**

RC365marketplace.com

Powered by Restaurants Canada



PAVILIONS

FIGHTING FOOD WASTE

Canada's largest not-for-profit food rescuing company, **Feed It Forward** has a dual mission of environmental protection and hunger relief. In the past four years we've rescued 2.8 million pounds of food from landfills, feeding 1.68 million people and preventing 3.2 million pounds of greenhouse gases from entering the atmosphere. This year we're asking everyone to share our "Feed It Forward" app, which gives everyone the ability to share food from their own homes and businesses. Throughout the RC Show we will be collecting good unused food from exhibitors for distribution to local communities.

Find out how you can turn food waste into profit by visiting **Too Good to Go** in booth 528

ECO

The Eco Pavilion offers a wide range of exhibitors who can help you green your operations, reduce waste, save energy, while saving you money and helping to keep people and the planet healthy for generations to come.

Learn about **LEAF Canada's** certification process in environmental and sustainable foodservice practices. Booth 427.

Visit **Restogreen**, booth 427 and enter for a chance to win a \$500 Restogreen membership, giving you access to the REX marketplace, education, green suppliers, a LEAF consultation and more.

Reduce food waste and make money with the **Too Good to Go** mobile app that connects customers with your unsold food.

Learn how you can strengthen your commitment to sustainability by buying and selling Fairtrade certified products.

Visit **GoodLeaf Farms** in booth 3037, who are proud to grow micro and baby greens year round, close to where you live and work. Their farm to fork philosophy means longer lasting greens at peak quality.

Learn how to lower your operating costs with discounts and offers on high-efficiency equipment during the **Save on Energy Foodservice Forum**, StudioEx, Tuesday 9-11am.

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ECO PAVILION EXHIBITORS:

Canenpak
Cano Company
Discus Supply Co
EcoFocal - Paper Bag & Cup Manufacturer
Enbridge Gas
Ergo Advantage Inc
Fair Kitchens
Fairtrade Canada
Fellows Canada
FOG Tank Canada Inc.
Greenovation - Eco dinnerware
iClean Network
Leaf Restogreen
Reliance Commercial Solutions
Rethink Resource Inc.
Rinnai Canada
Roslin Enterprises Inc.
Too Good To Go
World Centric
Zurn Industries

TECH PAVILION

Technology is rapidly evolving the restaurant experience both front and back of house. Discover everything from POS systems to robots, delivery and menu boards as well as the latest innovations that can help with scheduling, distribution of tips, improving guest experience, saving resources, saving you money and growing your business. The exhibitors in the Tech Pavilion offer every type of innovation to help your business succeed.

Meet the team behind Trendi, who use robotics and automation to revive and redistribute food, including to the most hungry and marginalized.

RC Show's Canadian delivery partner, **Skip the Dishes**, are offering an exclusive \$10,000 RC Show sign-up package including; a marketing support package, free commission, free delivery, free photoshoot and a free tablet. Stop by their booth to sign up and meet hockey legends Wendel Clark and Marie-Philip Poulin.

Technology solutions and insights will be presented in the Learning Lounge all three days of the RC Show from these industry experts. Explore the digitization of restaurants with **Deliverect**, and let Clover from Fiserv demonstrate how technology, design and training can add impact. **Medallia** and A&W share how capturing feedback can improve the guest experience, while **UEAT** divulges the many uses of data analytics. Visit **Uber Eats** to understand why they're the fastest way to get food to your customers. Turn stress into opportunity with **WSPS**. Let **Nudge** explain what your workers really need. XTM Inc. can assist with same-day pay, while **7Shifts** makes it easy to hire, train and schedule staff. Explore ghost kitchens with **QZN**. Understanding online ordering today with **Cadillac Fairview**, and powering your reservation system using **OpenTable**.

Visit Uber Eats in booth 527 for a chance to win merchandise and a \$200 **Uber Eats** gift card.

Visit **Smart Life Solutions** in booth 641 for a chance to win a tablet and one of two, one month robot rentals among other prizes.

TECH PAVILION EXHIBITORS:

| | |
|-------------------------------|--|
| 7shifts | MYR POS |
| Advantex Capital | NHT Chartered Professional Accountants |
| AIRxTOUCH | North Summit Payments |
| Alfred Technologies | Nudge |
| Armagh POS Solutions | OpenTable |
| Atmosphere | Ovation |
| Auphan Software | PayFacto |
| Bar Connect | Paymenttree |
| Bell Canada | Perk Hero Software |
| Brand M3dia | Press'nXPress |
| Cardata | Push |
| Clover | ROGERS |
| Cubeler, THE SME BUSINESS HUB | S.P.A.R.C Technologies |
| Deliverect NV | SilverWare POS Inc |
| DeliveryBizConnect.com | SkipTheDishes |
| DeliveryIQ & Sugar Pillow | Smart Life Solutions |
| Deluxe Payroll | Snappy |
| DoorDash for Merchants | Square |
| FlipDish | Sunday |
| Globe POS Systems | Syzl |
| GoCo Technology | Tablz |
| GreenCo Robots | Taliup |
| Interactable Systems Inc. | Tango |
| iPOS | Teletec Systems Inc. |
| Keenon Robotics | Tipstoday by XTM Inc. |
| Lightspeed Commerce Inc. | Trenditech |
| LimeOrder | Truffle POS |
| Matrix Integrated Solutions | Uber Eats |
| Mealsy | Unified Data |
| Medallia Canada Inc. | Visual Touch |
| MITRA | Workstream |
| MODUURN | |
| Moneris | |



START-UP LANE

The Start Up Lane is the place to shop to meet the newest companies with the latest innovative offerings. Find these unique offerings located between the Ontario and Canada Pavilions.

EXHIBITOR LIST:

Boreal Botanical Brewing Company
6AM WorkShirts
Canbrands Specialty Foods Inc.
Dennis' Horseradish
Foodpreneur Lab
Kulture Rebellion
Swirly's Confectionery & Snacks
Teasense
The Daily Dumpling Wonton Co.

ONTARIO PAVILION

ONTARIO PAVILION

There's so much to discover in the Ontario Pavillion, presented by **Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA)**. With sustainable local products and artisanal goods, this pavilion shines a spotlight on Ontario's abundance. Try the home-grown products from the **Taste Northern Ontario** and **Ontario East Economic Development Commission**.

Visit our Ontario food trucks. Chef Mike Thompson, **6 Ft. Apart** Food Truck will be serving meaty, rich tasting **King Cole Duck** wings two ways. Taste for yourself how they can add profit and prestige to your menu. Sample the delicious, classic taste of high-quality **Shaw's Ice Cream**, using only the best ingredients including 100% Ontario Dairy.

Visit the Ontario pavilion Digital Kiosk and enter for a chance to win a Prince Edward County Experience. The winner will layback pool-side at the Lakeside Motel, tour and taste at the Norman Hardie Winery, and indulge in the seasonal menu at the Drake Devonshire (valued at over \$1,000).

ONTARIO PAVILION EXHIBITORS:

| | | |
|-----------------------|--|---|
| Boreal Berry Farm | Penokean Hills Farms | Ontario East Economic Development Commission |
| Canada Meat Group | Thornloe Cheese | Taste Northern Ontario |
| Ecoboard Inc. | OMAFRA, Ontario Ministry of Agriculture, Food, and Rural Affairs | University of Guelph - Co-operative Education |
| Grand North Meats | | Zaher's Small Batch |
| Goodleaf Farms | | |
| Fromagerie Kapuskoise | | |

PRESENTED BY



THE ONTARIO MINISTRY OF AGRICULTURE, FOOD, AND RURAL AFFAIRS (OMAFRA)



The Ontario Ministry of Agriculture, Food, and Rural Affairs (OMAFRA) is pleased to highlight the best of what Ontario has to offer. In addition to hosting many unique local producers, OMAFRA will also provide insights into and concrete strategies for coping with and alleviating supply chain issues.

OMAFRA EXHIBITORS

| | |
|----------------------------|--|
| Egg Garden | Ontario Ministry of Agriculture, Food and Rural Affairs - OMAFRA |
| Bae Greens | Parkhill Meats LTD |
| Microgreens | Persall Fine Foods Co. |
| Enright Cattle Company | Pluck Tea Inc |
| Genuine Tea Inc. | Real Empanada Corporation |
| Goodleaf Farms | Rio Lago Gourmet |
| Grissin Bon Limited | Riz Global Foods |
| Imago Foods Ltd. | Sol Cuisine |
| LivBon Inc. | Taltis - African Oriented Foods & Beverages |
| Live CBT | TCF |
| Kombucha | TFI Foods Ltd. |
| Lola's Food Inc | The Metropolitan Tea Company |
| London Ice Cream Co. | University of Guelph - Co-operative Education |
| Luisella Chocolate Spreads | Whyte's Foods Inc |
| Mandioca Cheese Buns | Yo Prep Eats Inc. |
| KabKeb - Kibbeh Creations | |

FOOD TRUCKS

Taste local through the windows of two of Ontario's latest food trucks, 6ft. Apart and Shaw Ice Cream, hitting the streets this season.

EXHIBITORS:

Shaw Ice Cream
King Cole Ducks

WELCOME TO THE ONTARIO LOCAL MARKET

Savour Ontario



Savour Ontario

Brought to you by Dairy Farmers of Ontario

SAVOUR ONTARIO AT RC SHOW!

BOOTH 2027

Be sure to visit Dairy Farmers of Ontario at the Savour Ontario booth for a selection of incredible and innovative local dairy products!

The first-ever lineup of four winners of Dairy Farmers of Ontario's student chef scholarship will serve special sample dishes designed to elevate restaurant menus using locally-made dairy each day of the Show. Stop by and sample their exquisite creations featuring 5 Brothers cheese from Gunn's Hill Artisan Cheese, Niagara Gold cheese from Upper Canada Cheese, farm-fresh A2 protein milk from Walker Farms, Elegant Balkan-style yogurt from Dairy Fountain, MC-Dairy's grass-fed organic butter and new Cheez-Made Chicken-less nuggets from Arla.

Dairy Farmers of Ontario is proud to support emerging culinary talent and welcomes these up-and-coming chefs to the local food and foodservice community. Don't miss this opportunity to connect and experience their outstanding dishes inspired by local dairy!

To learn more, visit:

savourontario.ca/RCShow2022

Savour Ontario

Brought to you by



CANADA PAVILION

CANADA

Canada is a land with a massive breadth of topographies and terroirs, there's always something new and delicious to discover. Celebrate the incredible range of offerings from coast to coast and see how much Canadian-made really means for your menu.

Use Your Fromagination and join the Cheese and Beer, Non-Alcoholic & Wine pairing sessions with **Dairy Farmers of Canada's** Canadian Cheese Ambassador David Beaudoin.

Come one, come all and spin the Wheel of Chicken to win a prize at the **Chicken Farmers of Canada (CFCC)** booth. Visit the Mini-Barn, and learn why chicken raised by a Canadian farmer deserves its reputation for excellence in food safety, animal care, and sustainability.

Meet **Canadian Beef** farmers and producers whose world-class standards and quality products are recognized around the globe.

Visit the **Prince Edward Island** pavilion to meet and sample from companies offering the best of PEI.

Visit the **Victorinox Swiss Army** at booth 2544 to see why their collection of knives are praised by chefs and are a perfect match for epicurian cutting boards.

CANADA PAVILION EXHIBITORS:

Canada Beef Pavilion
Chicken Farmers of Canada
FCC (Farm Credit Canada)
Floating Leaf Fine Foods
Prince Edward Island Pavilion
Lactalis Canada Foodservice
Mother's Pizza - On the Go
Scout
TMRW Foods
Very Good Food Company
Quebec Pavilion
Victorinox Swiss Army

PRESENTED BY



Québec



CANADIAN BEEF PAVILION

Canadian Beef Has a Great Story to Tell

Our global team is built around years of experience in both the product itself and with the value chain that brings great quality Canadian beef to the consumer. Canada Beef is the national funded organization responsible for global marketing on behalf of Canadian cattle farmers and ranchers. We are committed to developing partnered initiatives with the Canadian foodservice sector.

Visit the Canada Beef Pavilion to learn about innovative culinary trends. Taste Canadian beef, globally recognized for its quality, sustainable practices and safety assurances.

PARTICIPATING EXHIBITORS:

Canada Beef
Canadian Cattlemen's Association

The Butcher Shoppe
Victorinox Swiss Army
World Meats Inc.

PRESENTED BY



QUEBEC PAVILLION / BEER & SPIRITS OF QUEBEC

Quebec showcases the best of the food and beverage from « La belle province ». Taste the diversity of Quebec cuisine and shop regional products from across the province. Discover Beer and Spirits of Quebec located in the Bar & Beverage pavilion.

QUEBEC EXHIBITORS IN CANADA PAVILION:

Anhydra - Dehydrated Fruits
Bulk by CHO
Crousset Spices
Demport Inc.
Grandma Emily
Grizzly
LOOP Mission

Marash Baklava & Kunefe
Masone Pasta Foods - Villa Ravioli
Northfork Bison Distributions
Salamina
Séva nature
Sinai Gourmet Inc.
VG Gourmet

QUEBEC EXHIBITORS IN BAR & BEVERAGE PAVILION:

Distillerie NOROI
La Dolce Vita Seltzer / Dirty Devil Seltzer
SEVKA Beverages
Sober Carpenter

PRESENTED BY

Québec

PRINCE EDWARD ISLAND PAVILION

Innovation PEI presents companies from Canada's beloved Island, highlighting some of the province's best brands.

PEI PAVILION EXHIBITORS:

Atlantic Aqua Farms
Atlantic Beef
Fresh Start Fauxmage
Libra Non-Alcoholic Craft Beer
Lobster PEI
Number Five Food Inc (Yo-Yo Cookies)
Raspberry Point Oysters
Royal Star Foods

PRESENTED BY



REVIVE YOUR BUSINESS

PAVILIONS

FOOD TRUCK 'N EXPERIENCE

The Food Truck'N Experience is back for its third showcase of international flavours served through the windows of some of Toronto's hottest food trucks. From comfort treats to gourmet eats, there's a sampling of exciting food and beverage menu ideations incorporated by top foodservice brands looking to think outside of the box. This activation is brought to you by JB Innovative Solutions, the team behind Toronto's popular Food Truck'N Events. This year's showcase has taken this concept throughout the RC Show with food trucks in the World Pavilion, at the Opening Night Reception and in the Outdoor Patio Experience. Be sure to experience them for yourself and see what is possible for your business.

FOOD TRUCKS:

Alijandro's Kitchen
The Cuban thing
Funnel Cake Dream
The Arepa Republic
Hippie Pops
On the Move Catering
Nabulu Coffee
I Love Churros (Panchos Bakery)
Firehouse Grill
Tik Tok

OPENING NIGHT RECEPTION FOOD TRUCKS

Gourmet Guyz
Cheesecake by Heirloom
The North Corner
Daddy Brown's Kitchen

OUTDOOR PATIO EXPERIENCE FOOD TRUCKS

The Hungry Moon
The Funky Patacon
Daddy Brown's Kitchen

WITH SUPPORT FROM:

Tater Kegs



COFFEE, TEA & SWEETS PAVILION



DAIRY
FARMERS
OF CANADA

Proudly sponsored by the Dairy Farmers of Canada, the Coffee, Tea & Sweets pavilion welcomes you with lattes, cappuccinos and more made with 100% Canadian milk. Discover the best in Cafe equipment, indulgent sweets and a variety of tea to elevate your menu offerings.

Hone your crema craft with the latte masters of **Zuccarini** as they demonstrate the key steps for brewing perfect espresso and the fundamentals of beautiful latte art. Or try a 1:1 Barista 101 workshop: learn the 10 steps to fearlessly

brew espresso and steam rich, creamy milk. Daily in the Zuccarini booth #1434.

Cheer on Canada's most talented baristas and coffee cuppers as they compete daily on the Coffee Competition Stage.

Visit the Pavilion's Digital Wayfinder and enter for a chance to win one of three, at-home coffee makers from **BUNN** (\$185 value). BUNN's home coffee maker brings the flavour and quality of the cafe-style coffee you love directly to the comfort of your home.



Discover how water filtration make a difference with **WaterWise**, the official water filtration sponsor of the RC Show. WaterWise has more than three decades in water treatment expertise and a full line of products from mechanical filtration to ion exchange, including the award-winning eclipse system. Stop by booth 1205 for a look at these systems and learn how you can save 80% in operating costs on your water treatment. While there, be sure to get your badge scanned to receive 10% off the purchase of an **eclipse** system within the next 90 days.

PRESENTED BY:



WITH SUPPORT FROM:



COFFEE, TEA & SWEETS PAVILION EXHIBITORS:

3M Canada - Separation & Purification Sciences Division
ABS Advanced Brewing Systems
Adept Food and Beverage
Arc Cardinal
Aqueduct Water Systems
Aspire Bakeries
BUNN
BURNS Roasters
Champion Products Corp
Coveted Cakes Corp.
Eversys Inc.
FAEMA CANADA
Genius Coffee N' Espresso Equipment Inc.
Global Supply Ltd.
KioCafé

Sanremo
Supramatic Inc.
The Cheesecake Factory Bakery
Two Bears
Wallflower Doughnuts
Waterwise
Water For Coffee.ca
Zuccarini Importing Co. Ltd.



WORLD PAVILION



WORLD

Canada wholeheartedly celebrates its diverse multicultural community, especially the sumptuous variety of our food heritage. The World Pavilion showcases our unique culinary landscape with international products and brands. A true mosaic of cuisines designed to inspire unexpected connections for you to diversify your menus.

Take in the taste and textures of this year's feature countries, Italy, Brazil, Peru, Japan and China and walk away with a bounty of authentic flavours and products.

WORLD PAVILION EXHIBITORS:

Apex-Brazil Pavilion
Bellavita Italian Pavilion
Chinese Cuisine & Hospitality Association of Canada (CCHAC)
JETRO (Japan External Trade Organization Toronto)

PRESENTED BY



BRAZIL PAVILION

Check out the exceptional products from Brazil, where agribusiness is one of the main pillars of their economy. It is no one wonder that they are one of the largest productive forces in the sector worldwide. Matched with their gastronomy, which can be best described as a combination of European, African and indigenous Amerindian influences, there are many ways to integrate Brazilian products on menus for success.

Join Brazil at the **Opening Night Reception** on Monday evening for a toast and sample of **Garibaldi sparkling wine**. Watch Chef Roberto Smeraldi present gastronomy from the Amazon region, in the **Forest-to-Plate** Culinary Stage session, Wed 3pm. Visit the Pop Up Experience Bar to understand how you can innovate with Cachaca on your bar menu.

BRAZIL PAVILION EXHIBITORS:

| | |
|-------------------------------|--------------------------------|
| Petruz Açaí | Vinhos Salton S/A Ind. e Com. |
| Forno de Minas | Cooperativa Vinicola Garibaldi |
| Future Farm Plant Based Meats | Bom de Brasa Carvoaria |
| Mastergate | |

PRESENTED BY



JAPAN PAVILION

Centuries of tradition and modern innovation: meet the best of both in distributors specializing in Japanese products and tools. Shop for high quality products such as green tea and sake as well as seafood from the southern Ehime Prefecture, and purebred Wagyu beef from Iwate prefecture for inspiration.

Visit the Pop UP Experience to take in the finer points about the Noble Art of Japanese Sake and the Joy of Japanese Teas, presented by the Consulate-General of Japan in Toronto and the Japan External Trade Organization. Explore the Beauty of Using Japanese Ingredients in Western Cuisine, May 10 on the Culinary stage.

JAPANESE EXHIBITOR LISTING:

| | |
|-------------------|------------------|
| Ozawa Canada Inc. | Ito-En, Ltd |
| Kado Enterprise | True World Foods |

PRESENTED BY



BELLAVITA

Discover and sample the very best in authentic Italian food and drink. Find high quality products that can not only increase your operation's offerings and reputation but also impress your clientele.

During all three days of the RC Show, the Bellavita Pizza Academy will host Master Pizza Chef Gianluigi Iannelli. Molino Vigevano will highlight the best flours and topping ingredients while Marra Forni pizza ovens will showcase perfectly cooked pizza. Watch their booth demonstration and you will be sure to pick up all the techniques to craft authentic Italian pizza from scratch. An unmissable opportunity for pizza professionals to refine their skills and increase their business.

BELLAVITA EXHIBITORS:

| | |
|---------------------------------------|----------------------|
| Bornos Bodegas & Viñedos | Mitica Srl |
| Consorzio tutela Pecorino Toscano DOP | Molino Vigevano 1936 |
| Prosciutto Toscano DOP | Pecorino Toscano DOP |
| Dacate | Pizza Academy |
| Demetra | Riccardo |
| Geofoods Srl | Salumificio Geca Srl |
| | Surgital |

PRESENTED BY



CHINESE CUISINE & HOSPITALITY ASSOCIATION OF CANADA (CCHAC)

Visit the CCHAC booth to learn about the Asian food culture in Canada, training courses and how to get involved in their food events such as Asialiciousfest. CCHAC serves 700 entrepreneur members and 1k+ restaurant brands, including Hi Yogurt and Joyoung Canada.



COMPETITIONS

GARLAND CANADA CULINARY COMPETITION

CULINARY STAGE
TUESDAY MAY 10, 12:30 - 3:30PM

Restaurants Canada and Garland Canada continue their commitment to Canada's passionate culinary community by showcasing its top emerging talent at the annual Garland Canada Culinary Competition. This year's event will include a virtual and live component, where competitors will have to prove their skill and creativity in front of a panel of esteemed judges for their shot at \$10,000 in cash and prizes.

HOST:

Chef Philman George, Corporate Chef,
High Liner Foods

JUDGES:

Chef John Higgins, Director, Enterprise
Leadership Centre for Hospitality & Culinary
Arts Ambassador, George Brown College
Chef Julie Marteleira, Executive Chef, Leña
Chef Billy Alexander, Director of Programs, Culinary
Tourism Alliance
Chef Laura Petracca, Chef de Cuisine,
The Rabbit Hole

FINALISTS:

Ruby Gatt, Sous Chef, Caffè Un Po Di Più
Zach Keeshig, Chef & Owner, Naagan
Samantha Medeiros, Chef de Cuisine,
La Palma & Casa La Palma
Michael Roszell, Chef de Cuisine,
Quaaout Lodge & Spa

PRESENTED BY



WITH SUPPORT FROM



CULINARY SCHOOL PARTNERS

George Brown College, Centre for Hospitality
& Culinary Arts
Conestoga College
Pacific Institute of Culinary Arts
Algonquin College
NAIT, Department of Culinary Arts and
Professional Food Studies
Centennial College

SOMMELIER SERVICE COMPETITION

BAR & BEVERAGE STAGE
MONDAY, MAY 9, 10AM - 12:30PM

Six sommeliers will compete in a service-based challenge for a chance to win an all-expenses paid trip to Champagne to visit Piper-Heidsieck and Charles Heidsieck Champagne houses. Organized & hosted by Jeff Osborne and judged by Master Sommelier Jen Huether, Alo Food Group Wine Director Christopher Sealy & Master of Wine and Freelance Wine Educator & Consultant, Elsa MacDonald, competitors will be judged both on their knowledge and service skills alike.

PRESENTED BY



BEYOND THE RAIL COCKTAIL COMPETITION

BAR & BEVERAGE STAGE
TUESDAY, MAY 10, 2PM - 4PM

Don't miss Canada's top bartenders shake, sling and stir their finest creations in the ultimate battle of the bars! In light of the global pandemic and to honour the togetherness and resiliency of our industry, this year's Beyond the Rail cocktail competition will be organized as a thrilling team-based competition. Competitors will be challenged to showcase not only their creativity, technical skills and teamwork, but also draw inspiration from this year's RC Show theme of Revival.

HOSTS

Gord Hannah, Beverage Manager, Drake Hotel Properties

PRESENTED BY



WITH SUPPORT FROM



CANADIAN CUP TASTERS COMPETITION

COFFEE COMPETITION STAGE
WEDNESDAY MAY 11, 10AM - 4PM

The Cup Tasters Championship awards the professional coffee cupper who demonstrates speed, skill and accuracy in distinguishing the taste differences in specialty coffees. The winner will proceed to the World Cup Tasters Championship at the SCA World of Coffee trade show in Warsaw, Poland from June 16-18, 2022, representing Canada on the global coffee stage.

PRESENTED BY



NATIONAL BARISTA CHAMPIONSHIP QUALIFIER COMPETITION

COFFEE COMPETITION STAGE
MONDAY & TUESDAY MAY 9 & 10, 10AM - 5PM

Canada's most talented baristas will showcase their skills, innovative practices and their amazing coffee for a chance to win top prizes and move on to fulfil their aspirations of representing Canada at the 2022 World Barista Championship at the Melbourne International Coffee Expo (MICE).

JOHN BIL OYSTER SHUCKING COMPETITION

BAR & BEVERAGE STAGE
WEDNESDAY, MAY 11, 3:15PM - 4PM

A mash up of speed, precision and presentation is set to unfold at our 3rd Annual John Bil Oyster Shucking Competition. Hosted by Chef Charlotte Langley, CEO & Co-Founder, SCOUT Canning, watch some of the fastest oyster shuckers in North America race against the clock live on stage at the RC Show. Come cheer on the shuckers and see who takes home top honours and cash prizes!

PRESENTED BY



STAGES

CULINARY STAGE

The annual **Garland Canada** Culinary competition is back! Watch Canada's top up-and-coming talent face-off on stage. Watch seasoned Chefs compete during **High Liner's** The Ultimate Fish Sandwich Wars. Get tips from the **Canadian Chicken Farmers** on how to grow your business with Canadian chicken. Learn about the future of vertical farming from **Good Leaf Farms**. See what's new in kitchen technology from **Garland Canada** and **Trendi**. The Culinary Stage offers drama, demonstrations, and high octane excitement. Watch the innovative equipment The Culinary Stage offers drama, demonstrations, and high-octane excitement.

PRESENTED BY



SPEAKER STAGE

Learn from top thought leaders as they dive into the industry's most pressing issues. Hear about pandemic pivots that changed the game, and learn what Canada's shifting demographics mean for foodservice. Discover how **Uber Eats** is supporting brick-and-mortar with click-and-order. Learn how to achieve workplace mental health and wellness, with **WSPS** and don't miss the accumulated wisdom of the incredibly popular sector Leadership Panel discussions.

PRESENTED BY



BAR & BEVERAGE STAGE

Take in content designed to revive your bar and meet changing consumer demands. Gather the latest in bar research and consumer data, and hear from insiders about the evolving role of bartenders and sommeliers and the future of spirits and beer.

Use Your Fromagination and uncover delicious cheese pairings with David Beaudoin, Canadian Cheese Ambassador, **Dairy Farmers of Canada**. See the best in the business demonstrate their skills at the **Beyond the Rail Cocktail Competition** presented by **BEAM Suntory**, **Sommelier Service** and **John Bil Oyster Shucking Competitions**.

PRESENTED BY



COFFEE COMPETITION STAGE

Catch three full days of non-stop coffee competitions proudly sponsored by the Dairy Farmers of Canada. Competitors in the **Barista Qualifiers** will showcase their skills, artistry, innovation and their amazing coffee, for a chance to win prizes and represent Canada at the World Barista Championship.

Witness the accuracy, speed and skill of professional coffee cuppers in distinguishing the taste differences in specialty coffees during the **Cup Tasters Competition**. The winner will proceed to represent Canada at the World Cup Tasters Championship in Warsaw, Poland.

PRESENTED BY



STUDIOEX

Formerly known as the Presentation Theatre, StudioEx hosts top-tier presentations and sessions designed to give you the data, insights, and solutions you need to revive your business. From menu optimization to the development of unique retail products, through emerging trends and the future of food to the return of the **Foodservice Energy Forum**, you'll come away with inspiration, guidance and actionable advice to revive your business.

LEARNING LOUNGE

These intimate sessions address some of the toughest challenges facing the hospitality industry. Master tactics to empower and motivate employees. Learn how to retain employees with same day pay with **XTM Inc.** Maximize your tax savings. Hear how others turned adversity and stress into opportunity and organizational sustainability with **WSPS**, and learn how to harness technology to drive growth and meet consumer demand with **Cadillac Fairview**.

PRESENTED BY



REVIVE YOUR BUSINESS

FEATURES

CHEFS LOUNGE

NEW

New for RC Show 2022 and named for *'The Last Service'* Art Exposition that will be on display in this space, The Lounge is open to all to relax and network with peers and explore this highly published art and creative project.

The Last Service brought together the best of Canadian culinary featuring 30 notable chefs from across the country. By following these chefs at pivotal moments in their day, we see what a day-in-the-life looks like for any chef. Each moment illustrates a challenge that chefs regularly face, many of which existed long before the pandemic struck. The Last Service national tour is sponsored by Garland Canada & Rational.

PRESENTED BY

T A B L Z

RATIONAL

GARLAND
A Welbilt Brand

S. PELLEGRINO

OUTDOOR PATIO EXPERIENCE

NEW

Our first ever outdoor experience! Check out the Patio Experience, a place to enjoy some fresh air and sunshine while you explore outdoor furniture and heaters while sampling some of the exciting flavours being served from food trucks brought to you by JB Innovative Solutions, the team behind the popular Food Truck 'N Event series.

PRESENTED BY

Daddy Brown's Kitchen

The Funky Patacon

The Hungry Moon

BE SURE TO VISIT THE EXHIBITORS THAT MADE THIS EXPERIENCE POSSIBLE.

BROMIC
HEATING

BUM
COMMERCIAL FURNITURE
EXTENSIVE - 100000

JB
Innovative Solutions Inc.
INNOVATIVE IDEAS • CREATIVE SOLUTIONS
THE FOOD TRUCK 'N
EXPERIENCE

Kendale
Products Ltd



BOOTH 2431

BOOTH 2327

BOOTH 2111

BOOTH 4004



EXHIBITOR LOUNGE

PRESENTED BY



Technomic

Enjoy this space as a respite from the action on the trade show floor. Located in Salon 105, it's a quiet and spacious area to enjoy your lunch or take phone calls. Meeting space is available.



WE CARE

United by the desire to change the lives of children living with disabilities, We Care is the charity of choice for the foodservice, beverage and hospitality industries. We raise funds through annual events and from member sponsors to send children to summer camps tailored to fit their needs. Since 1983, more than \$1 million has been raised annually, enough to help almost 100,000 children realize their potential at camp and have the time of their lives.



POP UP EXPERIENCE

Experience Canada's food and beverage innovations, featuring tastemakers from across the country and globe at RC Show's Pop Up Experience. Learn how these industry leaders diversified and created sustainable solutions for their businesses through the pandemic and beyond. Taste, learn and connect through intimate hands-on workshops, savour curated sips and bites, and check out the latest state-of-the-art equipment and technology. Don't miss this must-attend feature.

FOOD INNOVATION

Stop by the *Innovation* and *Chefdrop Kitchens* to meet and learn from the inventive chefs behind the latest food concepts including *Mildred's Temple Kitchen*, *Chefdrop*, *Ascari Hospitality Group*, *Colibri*, *CoMMO*, *Nuoc Mam* and *Amano Trattoria*. Enjoy tastings and shop to enjoy at home their best-selling meal kits. Sample

Future Farms plant-based meats. Meet global tastemakers brought to you by *Spain*, *Japan*, *Peru* and *Brazil*. Discover Brazilian Cacache cocktails.

HARDWARE & DECOR

Discover beautiful design from furniture to tableware partners *Contract Supply*, *Tableware Solutions* and *Caesarstone*. Experience innovative signage strategies possible with *Kwik Signs*, and enjoy an elevated bar experience with customizations by *Angelik*.

TECHNOLOGY & EQUIPMENT

Transact with the newest software advancements from technology partner *Square*. Explore energy efficient equipment with curated pieces from *Garland Canada*, *True Refrigeration* and warewashing partner *Meiko Clean Solutions*. Drop by to check out the air purification system by *Fellowes* and patio heating solutions from *Mensa*.

PRESENTED BY



DESIGNED BY



FEATURING:



WITH SUPPORT FROM



POP UP EXPERIENCE TO-GO KITS

Each of the featured *TO-GO KITS* will be available for sale in the Pop UP Experience. Take these delicious and inventive boxes home to experiment with and explore, or simply to enjoy.

CHEFDROP; AUTHENTIC MEXICAN WITH CHEF ELIA HERRERA

Beef Alambre Tacos from Colibri. Top sirloin beef marinated in a smoky pepper mix with mozzarella cheese, house-made morita sauce & guacamole on handmade nixtamal corn tortillas.

CHEFDROP; SUNDAY GRAVY WITH CHEF MICHAEL ANGELONI

Creamy polenta and a hearty Pork and Beef Ragù "gravy" with hot Italian sausage and Romano beans. Perfect for family dinners, you can recreate this Amano Trattoria classic at home.

CHEFDROP; VIETNAMESE COMFORT CLASSICS WITH CHEF PHIL NGUYEN

Kimchi Pork Belly Fried Rice meal kit, from pop-up Nuoc Mam Toronto. Savoury pork belly fried rice with signature housemade kimchi and XO Sauce Bok Choy, this meal kit is perfect for quick and easy meals for the family.

ASCARI PRESENTS MERCANTINO E VINI FEATURING CHEF/OWNER JOHN SINOPOLI, 'NOT YOUR AVERAGE MUSHROOM RISOTTO'

Turning adversity into opportunity with a risotto kit bringing a gourmet restaurant experience into homes across North America. Hear Chef's story over some Italian wine and fresh risotto.

COMMO #FANCYFROMFROZEN" CHEF-PREPARED ENTREES WITH FOUNDER MICHAEL SULLIVAN

Featuring best selling chef-prepared, reheatable entrees: Marcelo, Barbacoa Pork, Pub Chicken Curry & Veggie Chilli.

MILDRED'S TEMPLE KITCHEN BRUNCH IN A BOX, PANCAKE KIT

Featuring Chef Donna Doohar's famous Mrs. B's Wild Blueberry Buttermilk Pancakes.

LIBATION INSPIRATIONS

Visit the Pop UP Learning Bar for drinks and inspiration from Canada's top bartenders who will be showcasing their unique approaches to curating menus and flavour combinations alongside global tastemakers through daily workshops and innovative beverage seminars designed to revive your business.

ALL DAY CAFE

Recharge and refresh from the buzzing show floor at the All-Day Cafe. Enjoy a freshly-crafted cappuccino, espresso, Americano or latte macchiato, courtesy of the Italian-made *Sanremo ZOE* coffee machine, brewing ethically sourced *Fairtrade Canterbury Coffee*. Tea drinkers can savour the full range of *Tea Squared* teas, known for their exacting standards and all-natural ingredients. And, don't even think about leaving without sampling a scrumptious scone from *Mildred's Temple Kitchen*.

REPORT ON ONLINE ORDERING

What does the future of online ordering look like? Get access to the latest trends and data from *DoorDash* and *Restaurants Canada* with an advance copy of their newest research report.

The Pop UP experience is exclusively powered by *Square*. Square provides software, payments, and hardware solutions for businesses of all types and sizes including restaurants, bars, food trucks, breweries, bottle shops and convenience stores. Square is fully integrated within the Pop UP Experience to display an array of options to help you optimize your business operations.

For your chance to win great prizes, enter on the Pop UP Experience *Ongalee*, a revolutionary, interactive restaurant assistant, cleverly disguised as table top signage. Prizes in the Pop UP Experience include a chance to win a VIREO Pro Safe Touch Heater by *Mensa Heating*.

MON MAY 9

TUE MAY 10

WED MAY 11

| | BAR | KITCHEN | BAR | KITCHEN | BAR | KITCHEN |
|----------|--|--|--|--|--|---|
| 11:00 AM | Pop UP Bar: LAO WAI with Alex Black & Taku Ishahara 11:00 am - 1:45 pm | Masterclass with Chef Donna Doohar, Mildred's Temple Kitchen-Revolutionizing "Brunch in a Box" 11:00 am - 12:00 pm | Pop UP Bar: MARKED/CORSAIR 11:00 am - 1:45 pm | CoMMO ft. Co-founder Michael Sullivan Showcasing #FancyFromFrozen" Chef-prepared Entrées 11:00 am - 12:00 pm | Pop UP Bar: DEAR FRIEND with Anisa Francouer, Marika Bouchard, Michael Firth, Marika Bouchard 11:00 am - 1:45 pm | Ascari presents Mercantino e Vini ft. Chef & Owner John Sinopoli, 'Not Your Average Mushroom Risotto' 11:00 pm - 12:00 pm |
| 12:00 PM | | Meet the Future: Future Farms Plant Based Meatballs 12:30pm - 1:30pm | | Meet the Future: Future Farms plant Based Meatballs 12:15 pm - 12:45 pm | | Meet the Future: Future Farms plant Based Meatballs 12:15 pm - 12:45 pm |
| 1:00 PM | | | | CoMMO ft. Co-founder Michael Sullivan Showcasing #FancyFromFrozen" Chef-prepared Entrées 1:00 pm - 2:00 pm | | Ascari presents Mercantino e Vini ft. Chef & Owner John Sinopoli, 'Not Your Average Mushroom Risotto' 1:00 pm - 2:00 pm |
| 2:00 PM | Workshop: Beer & Sake Cocktails 2:15 pm - 3:00 pm | Chefdrop presents Authentic Mexican Tacos with Chef Elia Herrera 2:00 pm - 3:00 pm | Qu In This - Intro to Baijiu 2:15pm - 2:45pm | Chefdrop presents Sunday Gravy with Chef Michael Angeloni 2:00 pm - 3:00 pm | Workshop: How to Succeed with a Cocktail To-Go Program 2:15 pm - 3:00 pm | Chefdrop presents Vietnamese comfort classics with Chef Phil Nguyen 2:00 pm - 3:00 pm |
| 3:00 PM | Workshop: Shelf-Stabilization & Product Scaling 3:15 pm - 4:00 pm | Bellavita Expo Presents Mediterranean Pairings 3:30 pm - 4:30 pm | Pisco The Spirit of Peru: Singularity & Versatility: Johnny Schuler, Author, Pisco authority 3:15 pm - 4:00 pm | CoMMO ft. Co-founder Michael Sullivan Showcasing #FancyFromFrozen" Chef-prepared Entrées 3:00 pm - 4:00 pm | Clearing Up the Hazy IPA 3:15 pm - 4:00 pm | Ascari presents Mercantino e Vini ft. Chef & Owner John Sinopoli, 'Not Your Average Mushroom Risotto' 3:00 pm - 4:00 pm |
| 4:00 PM | The Noble Art of Japanese Sake and Its Finer Points, Michael Tremblay, Kei Hashimoto 4:15 pm - 5:00 pm | | The Joy of Japanese Teas, Rona Tison, EVP, Itoen 4:15 pm - 5:00 pm | | | |
| 5:00 PM | | | | | | |

ALL DAY CAFÉ EXPERIENCE: Tea knowledge sessions will be held daily in the Cafe at 2:00pm.

Recharge and refresh from the buzzing show floor at the All-Day Cafe. Enjoy a freshly-crafted coffee from the Sanremo ZOE coffee machine, brewing ethically sourced Fairtrade Canterbury Coffee, sip on flavourful teas by TeaSquared and nosh on fresh scones by Mildred's Temple Kitchen.

MONDAY MAY 9 2022

SCHEDULE: DAY ONE

| | Speaker Stage | Culinary Stage | Bar & Beverage Stage |
|----------|---|--|---|
| 10:00 AM | Restaurants Canada's State of the Industry: Future Trends and Demographics 10:15 am - 11:15 am | Vertical Farming the Future 10:30 am - 11:30 am | Sommelier Service Competition 10:00 am - 12:30 pm |
| 11:00 AM | | | |
| 12:00 PM | Leadership Panel: Full Service 11:30 am - 12:15 pm | Inspiring Consumer Confidence Through Safety 11:45 am - 12:30 pm | |
| 1:00 PM | Recruitment and Retention of Labour in Our Sector 12:30 pm - 1:15 pm | TLS Chef Talks - The Future of Dining 12:45 pm - 1:30 pm | State of the Bar: Insights, Research & Trends 12:45 pm - 1:30 pm |
| 2:00 PM | Pandemic Pivots That Are Here to Stay: New Revenue Opportunities 1:30 pm - 2:15 pm | Ultimate Fish Sandwich Wars 1:45 pm - 2:30 pm | Leadership Panel: Beer 1:45 pm - 2:30 pm |
| 3:00 PM | Look Who's Coming to Dinner: Industry Demographics and Consumer Data 2:30 pm - 3:15 pm | The Secret Recipe for Authentic Classic Italian Pizza Made with Molino Vigevano's Pizza Flour 2:45 pm - 3:45 pm | Cost-Conscious Creativity to Elevate Your Bar Programs 2:45 pm - 3:30 pm |
| 4:00 PM | Marketing Your Business for Success 3:30 pm - 4:15 pm | | Bar Marketing 201: On-Premise vs Online 3:45 pm - 4:30 pm |
| 5:00 PM | It's Time to Walk the Walk: Mental Wellbeing in Restaurants 4:30 pm - 5:15 pm | Tech Innovation in Food Waste 4:15 pm - 5:00 pm | Use Your Fromagination: Cheese and Beer 4:30 pm - 5:00 pm |

| | Coffee Competition Stage | Learning Lounge | StudioEX |
|----------|--|---|---|
| 10:00 AM | National Barista Championship Qualifiers 10:00 am - 5:00 pm | Technology and the Future of Delivery 10:30 am - 11:15 am | |
| 11:00 AM | | Moments of Truth in Restaurant Management Systems: Succeeding with Guests and Staff 11:30 am - 12:30 pm | How to Leverage Digital Marketing Channels to Feed Your Business 11:15 am - 12:15 pm |
| 12:00 PM | | Broadening Feedback Capture to Improve Operations and Build Meaningful Customer Relationships 12:45 pm - 1:45 pm | Boosting Profit Through Menu Optimization 12:30 pm - 1:15 pm |
| 1:00 PM | | | Food and Restaurant Industry Labour Challenge 1:30 pm - 2:15 pm |
| 2:00 PM | | | The End of "We've Just Always Done It That Way" 2:30 pm - 3:15 pm |
| 3:00 PM | | How to Make Hosting Events Easier for Restaurant Owners 3:15 pm - 4:15 pm | |
| 4:00 PM | | | From Kitchen to Retail: Turning Your Food Concept to a Successful Retail Product 3:45 pm - 4:30 pm |
| 5:00 PM | | | |

OPENING NIGHT RECEPTION: Monday May, 5 pm - 8 pm · Heritage Court, Enercare Centre

TUESDAY MAY 10 2022

SCHEDULE: DAY TWO

| | Speaker Stage | Culinary Stage | Bar & Beverage Stage |
|----------|---|--|---|
| 9:00 AM | | | |
| 10:00 AM | Leadership Panel: Fast Casual 10:30 am - 11:15 am | Best Practices for Better Seafood Take-Out 10:30 am - 11:15 am | Global Bar Check-In: Fireside Chat 10:00 am - 11:00 am |
| 11:00 AM | | | |
| 12:00 PM | A New Level of Sustainability with Douglas McMaster 11:30 am - 12:15 pm | Canadian Plant-Based Startups on The Menu 11:30 am - 12:00 pm | The Renaissance of Canada's Hotel Bar Culture 11:15 am - 12:00 pm |
| 1:00 PM | Foodservice Future: Tech Trends That Will Fuel Growth for Canada's Foodservice Industry 12:30 pm - 1:15 pm | Garland Canada Culinary Competition 12:30 pm - 3:45 pm | Leadership Panel: Spirits 12:15 pm - 1:00 pm |
| 2:00 PM | Inclusive and Diverse Businesses: Where We Have Improved and Opportunities for Growth 1:30 pm - 2:30 pm | | Tips on Building a Wine & Spirit List for your Restaurant or Bar 1:15 pm - 2:00 pm |
| 3:00 PM | Fireside Chat: Tackling the Most Challenging Issues with Innovative Solutions 2:45 pm - 3:30 pm | | Beyond the Rail Cocktail Competition 2:00 pm - 4:00 pm |
| 4:00 PM | The Art of Cannabis Retail: How to Make and Market Your Products 3:45 pm - 4:45 pm | Exploring the Beauty of Using Japanese Ingredients in Western Cuisine 4:00 pm - 5:00 pm | Use Your Fromagination: Cheese & Non-Alcoholic 4:15 pm - 5:00 pm |
| 5:00 PM | | | |

| | Coffee Competition Stage | Learning Lounge | StudioEX |
|----------|--|---|---|
| 9:00 AM | | | Enbridge Gas and Save on Energy Foodservice Forum 9:00 am - 11:00 am |
| 10:00 AM | National Barista Championship Qualifiers 10:00 am - 5:00 pm | Will Your Restaurant Become the Next Sears or Amazon? 10:30 am - 11:15 am | |
| 11:00 AM | | | Less Waste, More Profit: How to Reduce Food Waste & Boost Revenue 11:15 am - 12:15 pm |
| 12:00 PM | | Navigating the New Normal: Turning Stress & Adversity into Opportunity & Organizational Sustainability 11:30 am - 12:30 pm | |
| 1:00 PM | | What Foodservice Workers Want 12:45 pm - 1:45 pm | The Canadian Trade Commissioner Service: Programs and Services to Help You Expand Your International Business 12:45 pm - 1:15pm |
| 2:00 PM | | Motivate and Retain Employees with Same Day Pay and Gratuity Access 2:00 pm - 3:00 pm | The Canadian Trade Commissioner Service: Export Opportunities in the US: Boston & Chicago 1:30 pm - 2:00 pm Global Analysis Service Overview (AAFC): Protein food trends in 2022 2:15 pm - 2:45 pm |
| 3:00 PM | | How to Legally Save Money on Taxes 3:15 pm - 4:15 pm | Protein Industries Canada (PIC): Plant Based Food Innovation 3:00 pm - 3:30 pm |
| 4:00 PM | | | Antithesis Provision: Circular Economy Approaches and Benefits 3:45 pm - 4:15 pm |
| 5:00 PM | | | What Comes Next? The Future of Food 4:30 pm - 5:15 pm |

TOP TO TOP RECEPTION: Tuesday May 10, 6 pm - 9 pm

Invitation Only

INDUSTRY NIGHT OUT: Tuesday May 10, 9:00 pm - midnight, Bar Mordecai

Ticketed Event

WEDNESDAY MAY 11 2022

| | SPEAKER STAGE | CULINARY STAGE | BAR & BEVERAGE STAGE |
|----------|--|--|---|
| 9:00 AM | | | |
| 10:00 AM | | | Leadership Panel: Coffee 10:00 am - 11:00 am |
| 11:00 AM | Tackling Supply Chain Issues for Success 10:30 am - 11:15 am | The Future of Protein 10:15 am - 11:15 am | |
| 12:00 PM | Leadership Panel: Quick Service 11:30 am - 12:15 pm | The Magic of Peruvian Flavours 11:30 am - 12:15pm | Leadership Panel: Wine 11:15 am - 12:15 pm |
| 1:00 PM | Canada's Most Adventurous Eating Destination on the World Stage: How Toronto is Finding its Moment in the Spotlight 12:30 pm - 1:15 pm | Showcasing Your Taste of Place 12:30 pm - 1:15 pm | Inclusive by Design 12:30 pm - 1:15 pm |
| 2:00 PM | Ones to Watch 1:30 pm - 2:15 pm | Grow Your Business with Canadian Chicken 1:30 pm - 2:15 pm | The World of Choice 1:30 pm - 2:15 pm |
| 3:00 PM | Leveraging Online Ordering & Delivery 2:30 pm - 3:15 pm | Your Guests Crave Seafood: One Product Five Ways 2:30 pm - 3:15 pm | Use Your Fromagination: Cheese & Wine 2:30 pm - 3:00 pm |
| 4:00 PM | RC Industry, CHF, Booth Awards & Closing Ceremony 3:30 pm - 4:00 pm | From Forest-to-Plate 3:30 pm - 4:15 pm | John Bil Oyster Shucking Competition 3:15 pm - 4:00 pm |
| 5:00 PM | | | |

SCHEDULE: DAY THREE

| | COFFEE COMPETITION STAGE | LEARNING LOUNGE | STUDIOEX |
|----------|---|--|--|
| 9:00 AM | | | |
| 10:00 AM | Canadian Cup Tasters Competition 10:00 am - 4:00 pm | | |
| 11:00 AM | | Order in 20 Seconds, Pay in 10: How QR Codes are Transforming Hospitality | How to Franchise Your Business 10:30 am - 11:30 am |
| 12:00 PM | | Boosting Your Bottom Line with Ghost Kitchens 11:30 am - 12:30 pm | Eco System Workshop 11:45 am - 12:30 pm |
| 1:00 PM | | What Does the Mall Storefront 2.0 Look Like - and Why It Matters 12:45 pm - 1:45 pm | |
| 2:00 PM | | How to Build and Retain a Strong Team 2:00 pm - 3:00 pm | 4th Annual North American Chinese Cuisine Innovation Summit 1:45 pm - 4:00 pm |
| 3:00 PM | | | |
| 4:00 PM | | | |
| 5:00 PM | | | |

BREAKFAST WITH CHAMPIONS Wednesday, May 11 - 7:00AM-10:00AM at Liberty Grand

Don't miss Restaurants Canada's annual power breakfast event. It's where the leaders of the hospitality industry gather to learn data-driven insights from the top research companies, gain exclusive knowledge from industry innovators, and inspiration from world-class speakers.

Ticketed Event

MEET THE STAGE HOSTS



RICHARD CAZEAU
Host Speaker Stage
Content Writer and Producer, Host of Award
-winning Alternative and Digital Programming



CHRISTINA VEIRA
RC Show Bar & Beverage Host & Curator,
Owner, Bar Mordecai, Damigiana Academy



EVELYN CHICK
RC Show Bar & Beverage Host & Curator,
Owner, Ahma and Love of Cocktails



AZALEA HART
Host Pop UP Experience
Trend Reporter & Associate Producer
of the CHUM Morning Show



CRISTINA CARPIO
Host Culinary Stage
Founder/Editor-in-Chief, Evolve Magazine



CHEF PHILMAN GEORGE
Host Garland Canada Culinary Competition
& Ultimate Fish Sandwich Wars
Corporate Chef, High Liner Foodservice



GORD HANNAH
Host Bar & Beverage Stage
Beverage Manager, Drake Hotel Properties

RC SHOW 2022 MAY 9-11, 2022
ENERCARE CENTRE,
TORONTO, CANADA

STAGES & PROGRAMMING

SPEAKER STAGE

MON. MAY 9 2022 · DAY 1

10:15 AM - 11:15 AM

Restaurants Canada's State of the Industry: Future Trends and Demographics

An annual favourite, join Restaurants Canada's Senior Economist Chris Elliott along with the country's top research companies as they share the data they have been collecting and analyzing throughout the year to gain an in-depth understanding of where our industry is headed. Interpreting the latest consumer and sales trends, they will provide a deeper understanding of what these market behaviors mean for your business planning. Don't miss this provocative and insightful industry outlook.

SPEAKERS

- » Moderated by Chris Elliot, Senior Economist, Restaurants Canada
- » Vince Sgabellone, Industry Analyst, Canada Foodservice, NPD Group
- » Asad Amin, Senior Vice President, Ipsos
- » David Henkes, Senior Principal, Technomic

11:30 AM - 12:15 PM

Leadership Panel: Full Service

Presented by American Express Canada

Full service restaurants were one of the hardest hit segments during the pandemic, but these operators were able to pivot and innovate. They needed to double down on digital engagement in addition to facing the reality of customers of all age groups spending more time in their own kitchens. Come hear the stories of innovation and resilience, and how supporting each other is what kept these operators and chefs from throwing in the towel.

SPEAKERS

- » Moderated by Kimberly Kuzmak, VP Client Management, Global Merchant Services, American Express
- » Roger Mooking, Chef, Television Host & Restaurateur
- » Meeru Dhalwala, Co-owner & Chef, Vij's Restaurant
- » Erik Joyal, President, Ascari Hospitality Group

12:30 PM - 1:15 PM

Recruitment and Retention of Labour in Our Sector

Presented by XTM Inc.

As our industry continues to face the current labour shortage crisis, experts will discuss innovative solutions to attracting and retaining staff and the importance of establishing a clear path for advancement in the industry. This is important as people are no longer working just for the money. Our experts will guide you through an analysis of your workplace to identify areas of focus along with tools that can be used to attract and create a pipeline of loyal and empowered talent.

SPEAKERS

- » Moderated by Jim Taylor, Founder & CEO, BenchmarkSixty
- » Jennifer Ménard-Shand, Founder & CEO, Staff Shop Inc.
- » Jason Giagrande, Head of Business, XTM Inc.
- » Michelle Caine, Chair, Hospitality Management, School of Hospitality, Tourism and Culinary Arts at Centennial College
- » Julie Denton, Chief People Officer, Recipe Unlimited

1:30 PM - 2:15 PM

Pandemic Pivots That Are Here to Stay: New Revenue Opportunities

Presented by Square

Hear from our panelists on the creative turns their operations took, and why these changes are here to stay. Step away from the traditional mindset of growth through opening additional restaurants and explore the other exciting profit avenues available. We've curated a line-up of leading experts with hands-on experience creating ghost kitchens, expanding into retail, participants will also be speaking about developing meal kits and subscriptions services, community building pop ups and more.

SPEAKERS

- » Moderated by Camille McInnis, Brand Lead, Square Canada
- » Matt Dean Pettit, Chef, Television Personality & Entrepreneur
- » Matt Rubinoff, Founder, stackt Market
- » Ali Khan Lalani, Founder & CEO, General Assembly Pizza
- » Adam Teolis, Founder & CEO, Chefdrop

2:30 PM - 3:15 PM

Look Who's Coming to Dinner: Industry Demographics and Consumer Data

To say that we are all functioning within a new state of operation is an understatement of grand proportions. Now that the dust is settling, what is left and how has it impacted the everyday consumer? How do we support each other in order to rebuild? Where does consumer confidence sit? What are the trends that will help us revitalize and thrive? Join an in-depth discussion on what consumer expectations are in the new normal with insights and new approaches on how to meet them.

SPEAKERS

- » Moderated by Jonathan Brown, Chief Sales Officer, Trend Hunter
- » Asad Amin, Sr. Vice President, IPSOS
- » Celeste Mussio, Head of Sales, Data and AdTech, Pelmorex Corp.
- » Greg Baumken, Vice President, VIBRANT Marketing
- » Patricia Ghamami, General Manager, Drake Devonshire

3:30 PM - 4:15 PM

Marketing Your Business for Success

Presented by TikTok

Learn from both marketing agencies and operators on how to use data and analytics to effectively market and promote your business and what strategies will keep your properties alive during and post the pandemic.

SPEAKERS

- » Moderated by Jo-Ann McArthur, President & Founder, Nourish Food Marketing
- » Chris Barrett, CEO, Operatic Agency
- » Erwin Joaquin, Industry Lead, Dining/QSR, TikTok

4:30 PM - 5:15 PM

It's Time to Walk the Walk: Mental Wellbeing in Restaurants

Presented by Workplace Safety Prevention Services (WSPS)

If you're looking to learn what more can be done or don't know where to start with workplace mental health initiatives, start here. These panelists are walking the walk when it comes to ensuring psychological wellbeing and safety in the industry. Learn best practices and harm reduction techniques from industry leaders including a Toronto restaurant that has made employee's mental health a priority.

SPEAKERS

- » Moderated by Hassel Aviles, Executive Director, Not 9 to 5 Org
- » Kyla Tuori, Corporate Chef, Unilever Food Solutions & #FairKitchens Ambassador
- » Karen Davidson, General Manager, Marben & The Cloak Bar
- » Esther Fleurimond, Specialized Consultant, Healthy Workplaces, Workplace Safety and Prevention Services (WSPS)

SPEAKER STAGE

TUE. MAY 10 2022 · DAY 2

10:30 AM - 11:15 AM

Leadership Panel: Fast Casual

Presented by Cadillac Fairview

Operators look forward to learning from successful leaders in the Fast Casual Restaurant segment, with growth that far outshines the rest of the industry, as a result of their innovation and customization. Learn what they do to stay at the top of their game and address the pressing issues facing restaurateurs today. Key topics include pivoting and revitalizing their business, attracting and retaining labour, addressing

environmental and food waste issues, and addressing the changing demands on restaurant menus.

SPEAKERS

- » Moderated by Roberto Sarjoo, Sr. Director of Marketing, Smooth Commerce
- » Adenah Bayoh, Co-Founder, Cornbread
- » Tabassum Zolotrawala, Chief Development Officer, Chipotle
- » Jeff Dang, Co-Founder, Imperfect Fresh Eats

11:30 AM - 12:15 PM

A New Level of Sustainability with Douglas McMaster

Presented by Fairtrade Canada

Douglas McMaster has been called Great Britain's best young chef, a trailblazer, a pioneer, and a rockstar... and he is all of those things. During his keynote presentation he will share how he operates an entirely zero-waste restaurant with a focus on food that is friendly for the planet, while also running a free, online zero-waste school to make his practices accessible to everyone, among many other endeavours. Douglas

and LEAF will help provide a framework to building a sustainability action plan for your establishments and share resources that will help operators as they implement new and innovative practices.

SPEAKERS

- » Introduction by Tricia Ryan, Board President, LEAF
- » Keynote: Douglas McMaster, Founder, Silo - London

12:30 PM - 1:15 PM

Foodservice Future: Tech Trends That Will Fuel Growth for Canada's Foodservice Industry

Join Dana McCauley, former chef and present-day Chief Experience Officer at the Canadian Food Innovation Network, for an inspiring presentation on how you can turn your problems into profits and access innovation resources now available across the country. Learn how food science and technology improvements can change the way you think

about cooking and menus, and the economic and demographic changes that you need to consider when innovating for growth and/or creating new restaurant concepts.

SPEAKERS

- » Keynote: Dana McCauley, Chief Experience Officer, Canadian Food Innovation Network

1:30 PM - 2:30 PM

Inclusive and Diverse Businesses: Where We Have Improved and Opportunities for Growth

Presented by Quell Now Inc.

This session is set to tackle the issues of Diversity, Inclusion and Equity head-on with a vibrant Inclusive and Diverse Businesses panel, discussing new data and statistics that show where some progress has been made, and where foodservice and hospitality businesses have much room to grow. Experts responsible for driving positive change in the industry will dive into the consumer and operator surveys conducted, share strategies and tactics that will help businesses to continue accelerating positive change and improvement across all participants in foodservice.

SPEAKERS

- » Moderated by Ellen Asiedu, Co-Founder, The Re-Seasoning Coalition
- » Stephanie Lui-Valentim, Co-founder, Quell Now Inc.
- » Cheryl Appleton, Founder, Canadian Women In Food
- » Colleen Nolan, HR Development, Training & Community Engagement Specialist Indigenous Tourism Ontario
- » Ren Navarro, Owner/Operator, Beer. Diversity.

2:45 PM - 3:30 PM

Fireside Chat: Tackling the Most Challenging Issues with Innovative Solutions

Join Restaurants Canada for an in-depth discussion bringing the perspectives of some of the biggest chain operators in Canada along with a successful independent, to talk about how they have tackled some of the hottest issues over the last two years, and the innovative solutions they've implemented.

SPEAKERS

- » Moderated by Brenda O'Reilly, Restaurateur / Independent Restaurant Consultant
- » Duncan Fulton, Chief Corporate Officer, Restaurant Brands International Inc.
- » Frank Hennessey, Chief Executive Officer, Recipe Unlimited
- » Juanita Dickson, President & CFO, Gusto 54 Restaurant Group

3:45 PM - 4:45 PM

The Art of Cannabis Retail: How to Make and Market Your Products

In 2022 cannabis retail is where the market growth opportunities lie, and foodservice comes with some "grey areas" of legislation. Learn about the evolving rules and regulations and how cannabis beverages, edibles, private dinners can or may fit in your establishments in the future. Join our panelists as we discuss how you can enter the cannabis arena and learn how to make and sell cannabis products legally and effectively.

SPEAKERS

- » Moderated by Chad Finklestein, Partner, Dale & Lessmann LLP
- » Andy Deonaraine, Co-CEO, CannSell
- » Matt Johnston, Co-Founder & CEO, Collective Arts Brewing
- » Trang Trinh, Former CEO, TREC Brands

SPEAKER STAGE

WED. MAY 11 2022 · DAY 3

7:00 AM - 10:00 AM

Breakfast With Champions

Breakfast with Champions is Restaurants Canada's annual power breakfast event. It's where the leaders of the hospitality industry gather to learn data-driven insights from the top research companies, gain exclusive knowledge from industry innovators, and inspiration from world-class speakers. The latest global and Canadian research, trends, ideas and insights are presented to equip attendees with the knowledge and tools to successfully set a path forward. It's two hours you can't afford to miss.

In-Person: Liberty Grand, Exhibition Place
Virtually: Speaker Stage

SPEAKERS

- » Jean-Philippe Gervais, Vice-President, Economics and Valuations, & Chief Economist, FCC
- » Chris Elliot, Senior Economist, Restaurants Canada
- » Lara Skripitsky, Chief Technology and Operations Officer, McDonald's Canada
- » Donna Dooher, Owner and Executive Chef, Mildred's Temple Kitchen
- » David U.K., CEO, pros&content
- » Jeremy Gutsche, CEO and Founder, Trend Hunter

10:30 AM - 11:15 AM

Tackling Supply Chain Issues for Success

Presented by OMAFRA

As the effects of COVID-19 forced the global economy to a standstill, vulnerabilities in the output strategies and supply chains were exposed. Join Sylvain Charlebois and panelists who will share successful learnings and insights from the past year, and demonstrate how collaboration and support for buying local can provide an approach for tackling supply chain issues across the various industry segments.

SPEAKERS

- » Moderated by Sylvain Charlebois, Scientific Director, Agri-Food Analytics Lab, Dalhousie University
- » James Watson, Merchandising Manager (Canada), Gordon Food Service
- » Patti Thompson, VP, Sales and Marketing, King Cole Ducks Ltd
- » Mike Juska, Manager of Sales & Operations, Beam Suntory Canada
- » Cara Piggot, Head of National Operations and Foodservice, Boston Pizza

11:30 AM - 12:15 PM

Leadership Panel: Quick Service

Presented by Cadillac Fairview

Quick service restaurant business remained strong throughout the pandemic but it didn't come without its challenges. Learn what these challenges were, how these leaders overcame, the keys to a successful business in a post-COVID-19 world, how the quick service sector is changing and preparing for the future, and how to build real brand staying power.

SPEAKERS

- » Moderated by Jay Ashton, Business Resources & Brand Activation Manager, Sysco
- » Vasiliki McInnes, Co-Founder & Chief Operating Officer, Odd Burger
- » Domenic Primucci, President, Pizza Nova
- » Yanick Morin, General Manager, A&W

12:30 PM - 1:15 PM

Canada's Most Adventurous Eating Destination on the World Stage: How Toronto is Finding its Moment in the Spotlight

Presented by Destination Toronto

Join us for a dynamic conversation with chefs and industry heavyweights around how Toronto is carving its place on the world culinary stage

1:30 PM - 2:15 PM

Ones to Watch

These panelists are making waves in our sector and are advocating for food security, diversity and inclusion, and an overall safer industry. Learn how you can join their efforts to create a culture that embraces diversity of thought and deploys the required best practices, development tools, and resources to maximize talent engagement, advancement, workplace performance, and overall satisfaction as we revive our industry post-pandemic.

SPEAKERS

- » Moderated by Chris Klugman, President/Owner, Paintbox Catering and Bistro
- » Jean-François Archambault, General Director & Founder, La Tablée des Chefs
- » Rich Francis, Chef & Proprietor, Aboriginal Culinary Concept
- » Paul Taylor, Executive Director, FoodShare
- » Rahil Hoque, Partner & Director of Operations, Ascari Hospitality Group

2:30 PM - 3:15 PM

Leveraging Online Ordering and Delivery

Presented by Uber Eats

From convenience to necessity, food delivery continues to change the way that Canadians engage with the restaurant industry. Learn from top restaurant and business leaders how they are leveraging online ordering, alcohol delivery, and new virtual kitchen operations to manage the pandemic, better serve their customers, and transform the future of the industry.

SPEAKERS

- » Moderated by Stephanie Donnan, City Manager, Uber Eats
- » Michel Falcon, Owner, Brasa Peruvian Kitchen
- » Yianni Fountas, Senior Director, Emerging Brands & Partnerships, Strategic Projects and Business Insights, Recipe Unlimited

3:30 PM - 4:00 PM

Celebratory Awards: RC Show Exhibitor, RC Innovation and CHF Awards

Join us as we recognize and celebrate the individuals and companies who made an outstanding and pioneering contribution in developing the most engaging RC Show floor experience along with Restaurants Canada Innovative Product of the Year Award.

Meet the Canadian Hospitality Foundation 2022 Scholarship winners and new partners for 2023.

CULINARY STAGE

MON. MAY 9 2022 · DAY 1

10:30 AM - 11:30 AM

Vertical Farming the Future

Presented by GoodLeaf Farms

Join Allison as she takes us on an in depth look at Vertical Farming, and why our future depends on it. Aligning with the United Nations Sustainable Development goals, we'll

explore how vertical farming supports the local economy while benefiting our planet.

SPEAKERS

- » Allison Vaux, Foodservice Account Manager, GoodLeaf Farms

11:45 AM - 12:30 PM

Inspiring Consumer Confidence Through Safety

Presented by Diversey & Canadian Food Safety Group

Health and safety protocols have never been more top of mind than they are today, and customers need to feel safe. Learn about the health and safety measures, and training programs you should have in place and how to communicate with your guests to inspire consumer confidence. Join Domenic Pedulla, President, Canadian Food Safety Group, and David Coulter, Director, Corporate Sales, Diversey, as they discuss the latest innovation

in infection prevention and the health and safety measures you need to have in place to inspire consumer confidence.

SPEAKERS

- » Moderated by Shane Vasquez, Health & Safety Specialist, Oliver & Bonacini Hospitality
- » Domenic Pedulla, President, Canadian Food Safety Group / SafeCheck Training
- » David Coulter, Director of Corporate Sales, Diversey Canada
- » Owen Miller-White, Manager, Restaurant Food Safety & Environment, A&W

12:45 PM - 1:30 PM

TLS Chef Talks - The Future of Dining

Presented by Garland Canada

What does the future of dining look like? The Chef Talks series looks to dive deeper into specific themes portrayed by the extraordinary The Last Service initiative which brought together 30 of some of Canada's best and most diverse chefs. Through an innovative multi-visual approach to storytelling, The Last Service explored chef culture from a uniquely intimate and human perspective. At the Restaurants Canada show, The Last Service

Chef Series will be presented in front of a live audience to discuss the future of dining.

SPEAKERS

- » Moderated by Charlotte Langley, CCO & Co-Founder, Scout Canning
- » Daniela Manrique, Chef & Owner The Soca Kitchen
- » Chris Locke, Executive Chef, Marben
- » Rafa Covarrubias, Chef, Hexagon & 7 Enoteca

1:45 PM - 2:30 PM

Ultimate Fish Sandwich Wars

Presented by High Liner Foodservice

Sandwich wars are trending, so we are starting our very own seafood sandwich war!! Watch Top Chefs from around Canada compete to build the BEST fish sandwich.

SPEAKERS

- » Graham Schave, Corporate Chef, High Liner Foodservice
- » Chef Charlotte Langley, Marine Stewardship Council
- » Chef La-Toya Fagon, Twist Catering

2:45 PM - 3:45 PM

The Secret Recipe for Authentic Classic Italian Pizza made with Molino Vigevano's Pizza Flour

Presented by Bellavita

Bellavita Academy and Molino Vigevano are proudly delivering a cooking demo highlighting the best ingredients, starting with flour, and the techniques to craft the authentic Italian pizza from scratch. An unmissable opportunity

for pizza professionals to get precious tips to refine their skills and increase their business.

SPEAKERS

- » Gianluigi Iannelli, Master Pizza Chef, Molino Vigevano

4:15 PM - 5:00 PM

Tech Innovation in Food Waste

Hear from three innovative organizations using technology to tackle food waste, and how this technology might work for you and your business. Attendees will hear about several solutions including a community platform designed to support your operations in becoming more sustainable in adapting a circular economy, an App that can analyze your systems to identify where your food waste impact is, and an AI-driven solution designed

to help the farm and food industry by upcycling organic food waste.

SPEAKERS

- » Moderated by Anna Pham, Executive Director, LEAF
- » Craig McIntosh, CEO, Trendi
- » André Mondor, Vice President, Restogreen
- » Sam Kashani, Country Manager, Too Good to Go

CULINARY STAGE

TUE. MAY 10 2022 · DAY 2

10:30 AM - 11:15 AM

Best Practices for Better Seafood Takeout

Presented by High Liner Foodservice

Excellent food delivery is the key to great customer loyalty. Since 1 in 3 customers will continue to eat off premise after the pandemic, learn the best practices for seafood takeout.

SPEAKERS

- » Philman George, Corporate Chef, High Liner Foodservice
- » Graham Schave, Corporate Chef, High Liner Foodservice
- » Matt Dean Pettit, Chef, Television Personality & Entrepreneur, Rock Lobster

11:30 AM - 12:00 PM

Canadian Plant-Based Startups on The Menu

Presented by Agriculture & Agri-Food Canada

Consumers are increasingly looking for culinary options that are both good for the planet AND incredibly tasty. Join three trailblazing companies whose next generation alt protein products can be used to meet this growing demand in the foodservice and hospitality sector. Get insights into the state of plant protein food products available to your operation, how you can incorporate these new products into your menus and learn about some of the exciting plant-based offerings to come.

SPEAKERS

- » Moderated by Kyle Andreasen, Research Coordinator, Red River College
- » Karen McAthy, CEO & Co-founder, Lumi Foods
- » Blair Bullus, Founder & President, Wamame Foods Inc
- » Chris Bryson, Founder & CEO, New School Foods

12:30 PM - 3:45 PM

Garland Canada Culinary Competition

Presented by Garland Canada and Restaurants Canada

Restaurants Canada and Garland Canada continue to demonstrate their commitment to Canada's thriving and passionate culinary community by showcasing its top emerging talent at the annual Garland Canada Culinary Competition. This year's event will include both virtual and live components, where competitors will have to demonstrate their skills and creativity in front of a panel of esteemed judges as they compete for the chance to win \$10,000 in cash and prizes.

Each round will challenge chefs to craft a dish that reflects the 2022 theme of 'Revival' and strike a balance between profitability, quality and sustainability.

JUDGES

- » Julie Marteleira, Executive Chef, Leña
- » John Higgins, Director, Enterprise Leadership Centre for Hospitality & Culinary Arts Ambassador, George Brown College
- » Billy Alexander, Director of Programs, Culinary Tourism Alliance

4:00 PM - 5:00 PM

Exploring the Beauty of Using Japanese Ingredients in Western Cuisine

Presented by the Consulate-General of Japan in Toronto and the Japan External Trade Organization.

There is often a preconceived notion that Japanese food ingredients should only be used to create Japanese dishes. However, this innovative culinary demonstration shows the versatility of Japanese ingredients, utilised in non-Japanese dishes. Using fruits and meat directly from Japan as star ingredients, renowned Chefs Makino and Suzuki demonstrate the skillful techniques of adapting Japanese food materials to

transform Western dining. As experienced chefs who have worked directly for the Japanese government, including Chef Makino's experience cooking for the Emperor of Japan, they seek to present the beauty of Japanese ingredients in a new light. Not to be missed!

SPEAKERS

- » Yuta Makino, Chef, Consulate-General of Japan - Honolulu
- » Haruna Suzuki, Chef, Consulate-General of Japan - Toronto

CULINARY STAGE

WED. MAY 11 2022 · DAY 3

10:15 AM - 11:15 AM

The Future of Protein

Join our panelists for an exciting discussion taking an unbiased opportunity to explore the complex issue of the future of protein. Should the focus be on plant-based solutions? Or game meats? What reduces global pollution and improves human health? Find out how you can be part of where the future is headed!

SPEAKERS

- » Moderator: Tony Hunter, Global Food Futurist
- » Joseph Shawana, Chef and Chair, Indigenous Culinary of Associated Nations
- » Elia Herrera, Chef and Owner, Los Colibris

11:30 AM - 12:15 PM

The Magic of Peruvian Flavours

Presented by the Embassy of Peru to Canada

Peruvian Gastronomy is a cultural expression that brings together roots, tradition, historical legacy, social inclusion, pride and identity. Through his presentation, Adolfo Perret will show us the tradition and techniques of the Peruvian cuisine, displaying an array of products that are part of its culinary diversity and that are traded in different markets, including the Canadian market, like the

well-known Peruvian SuperFoods, with impressive nutritional benefits promoting physical and mental well-being. Mr. Perret will use quinoa, asparagus, scallops and Pisco, the spirit of Peru.

SPEAKERS

- » Adolfo Perret, Executive Chef, Punta Sal restaurants

12:30 PM - 1:15 PM

Showcasing Your Taste of Place

Hear from our experts on how to establish and leverage your own culinary tourism experiences, while learning the meaning and economic benefits of Showcasing Your Taste of Place.

SPEAKERS

- » Moderated by Gracen Chungath, Senior Vice President, Destination Development, Destination Canada
- » Billy Alexander, Director, Programs, Culinary Tourism Alliance
- » Victoria Clarke, CEO, Tourism Mississauga
- » Aman Dosanj, Edible Storyteller, The Paisley Notebook

1:30 PM - 2:15 PM

Grow Your Business with Canadian Chicken

Presented by Chicken Farmers of Canada

Like consumers, chefs and operators are concerned about where their food comes from and how it is produced. 96% of Canadians trust Canadian farmers, and 91% are actively seeking Canadian meats at retail and food service. Learn how using Canadian chicken can help you deliver on your customers' expectations for local quality, versatility, animal welfare, and sustainability.

SPEAKERS

- » Lisa Bishop-Spencer, Director, Brand and Communications, Chicken Farmers of Canada
- » Trevor Lui, Chef & Co-Founder, Quell
- » Paolo DiManno, Senior Director, Strategic Sourcing, Recipe Unlimited

2:30 PM - 3:15 PM

Your Guests Crave Seafood: One Product Five Ways

Presented by High Liner Foodservice

Seafood was the second most missed item during the pandemic. Seize the opportunity to discover how our easy-to-make products can be used in multiple ways!

SPEAKERS

- » Philman George, Corporate Chef, High Liner Foodservice
- » Graham Schave, Corporate Chef, High Liner Foodservice

3:30 PM - 4:15 PM

From Forest-to-Plate

Presented by Brazil

Join São Paulo Chef Roberto Smeraldi, for a surprising journey from the rainforest to your plate - explore an infinite array of tastes, textures and aromas of the largest rainforest in the world. Learn how the food system can provide innovation to your menu and support

in the fight against climate change at the same time.

SPEAKERS

- » Roberto Smeraldi, Chef de Cuisine & Journalist, Atá Institute / ArteSã / O Estado de São Paulo

BAR & BEVERAGE STAGE

MON. MAY 9 2022 · DAY 1

10:00 AM - 12:30 PM

Sommelier Service Competition

Six of Canada's top Sommeliers will compete in a service-based challenge for a chance to win an all-expenses paid trip to Champagne to visit Piper Heidsieck and Charles Heidsieck Champagne houses. Organised & hosted by Jeff Osborne and judged by Master Sommelier Jen Huether, Alo Food Group Wine Director Christopher Sealy & Master Sommelier Bruce Wallner, competitors will be judged both on their knowledge and service skills alike.

JUDGES

- » Moderated by Jeff Osborne, Territory Manager, Wine & Craft Spirits, BREAKTHRU BEVERAGE CANADA
- » Jen Huether, Master Sommelier & Director of Alcohol Curation, Fresh City Farms
- » Christopher Sealy, Wine Director, Alo Food Group
- » Elsa Macdonald, Master of Wine

12:45 PM - 1:30 PM

State of the Bar: Insights, Research & Trends

Presented by Skip The Dishes

Join us for an in depth look at the current state of the Bar and Beverage Industry, including consumer trends and insights, and the COVID-19 pivots that are here to stay. Our industry leaders and experts will discuss the shift in consumer buying patterns that occurred during this pandemic, how expectations and experiences within the bar and beverage space have changed, and what

today's consumer hopes to find when making a decision to purchase a beverage.

SPEAKERS

- » Introduced by Steve Puchala, Senior Vice President-Restaurants, Skip the Dishes
- » Matthew Crompton, Client Solutions Director, CGA Strategy
- » Mitch Stefani, Client Solutions Manager, CGA Strategy

1:45 PM - 2:30 PM

Leadership Panel: Beer

Presented by The Beer Store

An esteemed panel of beer industry leaders will discuss the innovations and practices currently being implemented that are allowing them to extend their brand presence into new markets. From RTDs to non-alcoholic trends, learn how the beer industry has shifted, how the pandemic affected their decisions on current market releases and how this can help your business be more successful.

SPEAKERS

- » Moderated by Jay Wilson, Vice President, Logistics, The Beer Store
- » Emma Barrett, Head of Marketing, Mill Street Brewery
- » Darren Kohl, Director of Innovation, Labatt Breweries of Canada
- » Amanda Braun, National Sr. Channel Solution Manager, Molson Coors Canada
- » Justin Lamontagne, National Sr. Sales Manager, Six Pints Specialty Beer Company, certified Beer Cicerone

2:45 PM - 3:30 PM

Cost-Conscious Creativity to Elevate Your Bar Programs

Spinzalls and rotovaps are fun and useful tools, but not every bar program can afford them. While many excellent bar programs come with expensive bells and whistles, many of the best rely on creativity and ingenuity. From ingredients to processes, equipment hacks to sustainability, this session will focus on how you don't have to sacrifice your bottom line in order to have a world-class program.

SPEAKERS

- » Ana Wolkowski, Educational Consultant, CJMW Consulting
- » Kelsey Ramage, Owner/Operator, The Trash Collective
- » Kate Boushel, Director of Beverage & Education, Barocco Group

3:45 PM - 4:30 PM

Bar Marketing 201: On-Premise vs Online

With many jurisdictions in Canada approving the sale of "to-go alcohol" during lockdown, restaurants and bars moved quickly to add these offerings in order to survive through the pandemic. Now with an industry in the midst of a reopening, the challenge is how to have these two very different offerings, on-premise and to-go, co-exist harmoniously. This discussion will address the following questions and more. How do you balance your retail model with your on-site service? How

can you promote them together? What service and marketing adjustments do you have to make to attract your ideal clientele for both?

SPEAKERS

- » Farzam Fallah, Bar Manager, The Cloak Bar
- » Massimo Zitti, Bartender and Co-Owner, Mother
- » Evelyn Chick, Founder/ President, Evelyn Chick Projects

4:30 PM - 5:00 PM

Use Your Fromagination: Cheese and Beer

Presented by Dairy Farmers of Canada and Labatt Breweries of Canada

Throughout this session, Canadian Cheese Ambassador David Beaudoin will discuss ways to casually unwind with friends while enjoying pairings of your favourite beer with some quality, sustainably sourced Canadian cheeses brought to you thanks to the Dairy Farmers of Canada.

SPEAKERS

- » David Beaudoin, Canadian Cheese Ambassador, Dairy Farmers of Canada

BAR & BEVERAGE STAGE

TUE. MAY 10 2022 · DAY 2

10:00 AM - 11:00 AM

Global Bar Check-In: Fireside Chat

Presented by American Express Canada

Each year brings new trends that push the bar industry into new directions and ushers in even more changes. Restaurants Canada brings together top players in the bar industry from (almost) every continent to check in on how their markets are recovering and to share some of the most popular trends and ideas from their region that you and your bar can

embrace for recovery, community building and growth.

SPEAKERS

- » Lauren Paylor, R&D Production Chef, Silver Lyan
- » Ezra Star, Bar & Beverage Consultant
- » Sabrine Dhaliwal, Bar Manager, Chickadee Room in Juke

11:15 AM - 12:00 PM

The Renaissance of Canada's Hotel Bar Culture

Hotel bars are the epitome of luxury and escape in the bar industry, catering to any and all guests who are looking for iconic experiences, from the rooftop to the lobby. Learn how their popularity started to dwindle in Canada due to guests choosing smaller, independently owned places for their date night or escape. While many hotel brands overhauled their programming and collaborated with some of the newest and shiniest names in the bar world, others chose to go back to their roots to achieve success. In this seminar we dive into what this rebirth

looks like and what other venues can learn from hotel hospitality.

SPEAKERS

- » Miranda Breedlove, National Director of Bars, Hyatt America
- » Rus Yessenov, Director of Beverage, Fairmont Royal York Toronto, Clockwork & Library Bar
- » Grant Sceney, Beverage Director, Fairmont Pacific Rim
- » Gord Hannah, Bar Director, Drake Hotel Properties

12:15 PM - 1:00 PM

Leadership Panel: Spirits

Throughout the last few years, spirit companies have really stepped in to innovate and help salvage the bar industry. Hear from our panel of leaders on how they have changed their approach to marketing and diversifying their portfolios, what new trends have emerged from the pandemic, and how consumers are interacting with their brands.

SPEAKERS

- » Moderated by Jim Lisser, Executive Director, Drinks Ontario
- » Ryan Keery, Sales Director, Eastern Canada & National Accounts, Beam Suntory
- » Ryan Powell, Director, Reserve Portfolio, Breakthru Beverage Canada.
- » Beth-Anne Perry, Country Marketing Director, William Grants & Sons

1:15 PM - 2:00 PM

Tips on Building a Wine & Spirits List For Your Restaurant or Bar

Hosted by four esteemed local beverage experts, both from the brand and restaurant side of the business, this panel is geared towards equipping new sommeliers, bar managers, beverage directors and operators with tips on building and purchasing the best and most cost-effective beverage products for a restaurant. They will cover everything from doing business with wine, spirits and other beverage agencies, narrowing the product selection, tracking down products and suppliers, understanding price point and mark up to evaluate products, and what to expect from your supplier relationships.

SPEAKERS

- » Moderated by Steph Barlow, Sales & Customer Experience Manager, Consignment at Breakthru Beverage Canada
- » Jordan Lesso, Head Sommelier, Osteria Rialto, Bar Biltmore, Blue Door Wine Shop
- » Lorie O'Sullivan, Wine Director, Sash Restaurant + Wine Bar
- » Max Roemer, Territory Manager, Breakthru Beverage Wine & Craft Spirits Team

2:00 PM - 4:00 PM

Beyond the Rail Cocktail Competition

Presented by Beam Suntory

This year in light of the global pandemic and to honour the togetherness and resiliency of our industry, Beyond the Rail will be organized as an exciting, team-based cocktail competition. In addition to testing competitors' creativity and technical skills, the competition will also be showcasing the teams' ability to work together toward excellence. Taking inspiration from RC Show 2022's theme of REVIVAL, six

teams of two will give their best to showcase two signature cocktails that capture the spirit of celebration as well as the spirit of their bar.

JUDGES:

- » Kelsey Ramage, Owner/ Operator, Trash Collective
- » Kate Boushel, Director of Beverage & Education, Barocco Group
- » Mike McLean, MixxIt Canada, Beam Suntory

4:15 PM - 5:00 PM

Use Your Fromagination: Cheese & Non-Alcoholic

Presented by Dairy Farmers of Canada

You don't need alcohol to find a spectacular pairing with quality Canadian cheeses. This session is all about finding unique, and memorable flavour profiles. Canadian Cheese

Ambassador David Beaudoin will take you on a food adventure that won't leave you tipsy.

SPEAKERS

- » David Beaudoin, Canadian Cheese Ambassador, Dairy Farmers of Canada

BAR & BEVERAGE STAGE

WED. MAY 11 2022 · DAY 3

10:00 AM - 11:00 AM

Leadership Panel: Coffee

Presented by Dairy Farmers of Canada

Join us for an in depth conversation on the state of the coffee industry in Canada. We will discuss trends and changes within this sector and what is new with everyone's favourite drink. The coffee panel will feature Sam Le of the Specialty Coffee Association and Robert Carter of the Coffee Association of Canada.

SPEAKERS

- » Moderated by Nan Eskanazi, Good Earth Coffeehouse
- » Sam Le, National Coordinator, Specialty Coffee Association of Canada
- » Robert Carter, President, Coffee Association of Canada
- » Victoria Stewart, Director of Beverage Innovation, Restaurant Brands International
- » Christine Cruz-Clarke, CEO, Balzac's Coffee Roasters

11:15 AM - 12:15 PM

Leadership Panel: Wine

Discussing everything from the wine shop to imports to local winery owners, Rob McCaughey of WSET Americas sits with leaders from across Canada's wine industry to gather their insights. They will delve into the rapidly changing role of the sommelier, trends in wine, the longevity of the bottle shop model and more.

SPEAKERS

- » Vasiliki Samaras, President/Founder, Hinterland Wine Co
- » Craig de Blois, Owner, Noble Estates Wine & Spirits
- » Anton Potvin, Bainville Wine Merchants
- » Nicole Raufes, Head Buyer, Grape Witches Imports

12:30 PM - 1:15 PM

Inclusive by Design

Creating an inclusive space is more than honouring Pride or Black History Month or hiring diverse staff. Every part of the design of our spaces can and does contribute to creating welcoming environments and attracting loyal guests. Industry experts will discuss strategies and ideas, including low and non-alcoholic options, considering thoughtful use of space, having text-to-voice capabilities for

your online menus, as well as providing your business with endless possibilities.

SPEAKERS

- » Christina Veira, RC SHOW Bar & Beverage Curator, Owner, Bar Mordecai, Damigiana Academy
- » Samantha Blitty, Sexual health and Consent Educator

1:30 PM - 2:15 PM

The World of Choice

Presented by Labatt Breweries of Canada

The conventional guest archetypes and consumption behaviour of consumers has dramatically changed. Now, more than ever, the guest expects a smattering of choice when it comes to flavours, styles, segments, and expressions of beverage. Curating the sweet spot of selection and expanding choice will be in key to delivering the needs of the 2022 consumer. Learn from global food and beverage trend watchers with up-to-date

insights on the importance of a well-rounded program mix, and the drivers for decision-making and growth.

SPEAKERS

- » Moderated by Ted Moros, President, The Beer Store
- » David Henkes, Senior Principal, Technomic
- » Faith Olotu, Strategy & Insights Manager, Labatt Breweries

2:30 PM - 3:00 PM

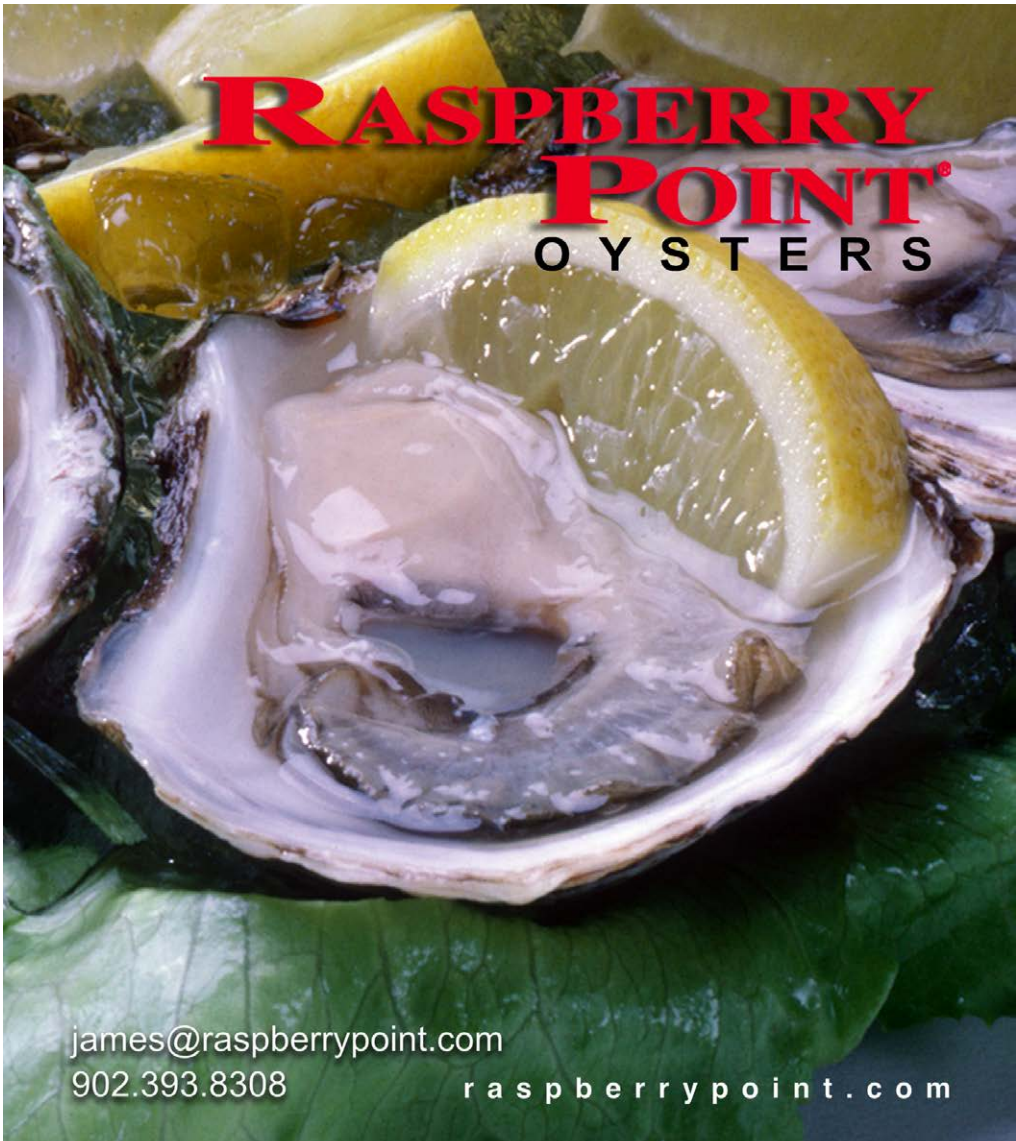
Use Your Fromagination: Cheese & Wine

Presented by Dairy Farmers of Canada

Presented by the Dairy Farmers of Canada, in this session Canadian Cheese Ambassador David Beaudoin explores a selection of sustainable Canadian cheeses, that are matched along the way to their own unique pairing. You'll be guided through the flavours and profiles behind each combination of multiple cheeses and complementing wines.

SPEAKERS

- » David Beaudoin, Canadian Cheese Ambassador, Dairy Farmers of Canada



3:15 PM - 4:00 PM

John Bil Oyster Shucking Competition

Watch some of the fastest oyster shuckers in North America race against the clock for the fastest shucking time! This competition is high energy and exciting as you cheer on the shuckers. This competition is presented by Raspberry Point with first place being awarded \$1000.00

HOST

- » Charlotte Langley, CCO & Co-Founder, Scout Canning

STUDIOEX STAGE

MON. MAY 9 2022 · DAY 1

11:15 AM - 12:15 PM

How to Leverage Digital Marketing Channels to Feed Your Business

Presented by Skip The Dishes

In this panel presented by Skip the Dishes, you will hear from representatives at TikTok, Google and Meta on how to effectively use and optimize their platforms to generate revenue for your business.

SPEAKERS

- » Christina Kavalauskas, Director, Creative Lab, TikTok
- » Peter Hand, Brand Strategy Lead, Google
- » Mukul Goyal, Client Partner, Meta

12:30 PM - 1:15 PM

Boosting Profit Through Menu Optimization

Presented by Unified Data

Many restaurants build their menus solely for customer satisfaction rather than profit. David Hopkins, President of The Fifteen Group, will explore the fundamental importance of properly pricing and costing out menus and its impact on the bottom line. From analyzing the popularity and profitability of

each item, understanding and identifying target food costs and streamlining inventory management, David's presentation will discuss how menu optimization can have a significant impact on restaurant profit.

SPEAKERS

- » David Hopkins, President, The Fifteen Group
- » Kyle Brown, Vice-President, Unified Data

1:30 PM - 2:15 PM

Food and Restaurant Industry Labour Challenge

Presented by Trend Hunter

The foodservice industry faces many challenges attracting and retaining talent. As leaders, we must look to history or fail to realize the opportunities that exist as we move through what Trend Hunter terms as the Crisis, Chaos, and Recharting phases. This presentation examines resources and

perceptions on careers and the differences between global and North American viewpoints, then explores opportunities that may bridge the resource gap and serve as a primer for our Innovator Exchange.

SPEAKERS

- » Suresh Parmachand, Chief Marketing Officer, Trend Hunter

2:30 PM - 3:15 PM

The End of "We've Just Always Done It That Way"

Presented by Ontario Tourism Education Corporation (OTEC)

One new strategy that could change the restaurant game, make hiring easier, inflation less painful, and improve the employee experience. How learning from lean management systems, rising wages, and a crazy challenge led to higher profits, happier staff and a new way forward. The restaurant industry is notorious for trying to be efficient. "Cut harder", "work harder", "figure it out",

and an endless battle trying to achieve labor cost targets. But what if we were to look at this challenge differently? From a positive perspective, using a different measurement than we always have? A measurement that would protect profit, guest experience, and employee experience.

SPEAKERS

- » Jim Taylor, Founder & CEO, BenchmarkSixty

3:45 PM - 4:30 PM

From Kitchen to Retail: Turning Your Food Concept to a Successful Retail Product

Pickle Barrel salad dressings, Swiss Chalet BBQ sauce, subscription pizza and pancake mixes sold in pop-ups, gift baskets and then at retail - if you are thinking about taking your food service concept from the kitchen to retail, this session is for you. In this interactive workshop, a chef, marketer, and distributor will share real life experiences and provide you the resources and a step-by-step checklist to take your concept from inspiration to launch.

SPEAKERS

- » Moderated by Tricia Ryan, Strategic Initiatives, Restaurants Canada
- » Martha Carman, Principal, Carman Consulting Inc.
- » Serene Martin, New Business Development Lead, Tree of Life Canada
- » Colin Swala, Owner, BARE Creations
- » Kiran Bains, MSc., RD, Co Founder of Food Venture Program and Manager of UofG's Hub Incubator
- » Sima Gandhi, Designer, Experiential Education

STUDIOEX STAGE

TUE. MAY 10 2022 · DAY 2

9:00 AM - 11:00 AM

Enbridge Gas and Save on Energy Foodservice Forum

Presented by Save on Energy, Restaurants Canada and ORHMA

We're helping foodservice businesses lower their operating costs with increased discounts and expanded offers on high-efficiency equipment purchases. Join us to learn more about how to take advantage of these savings and discover additional benefits of eligible upgrades.

SPEAKERS

- » Ted Baker, Senior Conservation Account Manager, CLEAResult Delivery Agent for the Enbridge Gas & Save on Energy Distributor Discount Program
- » Robert Edwards, Business Advisor, Private Sector, IESO
- » Andrew Arneaud, Commercial Sales Manager - Canada, Navien Inc
- » Granett Douglas, VP Foodservice, GBS Foodservice Equipment Inc
- » Nick Brown, Manager, Sustainability, Recipe Unlimited

11:15 AM - 12:15 PM

Less Waste, More Profit: How to Reduce Food Waste & Boost Revenue

Presented by Too Good To Go

Hear from the world's #1 marketplace for surplus food, Too Good To Go, on how reducing your food waste will increase your profit. Too Good To Go will share ways in which to identify what challenges or barriers are easily lessened by reducing food waste, how to implement food waste reduction and how to profit from it! Too Good To Go will be joined by partners on their app, Eataly and Fresh City,

who will share their first-hand experiences with the platform, the difference being on the platform has made in their operations and how they've profited from this partnership.

SPEAKERS

- » Sam Kashani, Country Manager, Canada, Too Good To Go
- » Ran Goel, CEO, Fresh City Farms Inc.
- » Nico Dagnino, Managing Director, Eataly

12:45 PM - 1:15 PM

The Canadian Trade Commissioner Service: Programs and Services to Help You Expand Your International Business

Presented by Agrifood Canada

Learn about the services and funding programs available to help you expand your business to the US and international markets. The Trade commissioner Service has a 125 year history of assisting Canadian companies to increase their international presence and

sales, and an unparalleled international network of support for Canadian clients.

SPEAKERS

- » Amna Khan, Trade Commissioner, Global Affairs Canada, Ontario Regional Office

1:30 PM - 2:00 PM

The Canadian Trade Commissioner Service: Export opportunities in the U.S specifically Boston and Chicago

Presented by Agrifood Canada

Where should I start, Chicago or Boston? Chicago and Boston are good "first steps" for new exporters looking to try Canada's largest ag/food export market: they're close, have similar consumers and regulations, and benefit from preferred access under CUSMA. Canadian businesses need to become very agile to take advantage of opportunities in the ever-changing environment brought on by the pandemic. Join experienced Trade Commissioners for practical advice on succeeding in international markets.

SPEAKERS

- » Moderated by Eugene Jaworski, Senior Industry Development Officer, Market and Industry Services Branch, Agriculture and Agri-Food Canada/Government of Canada Agriculture Canada
- » Colette Lekborg, Trade Commissioner: Boston, Consulate General of Canada | Consulat général du Canada Government of Canada | Gouvernement du Canada
- » Chris Bigall, Trade Commissioner: Chicago, Consulate General of Canada | Consulat général du Canada Government of Canada | Gouvernement du Canada

2:15 PM - 2:45 PM

Global Analysis Service Overview (AAFC): Protein food trends in 2022

Presented by Agrifood Canada

Agriculture and Agri-Food Canada offers free Market Intelligence services to Canadian businesses seeking export opportunities in foreign markets, like this focused analysis on the protein market including consumer trends, historical and forecast information, and a new product launch analysis. A Q & A session will follow, with information on how to contact us and access to our published reports with details on upcoming activities to support your business and export development needs.

SPEAKERS

- » Erin-Ann Chauvin, International Market Research Analyst / Analyste en recherche sur les marchés internationaux International Affairs Branch / Direction générale des Affaires Internationales Agriculture and Agri-Food Canada / Agriculture et Agroalimentaire Canada

3:00 PM - 3:30 PM

Protein Industries Canada (PIC): Plant Based Food Innovation

Presented by Agrifood Canada

Learn about how Protein Industries Canada is driving Canada's transformation to become a hub for plant-based food innovation and a global leader in a sector set to see explosive growth. Discover how you and your business can benefit by working with Protein Industries Canada and its innovative partners to develop new products, processes, and technologies and strengthen Canada's plant-protein value chain. The presentation will feature a high-level look at the over \$435 million in projects

that PIC has supported, as well as a few specific project examples of relevance to the foodservice and hospitality sector and beyond. Finally, learn about the PIC developed strategy The Road to \$25 Billion and what you can do to join us on the journey to greatness for Canada's new plant-based sector.

SPEAKERS

- » Brent Wennekes, Director, Member Relations; Protein Industries Canada (PIC)

3:45 PM - 4:15 PM

Antithesis Provision: Circular Economy Approaches and Benefits

Presented by Agrifood Canada

Unpack what the circular economy means, what you need to focus on, and solutions that will be good for people, the planet and your bottom line. Antithesis Provision's mandate is to help food and beverage companies experience powerful transformations that

result in lower costs, higher output, smaller environmental impact, less waste, stronger messaging, more market share and typically greater revenues.

SPEAKERS

- » Cher Mereweather, CEO, Antithesis Provision

4:30 PM - 5:15 PM**What Comes Next? The Future of Food**

These trailblazers are paving the way for a bigger and better future for our industry. Through strategic foresight, our futurist panel will provide the insights, predictions, and actions you can take to be among the winners in the future. From supply chain, to farms, to trends and beyond, this panel will discuss all things future in the culinary and hospitality space.

SPEAKERS

- » Moderated by Christine Couvelier, Founder & Global Culinary Trendologist at Culinary Concierge | Chief Culinary Innovation Officer at Trendi
- » Tony Hunter, Global Food Futurist
- » Mike Lee, Co-Founder, Alpha Food Labs
- » Craig McIntosh, CEO, Trendi

STUDIOEX STAGE**WED. MAY 11 2022 · DAY 3****10:30 AM - 11:30 AM****How to Franchise Your Business****Presented by CFA**

Do you have a restaurant business you'd like to grow? Learn how to expand your business quickly, cost-effectively, and successfully through franchising. This moderated discussion with franchising experts will explore the basics of franchising, legal consulting perspectives, and insights from a franchisor. Discover if franchising is the right model for your restaurant business, learn how to avoid legal pitfalls, and more.

SPEAKERS

- » Larry Weinberg, Partner, Cassels Brock & Blackwell LLP
- » Marietta Snetsinger, Franchise Growth Expert, CFE Candidate

11:45 AM - 12:30 PM**Eco System Workshop**

This workshop will offer a deep dive into approaching sustainability within foodservice by addressing the systemic reform that needs to take place. Our panelists will discuss their networks committed to sustainable development and a circular economy approach, innovative solutions for waste challenges and waste diversion, as well as an example of an operator who has achieved the ultimate level of sustainability.

SPEAKERS

- » Moderated by Tricia Ryan, Strategic Initiatives, Restaurants Canada
- » Douglas McMaster, Founder, Silo - London
- » André Mondor, Vice-President, Restogreen
- » Shane Harker, Founder & President, Rethink Resource
- » Michael Skaljin, Manager, Policy and Planning, City of Toronto

1:45 PM - 4:00 PM**The 4th North American Chinese Cuisine Innovation Summit**

It is a featured annual event presented by the Chinese Cuisine and Hospitality Association of Canada, the non-profit organization committed to food and culture communications and branding development between Asian countries and Canada. The

summit will release the Chinese-Canadian food industry analysis and discuss in-depth solutions, challenges, and new trends about Asian restaurants for a post-pandemic era. Meanwhile, the leadership awards ceremony will inspire the restaurant industry business.

LEARNING LOUNGE**MON. MAY 9 2022 · DAY 1****10:30 AM - 11:15 AM****Technology and the Future of Delivery****Presented by Deliverect**

Delivery became front and centre for restaurants during lockdown, but now restaurants have reopened. So what's next? Consumers have gotten a taste for delivery and aren't going back. Noah Hayes, GM for Deliverect explored the digitisation journeys of restaurants large and small - and how technology is helping them to

overcome challenges and prepare for the future of delivery. Deliverect will share their experiences through COVID-19 and will discuss how restaurants have successfully embraced the technology to drive growth and achieve efficiencies.

SPEAKERS

- » Praneet Soni, Marketing Specialist, North America, Deliverect

11:30 AM - 12:30 PM**Moments of Truth in Restaurant Management Systems: Succeeding with Guests and Staff****Presented by Clover Canada / Fiserv**

Your restaurant system proves it's worth at the moment of interface with guests and staff. How technology, design and training come together to delight at every interaction.

SPEAKERS

- » Brian Green, Country Head, Canada, Clover - Fiserv

12:45 PM - 1:45 PM**Broadening Feedback Capture to Improve Operations and Build Meaningful Customer Relationships****Presented by Medallia Inc.**

How customers interact with brands has changed, as a result, brands must shift their practices to keep up. Learn about A&W's new Voice of Guest program and how they're using new channels to build meaningful relationships with their customers; consolidating feedback from the customer journey to unlock operational efficiencies; shifting from reactive to proactive guest

feedback; and building a flexible program that allows for continued evolution.

SPEAKERS

- » Molly Williams, Regional Marketing Lead, Medallia Inc.
- » Marie Marineau, Assistant Manager, Guest Responses & Social Engagement, A&W Food Services of Canada Inc.
- » Andrew Cudmore, AVP Sales, Medallia Inc.

3:15 PM - 4:15 PM**How to Make Hosting Events Easier for Restaurant Owners****Presented by Higgins Event Rentals**

Join this dynamic panel discussion about hosting events in your space as an alternative stream of revenue. The discussion will cover topics such as what you need to turn your restaurant into an event venue, the pros and cons of doing so, what type of Event is best for you and your business, managing staffing and equipment challenges and how to market yourself.

SPEAKERS

- » Andrew Zimbel, Venue Manager, Event Planner, Caterer & Event Rental Specialist, Higgins Event Rentals
- » Kristin Light, Creative Strategist & Speaker, K•Light Digital Charisma
- » Natalie Goldenberg Fife, Culinary Experience Conductor, Event Planner & Restaurant Events Specialist



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The Canada Beef team has a steak in your future!

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- National, regional and independent operator promotion and sales building programs
- National and regional distributors support programs
- Branded and co-branded support programs
- Cooperative advertising support
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- Canada Beef marketing library
- Supply chain development
- Food safety systems resources
- Beef buyers guides, wall charts and reference materials
- Partner programs
- Consumer marketing support

For more information about promotion and marketing:
Rod Koning, Executive Director,
Channel Marketing
rkoning@canadabeef.ca
cdnbeefperforms.ca
canadabeef.ca

EDUCATION & TRAINING PROGRAMS AND SERVICES*

- Butchery and culinary education resources for the food processor, retail, foodservice and academic teams
- Education and training video production for industry
- Food safety and quality assurance
- Consumer product experience support
- Value chain familiarization for domestic and export market buyer groups
- Event marketing and trade show activations
- Carcass utilization and value optimization
- Engaging in on-line seminars and conferencing
- Web-based education and training for processor, retail and foodservice professionals
- Market insights
- Trends analysis

For more information about education and training:
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Canadian Beef Centre of Excellence
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cdnbeefperforms.ca
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* Access to CBCE facilities will be in accordance with current COVID-19 health guidelines.

LEARNING LOUNGE

TUE. MAY 10 2022 · DAY 2

10:30 AM - 11:15 AM

Will Your Restaurant Become the Next Sears or Amazon?

Presented by UEAT

In today's digital-first economy and unprecedented times, traditional restaurant marketing and branding are no longer enough to ensure profitable growth, let alone extend the customer lifetime value of loyal customers, which can represent up to 30% of

revenues. Learn how customer data, analytics and hyper-personalization is the key to a restaurant's sustainable future.

SPEAKERS

- » R-P Plourde, Head of the UEAT University, UEAT

11:30 AM - 12:30 PM

Navigating the New Normal: Turning Stress & Adversity into Opportunity & Organizational Sustainability

Presented by Workplace Safety
Prevention Services (WSPS)

We're living through one of the most destabilizing and stressful crises of our time. Our lives and workplaces have changed – in many ways, forever. This session discusses the physiology and psychology of stress responses and provides strategies for how we can lead through challenging times with compassion and human connection.

Participants will learn how these strategies lead to greater resilience and enhance employee engagement and retention, critical factors in the success of businesses going forward.

SPEAKERS

- » Esther Fleurimond, Specialized Consultant, Healthy Workplaces, Workplace Safety and Prevention Services (WSPS)

12:45 PM - 1:45 PM

What Foodservice Workers Want

Presented by Nudge

Foodservice operators across the country are battling rising food prices, supply chain issues, and heightened guest expectations – all while facing the worst labor crisis in decades. A critical first step is attracting, retaining, and engaging the top talent to help. How can organizations keep their staff loyal and productive during this critical time of rebuilding? Nudge COO Jordan Ekers and

industry leaders share findings from the Deskless Worker Report: Foodservice Edition and explore what workers need in order to deliver next-level guest experiences, drive location revenue, and more.

SPEAKERS

- » Jordan Ekers, COO & Co-Founder, NUDGE

2:00 PM - 3:00 PM

Motivate and Retain Employees with Same Day Pay and Gratuity Access

Presented by XTM Inc.

Join us for insider knowledge and experience on how Same Day Pay and Gratuity Access can help your business attract and retain good employees. Hear restaurant operator experiences with the XTM Tipstoday Program and how they leveraged the free service to their advantage.

SPEAKERS

- » Dylan James Erlendson, VP Sales | Hospitality, XTM Inc. (Tipstoday)
- » Dan Amzallag, Senior Sales Executive | Hospitality, XTM Inc. (Tipstoday)

3:15 PM - 4:15 PM

How to Legally Save Money on Taxes

Presented by NHT Associates

You don't need to be an accountant to participate in this informative and lively discussion with financial experts in accounting and financial planning. Find out about the latest tax updates and how you can save

taxes legally with your business's corporate structure, insurance, employee group plans, and/or succession planning.

SPEAKERS

- » Nader Tehrani, President, NHT Associates Inc

LEARNING LOUNGE

WED. MAY 11 2022 · DAY 3

10:30 AM - 11:15 AM

Order in 20 Seconds, Pay in 10: How QR Codes are Transforming Hospitality

Presented by Sunday

The pandemic introduced widespread use of QR code technology throughout the restaurant and bar industry and many foodservice experts agree that they are here to stay. Join Christine de Wendel, CEO of Sunday and partner of the European restaurant group, Big Mamma, as she does a deep dive into how QR codes are helping restaurants operate more efficiently so staff can focus on what matters most: providing a memorable dining experience.

The following topics will be covered: How QR codes can help you save time and money. How QR codes can help ease the impact of staffing shortages and improve guest experience. Using QR codes to turn tables more quickly and increase the average amount guests spend.

SPEAKERS

- » Christine de Wendel, CEO, North America - Sunday

11:30 AM - 12:30 PM

Boosting Your Bottom Line with Ghost Kitchens

Presented by QZN Solutions Inc.

Ghost kitchens – typically remote spaces rented by existing restaurants to handle delivery and takeout orders – are not for everyone, but they can open a new revenue stream, boost profits and help you grab more market share. Learn how Ghost Kitchens can contribute to your profitability and how they

can work to develop new revenue streams and meet customer expectations.

SPEAKERS

- » Dan Vigderhous, President, QZN Solutions Inc.
- » Jason Martin, Vice-President, QZN Solutions Inc.

12:45 PM - 1:45 PM

What Does the Mall Storefront 2.0 Look Like - and Why It Matters

Presented by Cadillac Fairview

Join this session to learn about ordering today from the customer and retailer perspectives and join the discussion about pain points and preferences. There will be a showcase of what has worked to drive awareness, influence orders, and rebuild relationships with customers.

SPEAKERS

- » Brian Yee, Director, Innovation, Ravel by Cadillac Fairview
- » Sara Nancoo, Innovation Lead, Ravel by Cadillac Fairview

2:00 PM - 3:00 PM

How to Build and Retain a Strong Team

Presented by 7shifts

Creating a great restaurant means building a great team. In today's world, that's easier said than done. As restaurateurs look to the future of restaurants, team management is going to be at the forefront. From hiring to training to scheduling and retaining, each piece plays a role in creating a better restaurant. Justin

Holmes from 7shifts, a restaurant team management platform, dives into each of the stages and how team management can help you create and retain a strong team.

SPEAKERS

- » Justin Holmes, Chief Revenue Officer, 7shifts

POP UP EXPERIENCE · BAR

MON. MAY 9 2022 · DAY 1

11:00 AM - 1:45 PM

Pop UP Experience Learning Bar - Pop UP Bar: Lao Wai

A speakeasy in a hidden space tucked behind a false freezer at BLND TGER dumping shop in Vancouver. The speakeasy aims to celebrate the intrigue and the glamour of a vintage hidden lounge while providing guests with a contemporary modern day experience. Each of the cocktails are inspired by a historical figure and feature ingredients

almost entirely sourced from neighbouring Chinatown businesses. They will be bringing to Toronto some of their secret ingredients on a day filled with unique Asian spirits.

GUEST BARTENDERS

- » Alex Black
- » Taku Ishahara

2:15 PM - 3:00 PM

Pop UP Experience Learning Bar - Workshop: Beer & Sake Cocktails

Presented by Labatt Breweries of Canada and Japan

Join us to discover ways to elevate your cocktail programming with demonstrations on how to integrate sake and beer on your

cocktail menu. By adding these under-utilised ingredients you're not only providing your guests with a more diverse portfolio to choose from, but also providing low ABV options and in turn, adding some healthy profit margins to benefit your bottom line.

3:15 PM - 4:00 PM

Pop UP Experience Learning Bar - Workshop: Shelf-Stabilizing & Product Scaling

Bars pride themselves on fresh ingredients, but some of the most cost-effective programs use products with an extended shelf-life. Many believe open liquor can be kept indefinitely: unfortunately that's not the case. In this session, we will talk about how to create shelf stable products that can

be scaled for volume, with a specific focus on bar and cocktail kits that can provide a positive impact on your bottom line.

SPEAKERS

- » Nick Kennedy, Owner, Civil Liberties

4:15 PM - 5:00 PM

Pop UP Experience Learning Bar The Noble Art of Japanese Sake and Its Finer Points

Presented by the Consulate-General of Japan in Toronto and the Japan External Trade Organization

Premium Japanese Sake will be paired with local cuisine in this easy to follow Sake demonstration. Learn how to compare and contrast the subtle flavours of Sake with other alcoholic beverages. Michael Tremblay is also a recognized world class Sake Expert, awarded the prestigious Sake Samurai designation by the Japan Sake & Shochu

Association and is the co-author of the new book that is scheduled to come out on May 10. Kei Hashimoto, an experienced sake sommelier, will present fruit sake - a highly accessible form of this drink suitable for veterans and sake novices alike. Learn about the different varieties of fruit used and how you can pair it with your next meal.

SPEAKERS

- » Michael Tremblay, Sake Sommelier
- » Kei Hashimoto, Sake Sommelier

2:15 PM - 2:45 PM

Qu In This - Intro to Baijiu

Presented by WSET & Sinocan Supply Inc.

Baijiu is the top-selling spirit in the world but has yet to truly make its mark in North America. Learn about the history of this

iconic Chinese spirit, the importance of "qu" (pronounced "chew"), solid-state fermentation practices and how best to integrate Baijiu into your spirits program.

POP UP EXPERIENCE · BAR

TUE. MAY 10 2022 · DAY 1

11:00 AM - 1:45 PM

Pop UP Experience Learning Bar: Marked/Corsair

Corsair is a cocktail lounge at the back of Marked, a South American themed restaurant in Toronto with a dark, brooding and sophisticated interior with a modern twist, taking guests on a journey through South

American drinks and cuisine. The cocktails focus on unique spirits, interesting serves specializing in made-to-order infusions. They are bringing their take on modernism cocktails to the RC Show Bar Pop Up

3:15 PM - 4:00 PM

Pop UP Experience Learning Bar: Pisco The Spirit of Peru: Singularity & Versatility

Presented by the Embassy of Peru to Canada

A short documented tale of the origin of Pisco; what is Pisco, the elaboration process and its versatility in the world of mixology". Explore the national drink of Peru - the Peruvian Pisco distilled with various delicious grape varieties.

This spirit is rich in history and culture - you do not want to miss this masterclass held by Peru's most renowned expert in Pisco.

SPEAKERS

- » Johnny Schuler, Master Distiller, Expert in Pisco

4:15 PM - 5:00 PM

Pop UP Experience Learning Bar - The Joy of Japanese Teas

Presented by the Consulate-General of Japan in Toronto and the Japan External Trade Organization

Discover the joy and many tastes of Japanese teas. With a few simple tips, learn how to

prepare the perfect cup or incorporate them in delicious recipes.

SPEAKERS

» Rona Tison, Executive Vice President, Itoen

POP UP EXPERIENCE - BAR

WED. MAY 11 2022 · DAY 3

11:00 AM - 1:45 PM

Pop UP Experience Learning Bar - Pop UP Bar: Dear Friend

Dear Friend is Downtown Dartmouth's cozy European style cocktail & wine bar. Cocktails focuses on local ingredients with twists on classics paired by impeccable service by an all-star local team. On our last day of bar pop up, they will be bringing their east coast

hospitality along with cocktails with globally inspired flavours for one day only.

GUEST BARTENDERS

» Anisa Francoeur, Michael Firth, Marika Bouchard

2:15 PM - 3:00 PM

Pop UP Experience Learning Bar - Workshop: How to Succeed with a Cocktail To-Go Program

Learn the ins-and-outs of how to create cocktail kits that not only taste great, but are built to sell. From brand collaborations to the creation of unique concepts with retail items, to packaging and temperature concerns, this session will give you a primer on why creating an at-home beverage experience can be a lucrative revenue

stream, as well as an invaluable marketing opportunity for your venue.

SPEAKERS

» Alfred Siu, Owner, Project Giggleswater
» Evelyn Chick, Owner, Ahma & Love of Cocktails
» Marc Baglio, Owner, Pinkerton's Snack Bar & Poor Romeo

3:15 PM - 4:00 PM

Pop UP Experience Learning Bar - Clearing Up the Hazy IPA

Presented by Labatt Breweries of Canada

Call it the Hazy IPA, NEIPA, or the Milkshake IPA – this is one of the fastest-growing and most relevant craft beer styles in the country. Join a guided tasting of examples of the style with a brewer and Certified Cicerone, along with a breakdown of its key

sensory characteristics, and a discussion of where the beer style fits into your menu.

SPEAKERS

» Michelle Tham, Certified Cicerone, Labatt Breweries of Canada
» Kim Lucas, Brewing & Education Manager, Mill Street Brewery

POP UP EXPERIENCE - KITCHEN

MON. MAY 9 2022 · DAY 1

11:00 AM - 12:00 PM

Materclass with Chef Donna Dooher, Mildred's Temple Kitchen - Revolutionizing "Brunch in a Box"

When one thinks of brunch Chef Donna Dooher and Mildred's Temple Kitchen immediately come to mind. Donna and her partner, Kevin Gallgher, not only introduced brunch to North America in 1989, they built a rich brunch culture that has become a mainstay of the hospitality scene. Join Chef Dooher, owner of acclaimed Mildred's Temple Kitchen, as she gives a master class

on her famous Mrs. B's Wild Blueberry Buttermilk Pancakes. She will discuss how the pandemic forced innovation and pushed stacks of pancakes off restaurant plates into thousands of households across the country.

SPEAKERS

» Donna Dooher, Chef & Owner, Mildred's Temple Kitchen



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2:00 PM - 3:00 PM

Pop UP Experience Chefdrop Kitchen - Chefdrop Presents Authentic Mexican Tacos with Chef Elia Herrera

Chefdrop presents a series of chef demos from top chefs who are redefining at-home dining through elevated restaurant meal kit experiences, delivered directly to your doorstep in one box. Chef Elia Herrera delivers fresh ingredients and authentic Mexican flavours with her famous tacos from Colibr'! Elevate your at-home taco night with these easy and interactive meal

kits and recreate Chef Herrera's signature Beef Alambre Tacos, featuring top sirloin beef marinated in a smoky pepper mix with mozzarella cheese, house made morita sauce & guacamole on handmade nixtamal corn tortillas.

SPEAKERS

» Elia Herrera, Chef & Owner, Colibri

POP UP EXPERIENCE · KITCHEN

TUE. MAY 10 2022 · DAY 1

11:00 AM - 12:00 PM

CoMMO ft. Co-founder Michael Sullivan Showcasing #FancyFromFrozen" Chef-prepared Entrées

'Fancy From Frozen' is CoMMO's motto. It was clear that most alternatives to cooking from scratch don't deliver on quality, choice or the convenience we all crave. So we created CoMMO. Chef-prepared, reheatable entrées that make it easy for anyone to enjoy a restaurant-quality meal at home without the prep or clean up. Just reheat and enjoy.

Founder Michael Sullivan shares his story and CoMMO's greatest hits: Marcelo, Barbacoa Pork, Pub Chicken Curry and classic Veggie Chili.

SPEAKERS

» Michael Sullivan, Founder, CoMMO

1:00 PM - 2:00 PM

CoMMO ft. Co-founder Michael Sullivan Showcasing #FancyFromFrozen" Chef-prepared Entrées

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the prep or clean up. Just reheat and enjoy. Founder Michael Sullivan shares his story and CoMMO's greatest hits: Marcelo, Barbacoa Pork, Pub Chicken Curry and classic Veggie Chili.

SPEAKERS

» Michael Sullivan, Founder, CoMMO

2:00 PM - 3:00 PM

Chefdrop presents Sunday Gravy with Chef Michael Angeloni

Focusing on seasonality and using locally sourced ingredients, Chef Michael Angeloni brings you an elevated take on a family favourite. Inspired by Nonna's recipes, this traditional Sunday meal features a creamy polenta and a hearty Pork and Beef Ragu with hot Italian sausage and Romano beans known as "Gravy", a term used for red sauce

served at Sunday gatherings. Perfect for family dinners and easily scalable, you can recreate this Amano Trattoria classic at home.

SPEAKERS

» Michael Angeloni, Executive Chef, Open Concept Hospitality

3:00 PM - 4:00 PM

CoMMO ft. Co-founder Michael Sullivan Showcasing #FancyFromFrozen" Chef-prepared Entrées

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Founder Michael Sullivan shares his story and CoMMO's greatest hits: Marcelo, Barbacoa Pork, Pub Chicken Curry and classic Veggie Chili.

SPEAKERS

» Michael Sullivan, Founder, CoMMO

3:30 PM - 4:15 PM

Pop UP Experience - Bellavita Expo presents Mediterranean Pairings

Presented by Bellavita Expo

Enjoy Spanish Wine and food pairings including Tuscan pecorino cheese, Tuscany ham, Calabrian sausage and Truffles from Umbria.

POP UP EXPERIENCE · KITCHEN

WED. MAY 11 2022 · DAY 3

11:00 AM - 12:00 PM

Ascari presents Mercantino e Vini ft. Chef & Owner John Sinopoli, 'Not Your Average Mushroom Risotto'

The Ascari Hospitality Group turned adversity into a new culinary opportunity. The NYAMR, or Not Your Average Mushroom Risotto kit was the team's brainchild to bring a gourmet restaurant experience into homes across North America, in a stable, gluten-free, vegan and scalable way. Soon after, Ascari found itself providing live online

tutorials to hundreds across the continent, each with their own kit to cook along. Join Chef and Owner John Sinopoli as he tells the story of innovation and adversity over some Italian wine and fresh made risotto.

SPEAKERS

» John Sinopoli, Chef & Owner, Ascari Hospitality Group

1:00 PM - 2:00 PM

Ascari presents Mercantino e Vini ft. Chef & Owner John Sinopoli, 'Not Your Average Mushroom Risotto'

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each with their own kit to cook along. Join Chef and Owner John Sinopoli as he tells the story of innovation and adversity over some Italian wine and fresh made risotto.

SPEAKERS

» John Sinopoli, Chef & Owner, Ascari Hospitality Group

2:00 PM - 3:00 PM

Chefdrop presents Vietnamese comfort classics with Chef Phil Nguyen

Chef Phil Nguyen brings a Vietnamese comfort classic with a twist. Drawing inspiration from family recipes, Chef Phil presents his Kimchi Pork Belly Fried Rice meal kit, with everything needed to recreate this fan-favourite from his pop-up Nuoc Mam Toronto. Featuring savoury

pork belly fried rice with signature housemade kimchi and XO Sauce Bok Choy, this meal kit is perfect for quick and easy meals for the family.

SPEAKERS

» Phil Nguyen, Chef, Nuoc Mam

3:00 PM - 4:00 PM

Ascari presents Mercantino e Vini ft. Chef & Owner John Sinopoli, 'Not Your Average Mushroom Risotto'

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their own kit to cook along. Join Chef and Owner John Sinopoli as he tells the story of innovation and adversity over some Italian wine and fresh made risotto.

SPEAKERS

» John Sinopoli, Chef & Owner, Ascari Hospitality Group



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May 11th
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EXHIBITOR LISTINGS

3M

Booth(s): 1800

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Booth(s): 2419

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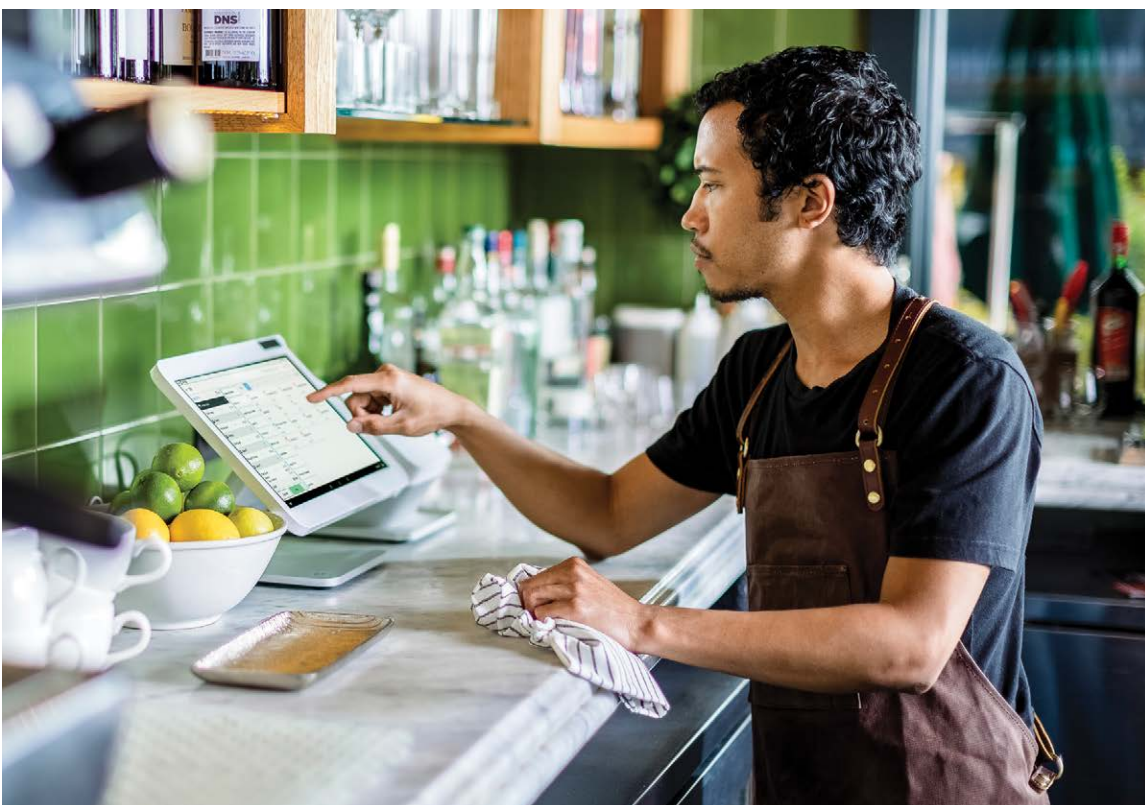
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Booth(s): 848

550 Sherbrooke W West Tower Suite 265
Montreal QC H3A 1B9 Canada
514-286-9385

www.cubeler.com

Based in Montreal, Cubeler will be launching its SME Business Hub for the Canadian market; the Hub will offer a wide portfolio of critical services & solutions to help with the success of SMEs.

CULINASIAN FOODS INC.

Booth(s): 5078

275 Finchdene Square Unit #2
Toronto ON M1X 1B9 Canada
416-609-0707
www.culinasianfoods.com
Canadian manufacturer of fresh & frozen noodles for foodservice, institutional, industrial, retail, and custom/private label.

D & D POULTRY

Booth(s): 1827

Family owned and ran for over 25 years – Priding ourselves with a strong in-house R&D team using authentic recipes from our Family.

DAIRY CENTRAL & CJR WHOLESALE GROCERS

Booth(s): 1812

260 Brunel Rd.
Mississauga ON L4Z 1T5 Canada
905-501-9168
www.dairycentral.ca
Dairy Central & CJR Wholesale Grocers services food service, & grocery needs of thousands of Ontario restaurants, hotels, cafes, golf courses, and retail stores. Dairy Central and CJR are your one stop for everything grocery, dairy, freezer & more.

DAIRY FARMERS OF ONTARIO

Booth(s): 2027

6780 Campobello Road
Mississauga ON L5N 2L8 Canada
905-821-8970
www.milk.org
Dairy farming is the largest sector of Ontario agriculture, and Dairy Farmers of Ontario is the marketing group that represents them. It's made up of the farmers who produce Ontario's milk and dairy.

DAIRY FOUNTAIN

Booth(s): 2027

Dairy Fountain provides a variety of ethnic cultured dairy products produced locally in Mississauga, ON.

DAIYA FOODS

Booth(s): 1006

The true delight in plant-based options comes from delicious, creamy, and crave-worthy ingredients. We offer a diverse portfolio of dairy-free and plant-based products that everyone can enjoy.

DALA DECOR

Booth(s): 1635

16 Benton Road
North York ON M6M 3G4 Canada
416-901-5576
www.dalacontract.com

DANONE

Booth(s): 2301

100 rue de Lauzon
Boucherville QC J4B 1E6 Canada
450-655-7331
www.danone.ca
We make food that delights during any moment of the day, with a combined portfolio of beloved, trusted and pioneering brands in dairy; organic dairy; plant-based; and coffee creamers and beverages, there is a Danone product for every Canadian.

DARE FOODS

Booth(s): 1727

Dare Foods is a national, key supplier of fine breads, croutons, cookies, candies and crackers to the Foodservice market in both bulk & convenience packs. We provide a wide range of quality snacks & accompaniment products designed to enhance any meal.

DATAVIDEO

Booth(s): 5094

Datavideo believes in sharing innovative value

DAVID'S COOKIES

Booth(s): 1800

DELIVERECT NV

Booth(s): 935

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9000 Gent VAT : BE0692623253 Belgium
1 646 568 5331
www.deliverect.com
Deliverect integrates all your online orders to your existing POS or our Delivery Manager app. Restaurants rely on us to reduce order failures and errors while increasing efficiency. We're as passionate about you as you are about your business!

DELIVERYBIZCONNECT.COM

Booth(s): 5026

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Vancouver BC V6B 0B5 Canada
604-351-3249
www.deliverybizconnect.com
We Save Restaurants \$18,315.90 per year on Pickup & Delivery Fees with our FREE Pickup & 3.33% Delivery Fee Online & Mobile Ordering Platform including Mobile app branded to you. Our auto data collection and restaurant CRM can increase sales 23%

DELIVERYIQ & SUGAR PILLLOW

Booth(s): 947

6039 Erin Mills Pkwy
Mississauga ON L5W 0A7 Canada
647-987-7254

DELUXE PAYROLL

Booth(s): 748

330 Cranston Cres.
Midland ON L4R 4V9 Canada
519-621-3570
www.deluxe.ca/en-ca/
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DELUXE PRODUCE LTD

Booth(s): 1904

40 Magnetic Drive Unit # 1
Toronto ON M3J 2C4 Canada
416-819-2644
www.deluxeproduce.com
Deluxe Produce Ltd. located in Toronto, family owned and operated wholesaler and Distributor of Fresh Fruit and Vegetables for more then 35 Years. We supply Restaurant Chains, independent restaurants, Schools, Institutions and retail outlets.

DEMETRA SRL

Booth(s): 212

DEMPORT INC.

Booth(s): 2450

2048 Rg St-Joseph
Cowansville QC J2H 0R5 Canada
514-708-3107

DENNIS' HORSERADISH

Booth(s): 2650

10 Arnold Sayeau Dr.
Delhi ON N4B 2W5 Canada
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www.dennishorseradish.com
Canada's Premium Small Batch Horseradish. We have a rich history as a Canadian producer, based in Norfolk County. Our artisan, premium horseradish carries a fresh & flavorful taste, that pairs well with meats, fish, vegetables and cheeses.

DESIGNREPUBLIC INC.

Booth(s): 1204

190 Norseman Street Unit # 400
Toronto ON M8Z 2R4 Canada
416-603-0007
www.mydesignrepublic.com
DesignRepublic is a Toronto-based provider of furniture and related products to many parts of the hospitality industry with a focus on our own production of solid wood tables, chairs and other seating for the restaurant and hotel trades.

DIAGEO CANADA

Booth(s): 2610

1472 Dundas St W
Toronto ON M6J 1Y6 Canada
905-716-2837
www.diageo.com
At the DIAGEO World Class Lounge, come enjoy speciality cocktails from DIAGEO's Reserve Brand Portfolio including: Ketel One, Tanqueray No. 10, Don Julio, Bulleit Bourbon, and Johnnie Walker!

DISCUS SUPPLY CO

Booth(s): 331

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905-660-3388
www.discussupplyco.com
Discuss Supply is a broad line distributor of a variety of packaging, with offices in Toronto and Vancouver. We supply cafes, restaurants, retailers, and caterers across Canada. We also offer an extensive line of packaging with low minimums

DISTILLERIE NOROI

Booth(s): 2922

6600 Boulevard Choquette
St-Hyacinthe QC J2S 8L1 Canada
450-418-3298
www.distillerienoroi.com
We excel in creating beverages with the best flavour profiles. We innovate in the non-alcoholic category, with best in class products.

DIVERSEY CANADA

Booth(s): 2119

6150 Kennedy Road Unit # 3
Mississauga ON L5T 2J4 Canada
416-806-4018
www.diversey.com
Diversey's mission is to protect and care for people through leading hygiene, infection prevention, and cleaning solutions. We develop and deliver innovative products, services, and technologies that save lives and protect our environment.

DIVINE MENU COVERS

Booth(s): 1700

219 Norseman Street
Toronto ON M8Z 2R5 Canada
416-253-5849
www.divinemenucovers.com
Divine Menu Covers is a leading manufacturer of superior quality custom made products. Our products are hand crafted with care throughout the converting process and include menu covers, wine lists, table tents, binders, desk pads, coasters and more

DOLAN FOODS

Booth(s): 1740

3045 Universal Drive
Mississauga ON L4X 2E2 Canada
416-207-8813
www.dolanfoods.com
Dolan Foods locally and globally sources, imports and distributes high quality, niche protein products across Canada. We work with producers who practice natural, traditional farming methods, creating product that customers enjoy.

DOORDASH FOR MERCHANTS

Booth(s): 651

303 2nd Street 8th Floor South Tower
San Francisco CA 94107 United States
408-394-3139
www.get.doordash.com
DoorDash is a technology company that connects consumers with their favorite businesses in more than 4,000 cities. By building the last-mile logistics infrastructure for local commerce, DoorDash is bringing communities closer, one doorstep at a time.

DOYON DESPRES

Booth(s): 900

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Brossard QC J4Y 3K4 Canada
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Booth(s): 1100

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Booth(s): 919

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DYNAMIC INTERNATIONAL LTD

Booth(s): 2526

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514-956-0127
www.dynamicmixers.ca
Dynamic, inventor of both the Commercial Salad Spinner and Immersion Blender as well as the Manual Vegetable Dicer, the 'Dynacube'.

EARTH'S OWN

Booth(s): 1727



Official Canadian Delivery Partner of the RC Show.

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EARTHSTONE OVENS

Booth(s): 2527

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EAT JUST, INC.

Booth(s): 1531

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Etobicoke ON M8Z 4V4 Canada
416-231-2309

www.eggsolutions.com

At Eat Just, we want to change the global food system one egg at a time. We made eggs from plants because they taste really good, are better for you and for planet health.

ECOBOARD INC

Booth(s): 3035

700 Third Line Suite # 159
Oakville ON L6L 4B1 Canada
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Commercial cutting board sales, resurfacing and recycling services serving from Windsor to Montreal. Our mobile service comes to you! Save money, time, and the planet and improve your health and safety standards. Why buy new boards? Resurface.

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www.ecofocal.ca

ECOLAB

Booth(s): 1901

5105 Tomken Road
Mississauga ON L4W 2X5 Canada
905-238-2052

www.en-ca.ecolab.com

Ecolab helps foodservice businesses manage evolving public health challenges and food safety demands — promoting a heightened level of cleanliness that inspires confidence and trust.

ECONOLEASE FINANCIAL SERVICES

Booth(s): 1035

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Markham ON L3R 8C5 Canada
905-475-1479

www.econolease.com

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647-290-9780

www.Eco-TekFloors.com

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Booth(s): 2401

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www.edgeusedandrental.com

Edge Food Equipment can take care of all your food equipment needs. We Buy, We Rent, We Sell!

EGG FARMERS OF ONTARIO / EFO

Booth(s): 1905

7195 Millcreek Drive
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905-858-9790

www.getcracking.ca

EFO represents 500 egg farmers in Ontario. On their behalf, we've created FREE marketing resources to help you promote your restaurant. NEW Curbside pick up window clings, Floor distancing stickers and Thank you Community signs. Ask us how to access!

EGG GARDEN

Booth(s): 5136b

116 Albert Street
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888-200-5882

www.eggarden.com

The Egg Garden is the perfect collision of cutting-edge hydroponics, and sleek design. It is well-suited for indoor and outdoor gardening. Grow fresh, nutritious, organic vegetables, herbs, fruits and flowers all year long without the hassle of soil.

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Booth(s): 1408

4003 Collins Lane
Louisville KY 40245 United States
919-376-7196

www.electroluxprofessional.com

Electrolux Professional includes Grindmaster, Crathco, UNIC brands has been designing quality foodservice equipment for more than 100 years. Product includes: Skyline Cook & Chill Combi Ovens & Blast Chiller, SpeedDelight, Simplicity Bubblers, Trinity Pro

EMERSON

Booth(s): 1850

145 Sherwood Drive PO Box 1060
Brantford ON N3T 1N8 Canada
519-756-6157

www.emerson.com

Maintaining food quality and safety are critical to your brand's success. At Emerson, we help restaurants deliver consistent food quality, optimize operational efficiencies and maximize equipment uptime.

EN KAY

Booth(s): 701

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416-292-8495

www.enkay.ca

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ENBRIDGE

Booth(s): 534

500 Consumers Road
North York ON M2J 1P8 Canada
416-492-5000

www.enbridge.com

ENOSTORE & ENOMATIC

Booth(s): 2803
23 Rue Magnolia
Baie-D'urfe QC H9X 3K7 Canada
514-386-1181
www.enostore.ca
Enostore is your best professional wine solution provider, with Enomatic, the world leader in wine preserving & serving systems, Enofrigo, Bermar, Le Verre de Vin+, Perlage & Perlini, Esigo & Emme2design we create another level of wine experience!

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Booth(s): 2843
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613-478-3404
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ERGO ADVANTAGE INC

Booth(s): 1913
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519-843-5678
www.stand-safe.com
Ergo Advantage Inc is a Canadian company that manufactures safety flooring solutions. These industrial strength anti-slip safety mats provide phenomenal anti-fatigue support for standing employees in a modular or stand-alone format.

EURODIB

Booth(s): 801
120 de La Barre
Boucherville QC J4B 2X7 Canada
450-641-8700
www.eurodib.com
Eurodib is a national importer & distributor of food service equipment in Canada. We offer a large variety of products including, dishwashers, ice machines, convection ovens, crepe griddles, panini grills, slicers, wine coolers and induction cookers.

EVERSYS INC.

Booth(s): 1241
37-18 Northern Blvd, Suite 421
Long Island City NY 11101 United States
888-511-0750
eversys.com
Eversys is a Swiss manufacturer of coffee equipment specializing in innovative design of Super Traditional coffee machines.

EXCEL DRYER

Booth(s): 1908
357 Chestnut Street
East Longmeadow MA 01028 United States
413-525-4531
www.exceldryer.com
Excel Dryer's touchless line of hand dryers include XLERATOR®, XLERATORsync®, XLERATOReco®, and ThinAir®. They provide hygienic, cost-effective, and sustainable hand drying for restaurants worldwide.

EXPRESKO FOODS

Booth(s): 1915
8205 Transcanada
Montreal QC H4S 1S4 Canada
514-344-9499
www.exprescofoods.com
Since 1987, Expresco Foods has been committed to creating top quality, portion controlled and value added convenient meal solutions. Their line-up includes: skewers and satays, strips (including diced), chicken breasts and chicken wings.

FAEMA CANADA

Booth(s): 2127, 2135
672 Dupont Street Suite # 201
Toronto ON M6G 1Z6 Canada
416-535-1555
www.faema.ca
Over 60 years, FAEMA CANADA has provide quality equipment, service and education to the Food service Industry specializing in Italian made equipment an and supplies. We also provide our own service for all equipment we supply and complete training.

FAIR KITCHENS

Booth(s): 431
160 Bloor St. East Unit # 1200
Toronto ON M4W 0A2 Canada
416-425-3000
www.ufs.com
#FairKitchens offers resources, trainings, and tools to support the people, companies and communities in the restaurant industry to create a thriving industry with a healthy positive kitchen culture.

FAIRTRADE CANADA

Booth(s): 429
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Ottawa ON K1R 6K7 Canada
613-563-3351
www.fairtrade.ca/contact-us/
As a certification system that is 50% governed by producers, we are building a model of trade that ensures better prices, decent working conditions, no child labour, sound environmental practices, and strong business relationships.

FCC
Booth(s): 2241
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Mississauga ON L5N 0E8 Canada
1-888-332-3301
www.fcc.ca
Partner with the only lender 100% invested in Canadian food. We lend money and provide services to support the food industry. From start-ups to mature enterprises, we partner with businesses and entrepreneurs to help you reach your full potential.

FCSI CANADIAN CHAPTER

Booth(s): 238
528 Beresford Ave.
Toronto ON M6S 3C1 Canada
416-219-3555
www.fcsicanada.org
Commerical Kitchen design, Commercial foodservice management

FEED IT FORWARD

Booth(s): 1651
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Toronto ON M6P 1Y3 Canada
647-879-2433
www.feeditforward.ca

FELICETTI PASTA

Booth(s): 1100

FELLOWES CANADA

Booth(s): 328
1261 Tapscott Rd
Toronto ON M1X 1S9 Canada
905-752-8173
www.fellowes.ca
Proud Official Air Purification Solution for the RC Show, Fellowes air purifiers instantly sense and react to room changes, capture airborne contaminants and show you the air is clean. The most prepared businesses have Fellowes.

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Booth(s): 2702
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www.informbrokerage.com
Fentimans artisanal beverages are made using the time-honoured botanical brewing technique. The result is an authentic natural botanical drink that tastes simply delicious.

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Booth(s): 1801

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Booth(s): 2603
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Toronto ON M6J 1Y6 Canada
647-836-0705
www.fever-tree.com
Fever-Tree Premium Mixers

FIESTA WHOLESALE INC.

Booth(s): 1900
3105 Unity Drive Unit # 13-14
Mississauga ON L5L 4L2 Canada
905-488-4930
www.fiestawholesale.ca
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Booth(s): 5076
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778-383-6200
www.fifoinnovations.com
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Booth(s): 1343
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Osteria Grande BO 40024 Italy
3951299504
www.filicorizecchini.com
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Booth(s): 5072
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877-674-0655
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Filta provides cooking oil micro-filtration services around the world to commercial kitchens. Filta's Green services help kitchens save time and money, while helping the environment and ensuring and better and more consistent fried food product.

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780-220-1674
www.lmifamily.com

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www.eatwildrice.ca/food-service/
Canadian family business specializing in: wild rice, pulses, grains, hemp, quinoa and custom complete plant based protein multi grain blends. All of our products are: non-gmo verified, plant based, gluten free, vegan, and unseasoned. Facility is BRC

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Toronto ON M9C 4Z5 Canada
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www.fluidassets.ca
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FOG TANK CANADA INC.

Booth(s): 434
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Calgary AB T3H 3C8 Canada
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www.fogtank.ca
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www.foodservicesolutions.ca

Smarter kitchens for Canadian operators and chefs. We work directly with chefs and operators to optimize kitchens through our nationwide network of chef consultants, leading global equipment brands and the industry's best service and support.

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647-224-9269

www.foodpreneurlab.com**FORNO DE MINAS****Booth(s): 619**

The company is a pioneer producer of frozen Pão de Queijo (Brazilian Cheese Bread). Using only natural ingredients sourced from local producers, Forno de Minas's products are the authentic taste from Brazil's heartland.

FOUNDER'S ORIGINAL**Booth(s): 2623**

16 Trinity St
Toronto ON M5A 3C4 Canada
416-728-5848
foundersoriginal.com

FRAEM**Booth(s): 1942**

Box 23, 11569, Longwoods Rd 2nd floor
Delaware ON N0L 1E0 Canada
226-377-3459

www.administeremergencymedicines.com**FRESCA TORTILLAS****Booth(s): 1827**

Producing the freshest, most flavorful, best performing clean label tortillas and wraps in foodservice. You make delicious food, we're here to supply you with tortillas, wraps and chips with the best fresh baked taste and aroma.

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Guelph ON N1E 5L5 Canada
519-982-5685

www.friendlier.ca

Friendlier is on a mission to simplify the transition from single-use to reusable packaging. Learn how to elevate your takeout experience and help the planet through Friendlier's turn-key reusable container solution.

FROMAGERIE KAPUSKOISE**Booth(s): 2941**

Traditional artisan cheese of France, made in Ontario. Fromagerie Kapuskaise produces and ages a variety of cheeses made from cow's, goat's and sheep's milk provided by Kapuskasing area farms.

FROMAGERIES BEL CANADA**Booth(s): 1727**

Bel Canada is a leading producer of portioned, and gourmet cheese. With its iconic brands known worldwide like The Laughing Cow, Babybel, Boursin & Kiri, Bel's mission is to champion healthier and responsible food for all.

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Victoria BC V8L 0C5 Canada
250-589-8338

www.frylow.com

Frylow is an oil extending photo-catalytic ceramic device for use in all deep fryers. The Frylow's patented technology will not only extend the life of cooking oil but also drastically increases the quality and health profile of deep fried foods.

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FWE**Booth(s): 2527**

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GARLAND CANADA**Booth(s): 813**

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Mississauga ON L4W 1X4 Canada
905-206-8000

www.garlandcanada.ca

Evolving with your world, Garland Canada offers customizable products and service solutions that fulfill your particular needs, we're proud to provide an unparalleled level of personalization to solve your kitchen's specific challenges.

GBS FOODSERVICE EQUIPMENT INC.**Booth(s): 2227**

2871 Brighton Road
Oakville ON L6H 6C9 Canada
905-829-5534

www.gbsscooks.com

GBS stocks & distributes a full cook-line that includes combi-ovens, blast-chillers, ranges, fryers, convection ovens, multi-purpose broilers & griddles, rotisseries, merchandisers, stock pots, Chinese wok ranges & custom specialty equipment.

GENERAL FILTRATION**Booth(s): 2050**

441-A Applewood Crescent
Concord ON L4K 4J3 Canada
905-761-9000

www.generalfiltration.com

Does the price of oil have you scrambling? We have the solution for you. General Filtration is the Canadian distributor of MAGNESOL Frying Oil Saver, Boil-Out & Mobile Filter Machines, Fryer Filter paper, 3M Oil Strips, Water Filter & Cartridges.

GENUINE TEA**Booth(s): 2840**

100 Sunrise Avenue Unit # 103
Toronto ON M4A 1B3 Canada
416-890-5495

www.genuinetea.ca

Genuine Tea is Canada's Farm to Cup Tea Company. Specializing in plant-based biodegradable pyramid tea bags, direct-trade loose leaf teas, and ceremonial Matcha, Genuine Tea offers comprehensive hot and iced tea programs to cafes and restaurants.

GEOFOODS ITALIAN TRUFFLES**Booth(s): 318**

Via Aspromonte Bucchi, 18
Citta' Di Castello Umbria 06012 Italy
39 07588552198

www.geofoods.it

Geofoods is an Italian company that has been selecting truffles for over 35 years. Everything is touched and inspected by hand, to offer the best to our customers. Fundamental principle: when we select a truffle, we choose the one we would eat first.

GGB VENTURES INTERNATIONAL INC.**Booth(s): 908**

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Woodbridge ON L4L 5W6 Canada
905-761-1080

www.ggbventures.com

MIROIL FRYPOWDER & FRYLIQUID ANTIOXIDANTS, OIL FILTER MACHINES OIL DISCARD SYSTEMS, OIL QUALITY TESTING EQUIPMENT. T&S BRASS PLUMBING FAUCETS PRE-RINSES, APPLIANCE CONNECTORS "NEW" EYEWASH STATIONS "SEE GREEN" & ENERGY EFFICIENT PRODUCTS, FS HARDWARE

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GIRAFFE FOODS**Booth(s): 1404**

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Mississauga ON L5S 1J6 Canada
905-678-2783

www.giraffefoods.com

Giraffe Foods, a Symrise AG company, is your trusted partner in creating Custom Flavor Solutions helping you deliver an incredible flavor experience to your end-user. Our team of Chefs & Food Scientists works with you to create delicious products.

GIVEX**Booth(s): 2000**

134 Peter Street Suite # 1400
Toronto ON M5V 2H2 Canada
647-499-6778

www.givex.com

Givex is a technology company offering clients a global reach with cost-effective gift card, omni-channel loyalty, analytics, stored value tickets and cloud-based POS systems.

GLOBAL PAYMENTS CANADA**Booth(s): 741**

3381 Steeles Ave East Suite # 200
Toronto ON M2H 3S7 Canada
416-847-4200

www.globalpaymentsinc.ca

Visit the Global Payments team at booth 741. Our Global Payments Restaurant POS is a true all-inclusive solution, equipped with all the must-have features like online ordering, kitchen display system, self ordering kiosk and more. Come check it out!

GLOBAL SUPPLY LTD.**Booth(s): 1341**

100 King Street West 56th Floor
Toronto ON M5X 1C9 Canada
416-419-0803

www.globalsupply.ca

Global Supply Ltd. is a leading Canadian multinational corporation involved in Sourcing, Distribution, and Private Brand building of high-quality food and non-food products.

GLOBE POS SYSTEMS**Booth(s): 847**

294 Walker Drive Unit 12
Brampton ON L6T 4Z2 Canada
416-900-4050

www.globepos.ca

Globe POS Systems has been providing system solutions since 1970. Our goal is to exceed expectations by offering outstanding products and service. We offer, easy-to-manage solutions, with an extensive array of tools enabling you to effectively manage

GOCO TECHNOLOGY**Booth(s): 749**

151 N Rivermede Road
Concord ON L4K 0C4 Canada
877-439-4626

www.goco.ca

Formed by TELUS in 2020, GoCo is a full managed provider for all your needs in unified communications, connectivity and network security across Canada. Leveraging all the possibilities of cloud technology, GoCo offers a new approach for businesses.

GOODLEAF FARMS**Booth(s): 3037**

35 Cooper Drive
Guelph ON N1C 0A4 Canada
226-332-4102

www.goodleaffarms.com**GORDON FOOD SERVICE****Booth(s): 1919**

2999 James Snow Pkwy N.
Milton ON L9T 5G4 Canada
905-864-3867

www.gfs.ca

Gordon Food Service® Your Partner in Food Service Distribution.

GOTSKILL?**Booth(s): 2620**

201 Creditview Road
Woodbridge ON L4L 9T1 Canada
905-264-4567

www.gotskill.ca

We offer entertaining games for patrons - owners receive incremental revenue from the games at no operational/capital cost. Games provide additional entertainment for patrons - drawing new customers & regular patrons will have reason to stay longer.

GOVERDEN

Booth(s): 1827

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GRAND NORTH MEATS

Booth(s): 2941

Grand North Meats is a family-owned and operated meat processor that specializes in bison, beef and pork.

GRANDMA EMILY

Booth(s): 2340

9470a Charles de Latour
Montreal QC H4N 1M2 Canada
514-343-3661

www.grandmaemily.com

Grandma Emily is a manufacturer of organic and natural cereals, bars and snacks. We have served the service industry for several years and are recognized for our quality, great tasting food products and our excellent customer service.

GRECIAN DELIGHT KRONOS

Booth(s): 1835

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GREENCO ROBOTS

Booth(s): 1048

10634 178 Street NW # 100
Edmonton AB T5S 1H4 Canada
780-900-8688

www.greencorobots.com

GreenCo Robots are providing innovative robotic solutions, to improve our daily life and business operations. GreenCo Robots' product line includes host robot, food delivery robot, advertisement robot, dishes collection robot, and cleaning robot.

GREENOVATION - ECO DINNERWARE

Booth(s): 526

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Booth(s): 1935

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Portugal
35 12 1962 8120

www.gresilva.com

GRESILVA is committed to the development, manufacture and marketing of Innovator Grills, to be used - hygienically, economically and ecologically - in the preparation of healthy grilled food.

GRISSIN BON LIMITED

Booth(s): 2847

43 Roy Blvd.
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519-751-2121

www.grissinbon.com

Fine bakery product manufacturer offering non-gmo breadsticks, crackers and flats. Satisfy your out-of-home fine bread sourcing requirements with quality products domestically manufactured in Ontario.

GRIZZLY

Booth(s): 2346

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418-878-8941

www.grizzly.qc.ca

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Booth(s): 1607

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610-693-3543

www.grosfillexfurniture.com

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Booth(s): Quebec Pavilion

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450-649-6266

www.groupeexport.ca/fr/accueil

Agri-Food Export Group Quebec-Canada is the largest association of agri-food product exporters in Canada.

GROUPEX CANADA

Booth(s): 2201

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780-454-3366

www.groupepex.com

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GRÜVI

Booth(s): 2602

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647-244-1901

www.getgruvi.com

Grüvi is a small, family owned company based both in Denver, CO and Toronto, ON. We brew craft, non alcoholic beer and wine so that everyone can enjoy an elevated beverage, regardless of alcohol content. We invite you to Get Grüvi with us!

GT FRENCH

Booth(s): 2511

90 Glover Road
Hamilton ON L8W 3T7 Canada
905-574-0275

www.gtfrench.ca

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GUNN'S HILL ARTISAN CHEESE

Booth(s): 2027

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HABCO MANUFACTURING INC.

Booth(s): 1113

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416-491-6008

www.habcomfg.com

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HAINES, JONES & CADBURY CORPORATION (HJC CORP.)

Booth(s): 337

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HALTON INDOOR CLIMATE SYSTEMS

Booth(s): 2519

1021 Brevik Place
Mississauga ON L4W 3R7 Canada
905-624-0301

www.halton.com

Halton specializes in indoor climate solutions for commercial kitchens, and restaurants.

HANDGARDS

Booth(s): 1800

HANES HUMMUS

Booth(s): 2500

HAPPY PLANET

Booth(s): 1727

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HENRY'S TEMPEH INC.

Booth(s): 5138a

65 Trillium Park Place Unit # 13
Kitchener ON N2E 1X1 Canada
519-489-0779

www.tempeh.ca

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Booth(s): 919

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Booth(s): 520

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HIDOW

Booth(s): 1409

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416-456-0025

www.hi-dow.com

HOBART CANADA

Booth(s): 1413, 1419

105 Gordon Baker Road Suite # 801
Toronto ON M2H 3P8 Canada
416-496-4314

www.hobart.ca

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Booth(s): 2718

HUSH ACOUSTICS

Booth(s): 808

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Stonewall MB R0C 2Z0 Canada
204-513-0835

www.hushacoustics.ca

HYGENIKX

Booth(s): 1535

I3 INTERNATIONAL

Booth(s): 642

780 Birchmount Rd. Unit-16
Scarborough ON M1K 5H4 Canada
416-261-2266

www.i3international.com

IBC LABELS

Booth(s): 1647

433 Chabanel Ouest Suite # 121
Montreal QC H2N 2J3 Canada
514-381-2949

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Booth(s): 2527

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www.icleanrestaurants.com

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Moncton NB E1E 2G8 Canada
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www.ignitespirits.co/
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Booth(s): 1147
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Richmond Hill ON L4S 0B8 Canada
905-884-9191
www.interactablesystems.com
Interactive Systems is a Canadian restaurant tech company. With our tech, we are helping Canadian restaurants generate maximum revenue.

IPOS

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Vaughan ON L4K 0C3 Canada
416-562-5161
www.ipossoft.ca

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Booth(s): 2213
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Newton MA 02458 United States
617-410-9790
www.italcrust.com
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647-557-3477
www.italiana.ca
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JAPAN PAVILION

Booth(s): 519
120 Adelaide Street West Suite 916
Toronto ON M5H 1T1 Canada
416-861-0000
www.jetro.go.jp/canada
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JDB GROUP

Booth(s): 2101

JOYOUNG CANADA

Booth(s): 520
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KABKEB - KIBBEH CREATIONS

Booth(s): 2737
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416-580-1969
www.kabkeb.com
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Booth(s): 1841
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514-780-8827
www.kayali.ca
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KEENON ROBOTICS

Booth(s): 835
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Shanghai, China
5146637333
www.en.keenon.com
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KIKKOMAN

Booth(s): 1827

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Booth(s): 2040 Ontario Pavilion

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Booth(s): 1948
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905-501-8366
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King's Vegetarian Food Mfg. Co. Ltd. is the premier provider of natural and Non-GMO vegetarian and vegan products in Canada. We are a full service provider including co-packaging. For inquiries email justin@kingsvegetarianfood.ca Call 647-986-9713

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416-674-3382
www.kiocalfe.com

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www.kmkpaper.com/index.php

KMK Paper Packaging operation, started paper packaging production in 2017 by integrating within the existing paper production facility in Kutahya location. It has been providing the other types of paper for printing, publishing & packaging industries.

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www.ladolcevitaseltzer.com

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www.LaRoccaCakes.com

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www.labatt.com

Labatt Breweries of Canada has been shaped by over 170 years of brewing excellence and commitment to the communities where it operates. Featured Brands: Stella, Corona, Michelob Ultra, Budweiser, Bud Light Family, Bud Light Seltzer

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Booth(s): 2441

405 The West Mall 10th Floor
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416-620-3512

www.lactalisfoodservice.ca

At Lactalis Canada Foodservice, our mission is to be the premiere dairy solution provider for the Foodservice industry in Canada by offering the broadest range of high-quality products under the strongest and best-selling brands.

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Booth(s): 2312

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Booth(s): 919

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Booth(s): 2527

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Booth(s): 1200

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www.latincore.ca

We are a food distribution, sales and marketing company in Canada. Our main focus is to trade on Mexican and Latin American food products that we get from Canada, USA, Mexico, Colombia, Peru and other Latin American countries.

LEAF RESTOGREEN

Booth(s): 427

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Toronto ON M6J 0B8 Canada
647-929-8532

www.LEAFme.org

Restogreen together with LEAF is Canada's only nation-wide environmental certification for foodservice. Together they are working to reduce the environmental impact. Restogreen's REX is a new national full circle economy food service market place.

LEAHY-IFP

Booth(s): 3013

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Glenview IL 60025 United States
847-904-5250

www.leahy-ifp.com

Cocktail Mixes Juices Contract Manufacturing

LEBEAU EXCEL

Booth(s): 1100

198 St. Andrew St. W.
Fergus ON N1H 6H8 Canada
519-900-5585

www.lebeauexcel.com

As a leader in the Natural Organic landscape, we're inspired by the brands that encourage wellness, natural ingredients, and quality products. These are the brands that we work for so they can find their place within the market & truly excel in

LIBBEY LLC

Booth(s): 2802

300 Madison Ave
Toldeo OH 43604 United States
289-997-1280

www.libbeyfoodservice.com

Libbey® Foodservice, sets the standard in the foodservice industry for design, quality and service. Offering a full spectrum of inspired tableware products from fine dining to casual. It manufactures and distributes the complete tabletop.

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Booth(s): 2141

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www.licksburgers.ca

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www.lightspeedhq.com

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LIMEORDER

Booth(s): 449

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647-797-8787

www.limeorder.com

LimeOrder is a cloud-based Point Of Sale software for Restaurants. Our software can function on any Android, IOS or Windows systems. We provide both POS Software and POS Hardwares. Get preferred rates with our integrated payment processor partner.

LIVBON INC.

Booth(s): 2850

225 Industrial Pkwy South Unit # 35
Aurora ON L4G 3V5 Canada
905-727-0650

www.livbon.ca

LIVE CBT KOMBUCHA

Booth(s): 2851

199 Victoria Rd South Unit C5
Guelph ON N1E 6T9 Canada
519-731-2621

www.livekombucha.ca

We are a Canadian Producer of Organically Certified Kombucha. We Pioneered draught kombucha in Canada and are currently targeting the Service Industry to bring Kombucha into the mainstream.

LOBSTER PEI

Booth(s): 2141

The Lobster Fishers of Prince Edward Island Marketing Board (Lobster PEI) was established in 2016 by PEI's lobster fishers to grow the profile of Prince Edward Island's premium-quality lobster.

LOCALYSER

Booth(s): 1047

299 de la Rotonde Suite 703
Montreal QC H3E 0C6 Canada
www.localyser.com

Localyser is a Montreal based online reputation management solution that makes it simple to track reviews, message customers, generate feedback and gain insight. Allowing multi-unit restaurants to improve their online reputation and drive revenue.

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*\$2,000 kick start value offer for restaurants and retail. Promotion for first time clients only. Save big and give your customers an experience and stand out from the crowd. Comes with hardware and software package. **Offer valid till June 11, 2022.**

*Leasing and Purchase options available.

LOLA'S FOOD INC

Booth(s): 2741

3490 Laird Road Unit 9 & 10
Mississauga ON L5L 5Y4 Canada
905-997-1577

www.lolasfood.ca

We're the largest Latin/Venezuelan Food Manufacturing Plant in Canada. Located in Mississauga, ON, we manufacture a wide variety of latin products for retail stores and restaurants. Our products: Gluten Free Empanadas, Tequeños, Churros and Cachitos

LONDON ICE CREAM CO.

Booth(s): 2831

3397 White Oak Road Unit # 1
London ON N6E 3A1 Canada
519-455-8810

www.londonicecream.ca

Since 1995, London Ice Cream has continued to "Wow" with its creamy old fashion ice cream. It is made batch the old fashion way. It is now available across Canada with over 120 unique and amazing flavours. Ice cream made 'the way it used to be.'

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Booth(s): 2442

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Boisbriand QC J7H 1P8 Canada
514-994-7625

www.loopmission.com

LSI FLOORS

Booth(s): 1309

5230 Finch Ave. East Unit # 5
Toronto ON M1S 4Z9 Canada
416-299-7666

www.lsisfloors.com

LSI Floors, Canadian distributor of Eco-Grip slip resistant safety floor, a unique product for areas demanding a safe, waterproof floor that is easy to clean and comfortable under foot. Come by and see why so many commercial kitchens are Eco-Grip

LUISELLA CHOCOLATE SPREADS

Booth(s): 5138b

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705-770-0925

www.luiseilla.com

LYRE'S SPIRIT CO.

Booth(s): 2604

1150 Bailey Street Suite 216
Squamish BC V8B 0T9 Canada
310-353-6427

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Booth(s): 2140

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www.magicwhite.ca

Dish Washers, Glass Washers, Rental & Service Programs. Full line of ware washing detergents, sanitizers, general cleaning products. Magic White Inc. has been serving the industry for over 46 years with quality products, equipment and service.

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Booth(s): 2837

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Cambridge ON N1T 1H9 Canada
519-267-2888

www.mandioca.ca

Mandioca is a Canadian startup food business that produces and sells Brazilian-style cheese buns/pops. They are made with only natural ingredients, gluten and sugar-free, with no additives or preservatives.

MANITOULIN BREWING CO.

Booth(s): 2820

99 Foster Dr Level Six
Sault Ste. Marie ON P6A 5X6 Canada
705-942-7927

www.ssmic.com

Canada Meat Group, Fromagerie Kapuskoise, Grand North Meats, Manitoulin Brewing Co., Penokean Hills Farms, and Thornloe Cheese.

MANOUCHER FINE FOODS

Booth(s): 1906

703 Clayson Road
North York ON M9M 2H4 Canada
416-747-1234

www.manoucher.com

Our Toronto based bakery specializes in creating Unique Handcrafted Breads made Simple Clean Ingredients No Preservatives or Additives. Our products cater leading Airlines, Specialty Food Stores, Chains, Restaurants and Hotels around the world.

MARASH BAKLAVA & KUNEF

Booth(s): 2448

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LaSalle QC H8N 2V7 Canada
514-961-0394

www.marash.ca

MARRA FORNI

Booth(s): 2413

10310 Southard Drive
Beltsville MD 20705 United States
888-239-0575

www.marraforni.com

Marra Forni is the commercial foodservice industry's fastest growing manufacturer of handcrafted brick oven solutions and systems. With static and rotating decks, these quality ovens are available in electric, wood and gas-fired configurations.

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Booth(s): 5010

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www.matrixpos.com

Matrix Integrated Solutions 3075 14th Ave, Unit 15 Markham, ON 905-752-1200 MATRIXPOS.COM Cash & Inventory Specialists to the Hospitality Industry. SQUIRREL (wireless) POS BERG LIQUOR & DRAFT CONTROL SYSTEMS Restaurants/Casinos/Hotels/Nightclubs/QSR

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3660 Odyssey Drive
Mississauga ON L5M 0Y9 Canada
905-828-9397

www.mattandsteve.com

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Booth(s): 1727, 1827, 1835, 1927

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www.mccormackbourrie.com

McCormack Bourrie Sales & Marketing is a leading food broker based in Toronto, Ontario who has been bringing manufacturers and customers together since 1992. Our results-oriented team would be pleased to assist you on all food and beverage services.

MEALSY

Booth(s): 834

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Toronto ON M5R 3K5 Canada
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www.mealsy.ca

Mealsy.ca provides POS, Online Ordering, Ordering Kiosk, and Table-top Tablet ordering systems. All Mealsy products run on the same cloud and interconnected to address the integration and consistency issues that the restaurant industry face today

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Booth(s): 1046

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Toronto ON M5V 3M2 Canada
647-406-2558

www.medallia.com

Medallia is the pioneer and market leader in customer and employee experience. Our award-winning SaaS platform captures billions of experience signals across voice, video, digital, IoT, social media and corporate messaging tools to provide insights.

MEDIUM RARE CHEF APPAREL

Booth(s): 2407

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Calgary AB T2E 6Y4 Canada
403-680-4854

www.mediumrarechef.com

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416-817-8518

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647-298-6789

www.mensaheating.ca

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Booth(s): 1541

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www.toronto.MBVans.ca

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MERCURY PUBLICATIONS

Booth(s): 3015

MEZCAL DON SIXTO

Booth(s): 4008a

56A Lawrence Ave E
Toronto ON M4N 1S3 Canada
647-869-2552

www.mezcaldonsixto.com

Family-run company that focus on handcrafted spirit drinks that reflects the taste and culture of Mexico. Grupo Sixgra believe that proud handcrafted spirits producers provide the best source of distinctive spirits.

MIDTOWN BREWING

Booth(s): 2818

266 Main Street
Wellington ON K0K 3L0 Canada
613-399-1001

www.midtownbrewingcompany.com

Founded in 2016 By Paul Spike Lees and Mark Andrews, Midtown Brewing is located in the heart of Prince Edward County. From the outset Midtowns' focus has been, quality, flavour, accessibility and constancy.

MIMI FOOD PRODUCTS INC.

Booth(s): 1707

1260 Creditstone Road
Vaughan ON L4K 5T7 Canada
905-660-0010

www.mimifoods.ca

Manufacturers of pizza dough, raw/sheeted/parbaked, focaccia's (fully baked and topped), pinsa romana crusts, flatbreads, panouzzo buns, pizza/garlic buns, focaccini's, and specializing in customized products!

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Booth(s): 1641

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Don't waste your money on merch nobody wants! Mirvik brings your brand to life with quality workwear and custom-designed products that your employees and customers will love. Our experts guide you in selections that make sense for your business.

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Booth(s): 323

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www.miticafinefoods.com

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MODUURN

Booth(s): 746

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Victoria BC V8Z 5K7 Canada
250-514-4994

www.moduurn.com

Moduurn is a cloud-based digital ordering system for a wide range of businesses of all sizes including restaurants, hotels, golf courses, schools, hospitals, stadiums, cafeterias, and retailers.

MOLINO VIGEVANO 1936 SRL

Booth(s): 212

MOLSON COORS BEVERAGE COMPANY

Booth(s): 2718

33 Carlingview Drive
Toronto ON M9W 5E4 Canada
416-679-1786

www.molsoncoors.com

Molson Coors Beverage Company

MONERIS

Booth(s): 735

3300 Bloor Street West 16th Floor, West Tower
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877-586-6499

www.moneris.com

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MOODWATER CORP.

Booth(s): 1540

100 King St West 56th Floor
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416-322-8502

www.mymoodwater.com

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Booth(s): 2447

2325 Hurontario Street Suite 120
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800-957-3905

www.motherspizza.com

Mother's Pizza is a DELUXE, On the Go Pizza Series, 14 inch, under 3 minute cook for On the Go Retail Operators, . Mother's will launch: Hula Hula (Hawaiian), 3 Cheese, Vegetarian, Pepperoni, BBQ Chicken, Canadian (Pepperoni, Mushroom, Bacon)

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Booth(s): 2822

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www.muskokabrewery.com

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Booth(s): 1912

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NEMCO: COUNTER, PREP AND MERCHANDISING

Booth(s): 919

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Booth(s): 906

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416-645-0286

www.newcapleasing.com

NEXNORD INC.

Booth(s): 1603

111 Sherwood Drive Unit 22
Brantford ON N3T 6J9 Canada
519-304-0372

www.nexnord.com

NEXNORD's Titan UVC LED Air Duct Fixtures will reduce indoor airborne pathogens including COVID-19, flu and cold viruses, fungi, mold, and allergens.

NEXTECH/365 MARKETPLACE

Booth(s): 2101

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519-742-5320

www.nhttax.com

NHT is a full life cycle accounting, financial planning firm offering corporate, tax advisory services to small & mid-size businesses. We are truly a one stop shop for all our clients' business needs, offering dedicated and personal services.

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www.norbec.com

Norbec Systems is a leader in manufacturing Walk-In coolers & freezers, heavy duty doors, high efficiency flooring and more. Norbec has been active in the Food Service Industry for more than 35 years.

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127 Muskoka Road
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647 226-7025

www.northsummitpayments.com

North Summit Payments has over 30 years of experience in the payments & POS field. Our mission is to help your business maximise its goals, grow your brand and increase profitability.

NORTHERN DANCER SALES & MARKETING INC**Booth(s): 1135**

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Oakville ON L6M 2K7 Canada
416-705-0807

www.northerndancersales.com

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www.northforkbison.com

BISON, ELK/VENISON, WILD/BOAR, AND OSTRICH
Our meats are: high in protein, low in cholesterol, low in fat, no hormones, grass fed

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www.nudge.co

Nudge is the digital communications platform that empowers frontline employees and improves workforce productivity. Nudge provides employees with the information and tools they need to stay connected at work and reach organizational goals.

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www.oasistherapy.ca

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450-424-1564

www.oasismade.com

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www.OnGreenGo.com

Compostable and Biodegradable food packaging
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ONTARIO EAST ECONOMIC DEVELOPMENT COMMISSION**Booth(s): 2927**

623 Fortune Crescent Unit # 100
Kingston ON K7P 0L5 Canada
613-634-8569

www.ontarioeast.ca

Ontario East Economic Development Commission is a regional economic development organization that facilitates collaboration and relationships among Eastern Ontario municipalities and regional stakeholders to stimulate economic development.

ONTARIO MINISTRY OF AGRICULTURE FOOD AND RURAL AFFAIRS**Booth(s): 2731**

1 Stone Road West
Guelph ON N1G 4Y2 Canada
226-971-1994

www.omafra.gov.on.ca

OMAFRA is the provincial lead on the innovation of Ontario's food manufacturing industry. The Business Development Branch provides knowledge, connections & resources to assist food & beverage companies to grow their business.

ONTARIO RESTAURANT SUPPLY**Booth(s): 1213**

530 First Street
London ON N5V 1Z3 Canada
519-777-0645
www.ontariorestaurantsupply.ca

OONGALEE**Booth(s): 2101****OPENTABLE****Booth(s): 950**

1 Montgomery Street Suite # 700
San Francisco CA 94104 United States
914-438-2581

www.restaurant.opentable.com

OpenTable powers reservations for the hospitality industry. OpenTable's software helps more than 60k restaurants, bars, wineries and other venues attract guests, manage capacity, improve operations and maximize revenue.

ORVED: VACUUM PACKAGING, PREP AND COOKING**Booth(s): 919**

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416-622-1975
www.otec.org

OVATION**Booth(s): 5008**

833 W 1800 N
Mapleton UT 84664 United States
801-383-2821

ovationup.com

Ovation uses a 2-question SMS-based survey as a "digital table touch" that has redefined guest feedback, and allows restaurants to easily resolve guest concerns in real-time, get more 5-star reviews, discover insights to improve, and drive revenue.

PACTIV EVERGREEN**Booth(s): 2308**

600 Plastics Place
Kalamazoo MI 49001 United States
269-385-8061

www.fabri-kal.com

For dining in or to-go, Pactiv Evergreen provides the packaging that ensures that the food restaurants and other foodservice outlets prepare stays fresh and delicious, and consumers can enjoy it when and where they want.

PALMIYE TORONTO**Booth(s): 1313**

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Mississauga ON L4W 2S5 Canada
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www.palmiyetoronto.com

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PARKHILL MEATS**Booth(s): 2749**

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Parkhill ON N0M 2K0 Canada
519-293-3000

www.parkhillmets.ca**PARTAKE BREWING****Booth(s): 2806**

119 14th Street NW # 400
Calgary AB T2N 1Z6 Canada
416-908-3337

www.drinkpartake.com

Partake was founded in 2017 by Ted Fleming, a former engineer on a mission to take the stigma out of drinking non-alc beer. The brand's quest for premium taste & selection is rooted in a purpose of inclusivity: allow everyone to partake in the moment

PARTS TOWN CANADA**Booth(s): 905**

100 Thorncliffe Park Drive
Toronto ON M4H 1L9 Canada
800-239-5152

www.partstown.ca

Parts Town Canada is the leading distributor of genuine OEM foodservice equipment parts in the county. We are always ready to jump in and help with the most in-stock parts on the planet, innovative technology, and an unmatched customer experience

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Verdun QC H3E 1A2 Canada
877-341-8293

www.payfacto.com

PayFacto is a leader in payment solutions and hospitality technology. We provide integrated payment processing technologies POS solutions to merchants of all shapes and sizes enabling them to manage their restaurant, bar or hotel more efficiently.

PAYMENTREE**Booth(s): 747**

2430 Meadowvale Blvd 6 Unit # 107
Mississauga ON L5N 6S2 Canada
647-426-3611

www.paymenttree.ca

Paymenttree provides a secure PCI compliant payment processing environment. Whether it is cashier or pay at the table, all payment methods can be accepted. And changing your payment processor is as easy as making a selection from a drop down list.

PAYSTONE

Booth(s): 949

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London ON N6L 1A6 Canada
289-257-8480

www.paystone.com

Your restaurant offers great food & value, but so does your competitor. Paystone's user-friendly loyalty, gift card, & payment products give restaurants affordable customer engagement solutions to increase traffic, ticket size, & customer retention.

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Booth(s): 223

Via Giordania, 227
Grosseto Grosseto 58100 Italy
39 328 985 3501

www.pecorinotoscanodop.it

Pecorino Toscano is produced exclusively with sheep's milk from pastures in the area of origin. This wonderful cheese has a sweet taste and milky fragrance when fresh, an aroma it loses during ageing in favour of a more intense and structured taste.

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Booth(s): 2941

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Booth(s): 443

555 Burrard St. Suite 1755
Vancouver BC V7X 1M9 Canada
855-288-6044

www.perkhero.com

PERMUL LTD.

Booth(s): 1719

3397 American Drive Unit # 5
Mississauga ON L4V 1T8 Canada
905-670-3744

www.permul.com

Permul is a trusted name in the Canadian foodservice industry. As a leading wholesale distributor & manufacturers' representative of commercial restaurant equipment, we have exclusive contracts with some of the best food service brands in the world.

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Booth(s): 619

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Booth(s): 1835

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PINSA ROMANA CANADA INC.

Booth(s): 1001

50 Camelot Drive, Suite 200
Nepean ON K2G 5X8 Canada
343-552-2622

www.pinsaromanacanada.ca

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Booth(s): 2500

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Booth(s): 2835

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Toronto ON M4G 2G8 Canada
416-882-7787

www.pluckteas.com

Toronto based Pluck Tea is a blender and packer of premium loose leaf teas and infusions, and markets primarily to the trade. Pluck uses local ingredients (lavender, cranberries, Niagara grape skins, citrus peel) and blends in small batches.

PONDEROSA MUSHROOMS

Booth(s): 2041

22100 - 136th Avenue
Maple Ridge BC V4R 2P7 Canada
604-945-9700

www.ponderosa-mushrooms.com

Canada's leading supplier of Wild and Exotic Mushrooms, Truffles, and Seasonal Specialties. From our forest to your kitchen! Ponderosa delivers its year-round selection of Fresh, IQF Frozen and Dried mushrooms to your door.

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Booth(s): 4004

67 Atwater Crescent
Hamilton ON L9C 2E8 Canada
905-578-4141

www.streetpatios.ca

Manufacturer and distributor of mobile outdoor commercial patios, pedestrian bypasses, sidewalk rail systems and parklets. Transforming your business into outdoor space, increasing seating and attracting more customers.

PORLAND PORCELAIN

Booth(s): 1119

2600 Skymark Ave, BLDG 3 Suite 201
Mississauga L4W 5B2 Canada
905-362-8810

www.usm-inc.com

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416-247-3013
www.taliup.ca

TALTIS FOODS INC. (AFRICAN ORIENTED FOODS & BEVERAGES)

Booth(s): 2848
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Whitby ON L1N 2N9 Canada
647-466-7197
www.taltisfoods.ca
Taltis Foods allows Foodies to easily prepare a variety of African foods in the comfort of their homes. At Taltis Foods Inc., we bring a unique African Cuisine experience to Canadians and North America.

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Booth(s): 840
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647-995-3952
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Booth(s): 1519

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905-825-9665

www.tarrison.com

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TASTE NORTHERN ONTARIO

Booth(s): 2820, 2941, 3041

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Sault Ste. Marie ON P6A 5X6 Canada
705-942-7927

www.ssmic.com

Canada Meat Group (Beef Products), Fromagerie Kapuskoise (Artisan cheese), Grand North Meats (Bison, Beef & Pork Products), Manitoulin Brewing Co., Penokean Hills Farms (Beef Products), and Thornloe Cheese

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Booth(s): 2404

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www.taterkegs.com

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647-638-8744

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www.taifoong.com

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Booth(s): 1941

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Booth(s): 528

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Booth(s): 1741

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Booth(s): 2101

TOWER COFFEE ROASTERS

Booth(s): 1300

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Booth(s): 2703

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TTS MARKETING

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Booth(s): 2

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| Grecian Delight Kronos..... | 1835 |
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| Bothwell Cheese..... | 1927 |
| Dairy Central & CJR Wholesale Grocers..... | 1812 |
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| Fiesta Wholesale Inc..... | 1900 |
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| On Green Go Solutions | 909 |
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| Antonee and Angelik | 1501 |
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| Food Service Solutions Inc. | 915, 919, 1019 |
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| Russell Hendrix | 1127, 1027 |
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| Doyon Despres | 900 |
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|--|------------|
| Garland Canada | 813 |
| GBS Foodservice Equipment Inc. | 2227 |
| Gordon Food Service | 1919 |
| Italiana FoodTech | 1613 |
| Lainox: Advanced Cloud-based Combi Oven Steamers | 919 |
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| RATIONAL Canada | 1513 |
| Russell Hendrix | 1127, 1027 |
| SFI Hospitality | 1300 |

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| | |
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| 7shifts | 941 |
| Bell Canada | 1148 |
| Globe POS Systems | 847 |
| ROGERS | 1246 |

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| | |
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| CHAMPION PRODUCTS | 1327 |
| Cornelius | 2527 |
| FIFO Innovations | 5076 |
| Frylow Canada | 1751 |
| Gresilva Grills | 1935 |
| GT French | 2511 |
| Nemco: Counter, Prep and Merchandising | 919 |
| Parts Town Canada | 905 |
| Permul Ltd. | 1719 |
| Russell Hendrix | 1127, 1027 |
| Vito Oil | 2012 |

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| | |
|--|------------------------|
| Bee Maid Honey Limited | 1727 |
| Bom de Brasa - Charcoal & Premium BBQ Products | 619 |
| BRASIL | 619 |
| Dempot Inc. | 2450 |
| Dennis' Horseradish | 2650 |
| Fairtrade Canada | 429 |
| Fiesta Wholesale Inc. | 1900 |
| Geofoods Italian Truffles | 318 |
| Gielow Pickles | 1727 |
| Giraffe Foods | 1404 |
| Gordon Food Service | 1919 |
| GoVerden | 1827 |
| Grecian Delight Kronos | 1835 |
| King's Vegetarian Food Manufacturing Co. Ltd. | 1948 |
| Lick's Burgers - Virtual | 1940 |
| Matt & Steve's | 2707 |
| McCormack Bourrie Sales & Marketing | 1727, 1827, 1835, 1927 |
| QUASEP | 2408 |
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| Sinai Gourmet Inc. | 2351 |
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| | |
|-----------------------|------|
| Aspire Bakeries | 1340 |
| BRASIL | 619 |
| Dare Foods | 1727 |

| | |
|---|------------|
| Fairtrade Canada | 429 |
| Forno de Minas | 619 |
| Grandma Emily | 2340 |
| Grissin Bon Limited | 2847 |
| London Ice Cream Co. | 2831 |
| Luisella Chocolate Spreads | 5138b |
| Northern Dancer Sales & Marketing Inc. | 1135 |
| Swirly's Confectionery & Snacks | 2643 |
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| | |
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| Brand M3dia | 5016 |
| Cadillac Fairview | 1645 |
| Canadian Food Safety Group | 2507 |
| Collis Group Inc. | 1535 |
| DeliveryBizConnect.com | 5026 |
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| FCSI Canadian Chapter | 238 |
| IBC Labels | 1647 |
| Kostuch Media Ltd. (Foodservice and Hospitality magazine) | 1704 |
| Leaf Restogreen | 427 |
| Matrix Integrated Solutions | 5010 |
| Medium Rare Chef Apparel | 2407 |
| NHT Chartered Professional Accountants | 849 |
| QUASEP | 2408 |
| Roll-A-Shade | 1209 |
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| Workplace Safety & Prevention Services | 2306 |
| Zuccarini Importing | 1434, 1427 |

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| | |
|---|----------------|
| Adventys: Powerful Commercial-grade Induction | 919 |
| Eurodib | 801 |
| Food Service Solutions Inc. | 915, 919, 1019 |
| Garland Canada | 813 |
| Gordon Food Service | 1919 |
| Hestan: Award-winning Ranges and Cooking Suites | 919 |
| Nemco: Counter, Prep and Merchandising | 919 |
| QUASEP | 2408 |
| Rosko | 800 |
| Russell Hendrix | 1127, 1027 |
| Somerset Industries - XLT Ovens - EmberGlo | 1400 |
| Vollrath | 2313 |
| W.D. Colledge Co. Ltd. | 1619 |

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| | |
|---------------------------|------------|
| Browne Foodservice | 2435 |
| Eurodib | 801 |
| Gordon Food Service | 1919 |
| iFoodEquipment.ca | 1600 |
| QUASEP | 2408 |
| Russell Hendrix | 1127, 1027 |

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Brunner-Anliker: Labour Saving
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Collis Group Inc..... 1535
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Nemco: Counter, Prep and Merchandising919
QUASEP 2408
Rheninghaus: Italian Meat Slicing Machines 1019
Rosko800
Russell Hendrix 1127, 1027
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Solpak Packaging Solutions Inc..... 1748
Tableware Solutions 2319
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W.D. Colledge Co. Ltd..... 1619

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Arc Cardinal..... 1235
Bom de Brasa - Charcoal & Premium
BBQ Products.....619
Calibre Inc..... 2219
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Cano Company335
Gordon Food Service 1919
Kayali Int'l 1841
Libbey LLC 2802
QUASEP 2408
Russell Hendrix 1127, 1027
TTS Marketing..... 1800, 1801
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A.S. Food Sales..... 2500
Arla Foods..... 1713
Arla Foods Inc. 2027
Bothwell Cheese..... 1927
BRASIL.....619
Dairy Central & CJR Wholesale Grocers 1812
Dairy Farmers of Ontario 2027
Dairy Fountain..... 2027
Danone 2301
DeliveryIQ & Sugar Pillow.....947
Fiesta Wholesale Inc. 1900
Fromagerie Kapuskoise..... 2941
Gordon Food Service 1919
Lactalis Canada Foodservice 2441
LivBon Inc. 2850
Manitoulin Brewing Co..... 2820
M-C Dairy..... 2027
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Real Empanada..... 2841
Royer Dairy Group - Vegegourmet 2044
Shaw's Ice Cream..... 2027
Taste Northern Ontario2820, 2941, 3041
The Cheesecake Factory Bakery 1440

Thornloe Cheese..... 2941
Tuttofood Milano 2023.....2
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Walker Farms..... 2027

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A.S. Food Sales..... 2500
BRASIL.....619
Daiya Foods 1006
Fromageries Bel Canada..... 1727
Gordon Food Service 1919
McCormack Bourrie Sales &
Marketing.....1727, 1827, 1835, 1927
Nabati Foods 1835
Royer Dairy Group - Vegegourmet 2044
Sprouts Food Corp..... 1006
Upfield Canada Inc 2305
Very Good Food Company..... 2246
VG Gourmet 2350
Waypoint 1006

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Enostore & Enomatic 2803
Mercedes-Benz Mississauga and
Maple Van Centre..... 1541
Roll-A-Shade..... 1209
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DeliveryIQ & Sugar Pillow.....947
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Gordon Food Service 1919
GT French 2511
Lick's Burgers - Virtual..... 1940
Matrix Integrated Solutions..... 5010
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SkipTheDishes827
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Arla Foods..... 1713

Aspire Bakeries..... 1340
Danone 2301
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Fairtrade Canada.....429
Gordon Food Service 1919
KabKeb - Kibbeh Creations..... 2737
La Rocca Creative Cakes..... 1951
London Ice Cream Co..... 2831
Marash Baklava & Kunefe..... 2448
Number Five Food Inc (Yo-Yo Cookies) 2141
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Prince Edward Island 2141
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Séva nature..... 2347
The Cheesecake Factory Bakery 1440
TTS Marketing 1800, 1801
Tuttofood Milano 2023.....2
Wallflower Doughnuts 1247

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Atmosphere.....850
Auphan Software846
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Globe POS Systems.....847
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North Summit Payments.....547
Oongalee 2101
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Stingray Business..... 1405
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Arc Cardinal..... 1235
Cano Company.....335
Greenovation - Eco dinnerware526
Jastex Sourcing Solutions 5082, 5080
Kayali Int'l 1841
Libbey LLC 2802
Portland Porcelain..... 1119
Russell Hendrix 1127, 1027
Spirit Wares 2409
Tableware Solutions 2319
TTS Marketing 1800, 1801
World Centric 707

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Cambro Manufacturing..... 1601
Celco Inc..... 2527
Champion Moyer Diebel 1627
CHAMPION PRODUCTS..... 1327
Diversey Canada 2119
Doyon Despres 900
Ecolab..... 1901

Electrolux Professional..... 1408
Eurodib 801
FOG Tank Canada Inc.434
GGB Ventures International Inc.908
Hobart Canada..... 1419, 1413
Magic White Inc..... 2140
MEIKO Clean Solutions Canada..... 1819
Navien 1912
Parts Town Canada.....905
Permul Ltd..... 1719
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Rinnai Canada.....335
Roslin Enterprises Inc.....430
Russell Hendrix 1127, 1027
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Collis Group Inc..... 1535
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Deluxe Produce Ltd 1904
Discus Supply Co 331
Ecodinnerware Int'l 227
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GGB Ventures International Inc.908
Gordon Food Service 1919
Grandma Emily 2340
Greenovation - Eco dinnerware526
Groupepex Canada..... 2201
GT French 2511
Italiana FoodTech..... 1613
Lick's Burgers - Virtual..... 1940
LSI Floors..... 1309
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Pico Hospitality..... 1835
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Russell Hendrix 1127, 1027
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Spirit Wares 2409
The Cheesecake Factory Bakery 1440
Villa Ravioli..... 2349
World Meats Inc. 2541
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DRAPERY / WINDOW COVERINGS

Awning Authority..... 1107
Roll-A-Shade..... 1209
Westport.....913

DRINKWARE / GLASSWARE

Arc Cardinal..... 1235
Cano Company.....335
Kayali Int'l..... 1841
Libbey LLC..... 2802
Russell Hendrix 1127, 1027
TTS Marketing..... 1800, 1801

ECO-FRIENDLY / ENVIRONMENTAL / SUSTAINABLE

A.S. Food Sales..... 2500
ACO, Inc..... 1500
ALLWays Local..... 2742
Aqueduct Water Systems 1441
Arc Cardinal..... 1235
Bom de Brasa - Charcoal & Premium
BBQ Products.....619
Calibre Inc..... 2219
Cano Company.....335
Chef Works Canada.....719
DesignRepublic Inc..... 1204
Diversey Canada 2119
Ecoboard Inc..... 3035
Ecodinnerware Int'l227
Egg Garden.....5136b
En Kay701
Excel Dryer 1908
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Filta Environmental Kitchen Solutions 5072
Floating Leaf Fine Foods 2151
Friendlier 1744
Frylow Canada 1751
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General Filtration..... 2050
GGB Ventures International Inc.908
Gordon Food Service 1919
Greenovation - Eco dinnerware526
GT French 2511
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Leaf Restogreen.....427
Libra Non-Alcoholic Craft Beer 2141
LOOP Mission 2442
Magic White Inc..... 2140
MEIKO Clean Solutions Canada..... 1819
Mensa Heating Canada Ltd.2523
On Green Go Solutions909
Pactiv Evergreen 2308
Pico Hospitality..... 1835
Pop-Up Street Patios.....4004
Pristine Gourmet 2842
QUASEP 2408
Refresh Packaging 1201
Rethink Resource Inc.536
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Kostuch Media Ltd. (Foodservice
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Restaurants Canada Pavilion 2001, 2204, 2101
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Eat Just, Inc.1531
Egg Farmers Of Ontario / EFO 1905
Gordon Food Service 1919
QUASEP 2408

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Atmosphere850
Brand M3dia 5016
Egg Garden.....5136b
Globe POS Systems.....847
GreenCo Robots..... 1048
Interactable Systems Inc. 1147
iPOS 1240
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RX Music 1949
SiriusXM Canada..... 2505
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Atmosphere.....850
BarTunes 2811
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RX Music 1949
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Collis Group Inc..... 1535
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Italiana FoodTech..... 1613
Mercedes-Benz Mississauga and
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Parts Town Canada.....905
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Russell Hendrix 1127, 1027
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Spectank 2051
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3M Canada - Separation & Purification
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Garland Canada813
KioCaf  1348
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W.D. Colledge Co. Ltd..... 1619
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FRAEM 1942
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BUM Contract Furniture Ltd. 2327
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Alpine Specialty Chemicals 2335
Calibre Inc..... 2219
Cambro Manufacturing..... 1601

Canenpak.....426
Cano Company.....335
CHAMPION PRODUCTS..... 1327
Crousset Spices 2343
Deluxe Produce Ltd 1904
Discus Supply Co331
Ecodinnerware Int'l227
En Kay701
Friendlier 1744
Giraffe Foods 1404
Global Supply Ltd..... 1341
Globe POS Systems.....847
Gordon Food Service 1919
Greenovation - Eco dinnerware526
GT French 2511
Jastex Sourcing Solutions 5082, 5080
KMK Paper 1307
McCormack Bourrie Sales &
Marketing..... 1727, 1827, 1835, 1927
On Green Go Solutions.....909
Pactiv Evergreen..... 2308
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Lick's Burgers - Virtual..... 1940
Perk Hero Software.....443
Press'nXPress.....542

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Gordon Food Service 1919
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Swirly's Confectionery & Snacks 2643
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Alasko..... 1909
Alfa Cappuccino Imports Inc. 1527
Aspire Bakeries..... 1340
BRASIL.....619
Cooler Solutions Refrigerated Trailers 5068
D & D Poultry..... 1827

| | |
|--|------------|
| Fiesta Wholesale Inc. | 1900 |
| Geofoods Italian Truffles | 318 |
| Gordon Food Service | 1919 |
| Grizzly | 2346 |
| Imago Foods Ltd. | 2829 |
| ItalCrust Wood Fired Pizza Crusts & Flatbreads | 2213 |
| KabKeb - Kibbeh Creations | 2737 |
| King's Vegetarian Food Manufacturing Co. Ltd. | 1948 |
| Latin Core Inc. | 1200 |
| Lick's Burgers - Virtual | 1940 |
| LivBon Inc. | 2850 |
| Lola's Food Inc. | 2741 |
| Mandioca Cheese Buns | 2837 |
| Manoucher Fine Foods | 1906 |
| MiMi Food Products Inc. | 1707 |
| Mother's Pizza - On the Go | 2447 |
| Northfork Bison Distributions | 2342 |
| QUASEP | 2408 |
| Real Empanada | 2841 |
| Seafoodia Oysters | 5104 |
| Séva nature | 2347 |
| Sol Cuisine | 2743 |
| Solmaz Foods Inc. | 1813 |
| Sprouts Food Corp | 1006 |
| Surgital Spa | 219 |
| Tater Kegs | 2404 |
| TFI Foods Ltd. | 2849 |
| The Cheesecake Factory Bakery | 1440 |
| Thomas Foods International Canada | 1941 |
| Toppits Foods | 1741 |
| TTS Marketing | 1800, 1801 |
| Tuttofood Milano 2023 | 2 |
| Very Good Food Company | 2246 |
| VG Gourmet | 2350 |
| Villa Ravioli | 2349 |
| Waypoint | 1006 |
| Yo Prep Eats Inc. | 5134 |
| Zoglos | 1727 |

FRYERS / DEEP FRYERS

| | |
|---|------------|
| Eurodib | 801 |
| Garland Canada | 813 |
| Gordon Food Service | 1919 |
| Hestan: Award-winning Ranges and Cooking Suites | 919 |
| Kendale Products Ltd. | 2111 |
| QUASEP | 2408 |
| RATIONAL Canada | 1513 |
| Rosko | 800 |
| Roslin Enterprises Inc. | 430 |
| Russell Hendrix | 1127, 1027 |
| SP SALES CANADA | 1400 |
| W.D. Colledge Co. Ltd. | 1619 |

GLUTEN-FREE PRODUCTS

| | |
|-----------------------------|------|
| A.S. Food Sales | 2500 |
| Anhydra - Dehydrated Fruits | 2348 |
| Ardent Mills | 5090 |

| | |
|-------------------------------|------------|
| Barilla Canada Inc. | 1013 |
| Beyond Meat | 1009 |
| Bob's Red Mill | 1827 |
| Care Bakery | 2406 |
| D & D Poultry | 1827 |
| Daiya Foods | 1006 |
| Dare Foods | 1727 |
| Deluxe Produce Ltd | 1904 |
| Demport Inc. | 2450 |
| Floating Leaf Fine Foods | 2151 |
| Genuine Tea | 2840 |
| Gordon Food Service | 1919 |
| Grandma Emily | 2340 |
| Grizzly | 2346 |
| Imago Foods Ltd. | 2829 |
| Kinnikinnick Foods | 1927 |
| Kulture Rebellion | 2651 |
| Live CBT Kombucha | 2851 |
| Lola's Food Inc. | 2741 |
| London Ice Cream Co. | 2831 |
| Luisella Chocolate Spreads | 5138b |
| Mandioca Cheese Buns | 2837 |
| MiMi Food Products Inc. | 1707 |
| Northfork Bison Distributions | 2342 |
| Prince Edward Island | 2141 |
| QUASEP | 2408 |
| Real Empanada | 2841 |
| Rio Lago Gourmet | 5134b |
| Riz Brands Inc. | 2836 |
| Salamina | 2341 |
| Séva nature | 2347 |
| Sprouts Food Corp | 1006 |
| Surgital Spa | 219 |
| Toppits Foods | 1741 |
| TTS Marketing | 1800, 1801 |
| Upfield Canada Inc. | 2305 |
| VG Gourmet | 2350 |
| Villa Ravioli | 2349 |
| Wallflower Doughnuts | 1247 |
| Waypoint | 1006, 1009 |
| Whyte's Foods Inc. | 2827 |

GRAINS / QUINOA / RICE

| | |
|--------------------------|------|
| Ardent Mills | 5090 |
| Bob's Red Mill | 1827 |
| BRASIL | 619 |
| Deluxe Produce Ltd | 1904 |
| Fairtrade Canada | 429 |
| Floating Leaf Fine Foods | 2151 |
| Gordon Food Service | 1919 |
| QUASEP | 2408 |
| Real Empanada | 2841 |
| TFI Foods Ltd. | 2849 |

GREASE / COOKING OIL DISPOSAL SYSTEMS

| | |
|---------------------------------|------|
| ACO, Inc. | 1500 |
| Collis Group Inc. | 1535 |
| General Filtration | 2050 |
| GGB Ventures International Inc. | 908 |
| Roslin Enterprises Inc. | 430 |

GRIDDLES / GRILLS / ROTISSERIES

| | |
|---|----------------|
| Antunes: Innovative Food Equipment | 919 |
| BRASIL | 619 |
| Edge Food Equipment | 2401 |
| Eurodib | 801 |
| Food Service Solutions Inc. | 915, 919, 1019 |
| Garland Canada | 813 |
| GBS Foodservice Equipment Inc. | 2227 |
| Gresilva Grills | 1935 |
| Hestan: Award-winning Ranges and Cooking Suites | 919 |
| Hobart Canada | 1419, 1413 |
| Nieco Broilers | 2527 |
| Pira: Premier Charcoal Cooking | 919 |
| Rosko | 800 |
| Rotisol | 2527 |
| Russell Hendrix | 1127, 1027 |
| SFI Hospitality | 1300 |
| Somerset Industries - XLT Ovens - EmberGlo | 1400 |
| SP SALES CANADA | 1400 |
| W.D. Colledge Co. Ltd. | 1619 |
| Woodstone: Open Hearth Ovens | 919 |

GROUP BUYING

| | |
|-----------------------------|------------------|
| Chase | 2200 |
| Chef Works Canada | 719 |
| Deluxe Produce Ltd | 1904 |
| Groupex Canada | 2201 |
| Mitica Fine Foods | 323 |
| QUASEP | 2408 |
| Restaurants Canada Pavilion | 2001, 2204, 2101 |
| TFI Foods Ltd. | 2849 |
| Villa Ravioli | 2349 |

HALAL / KOSHER

| | |
|-----------------------------|-------|
| A.S. Food Sales | 2500 |
| Anhydra - Dehydrated Fruits | 2348 |
| Aspire Bakeries | 1340 |
| Barilla Canada Inc. | 1013 |
| Beyond Meat | 1009 |
| Canada Meat Group | 3041 |
| D & D Poultry | 1827 |
| Dare Foods | 1727 |
| Dolan Foods | 1740 |
| Geofoods Italian Truffles | 318 |
| Giraffe Foods | 1404 |
| Gordon Food Service | 1919 |
| Grecian Delight Kronos | 1835 |
| Grissin Bon Limited | 2847 |
| Grizzly | 2346 |
| Imago Foods Ltd. | 2829 |
| KabKeb - Kibbeh Creations | 2737 |
| Kendale Products Ltd. | 2111 |
| King Cole Ducks | 2040 |
| La Rocca Creative Cakes | 1951 |
| Luisella Chocolate Spreads | 5138b |
| Marash Baklava & Kunefe | 2448 |
| Parkhill Meats | 2749 |
| Petrus Açai | 619 |

| | |
|-----------------------------------|------|
| Ponderosa Mushrooms | 2041 |
| Pristine Gourmet | 2842 |
| Riz Brands Inc. | 2836 |
| Sol Cuisine | 2743 |
| Solmaz Foods Inc. | 1813 |
| TCF | 2751 |
| The Butcher Shoppe | 2549 |
| Thomas Foods International Canada | 1941 |
| Upfield Canada Inc. | 2305 |
| VG Gourmet | 2350 |
| Villa Ravioli | 2349 |
| Waypoint | 1009 |
| Whyte's Foods Inc. | 2827 |
| Zoglos | 1727 |

HAND DRYERS / SOAP DISPENSERS

| | |
|----------------------------|------|
| Alpine Specialty Chemicals | 2335 |
| Excel Dryer | 1908 |
| Magic White Inc. | 2140 |
| Zurn Industries | 337 |

HATS / CAPS

| | |
|-------------------------------|------------|
| Chef Works Canada | 719 |
| Medium Rare Chef Apparel | 2407 |
| MIRVIK Uniforms & Merchandise | 1641 |
| TTS Marketing | 1800, 1801 |

HEALTH & SAFETY PRODUCTS

| | |
|---------------------------------|------|
| Diversey Canada | 2119 |
| Ergo Advantage Inc. | 1913 |
| GGB Ventures International Inc. | 908 |
| Global Supply Ltd. | 1341 |
| GT French | 2511 |
| NEXNORD Inc. | 1603 |
| Refresh Packaging | 1201 |
| Rescue 7 Inc. | 2300 |

HERBS / SPICES / SEASONINGS

| | |
|------------------------------|------|
| Alasko | 1909 |
| Anhydra - Dehydrated Fruits | 2348 |
| Bae Greens Microgreens | 2747 |
| Crousset Spices | 2343 |
| Demport Inc. | 2450 |
| Fairtrade Canada | 429 |
| Gordon Food Service | 1919 |
| Latin Core Inc. | 1200 |
| QUASEP | 2408 |
| Shan Foods | 2746 |
| Sinai Gourmet Inc. | 2351 |
| The Metropolitan Tea Company | 2846 |

HIGH-SPEED OVENS

| | |
|-----------------------------|-----------------|
| Alto-Shaam | 2419 |
| Celco Inc. | 2527 |
| Celcook Ovens | 2527 |
| Electrolux Professional | 1408 |
| Food Service Solutions Inc. | 1915, 919, 1019 |
| Garland Canada | 813 |
| Marra Forni | 2413 |
| Russell Hendrix | 1127, 1027 |

| | |
|--------------------------------------|------|
| W.D. Colledge Co. Ltd..... | 1619 |
| XpressChef Ventless Speed Ovens..... | 919 |

HR MANAGEMENT SYSTEMS

| | |
|--|------|
| 7shifts..... | 941 |
| Deluxe Payroll..... | 748 |
| Jones Deslauriers Blevin..... | 2101 |
| Medallia Canada Inc..... | 1046 |
| Press'nXPress..... | 542 |
| Push..... | 540 |
| Staff Shop..... | 2101 |
| SWOB..... | 2101 |
| University of Guelph - Co-operative Education..... | 3039 |
| Workstream..... | 1146 |

HVAC - HEATING / VENTILATION / AIR CONDITIONING

| | |
|---|------|
| Alexander the Great VEHICLE SALES-LEASEING Prisco Vans Ltd..... | 807 |
| Collis Group Inc..... | 1535 |
| Halton Indoor Climate Systems..... | 2519 |
| Kingtec Canada..... | 2144 |
| Mensa Heating Canada Ltd..... | 2523 |
| Navien..... | 1912 |
| NEXNORD Inc..... | 1603 |
| Prisco Vans / Thermo King..... | 713 |
| QUASEP..... | 2408 |
| Reliance Commercial Solutions..... | 326 |
| Rinnai Canada..... | 335 |
| Rosenberg Canada..... | 1308 |

ICE CREAM EQUIPMENT & SUPPLIES

| | |
|--------------------------------|------|
| Adept Food and Beverage..... | 1448 |
| Celco Inc..... | 2527 |
| Celcold..... | 2527 |
| DeliveryIQ & Sugar Pillow..... | 947 |
| Electrolux Professional..... | 1408 |
| Eurodib..... | 801 |
| FAEMA CANADA..... | 2127 |
| London Ice Cream Co..... | 2831 |
| Vollrath..... | 2313 |

ICE MACHINES / ICE MAKERS

| | |
|--|----------------|
| 3M Canada - Separation & Purification Sciences Division..... | 1347 |
| Celco Inc..... | 2527 |
| Doyon Despres..... | 900 |
| Eurodib..... | 801 |
| Food Service Solutions Inc..... | 915, 919, 1019 |
| Garland Canada..... | 813 |
| GBS Foodservice Equipment Inc..... | 2227 |
| Ice-O-Matic..... | 2527 |
| Kold-Draft..... | 915 |
| Permul Ltd..... | 1719 |
| QUASEP..... | 2408 |
| Russell Hendrix..... | 1127, 1027 |
| Scotsman Ice..... | 915 |
| Scotsman: World-leading Ice-Making Solutions..... | 919 |

| | |
|-----------------------|------|
| Supramatic Inc..... | 1435 |
| Water For Coffee..... | 1249 |

INSURANCE

| | |
|-------------------------------|------|
| Jones Deslauriers Blevin..... | 2101 |
| SHOP..... | 2101 |

INTERNATIONAL / ETHNIC PRODUCTS

| | |
|--------------------------------|------------|
| A.S. Food Sales..... | 2500 |
| Fairtrade Canada..... | 429 |
| Gordon Food Service..... | 1919 |
| Grecian Delight Kronos..... | 1835 |
| KabKeb - Kibbeh Creations..... | 2737 |
| King Cole Ducks..... | 2040 |
| Latin Core Inc..... | 1200 |
| Pinsa Romana Canada Inc..... | 1001 |
| Shan Foods..... | 2746 |
| Solmaz Foods Inc..... | 1813 |
| TFI Foods Ltd..... | 2849 |
| TTS Marketing..... | 1800, 1801 |
| VG Gourmet..... | 2350 |
| Yo Prep Eats Inc..... | 5134 |

ITALIAN PRODUCTS

| | |
|---|------------|
| Arla Foods..... | 1713 |
| Bellavita Expo Welcome Desk..... | 423 |
| Bellavita Pizza Academy..... | 212 |
| Fairtrade Canada..... | 429 |
| Filicori Zecchini Coffee..... | 1343 |
| Geofoods Italian Truffles..... | 318 |
| Grissin Bon Limited..... | 2847 |
| ItalCrust Wood Fired Pizza Crusts & Flatbreads..... | 2213 |
| Lactalis Canada Foodservice..... | 2441 |
| LeBeau Excel..... | 1100 |
| Mitica Fine Foods..... | 323 |
| Numage Trading Italian Imports..... | 1835 |
| Pecorino Toscano DOP..... | 223 |
| Pinsa Romana Canada Inc..... | 1001 |
| Surgital Spa..... | 219 |
| TTS Marketing..... | 1800, 1801 |
| Tuttofood Milano 2023..... | 2 |
| Zuccarini Importing..... | 1434, 1427 |

JUICE / SODA / FLAVOURED DRINKS

| | |
|--|------|
| A.S. Food Sales..... | 2500 |
| Common Good Beer Company..... | 2719 |
| Dairy Central & CJR Wholesale Grocers..... | 1812 |
| Fairtrade Canada..... | 429 |
| Fever-Tree Premium Mixers..... | 2603 |
| Groupepex Canada..... | 2201 |
| Happy Planet..... | 1727 |
| Hi Yogurt..... | 520 |
| Jinlet..... | 2902 |
| Joyoung Canada..... | 520 |
| Kerry Foodservice..... | 1927 |
| Latin Core Inc..... | 1200 |
| LOOP Mission..... | 2442 |
| Numage Trading Italian Imports..... | 1835 |
| Sapsucker..... | 4006 |

THE FUTURE NEEDS YOUR RESTAURANT



Your restaurant is about the whole experience. Square for Restaurants streamlines orders, payments and communication between front and back of house so that you can focus on serving perfect plate after perfect plate.



Tractor Beverage 2703
Walter Craft Caesar Mix..... 4000

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| Fairtrade Canada | 429 |
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| Kerry Foodservice..... | 1927 |
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Egg Garden 5136b
Fromageries Bel Canada..... 1727
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Gordon Food Service 1919
GoVerden 1827
Grandma Emily 2340
Impossible Foods (The Impossible Burger) .. 1735
KabKeb - Kibbeh Creations 2737
King's Vegetarian Food Manufacturing

Co. Ltd. 1948
Kinnikinnick Foods 1927
Latin Core Inc 1200
Lick's Burgers - Virtual..... 1940
Lola's Food Inc 2741
Luisella Chocolate Spreads..... 5138b
Nabati Foods 1835
Northern Dancer Sales & Marketing Inc..... 1135
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Upfield Canada Inc 2305
Very Good Food Company..... 2246
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Anhydra - Dehydrated Fruits..... 2348
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Care Bakery..... 2406
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