



# RC Restaurants Canada

# Show

## •TORONTO•

CONFERENCE • TRADE SHOW • COMPETITIONS • EVENTS

# HEART & HUSTLE

APRIL 10-12, 2023

# 2023 SHOW GUIDE

APRIL 10 • 10AM - 5PM | APRIL 11 • 10AM - 5PM | APRIL 12 • 10AM - 4PM  
ENERCARE CENTRE | TORONTO

RCSHOW.COM  @RESTAURANTSCTA    @RESTAURANTSCANADA #RCSHOW





The voice of foodservice | La voix des services alimentaires

Restaurants Canada is proud to welcome you to **RC Show 2023: Heart & Hustle**. This is our chance to come together to learn, connect and celebrate the best of Canadian hospitality and foodservice.

#### JOIN US:



Learn about Restaurants Canada Member Benefits including industry advocacy efforts and updates, exclusive member benefits and cost-savings programs, industry events and education and leading industry research, data and insights.


#### ENGAGE WITH US:

Capture your #RCShow experience in front of the Restaurants Canada photo wall and share your Show and event highlights.

**VISIT US:** Booth #2001

[restaurantscanada.org](https://restaurantscanada.org)

  @RestaurantsCanada

 @RestaurantsCA

# HEART & HUSTLE

## WELCOME TO RC SHOW 2023

This year will mark the 78th edition of the RC Show!

For nearly eight decades, Restaurants Canada has brought together foodservice businesses, operators, employees, suppliers and more to shop, taste, learn, connect and grow business. Each year, as we begin developing the theme for Canada's leading hospitality and foodservice expo, we reflect on the past year and the challenges and opportunities that have inspired our industry to innovate. Given the last few years of seeing our industry shift from survival to revival, it has truly been the **HEART & HUSTLE** of those within foodservice that have kept it alive. It only felt right to celebrate the unique passion, drive and willfulness of our sector at this year's show.

Hospitality comes from the **HEART**—from the tables of celebrated chefs to the Colonel's buckets to the mom-and-pop roti shop on the corner. It's about sharing a family recipe, your skill and your culture through food to feed communities.

**HUSTLE** is the sound and soul of the industry we love, and what drives us to shape its evolution. It's time we work smarter, not harder. Been there, done that. We are invigorated and inspired by the true spirit of hospitality and devoted to keeping our doors open for family, friends and food. Forever.

The RC Show offers three days of dynamic business-building opportunities across 350,000 square feet of show floor. With nine themed pavilions, you're sure to discover

the latest products, services, information and insights that are most relevant to the future of foodservice and hospitality, along with the support needed to tackle the issues impacting the industry today.

Shop for innovative solutions and connect with trusted suppliers across the show floor and in the RC Pop UP Experience. Watch talent face-off for cash and prizes at our annual culinary, cocktail, coffee, shucker, pastry and pizza competitions. Connect with foodservice professionals at Opening Night Reception, Industry Night Out, Breakfast With Champions and new chef and wine experiences. Get actionable advice from the industry's top experts through keynotes, discussion panels and workshops.

Connecting over all things food and hospitality is the foundation of our industry. We are only successful in building up our businesses if we succeed in building strong relationships with each other. We are a community that supports and encourages one another as we work together to ensure foodservice in Canada continues to be a vibrant and thriving community. We encourage you to take advantage of all that the RC Show has to offer, and dive into its experiences, education, training and networking to celebrate your **HEART & HUSTLE!**



**Jeremy Bonia**  
Chair of the Board



**Christian Buhagiar**  
President & CEO

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**Premier of Ontario - Premier ministre de l'Ontario**

April 10 – 12, 2023

### **A MESSAGE FROM PREMIER DOUG FORD**

Welcome to the RC Show 2023, Canada's leading hospitality and foodservice expo.

I know the past few years have been challenging for your industry. I want to commend restaurants and bars across Ontario for doing their part to keep people safe by finding innovative ways to continue to serve their customers.

Thank you to Restaurants Canada for putting together this event and for supporting leadership, excellence and innovation in the food service and hospitality industry. In the spirit of this year's theme, Heart and Hustle, this is a great opportunity to get invigorated and inspired as participants discover innovative products and solutions, learn from industry leaders, and network with colleagues.

As we work together to get Ontario back on track, our food service and hospitality industry will be a key driver in re-energizing our economy so we can come back better and stronger than ever.

Best wishes for a successful event.

A handwritten signature in black ink, appearing to read "Doug Ford".

**Doug Ford**  
**Premier**

# RC Show

Restaurants Canada

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**RESTAURANTS CANADA  
BOOTH 2001**

Visit the Restaurants Canada booth to learn how you can optimize your membership and share your voice. New member sign-up on site!



# RC Show

Restaurants  
Canada

•TORONTO•

CONFERENCE • TRADE SHOW • COMPETITIONS • EVENTS

## HEART & HUSTLE

APRIL 10-12, 2023

**750+ BRANDS**

**1,000+ BOOTHS**

**9 CURATED PAVILIONS**

**8 THRILLING COMPETITIONS**

**7 EDUCATIONAL STAGES**

**4 EXPERIENTIAL FEATURES**

**3 NETWORKING EVENTS**



**Restaurants  
Canada**

The voice of foodservice | La voix des services alimentaires

Visit Restaurants Canada (Booth #2001):

- Learn more about Restaurants Canada Member Benefit Programs and cost savings
- Access the exclusive Member Lounge to network with other operators and Restaurants Canada regional vice-presidents
- Enjoy complimentary 15-minute strategy sessions with The Fifteen Group

**SHARE YOUR  
HEART & HUSTLE  
AT #RCSHOW**



## RESTAURANTS CANADA GROWTH SERIES

Presented by Farm Credit Canada (FCC)

A first-ever in-Show content series to help operators and F&B innovators get retail ready, access distribution, commercialize their products and market for success and export.

## RC HOSPITALITY WEEK EVENTS

Don't forget to register for RC Show's exclusive industry networking events:

- Opening Night Reception | April 10<sup>th</sup> 5 PM - 8 PM
- Industry Night Out | April 11<sup>th</sup> 8 PM - 1 AM
- Breakfast With Champions | April 12<sup>th</sup> 7 AM - 10 AM



# Restaurants Canada

The voice of foodservice | La voix des services alimentaires

Not already a member? Engage with Restaurants Canada, the not-for-profit trade and membership organization that represents Canada's \$95B foodservice industry. Our mission is to support and promote a thriving and vibrant restaurant and foodservice industry through:

## GOVERNMENT ADVOCACY

With full-time lobbyists in every region of the country working with all levels of government, Restaurants Canada helps shape policy, informs members on emerging issues that impact business and ensures the voice of foodservice is heard.

## RESEARCH & EDUCATION

Membership helps operators stay informed on the latest trends and issues rooted in data and provides access to frequently updated research and analytics from the annual Foodservice Facts to industry reports and webinars.

## NETWORKING

Each year Restaurants Canada brings together over 20,000 attendees at the annual RC Show to connect, do business and network at RC Hospitality events including Opening Night, Industry Night Out, Top to Top and Breakfast With Champions events.

## COST-SAVINGS PROGRAMS

Members can take advantage of exclusive benefits designed to save time and money in all aspects of their operations from credit card transactions, employee retention to training with access to Grouper, the largest foodservice buying group in Canada, that brings the purchasing power of chains to the independent operator.

Come visit Restaurants Canada at the Show entrance (booth #2001) to learn more.



Reduce costs without changing your product mix. Start saving on items you already buy, including major brands of food, beverages, operational essentials, technology solutions and financial programs. Visit Grouper (booth #2201) to learn how to start saving now.

MENU  
CANADA'S FOODSERVICE MAGAZINE

BITE

RC  
insider

RCINTEL



SCAN THE CODE TO LEARN  
MORE ABOUT RESTAURANTS  
CANADA MEMBER BENEFITS



## RESTAURANTS CANADA MEMBERS' LOUNGE

**Restaurant Canada members** can relax and refuel in the Members Lounge located in the RC Pavilion with complimentary food and beverage offerings. Members can also join **The Fifteen Group** for **FREE 15-minute consultation sessions** on the issues that matter to their business. All participants will be entered for a chance to **win a full-day consultation with The Fifteen Group valued at over \$5,000!**

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SUPPORTED BY



## EXPLORE CANADIAN CUISINE CONTEST

Visit the Restaurants Canada booth (#2001) at RC Show to enter for a **CHANCE TO WIN 2 TICKETS TO ANYWHERE IN CANADA!**

*Learn more and get the full contest details at the Restaurants Canada booth at RC Show 2023.*

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AIR CANADA



Restaurants  
Canada

The voice of foodservice | La voix des services alimentaires

## A warm welcome, no matter the weather.

Calcana infrared heaters are engineered specifically for the restaurant industry. Our energy-efficient heaters create comfortable waves of warmth by heating surroundings — floors, walls, furniture, even people — instead of heating the air directly, like conventional gas heaters do.

Our patented infrared modulating control allows you to easily fine-tune heat levels to beat fluctuating outdoor temperatures and wind. Best of all, our heaters fit your specific design needs and can be discreetly mounted on ceilings or walls, horizontally or angled, using our elegant mounting brackets.

**Calcana's infrared heaters are simply  
the best choice for virtually any sized  
open space or restaurant patio.**



- Even waves of heat
- Modulating heat control
- Energy efficient

- Engineered for restaurants
- Low clearance to combustibles
- No open flames or glowing parts

- Stainless steel construction
- Easy to install
- Customizations available

1-800-778-6729 | [www.Calcana.com](http://www.Calcana.com) | [www.patioheaterusa.com](http://www.patioheaterusa.com) | [www.patioheatercanada.com](http://www.patioheatercanada.com)

**DESIGNED AND MANUFACTURED IN THE USA AND CANADA**

# THANK YOU TO OUR PARTNERS

## SHOW PARTNERS



## EVENT PARTNERS



## CONTRIBUTING PARTNERS



## MEDIA PARTNERS





## OPENING NIGHT RECEPTION

MONDAY, APRIL 10 | 5-8 PM

HERITAGE COURT, ENERCARE CENTRE

COMPLIMENTARY ADMISSION WITH RSVP | LIMITED CAPACITY

Canada's largest foodservice and hospitality industry networking event is FREE for all RC Show attendees, exhibitors and partners. Experience a showcase of food and beverage brands as we celebrate this year's RC Show theme, HEART & HUSTLE. Satisfy your cravings from a curated menu from Toronto's hottest food trucks, Pop Up Show partners and libations from the bar.

### Food Trucks:

Desserts from **FUNNEL CAKE DREAM** | elevated Mediterranean street food from **DONIA'S DONAIR** | exquisite Latin flavours from **TROPICAL SOUTH** | Mediterranean meets Mexican in **ALIJANDRO'S KITCHEN** | Caribbean eats from **WHAT A JERK!** | healthy Caribbean flavours from **DADDY BROWN'S FOOD TRUCK** | elevated Venezuelan street food from **THE AREPA REPUBLIC** | pizza and more from **ON THE MOVE CATERING** | elevated Asian street fare from **THE NORTH CORNER** | churros from **PANCHOS BAKERY** | empanadas from **REAL EMPANADA** | **6 SPICE RACK's** elevated street food | exquisite meat protein creations from **WING KXNG** | healthy snack and oxygen bar from **YESS XPRESS** | and gourmet burgers from **MUSTACHE BURGER**

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HEART&HUSTLE

# EVENTS

## TOP TO TOP RECEPTION

TUESDAY, APRIL 11 | 3-5 PM

RC POP UP EXPERIENCE, HALL A  
INVITATION ONLY

This exclusive invitation-only event brings top industry leaders together to network and enjoy an elevated culinary experience with celebrated influencers, chefs and award-winning mixologists.

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## INDUSTRY NIGHT OUT

TUESDAY, APRIL 11 | 8PM - 1AM

ISABELLE'S BY FREEHOUSE COLLECTIVE

TICKETS: \$69 + HST AT THE DOOR | INCLUDES ONE  
DRINK TICKET | PASSED APPETIZERS WILL BE SERVED

The exclusive, must-attend industry bar night of the year is happening at Isabelle's— Toronto's newly opened hotspot designed to make you feel as if you've just walked into Brooklyn's sexiest loft party. Created and operated by Freehouse Collective, your ticket to the bar industry event of the year includes a complimentary welcome beverage (your choice of alcoholic or non-alcoholic), cocktail sampling stations, hearty canapés, and a lavish, interactive dessert experience. Let go, raise a glass, and toast to the Heart & Hustle of our incredible industry.

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## BREAKFAST WITH CHAMPIONS

WEDNESDAY, APRIL 12 | 7-10 AM

LIBERTY GRAND, EXHIBITION PLACE

TICKETS AT THE DOOR: \$175 + HST

INCLUDES ELEVATED BREAKFAST SERVICE, PARKING AND A COMPLIMENTARY HARD OR AUDIO COPY OF UNREASONABLE HOSPITALITY: THE REMARKABLE POWER OF GIVING PEOPLE MORE THAN THEY EXPECT BY WILL GUIDARA

HOST: MANJIT MINHAS | OWNER & CEO, MINHAS BREWERY & DISTILLERY, VENTURE CAPITALIST, TV HOST

Restaurants Canada's annual power breakfast for hospitality and foodservice executives is back with the latest ideas, trends, and tools you need to work smarter not harder. Following a special Land Acknowledgement Ceremony from Kim Wheatley, Restaurants Canada's Chief Economist presents the economic forecast and leaders analyze the trends and opportunities that will shape the future of the industry including delivery, labour, supply chain and inflation. Legendary restaurateur, hospitality luminary and author Will Guidara speaks with Renée Suen on how creating a hospitality-first culture can retain great talent, attract new talent and bring back raving customers—dramatically increasing profit margins. Kris Hall shares insights and tools to support restaurant teams from The Burnt Chef project. The Champions of Heart & Hustle panel of industry leaders share their experiences and thoughts on what's next for the industry. "Coach" Carey talks about the space hospitality leaders hold and the power they have to nurture and build stronger teams. Don't miss this extraordinary breakfast event!

### PRESENTERS:

**Special Land Acknowledgement Ceremony with Kim Wheatley** | Anishinaabe Cultural Consultant & Traditional Knowledge Keeper

**Christian Buhagiar** | President & CEO, Restaurants Canada

**Chris Elliott** | Chief Economist & Vice President, Research, Restaurants Canada

**Vince Sgabellone** | Director of Client Development, Foodservice, Circana

**Raia "Coach" Carey** | Life Coach, Manager of Diversity, Culture & Inclusion, SickKids Foundation

**Kris Hall** | Founder, The Burnt Chef Project

**Will Guidara** | Restaurateur, Author, Co-Founder of Make it Nice Hospitality Group and The Welcome Conference

**Champion Panel: Julie Denton** | Chief People Officer, Recipe Unlimited, **Juanita Dickson**

| President, Gusto 54 Restaurant Group, **Kate Longmire** | VP Foodservice Marketing & Innovation, Maple Leaf Foods

**Sam Kashani** | Country Director, Too Good To Go

### RESTAURANTS CANADA LEADERSHIP AWARDS

Restaurants Canada announces the recipients of this year's RC Awards for Culinary Excellence, Innovation and Leadership, and the 2023 RC Legacy Award.

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#### WITH SUPPORT FROM:



## 5TH ANNUAL CCHAC SUMMIT AT RC SHOW 2023

WEDNESDAY, APRIL 12 | 11AM - 2PM  
SALON 103, ENERCARE CENTRE

The Chinese Cuisine & Hospitality Association of Canada Summit gathers restaurant owners, suppliers and partners for Chinese Canadian food industry analysis and in-depth discussions on solutions, challenges and trends for Asian restaurants in Canada. This year's summit will feature a forecast and industry insights as well as a leadership awards ceremony to recognize excellence and inspire attendees to continue to develop and contribute to the community.





# LIMITLESS

Start Here. Go Everywhere.

## STAY RELEVANT IN TODAY'S WORLD

### Single-Use Plastics Ban Solved!

The next phase of the ban will be in place in no time - but we've got you covered! With our new Re.Source™ brand disposables, we've got solutions readily available. Chat live with our team at our booth.

### Solutions Hub by Gordon Food Service

Meet our team of in-house Culinary and Business Solutions Specialists! Here to help you find practical solutions to your operational questions from the host stand to the back of house and everywhere in between. Come visit the team to replenish your mind, body and business.

The opportunities are limitless!



**Gordon**  
FOOD SERVICE

*Chef Rachel Mazur,  
Culinary Specialist*

# BAR & BEVERAGE PAVILION

Discover the latest bar and beverage innovations, products and solutions to support your business growth.

Take in three days of data-driven insights and ideas from thought-leaders, brand ambassadors, sommeliers and mixologists to learn how to shake up a world-class beverage program on the Bar and Beverage stage, and put the latest industry trends in action to build a vibrant and healthy bar culture.

Become inspired and be sure to take your place for the high-octane **Beyond the Rail Cocktail Competition** presented by **Beam Suntory**, the fascinating **Sommelier Service Competition** presented by **Piper-Heidsieck** and **CAPS** and the popular **John Bil Oyster Shucking Competition** presented by **Scout Canning** and **Raspberry Point Oysters**.

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## BAR & BEV HIGHLIGHTS

- Refresh your taste buds and sample a selection of suds from **local independent craft brewers** from across the province.
- **Meet top Sommeliers** and wine experts and taste the best of Canadian and international in the **Wine Showcase**.
- Register for masterclasses and tasting sessions and pairings on the **Workshop Stage** including: how to capitalize on the **non-alcoholic movement**, champagne and spirits, as well as **cheese and beverage pairings**.
- Celebrate with the industry at the bar event of the year, **Industry Night Out**, where hospitality professionals enjoy an ultimate night out. Tuesday, April 11, 8pm - 1AM at Isabelle's by Freehouse Collective. Tickets are \$69 + HST at the door.

**Workshop Stage:** Register in advance for three days of workshops, tastings and masterclasses including cheese pairings with wine and beer, gin, pisco and Champagne masterclasses, and special sessions on how to capitalize on the non-alcoholic movement and more!

## BAR & BEVERAGE PAVILION EXHIBITORS:

American Beverage Marketers	Gruvi
Athletic Brewing Company	Harmon's Non-Alc Craft Brewing
Bar and Beverage Magazine/ Western Restaurant News	Labatt Breweries of Canada - World of Choice
Beam Suntory	Lyre's Spirit Co.
Beer Gas Systems Inc.	Matt & Steve's
Better Rhodes & Pantry Shelf	McCormack Bourrie Sales & Marketing
BobaBam	Mezcal Don Sixto
Breakthru Beverage	Midtown Brewing
Canthesis	Molson Coors Beverage Company
Carlsberg, Kronenbourg 1664, Somersby, Garage	Noble Estates Wine & Spirits
Ceder's	Partake Brewing
CHOYA Umeshu Co., Ltd.	Pura Vida Bioplastics
Clearsips Ltd.	Reid's Distillery
Common Good Beer Company	Sapsucker
Cowbell Brewing Co.	Seedlip Non Alcoholic Spirits
Dark Horse Estate Winery Inc.	Simcoe Gases Inc.
Diageo Canada	Smart Serve Ontario
Dirty Devil Vodka	SupraCut Systems International Inc.
Distilled Spirits Council of the U.S.	The Great Gentleman
E & J Gallo Winery	Tractor Beverage
Equals Brewing	Two Sisters Vineyards
Fentimans	Walter Craft Caesar Mix
Fords Gin	Well Juicery & Spirits
GotSkill?	

## ONTARIO CRAFT BREWERS PAVILION

Presented by Ontario Craft Brewers

Sample the craft and style of Ontario's independent brewing industry from a selection of top local brands.

### EXHIBITORS:

Cowbell Brewing Co.	Stonehooker Brewing
Common Good Beer Company	Side Launch Brewing
Equals Brewing	Old Credit Brewing Co. Ltd.
Midtown Brewing	

## WINE SHOWCASE

Taste the best of local and international vineyards and engage with the top brands, sommeliers and winemakers. This is the place to discover vintages and styles to level up your wine list and guest experience.

### EXHIBITORS:

Breakthru Beverage Canada	Two Sisters Vineyards
Canthesis	Morandin Wines
Dark Horse Estate Winery Inc.	Scarpetta Wines
E & J Gallo Canada	Château Guilhem
Noble Estates Wine & Spirits	







# Corona

## Sunbrew 0.0% alc/vol



### CONSUMERS CAN NOW ENJOY NON-ALCOHOLIC CORONA

**0.0%**  
ALC./VOL.

Introducing the product that allows consumers to enjoy all the flavour of Corona Extra, without the alcohol, so that they can enjoy sunshine, anytime.

VITAMIN

**D**

Corona Sunbrew 0.0% is a source of vitamin D, containing 30% of the daily value of vitamin D per 330mL in Canada.

**60**  
CALORIES

Corona Sunbrew 0.0% contains 60 calories per 330 mL serving.

## ONTARIO PAVILION

There's so much to discover in the Ontario Pavilion, your one-stop shop for local products and flavours inspired by regional terroir. With sustainable local products and artisanal goods, this pavilion shines a spotlight on Ontario's abundance and culinary creativity.

### PAVILION HIGHLIGHTS

- Explore home-grown products from **Ontario East Economic Development Commission** and **Ontario Beef Farmers!**
- Sample the delicious, classic taste of high-quality **Shaw's Ice Cream**, using only the best ingredients including 100% Ontario dairy presented by Dairy Farmers of Ontario.

### OMAFRA EXHIBITORS

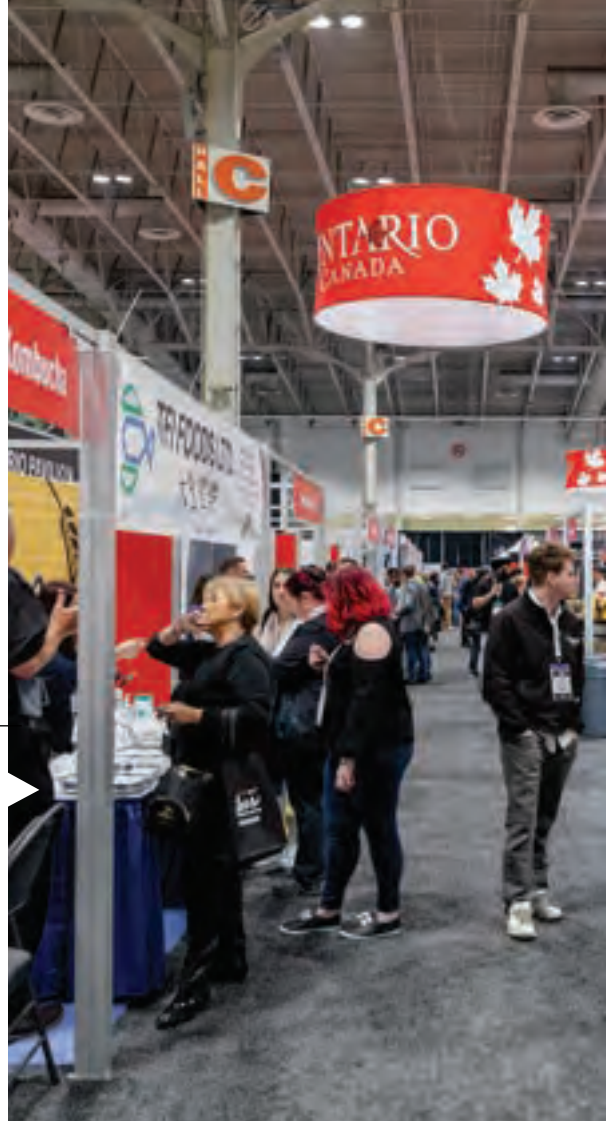
The **Ontario Ministry of Agriculture, Food, and Rural Affairs (OMAFRA)** is pleased to highlight the best of what Ontario has to offer. Hosting many unique local producers, OMAFRA will also provide companies the opportunity to meet with international buyers and take part in a **Get Retail Ready** education session and pitch program with **Empire Group**.

Al-Shamas Food Products Ltd.	Grissin Bon	School Safe Snack Company
Bae Greens Microgreens	Harvest To Gather	Snowery
Barbet	Hogan's Homestead	Sol Cuisine
Beer You Can Eat	Imago Foods Ltd.	St-Albert Cheese Co-op inc.
Blink Tea	NH Food - Kabkeb	St. Brigid's Creamery
Dairy Fountain	Ma's Best Foods Inc.	TCF
Dript Gourmet	Mastro Vinci	TFI Foods
Esslinger Foods	Neil's Real Deal	The County Bounty Artisanal Soda Co.
Food 4 Life	Ontario Ministry of Agriculture Food	Trio Bakery
Genuine Tea	and Rural Affairs	Udderly Ridiculous Inc.
Good Food For Good	Pluck Tea	Wholly Veggie
Greenhouse	Pristine Gourmet	World Meats Inc.

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

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Ontario 



### ONTARIO EXHIBITORS:

Shaw's Ice Cream  
Ontario East  
Ontario Beef  
Ontario East Economic Development Commission  
University of Guelph - Co-operative Education



## QUÉBEC PAVILION

The Québec pavilion showcases the best of food and beverage from « La belle province ». Taste the diversity of Québec cuisine and shop regional products from across the province.

### EXHIBITORS:

Anhydra - Dehydrated Fruits	Lahmar Olive Oil	Villa Ravioli
Breuvages Évolution	Marash Baklava	VG Gourmet
Grizzly	Oggi Foods	Zinda Product Canada
Grandma Emily	Séva nature	
Hafner Canada	Sinaï Gourmet	

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Québec 

Canada 



# DISCOVER ONTARIO DAIRY

Visit a range of local dairy processors at Dairy Farmers of Ontario's **Savour Ontario** booth (#2027) and in the **Ontario Pavilion**! Sample Ontario-crafted products from milk, cream, yogurt and fresh and aged cheeses to specialized South East Asian and Latin-American style dairy products you'll want to add to your menu:



**DOWNLOAD THE FREE  
2023 ONTARIO DAIRY GUIDE**



Scan the QR code to learn how you can elevate your experience and your menu this season with local dairy.

## DESIGN PAVILION

Connect with leading design and décor companies, suppliers and fabricators who can bring your venue to life and deliver bottom-line results for your restaurant.

### PAVILION HIGHLIGHTS

- Visit the Learning Lounge on **Monday for Yellowbird Design's** session on the importance of design for restaurant success, and Tuesday's **Building Out Design** session to inspire your next reno or venture!
- Head over to the **RC Pop UP Experience** on Monday at 4 PM for a **special networking event** to meet the design team!

### EXHIBITORS:

Caesarstone  
Contract Supply  
Foodservice Consultants Society International  
Kwik Signs  
Yellowbird Design



## COFFEE, TEA & SWEETS PAVILION

Experience extraordinary lattes, cappuccinos, teas and blends made with the finest and most reliable café equipment as you indulge in sweet pastries and confections that will elevate your guest experience and grow margins. Check out Canada's finest baristas as they craft beautiful beverages and breathtaking latte art at Zuccarini's exhibit all three days of the Show.

### COFFEE, TEA & SWEETS HIGHLIGHTS:

- Cheer on Canada's most talented baristas as they compete in the **National Barista Championship Qualifiers** on the Coffee Competition Stage, April 9 and 10, 10AM – 5 PM for bragging rights and the chance to compete at the Worlds in Athens!
- Visit **BUNN** at booth #1627 for the chance to win an **AXION 12 cup Dual voltage Coffee Brewer** (Approx. Retail Value: \$2,250) and explore what the **BUNN** equipment portfolio has to offer your business!

### EXHIBITORS:

1883 Syrups Gerhards  
3M Canada - Separation & Purification Sciences Division  
ABS Advanced Brewing Systems  
Adept Food and Beverage  
Alfa Cappuccino Imports Inc.  
Arc Cardinal  
Aspire Bakeries  
Brokerhouse Distributors Inc.

BUNN  
Champion Products  
Deja Bru  
FAEMA CANADA  
KioCafé  
Morala Trading Inc.  
NotCo  
Nummy Creations  
One Shot Canada

Pacific Sky Canada Ltd  
Pudgyboy's Mini Donuts  
SEB Professional, WMF, Schaerer, Curtis  
Supramatic Inc.  
Tea Squared  
The Cheesecake Factory Bakery  
Zuccarini Importing Co. Ltd.



PRESENTED BY DAIRY FARMERS OF CANADA

WITH SUPPORT FROM:







# CANADA PAVILION

Canada is a farming powerhouse recognized around the world for the diversity and quality of its food production. Our unique terroir and varied growing regions and leading agricultural practices offer local and international buyers a wide range of Canadian grown, raised and produced products that consumers trust.

## CANADA HIGHLIGHTS:

### Pairing Concepts from Dairy Farmers of Canada

Use your Fromagination and join the Cheese & Beer, Non-Alcoholic and Wine Pairing sessions with Dairy Farmers of Canada's Canadian Cheese Ambassador David Beaudoin!

### Ag Excellence & Prizes from Chicken Farmers of Canada

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

### Sample the Best of Prince Edward Island

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

### John Bil Oyster Shucking Competition

Watch the John Bil Oyster Shucking Competition Preliminaries from 10 AM - 2 PM in the PEI Pavilion, then head over to the Bar & Beverage Stage at 3 PM to watch the finals!

### Visit Rowe Beef

Your tailors in the meat business to add variety to your menu through Canadian beef, pork and lamb with a focus on quality and sustainability.

## EXHIBITORS:

Agriculture & Agri-Food Canada	Lactalis Canada
Chicken Farmers of Canada	Foodservice
Farm Credit Canada (FCC)	Rowe Beef Co.
Get Cracking	Scout
GoodLeaf Farms	Unilever Food Solutions
Innovation PEI	

## PRESENTED BY:



## WITH SUPPORT FROM:



## ECO PAVILION

It's all about People, Planet and Profit in the Eco Pavilion where you'll find the innovative products and ideas to help you manage waste, reduce your environmental footprint and save energy and money.

### ECO HIGHLIGHTS:

- Concerned about Canada's ban on single-use plastics? Let **LEAF Canada** walk you through the choices that will work for your operation. Learn about how the foodservice industry can advance sustainability with LEAF's Evaluation process and how to holistically reach your own environmental benchmarks.
- **SkipTheDishes** hosts industry experts in StudioEx on Wednesday at 10 AM for a **special session on reusables to address Canada's ban on single-use plastics**.
- Reduce food waste, market your company and make money with the **Too Good To Go** (booth #520) mobile app that **connects customers with your unsold food and beverage products**.
- Visit **GoodLeaf Farms** (booth #3140), 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.
- Visit the Learning Lounge on Monday at 10:15 AM to learn **Why You Should Consider Fairtrade Coffee**.
- **Christina Veira and Evelyn Chick** present back-to-back **sustainability sessions for bar operators** in the **Workshop on Tuesday between 3:15 and 5:00 PM** as part of their Bar & Beverage Pavilion **Tuesday Takeover**.
- Visit **Pura Vida** (booth #3313 in the Bar and Beverage Pavilion) to go beyond green and redefine plastics with **100% bio-based, reusable and compostable drinking straws**.

### PRESENTED BY:



### EXHIBITORS:

Berner International Corp.  
BiEco Products Inc.  
Canplas Industries Ltd.  
City of Toronto  
ClickEat Canada  
Crossville Tile  
Discus Supply Co.  
Dyson Canada  
Eco-Tek Floors  
Enbridge Gas  
Fairtrade Canada  
FOG Tank Canada Inc.  
Friendlier  
Greenovation - Eco dinnerware  
Haines, Jones & Cadbury Corporation (HJC Corp.)  
Intellinox Technologies  
LEAF Canada  
Leviton Lighting Canada  
OasisMade  
Ocean Wise  
On Green Go Solutions  
Origin Sustainables  
Parts Town Canada  
Reliance Commercial Solutions  
Rheem Canada Ltd  
Rinnai Canada  
Roslin Enterprises Inc.  
Too Good To Go

## WORLD PAVILION

The cuisine of the world is presented in bold culinary style at the World Pavilion, where we celebrate Canada's diverse food heritage, ingredients and styles of the communities that comprise our multicultural landscape. Explore the flavours of Italy and Brazil through their ambassador brands and activations.

### WORLD HIGHLIGHTS:

- Take in the tastes and textures of this year's feature countries—**Italy and Brazil**.
- Check out the **Food Truck'N Experience** for a taste of Cuban, Caribbean, Mexican and Venezuelan cuisine, and participate in **Kronenbourg 1664's Twisted Taste Competition**.
- **Discover and sample** the very best in **authentic Italian food and drink with Bellavita**. Find high quality products that can not only increase your operation's offerings and reputation, but also impress your clientele.

### PRESENTED BY:



### WITH SUPPORT FROM:



### EXHIBITORS:

Apex-Brasil  
Chinese Cuisine and Hospitality Association of Canada (CCHAC)  
Italian Trade Commission  
S. Pellegrino

### BELLAVITA EXHIBITORS:

Adelina Onions  
Bialetti by BrokerCasa.com  
Casas de Hualdo  
Consorzio del Prosciutto Toscano  
Cristiana Bettini Wines  
Morello Forni  
Pecorino Toscano DOP



bubbly<sup>TM</sup>  
sparkling water  
beverage

your  
meal's  
next bestie





## TECH PAVILION

PRESENTED BY:



Discover and test drive the newest and hottest hospitality tech and services in the Tech Pavilion! From leading edge fintech, reservation and guest experience platforms, POS systems and automation technology, you'll find it (and get a chance to play with it) here!

### TECH HIGHLIGHTS:

- RC Show attendees can visit #840 to enjoy three months free of **TouchBistro's** state of the art guest engagement technology. Terms and conditions apply.
- Visit **SkipTheDishes**, RC Show's Canadian Delivery Partner (booth #1327) and **attend their session on Reusables on Wednesday at 10 a.m. in StudioEx.**
- Visit **Chase (booth #1047)** and take a deep dive on featured technologies. Catch **Turn Neighbours Into Regulars With Social Tools presented by Chase** on Tuesday on the Speaker Stage.
- **OTEC**, Ontario's leader in Workforce Development solutions, partnerships, training and data delivers a **workshop on Service Excellence De-escalation** and hosts a **special panel with tourism and hospitality leaders on Hospitality Leadership Skills for 2023.**
- **Moneris** helps operators **stay on top of peak volume periods, rushes and big events** with transaction trends and insight-driven strategies.
- **Libro** teams up with **Groupepex** to showcase their online reservation system with a special offer for members and be sure to visit **Square** (booth #735) and take in their **Learning Lounge session on the future of POS** for restaurants.
- Want more repeat orders and higher basket sizes? Tap into the power of our **Uber One** membership program, which is a must-have delivery and rideshare loyalty program for Canadians. On average, restaurants receive 30% more orders from **Uber One** members. Visit **Uber Eats** (booth #1127) to learn more and about a chance to win a \$200 gift card.

### EXHIBITORS:

ADD Canada Inc.	Moneris
Armagh POS Solutions	MYR POS
Atmosphere	Navi Cost Control
Avery Dennison Identification Solutions	Nethris
Bear Robotics	Notch
Brand M3dia	Ontario Tourism Education Corporation (OTEC)
Brizo FoodMetrics	Ovation
Canada Digital Adoption Program	PayFacto
Chase	Paytronix
Clover	Premier Service
Cluster POS	PrepWizard
<i>DBC Technologies Ltd. dba</i>	Push
<i>DeliveryBizConnect.com</i>	Ren Robot Ltd.
Deliverect	S.P.A.R.C Technologies
Deluxe Payroll	Silverware POS Inc.
DoorDash for Merchants	SkipTheDishes
Foodback and AnyCard	Snappy
Foolproof Bookkeeping	SPATULA Foods
Givex	Square
Global Payments Canada	Swipe Right Media
Humi Hospitality	Tab Commerce
IBC Labels	Tango
iPOS Computer Software Holdings Inc.	Toast
KEENON ROBOTICS	Today Platform by XTM Inc.
Lightspeed Commerce Inc.	TouchBistro
Marketing Vitals	Uber Eats
MarketMan	UEAT
Matrix Integrated Solutions	United Robotics Group
Mealsy	
MODUURN	





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# Better Food Safety Starts with Hand Hygiene

Choose IntelliCare™ for a smarter,  
sustainable hand care solution

## Every Patron Deserves a Safe Dining Experience.

Ensure your staff are practicing proper hand hygiene.

## IntelliCare Puts You in Charge.

Simplify your hand hygiene program while reducing inventory. IntelliCare Dispensers allow you to use both liquid and foam Soft Care® products and choose between manual or automatic dispensing.

## An Empty Dispenser is Not an Excuse to Skip Hand Hygiene.

The low-dose reservoir in the Soft Care cartridges ensures the IntelliCare Dispenser provides you with a low-content alert allowing you to keep your hand hygiene stations functioning at all times.

## Don't Pay for Waste!

The collapsible Soft Care cartridges are recyclable, reducing waste while squeezing almost every drop out; you are not throwing away valuable hand hygiene products.

Find out more by visiting  
Diversey at booth 2119

### IntelliCare Dispenser (Hybrid & Manual) Features & Benefits

IntelliCare Hybrid Dispenser Specs (shown):  
6.25(L) x 4(W) x 11.13(H)

IntelliCare Manual  
Dispenser Specs:  
6(L) x 4(W) x 10.24(H)

Extensive liquid and  
foam options that  
work in the same  
dispenser

Hybrid dispenser with  
patented built-in tech-  
nology that allows for  
touchless and manual  
activation, and provides  
low-content alerts



Cartridges are  
interchangeable  
between  
dispenser  
types

No-clog and no-drip  
nozzle

Reservoir for low-  
dose indication



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HEART & HUSTLE

# COMPETITIONS

## NATIONAL BARISTA CHAMPIONSHIP QUALIFIERS

MONDAY, APRIL 9 & TUESDAY, APRIL 10 |  
10 AM – 5 PM

COFFEE COMPETITION STAGE | COFFEE, TEA & SWEETS  
PAVILION | ENERCARE CENTRE

Watch as 16 of Canada's top baristas compete in the ultimate expression of Heart & Hustle to find the final six, who will compete at the national Finals this year for the honour of representing Canada in the World Barista Championship in Athens, Greece. Competitors will deliver 15-minute performances, serving a total of 12 espresso drinks to a panel of judges who will evaluate taste and technique.

PRESENTED BY:



## BEYOND THE RAIL COCKTAIL COMPETITION

MONDAY, APRIL 10 | 3 TO 5 PM

BAR & BEVERAGE STAGE | BAR & BEVERAGE PAVILION | ENERCARE CENTRE

HOSTS: CHRISTINA VEIRA & EVELYN CHICK

ESTEEMED JUDGES: MIKE MCLEAN, GEORGIA GEORGALOPOULOU & NICK KENNEDY

PRESENTED BY:



Beyond the Rail is back again at RC Show 2023 and it is a team effort! Working in pairs to emphasize the teamwork and thirst for collaboration that make the Canadian bar industry unique, 12 of Canada's top mixologists will showcase their creativity, flair, skills and showmanship for a chance to win \$5,000 in cash and prizes. Come cheer on the teams as they compete against the clock to tell the story of "the ideal bar" through the perfect cocktail flight.

WITH SUPPORT FROM:

REIFEL  
RYE

Maker's  
Mark

NORTHERN  
KEEP  
VODKA



## GARLAND CANADA CULINARY COMPETITION

TUESDAY, APRIL 11 | 11 AM - 3 PM

CULINARY STAGE | ENERCARE CENTRE

HOST: CHEF PHILMAN GEORGE

ESTEEMED JUDGES: CHEF EVA CHIN, CHEF  
JOHN HIGGINS & CHEF TRE SANDERSON

PRESENTED BY:



The spirit of Heart & Hustle happens live on the Culinary Stage at RC Show as 4 semi-finalists from across the country vie for over \$10,000 in cash and prizes and the chance to showcase the best of their craft for the esteemed judging panel. Representing the finest in emerging national talent and the future of the industry, the competitors will craft and present a dish that reflects this year's RC Show theme, Heart & Hustle, sharing the story behind their dish and what inspired them to join this industry.

**This stage is for everyone.** Restaurants Canada and Garland Canada's ongoing commitment to showcasing and elevating Canada's top emerging talent with an emphasis on increasing opportunities for chefs from diverse and under-represented communities and cuisines has made this a can't-miss event on the nation's culinary calendar.

WITH SUPPORT FROM:



Gordon  
FOOD SERVICE



HIGH LINER  
FOODSERVICE

ChefWorks



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COMMERCIAL

BLACK BOX CHALLENGE SUPPORT FROM:



1664  
BLANC



CULINARY SCHOOL PARTNERS

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| Nova Scotia Community College - NSCC





**BOOTH 613**



**Join us for live cooking demonstrations and meet the team!**



**We're looking for Canada's next top chef!**

Come see our equipment in action during the  
Garland Canada Culinary Competition



**April 11, 2023 11 am to 3 pm**

For more information on our equipment and commercial kitchen solutions  
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## BOCUSE D'OR

**MONDAY, APRIL 10 | 11 AM - 3:00 PM**

**CULINARY STAGE | ENERCARE CENTRE**

**HOST: MIJUNE PAK**

**ESTEEMED JUDGES: ALVIN LEUNG,  
ALEX CHEN, JASON BANGERTER,  
SAMUEL SIROIS, REBECCA MACKENZIE  
& THOMAS DELANNOY**

## WORLD PASTRY CUP

**WEDNESDAY, APRIL 12 |**

**10 AM - 3:00 PM**

**CULINARY STAGE | ENERCARE CENTRE**

**HOST: MAGGIE FRITH**

**ESTEEMED JUDGES: NADÈGE NOURIAN,  
RODNEY ALLEGUEDE, STÉPHANE BRUNELET,  
DANIEL GARCIA, ANNE LE QUÉRÉ &  
THOMAS DELANNOY**

In the world of food, the Bocuse d'Or and the World Pastry Cup are the equivalent to the Oscars, bringing the best chefs and pastry chefs from around the globe to compete. Chefs Canada's search for one chef to head Bocuse d'Or Canada and two bakers (one chocolate master and one sugar specialist) to take the reins of the World Pastry Cup for Team Canada, will conclude on the Culinary Stage at RC Show. The talented winners will be selected by the esteemed panel of judges to lead our teams to victory and shine the spotlight on our cuisine and industry.



## SOMMELIER SERVICE COMPETITION

**WEDNESDAY, APRIL 12 | 10 AM - 12:30 PM**

**BAR STAGE | ENERCARE CENTRE**

**JUDGES: JAMES TREADWELL, JOSÉ LUIS FERNÁNDEZ & NABILAH RAWJI**

Five top sommeliers will compete in this unique, service-based challenge for a chance to win an all-expenses paid trip to Champagne, France to visit the Piper-Heidsieck and Charles Heidsieck Champagne houses. Organized and hosted by James Peden, President of Ontario's chapter of the Canadian Association of Professional Sommeliers (CAPS), the competition will be judged by some of the top wine professionals in the world.

PRESENTED BY:



## TWISTED TASTES COMPETITION – NEW!

**APRIL 10 & 11 | 12 PM, 2 PM & 4 PM DAILY**

**APRIL 12 | 12 PM & 2 PM**

**1664 BLANC TASTING STATION IN THE FOOD TRUCK'N EXPERIENCE  
WORLD PAVILION | ENERCARE CENTRE**

PRESENTED BY



WITH SUPPORT FROM



"Blue Hour" is the time of day that the sun dips below the horizon and we all shift our focus from the responsibilities of our busy lives and look to kick-start an evening of celebration and socialization. Kronenbourg 1664 brings that celebratory state of mind to life with some delicious twists! The all-new Twisted Tastes competition challenges select Food Truck'n Experience chefs to create fused dishes using special spice blends from Club House for Chefs paired with any one of three 1664 brews; 1664 Blanc, 1664 Lager and 1664 Fruits Rouges. Participants will select "fan favourites" and judges will select the best-paired dishes, awarding \$5,000 in cash prizes!

SPONSORED BY:



### CALLING ALL OPERATORS

Blue Hour program launching with tickets and prizes for consumers in September 2023!

Visit the 1664 Blanc Tasting Station to learn more about the exciting new Blue Hour guest experience program for operators and to sign up your business.



## RESTAURANTS CANADA PIZZA COMPETITION – NEW!

TUESDAY, APRIL 11 | 10 AM - 4 PM

PIZZA STAGE | FAEMA BOOTH #2127 | ENERCARE CENTRE

HOST: MICHAEL LAMARCA

ESTEEMED JUDGES: MASSIMO CAPRA, ROCCO AGOSTINO,  
ALIDA SOLOMON & SCOTT WIENER

PRESENTED BY:



Restaurants Canada is on the search for Canada's top emerging pizza talent in the first-ever live Pizza Competition at RC Show! Hosted by Michael LaMarca, finalists will stretch their skills for an esteemed panel of judges at the Culinary Stage on Tuesday at 4:00 PM to compete for over \$10,000 in cash and prizes.

WITH SUPPORT FROM:



## JOHN BIL OYSTER SHUCKING COMPETITION

PRELIMINARIES: WEDNESDAY APRIL 12 10 AM - 2 PM  
| PEI PAVILION (CANADA PAVILION)

FINALS: WEDNESDAY APRIL 12 3 PM - 4 PM | BAR &  
BEVERAGE STAGE

HOSTS: CHARLOTTE LANGLEY & PATRICK MCMURRAY  
("SHUCKER PADDY")

A mashup of speed, precision and presentation is set to unfold at the 4th annual John Bil Oyster Shucking Competition. 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 prizes, including the prize for Cleanest Plate!

PRESENTED BY:

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## SPEAKER STAGE

HOST: RICHARD CAZEAU | CONTENT WRITER, PRODUCER &amp; HOST

Learn from top thought leaders as they dive into the industry's most pressing issues and share how Heart & Hustle helped fuel their success, pivots and challenges as hospitality continues to evolve. This year's Speaker Stage roster kicks off with **Restaurants Canada's highly anticipated State of the Nation** presentation, which takes the temperature and identifies opportunities for the Canadian hospitality industry. Be sure to attend the **Leadership Panels** focused on the unique experiences and needs to different restaurant segments, approaches and ideas for full service, **fast casual and quick-service operators** including **labour challenges, revenue diversification, sustainability, consumer engagement, technology and new ways of delivering hospitality.**

Help your business connect with priority consumer audiences and staff with **data-driven insights on the importance of embracing DE&I initiatives in the workspace** from **The Re-Seasoning Coalition**, who will also team up with **Indigenous Culinary of Associated Nations** for a panel session on the **Black and Indigenous consumer dining experience**. Catch **Kris Hall, Founder of The Burnt Chef Project** and **Jim Taylor of Benchmark Sixty** for their joint presentation on **Team Well-Being & Labour Retention**: understanding the complex issues of stress in the workplace, supporting teams dealing with stress and training managers in culture change.

Don't miss sessions on new marketing, social media and sustainability strategies, tools and approaches from **Victor Plange** (Too Good To Go), **Chuck Ortiz** (Back of House), **Dre Pao**, and **Ryan Hinkson** (@Eatfamous) to help operators reconnect with their established and potential new communities. Learn more about culinary business and F&B innovation from **Chefs Imrun Teixeira and Wallace Wong** and **Janice Bartley** (Foodpreneur Lab).

CURATED BY:



PRESENTED BY:



## CULINARY STAGE

HOST: MICHELLE JOBIN | TV HOST, PRODUCER &amp; WRITER

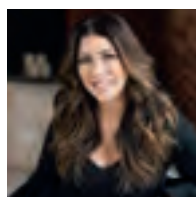
This is where culinary careers are launched and levelled up! Heart & Hustle drives the non-stop energy of RC Show's Culinary Stage where renowned and emerging talent battle for top honours, cash prizes and gear in the **Garland Canada Culinary Competition** or compete in the **Chefs Canada National Selections** to represent Canada at the world's most prestigious cooking competitions: **Bocuse D'Or** and the **World Pastry Cup**. New this year, the **RC Canada Pizza Competition** takes place on the Show floor with the winners of over \$10,000 in cash and equipment from top brands announced on the Culinary Stage.

Take your place in the audience for three energized days of competition enriched by experts sharing money-making tips to help boost your bottom line, including special presentations from celebrated chefs and High Liner Foods who will demonstrate the ways seafood can distinguish your menu while delivering savings on time and labour.

PRESENTED BY:



CURATED BY:

EVENT  
MGMT

## JASMINE BAKER

Jasmine Baker is a recipe developer, culinary curator and entertaining expert who has worked across all aspects of the Toronto restaurant scene. Having recently moved to Prince Edward County and welcomed twin boys, she is the curator of the Culinary Stage and Garland Culinary Competition at RC Show 2023, recognized for her work in making space for equal representation of female and underrepresented talent on the Canadian culinary stage. Jasmine is also principal of EVNT MGMT, a full-service event production agency rooted in Hospitality and Culinary. They create impactful, engaging experiences from the small and intimate to The Big Stage. As a proud partner of the RC Show, they believe in the power of community and the potential of this great industry. They love helping you shine and cheering you on.





## BAR & BEVERAGE STAGE

**HOST: CRISTINA CARPIO | HOST, CTV MORNING LIVE & ENTREPRENEUR**

The Bar & Beverage Stage is the place where the biggest ideas and the brightest talent in the industry shine. With a full roster of **compelling content designed to help you work smarter, not harder**. 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.

See the best in the business demonstrate their skills at the **Beyond the Rail Cocktail Competition** presented by **Beam Suntory**, the fascinating **Sommelier Service Competition** presented by **CAPS** and **Piper-Heidsieck**, and the fun and exciting **John Bil Oyster Shucking Competition** presented by **Scout Canning** and **Raspberry Point Oysters**.

The **Wine Showcase** is also back. Attendees can take part in presentations, masterclasses and workshops throughout the three days to taste, learn and up their bar game.

PRESENTED BY:



WITH SUPPORT FROM:



### TUESDAY TAKEOVER WITH CHRISTINA & EVELYN | BUILDING A HEALTHY BAR CULTURE - BAR & BEV STAGE + WORKSHOP

Christina Veira and Evelyn Chick take over the Bar & Bev Stage with a specially-curated series developed in partnership with bar industry leaders. New bar entrepreneurs (and hopefuls) learn the ins and outs of the business in the New Bar Owner Support session. Experienced leaders share their methods on how to foster and maintain a healthy work environment at the Building a Healthy Bar Culture session. State of the Nation - Drinking & Dining Guest Experience and An Era of Exploration: Adopting Innovations to Meet Ever-Changing Consumer Needs sessions will present and demystify consumer buying and behavioural trends. The Rise of the No/Lo session shares how and why you need an inclusive menu for sober-curious to sober guests, and how to develop one.

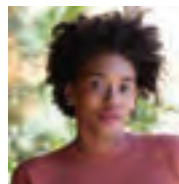
CURATED BY:

### RC SHOW BAR & BEVERAGE AMBASSADORS

Beloved bar innovators Christina & Evelyn are back on stage at RC Show. The duo will preside over the Beyond the Rail Cocktail Competition and deliver a powerhouse content lineup at their Tuesday Takeover on the Bar & Beverage Stage and Workshop.

#### CHRISTINA VEIRA

Christina Veira is one of Canada's top bar personalities and co-owner of Toronto's Bar Mordecai. The two-floor, 200+ capacity Wes Anderson-inspired bar opened just six weeks before pandemic lockdowns began, yet went on to rank #47 on the inaugural North America's 50 Best Bars list with Christina being announced as Roku Industry Icon at the 2022 awards event. She has made Drink International's Bar World 100 for the last three consecutive years, rising from #44 to #32 and is national co-ordinator for Speed Rack Canada and an avid industry fundraiser and organizer. A passionate, WSET-certified spirits and wine educator, Christina recently launched STAVE, her new school offering beverage certifications, hospitality training and customized tasting experience to share her knowledge and skills with industry folks and consumers alike.



#### EVELYN CHICK

Evelyn is a highly accredited specialist in the world of wine, spirits and the anatomy of all things bar and beverage. Her globally-recognized certifications include WSET Sommelier and Certified Specialist of Spirits. She was also crowned Global Beefeater MIXLDN champion in 2015. Evelyn combines her unique talent, skilled bar personality and sought-after business acumen to develop efficient, acclaimed and cutting-edge hospitality experiences for media, venues and brands through her consultancy Evelyn Chick Projects Inc. Evelyn is also the founder of Ahma, a dynamic pop up and event space on Toronto's Queen St West, and Love of Cocktails, Canada's premier custom cocktail experience company. Her newest venture, SIMPL THINGS, is a unique all-day cocktail and snack bar. She is thrilled to be RC Show's Bar and Beverage ambassador and co-coordinator for the fourth year.



## COFFEE COMPETITION STAGE

This stage is home base for the National Barista Championship Qualifiers, where 16 talented baristas compete for one of six spots in the Canada finals later this year, co-ordinated by Josh Hockin from Eight Ounce Coffee. Watch coffee artistry in action as we watch history unfold in the race for the title of Canadian Barista Champion and the chance to represent Canada in the World Barista Championship in Athens, Greece.

PRESENTED BY:



## STUDIOEX

SPONSORED BY:



**HOST: AZALEA HART | MEDIA HOST**

StudioEx hosts rich, focused presentations and sessions designed to arm attendees with expert and action-ready information and connections to help you explore new ideas and move your business forward with purpose and profit.

Don't miss the new and visionary **Restaurants Canada Growth Series** presented by Farm Credit Canada Monday to Wednesday in StudioEx. This groundbreaking series was curated to help foodservice operators and entrepreneurs go beyond the brick and mortar by providing the insights, intel, resources and connections provide new revenue generating opportunities.

Also, **SkipTheDishes** hosts a session on **Resuables** to address the **ban on single-use plastics**, industry thought leaders meet for **The Tipping Debate**, and special sessions on **Building Resilient Leaders**, **Getting Retail Ready**, **Financing for Success**, **Unlocking Hidden Profits with Catering**, and **the Power of Sports Marketing and Events**. Do not miss the special panel conversation on **Black Excellence in Foodservice** followed by a **special networking session with Chef Tre Sanderson, Chef Philman George, Janice Bartley (Foodpreneur Labs), and more!**



## WORKSHOP STAGE

The Workshop is all about hands-on learning with non-stop sessions on everything from tastings and pairings, master classes and how-tos to menu optimization and integration, staff training and practical tips to inspire and engage operators and hospitality professionals with bottom-line results.

PRESENTED BY:



### TUESDAY TAKEOVER WITH CHRISTINA & EVELYN WORKSHOP SERIES: BUILDING A HEALTHY BAR CULTURE

In this new series curated by Christina and Evelyn, an inspiring lineup of Industry veterans will offer a special Workshop series focused on **Building a Healthy Bar Culture**, sharing techniques and methods from leading professionals and operators including **Mothers**, **Bar Kismet** and **Bar Chef**. Sessions will cover a range of priority topics including **Bar Aesthetic & Design**, **Alternative Bar Techniques**, **Non-Alc Beer Pairings**, **Practical Sustainability**, **Cost & Creation of Entertaining** for operators and **Building Sustainable No/Lo Menus**.

Join **Labatt Breweries of Canada** for a **non-alcoholic beer pairing workshop** and learn how to build a **profitable no/lo menu** with **Better Rhodes Canada** and **Some Good Clean Fun**. The **Canadian Association of Professional Sommeliers (CAPS)** provides a detailed seminar on how to **maximize the profitability of wine programs**. **Dairy Farmers of Canada** presents **pairing ideas to increase margins and enhance guest experience**, **Fords Gin** welcomes you to a **special tasting session**, **Nespresso** presents the latest in their **droll-worthy professional equipment portfolio** and **Califia Farms** invites you to explore their **plant-based dairy alternative lineup**.



## MADE TO BEAT THE KITCHEN'S HEAT

Visit **Booth #2719** to experience the joy of being cooler than a cucumber mojito in Red Kap® uniforms – plus a **FREE** photo-op!



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# DO SEAFOOD FEARLESSLY

**1 IN 2 CUSTOMERS CRAVE SEAFOOD ITEMS  
THEY CAN ONLY GET AT A RESTAURANT<sup>1</sup>**



Come see us on the Culinary Stage and learn how being fearless with seafood can drive business growth.

TITLE	DETAIL	DAY	TIMING
<b>You have OPTIONS: Be nimble with versatile Seafood Solutions</b>	Navigate current supply, inflation & market dynamics with Seafood OPTIONS	1	3:30 PM
<b>SHRIMP to Drive Profit</b>	Increasing YOUR bottom line with Shrimp	2	11:15 AM
<b>BATTERED FISH: Serving it up Fearlessly</b>	Do Seafood Fearlessly – Ease of Prep & Labour Savings	2	1:45 PM
<b>OMEGA BOWLS: Heart Healthy Seafood Bowls for a better business</b>	Bring on-trend BOWL ideas to life with Healthy Seafood Inspiration	2	3:00 PM

<sup>1</sup>2021 Center of the Plate Report by Technomic





## LEARNING LOUNGE

PRESENTED BY:



The Learning Lounge offers intimate, focused sessions covering the **hottest products, technologies, services and ideas to help move hospitality forward**. OTEC presents sessions that address some of the toughest challenges facing the industry. Attend their **Service Excellence De-escalation** session to **learn how leaders can support their teams in managing difficult service situations** and hosts a **panel of senior tourism and hospitality leaders** for a candid conversation on **essential hospitality leadership skills and how to boost them in your teams**.

Get the **edge on real estate and lease negotiation** with **OMG Real Estate**. Let **MEIKO** introduce you to their **sustainable equipment and food waste solutions**. Learn about **psychological safety and how leaders can reduce the risk of mental injury** with **WSPS**. **Cadillac Fairview** shares insight on how to **harness technology to drive growth and meet consumer demand**. Get up to date on exciting new restaurant technologies like **Groupepex's profitable and highly personalized online reservation system: Libro**. Hear how **TouchBistro's** solutions can help you **increase sales, deliver a stand-out guest experience and save you time and money**. Explore **profitable design** with **Yellow Bird's restaurant design build-out and kitchen design** in the **Kitchen 101** session with **Russell Hendrix, Kwik Signs and Foodservice Consultants Society International (FCSI)**. Get the jump on the busy summer season and large events with transaction and **delivery/takeout trends and ways to mitigate the labour shortage** from **Moneris**.



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PRESENTED BY: **AMERICAN EXPRESS** **RESY**

The RC Pop UP experience is a **one-stop sensory experience** that brings a **curated selection of top food and beverage innovations and tastemakers** together for an new kind of hospitality experience. Taste, learn and connect as you **savour curated sips and bites**, immersed in a space that's been expertly kitted out with **the latest state-of-the-art equipment, technology and design**.



**RESY**

**RESERVE YOUR POP-UP EXPERIENCE NOW WITH RESY**

Book now to secure your **complimentary dining experience** and enjoy full service with a **curated sampling platter** by Chef **Matt Dean Pettit**.

Scan the code for details and to reserve your meeting table on RESY!

**HEART&HUSTLE**

# RC POP UP EXPERIENCE



## ALL-DAY CAFE

Recharge and retreat from the buzzing show floor with a **coffee, tea or refreshment** experience at our cozy **All-Day Café** with **BUNN, Tea Squared, Dairy Farmers of Canada** and **Fair Trade Products**. No reservation required.

## FOOD INNOVATION

This new restaurant and incubator concept is a celebration of local food and F&B innovators. The brainchild of veteran culinary professionals **Matt Dean Pettit, Javier Castillo** and **Milosz Malycha**, book a meet up and enjoy bite-sized dining from a selection of top makers: **Gacho Empanadas, Primrose Bagels, BlackBird Baking Co., Tsuchi Cafe, Noce Restaurant, The Roasted Nut, Cheese Boutique, Salt Gourmet Foods, Pearl Diver Seafood, Preserve Indulgence** and **Soup Sisters**.

## POP UP BAR

Curated by RC Show's Beverage Ambassadors **Christina Veira** and **Evelyn Chick**, the Pop UP Bar serves up **drinks and inspiration from top Canadian bartenders** showcasing their unique approaches to menu curation and mixology alongside global tastemakers through **daily workshops and innovative beverage seminars** designed to help you build the **profitable, on-trend bar and beverage experiences** guests crave.

**+ Guest Mixologists from some of Canada's top bars:**  
**Monday:** Cloakroom Bar & Atwater Cocktail Club (Montreal)  
**Tuesday:** Simpl Things (Toronto) & Bagheera (Vancouver)  
**Wednesday:** Mount Pleasant Vintage (Vancouver)

## DESIGN INNOVATION

**Yellow Bird** will transform the RC Pop UP Experience into an **indoor oasis that blurs the lines between indoor and outdoor dining**. Design features will include **large-scale botanical graphics with lively, bright colours** from Benjamin Moore's Top Colours of 2023 with gold accents throughout.

This year's RC Show theme, **Heart & Hustle**, is integrated into the space and experience with an **Instagrammable heart wall** feature that **showcases statements of what it takes, not only to survive but to thrive, in the hospitality industry**.

Accented by furniture and tableware from **Contract Supply, Tarrison, Spirit Wares** and **Medium Rare Chef Apparel**, the RC Pop UP Experience also features innovative stone and signage strategies from **Kwik Signs** and an elevated kitchen with **Caesarstone** counters fabricated by **Dessco Countertops** and custom-designed and robustly-built stainless bar equipment by **Angelik**.

## TECHNOLOGY AND EQUIPMENT

The state-of-the art engineering featured in the Pop UP includes **innovative kitchen equipment** from the experts at **Garland Canada, top coffee and tea service equipment from BUNN and Nespresso**, fine ware washing equipment from **Champion Moyer Diebel**, and **True refrigerators**. RC Pop UP Experience **table reservations** are powered by **Resy**.





# Proud partner of Canadian restaurants.

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need from payment devices,  
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Come by booth #1341 for more details.



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trademarks of Moneris Solutions Corporation.

PRESENTED BY:



RC Pop-UP Experience Curated by:



**CHEF MATT DEAN PETTIT |  
RESTAURATEUR, COOKBOOK AUTHOR**

From his first job as a busboy at the young age of 13 to line cook at 14, Matt's passion for the food industry started early. Known for his exuberant energy and dynamic personality, his passion for food is highlighted across his many ventures spanning over 20 years in the industry, from his restaurant concepts to his cookbooks, table ware, and now the new Trinity Market, which opened in Toronto in March.

DESIGNED BY:



EQUIPPED BY:



WITH SUPPORT FROM:



TRINITY FOOD PARTNERS:



AND MORE



## TWISTED TASTES COMPETITION

**TWISTED TASTE TASTINGS:  
12 & 2 PM DAILY**

New this year to the Food Truck'N Experience is Twisted Tastes presented by Kronenbourg 1664 Blanc. Watch chefs compete to create sumptuous dishes using Club House for Chef's spices to pair with beer and vote for your favourite. The winner takes \$5,000 in cash prizes!



## FOOD TRUCK'N EXPERIENCE WORLD PAVILION | ENERCARE CENTRE

Sample flavours from across the globe! The Food Truck'N Experience is back for its fourth showcase of international flavours served through the windows of Toronto's hottest food trucks as part of the World Pavilion. From comfort treats to gourmet eats, there's a sampling of exciting food and beverage menu ideations inspired by partnerships with the industry's top foodservice brands.

This activation is brought to you by JB Innovative Solutions Inc., the team behind Toronto's popular Food Truck'N Events concept.

**Be sure to experience this one-of-a-kind food and beverage showcase for yourself, as it will also be the location for this year's Opening Night Reception!**

### FEATURED TRUCKS:

Desserts from **FUNNEL CAKE DREAM** | elevated Mediterranean street food from **DONIA'S DONAIR** | exquisite Latin flavours from **TROPICAL SOUTH** | Mediterranean meets Mexican in **ALIJANDRO'S KITCHEN** | Caribbean eats from **WHAT A JERK!** | healthy Caribbean flavours from **DADDY BROWN'S FOOD TRUCK** | elevated Venezuelan street food from **THE AREPA REPUBLIC** | pizza and more from **ON THE MOVE CATERING** | elevated Asian street fare from **THE NORTH CORNER** | churros from **PANCHOS BAKERY** | empanadas from **REAL EMPANADA** | **6 SPICE RACK's** elevated street food | exquisite meat protein creations from **WING KXNG** | healthy snack and oxygen bar from **YESS XPRESS** | and gourmet burgers from **MUSTACHE BURGER**

PRESENTED BY:



## START-UP LANE

This is where F&B innovators showcase the newest and hottest brands for the hospitality and foodservice audience to sample and experience! Meet the makers behind the local, artisanal and groundbreaking new products that are destined to shake up pantries and menus across the nation and around the world.



Flavourful

# fun

is Forthcoming



**MOLSON  
COORS** beverage  
company





## RESTAURANTS CANADA GROWTH SERIES

### MONDAY, APRIL 10 - WEDNESDAY, APRIL 12 | STUDIOEX

PRESENTED BY:



In response to the growth of “beyond the brick-and-mortar” opportunities that fueled our industry’s success over the last number of years, Restaurants Canada has taken key learnings and curated a track of content that will support Canadian foodservice operators, brands and entrepreneurs with new revenue opportunities. Don't miss this special series of information sessions, presentations, workshops, meeting programs and networking events.

Together, Restaurants Canada with the support of Farm Credit Canada (FCC), OMAFRA and Agriculture and Agri-Food Canada will help drive economic growth and inspire innovation. OMAFRA and Empire Group will support local and give operators and brands the opportunity to “Get Retail Ready”. Pre-approved companies will have the chance to pitch their company and products for a chance to be listed with Sobeys, Longo's, Farm Boy and/or FreshCo.

#### MONDAY APRIL 10, 2023, 10 AM TO 4:00 PM

- **10:15 -11:00 How do you prepare for financing?** | Sean Bingley (FCC) and Chris Garofalo (FCC)
- **11:15- 12:00 Culinary Insights** | Christine Couvelier, Trendologist
- **12:15 – 1:15 Getting Retail Ready** | Joe Turner (OMAFRA) & Sheri Evans (Sobeys - Empire Company)
- **1:30 – 2:30 Unlock Hidden Profits with Catering** | Moderated by Andrew Zimbel (Higgins Event Rentals) with Dave Stratton (Managing Partner, Daniel et Daniel), Juanita Dickson (President, Gusto 54 Restaurant Group) and Chef Cindy Fung (Event Designer/Founder Caviar Citizen)
- **2:45-3:45 Panel: From Concept to Commercialization** | Moderated by Jo-Ann McArthur (Nourish Marketing), with Sapna Jain (East India Company), Serene Martin (Tree of Life), Colin Swala (BARE Creations) and Kiran Ennes (Food Venture Program)
- **4:00 – 5:00 Driving Success with Social Media** | Dre Pao (Tik Tok Influencer)

#### TUESDAY APRIL 11, 2023, 10 AM TO 3:30 PM

- **10:15 – 11:00 Showing the World Food is in our Nature** | Cheryl Donnelly (Agriculture and Agri-Food Canada)  
Presented by Agriculture and Agri-Food Canada
- **11:15 – 12:15 Panel: “How I Got Here”** | Moderated by Dwania McLarty-Peele (Canadian Small Business Women)
- **12:30 – 1:30 Panel: Rethinking the Brick-and-Mortar Restaurant** | Brandon Olsen (Chefs Hall), Morley Ivers (Cookin) and Rodell Bautista (SkipTheDishes)
- **1:45- 2:30 Interac presents: Money Mindfulness for Entrepreneurs** | Rhiannon Rosalind (Conscious Economics)

- **2:45 – 3:45 PR Bootcamp** | Lisa Raffaele (Bubblegum Canada)
- **4:00 – 5:00 Selling Your Surplus Food Is Good For Business** | Too Good To Go

#### WEDNESDAY APRIL 12, 2023, 10 AM TO 4:00 PM

- **10:15-11:00 Sports Marketing & Events** | Uninterrupted Canada | Scott Moore (The Good Karma Company) with James Kawalecki (Boston Pizza), Sophia Lal (Molson Coors Beverage Company), Amrit Sagoo (Oongalee Technologies) and Matthew Valentine (MLSE)
- **11:15-12:00 A Future Free of Plastic Waste** | Moderated by Loraine Nyokong (SkipTheDishes) with Kayli Dale and Jacqueline Hutchings (Friendlier Company), Heather Wilkie (The Compass Group), Ryan O'Donnell (Restaurant Owner/Chef and Reuse Advocate) and Angela Doyle (City of Toronto)
- **12:15 – 1:15 Panel: Building Resilient Leaders** | Christopher McFadden (The McFadden Group & RL101), Jim Taylor (Benchmark Sixty Restaurant Services) and Jenny Companion (The Fifteen Group)
- **1:30 – 2:30 The Tipping Debate** | James Rhodes (Taxation Lawyers) and Jeremy Bonia (Raymonds, The Merchant Tavern, Portage)
- **2:45 – 4:00 Black Excellence in Foodservice: Turning Passion into Performance**  
KEYNOTE, PANEL & MIXER  
Presented & Moderated by The Re-Seasoning Coalition  
Keynote by Raia “Coach” Carey (Coach Carey Inc., & SickKids Foundation)  
Panel discussion with Janice Bartley (Foodpreneur Lab), Sasilka Shallangwa (SK COOKKS), Ryan Hinkson (@EatFamous), and Brian Butler (Dirty Bird)

# SCHEDULE AT A GLANCE

## MONDAY APRIL 10 | DAY 1

	SPEAKER STAGE	CULINARY STAGE	BAR & BEVERAGE STAGE
10:00 AM	RC Show Opening 10:30 AM - 10:45 AM		
11:00 AM	Restaurants Canada Presents: The State Of The Industry 10:45 AM - 11:30 AM		Where is Coffee in 2023? 10:30 AM - 11:15 AM
12:00 PM	Stabilize Inflation & Generate Revenue 11:45 AM - 12:30 PM	Mastering the Art of Terrine 11:30 AM - 11:45 AM	State of the Nation: The Dining & Drinking Guest 11:30 AM - 12:15 PM
1:00 PM	Full Court Press: Full Service Leadership Panel 12:45 PM - 1:45 PM	The Edible Condom 12:10 PM - 12:30 PM	Rise of the NO/LO 12:30 PM - 1:15 PM
2:00 PM	Listen & Learn: Indigenous Leadership Panel 2:00 PM - 2:45 PM	Bocuse D'or National Selection 11:00 AM - 3:00 PM	The Big Pitcher: Beer Leadership Panel 1:30 PM - 2:30 PM
3:00 PM	The Elephant In The Room 3:00 PM - 3:45 PM	The Art of Plating 12:35 PM - 12:55 PM	
4:00 PM	Foodpreneurialism & Marketing 4:00 PM - 5:00 PM	Food Is Our Medicine 2:15 PM - 2:35 PM	Beyond the Rail Cocktail Competition 3:00 PM - 5:00 PM
5:00 PM			
OPENING NIGHT RECEPTION: 5 PM - 8 PM   Heritage Court   Enercare Centre			

## TUESDAY APRIL 11 | DAY 2

	SPEAKER STAGE	CULINARY STAGE	BAR & BEVERAGE STAGE
10:00 AM	The Future Is Now. Are You Ready? Executive Technology Panel 10:15 AM - 11:15 AM		Building a Healthy Bar Culture 10:15 AM - 11:00 AM
11:00 AM	Is The Growth As Quick As The Food? Quick Service Leadership Panel 11:30 AM - 12:30 PM	Shrimp to Drive Profit 11:15 AM - 11:45 AM	Leadership Panel: Spirits 11:15 AM - 12:00 PM
12:00 PM	Panel: Will Our Supply Chain Bounce Back? 12:45 PM - 1:30 PM	Garland Culinary Competition 11:00 AM - 3:45 PM	Impactful Digital Design 12:15 PM - 1:00 PM
1:00 PM	Panel: Developing The Recipe For A Successful Business 1:45 PM - 2:45 PM	Battered Fish 1:45 PM - 2:15 PM	An Era Of Exploration 1:15 PM - 2:15 PM
2:00 PM	Turn Neighbours Into Regulars With Social Tools 3:00 PM - 4:00 PM	Omega Bowls 3:00 PM - 3:30 PM	Smashing the Glass(ware) Ceiling 2:30 PM - 3:15 PM
3:00 PM	Your Guide To The Future Of Single-use Plastics 4:15 PM - 5:00 PM	Restaurants Canada Pizza Competition FINAL 4:00 PM - 5:00 PM	So, You've Been Offered A Bar Partnership...What Now? 3:30 PM - 4:15 PM
4:00 PM			National Champions: Wine & Cheese 4:30 PM - 5:00 PM
5:00 PM			
INDUSTRY NIGHT OUT: 8 PM - 1 AM   Isabelle's   548 King Street West			



	COFFEE COMPETITION STAGE	WORKSHOPS	STUDIOEX GROWTH SERIES	LEARNING LOUNGE
10:00 AM	National Barista Championship Qualifiers 10:00 AM - 5:00 PM	Perfecting Latte Art 10:00 AM - 10:45 AM	How do you prepare for financing? 10:15 AM - 11:00 AM	Menu Engineering 101 10:15 AM - 11:00 AM
11:00 AM		Gin It To Win It 11:15 AM - 12:00 PM	Culinary Insights 11:15 AM - 12:00 PM	Service Excellence De-escalation 11:15 AM - 12:00 PM
12:00 PM		The Italian Culinary Journey 12:30 PM - 1:15 PM	Getting Retail Ready 12:00 PM - 1:15 PM	Better Business with Fairtrade Coffee 12:15 PM - 1:00 PM
1:00 PM		Taste & Learn: How To Build a No/lo Menu 1:45 PM - 2:30 PM	Unlock Hidden Profits with Catering 1:30 PM - 2:30 PM	What Diners Want: Using Data to Deliver a Better Customer Experience 2:00 PM - 2:45 PM
2:00 PM		IN-SHOW REVEAL 3:00 PM - 3:45 PM	From Concept to Commercialization 2:45 PM - 3:45 PM	The Design & Construction Process For a Successful Renovation 3:00 PM - 4:00 PM
3:00 PM		For The Love Of Cheese: The Versatility Of Brie 4:15 PM - 5:00 PM	Driving Success with Social Media 4:00 PM - 5:00 PM	Work Smarter, Not Harder 4:15 PM - 5:00 PM
4:00 PM				
5:00 PM				

	COFFEE COMPETITION STAGE	WORKSHOPS	STUDIOEX GROWTH SERIES	LEARNING LOUNGE
10:00 AM	National Barista Championship Qualifiers 10:00 AM - 5:00 PM	Bar Aesthetics & Design 10:15 AM - 11:15 AM	Showing The World Food Is In Our Nature 10:15 AM - 11:00 AM	LIBRO: The Future of Dining & Technology 10:00 AM - 10:45 AM
11:00 AM		Alternative Bar Techniques 11:30 AM - 12:15 PM	Panel: "How I Got Here" 11:15 AM - 12:15 PM	Location, Location, Location! 11:00 AM - 12:00 PM
12:00 PM		Experiential Space Design: Risk vs. Reward 12:45 PM - 1:30 PM	Panel: Rethinking The Brick-and-Mortar Restaurant 12:30 PM - 1:30 PM	Digital Ordering, Automated Invoice Scanning & Payables 12:15 PM - 1:15 PM
1:00 PM		IN-SHOW REVEAL 2:00 PM - 2:45 PM	Money Mindfulness For Entrepreneurs 1:45 PM - 2:30 PM	How Food Waste Can Create Renewable Energy 2:15 PM - 3:15 PM
2:00 PM		Building A Sustainable No/lo Alcohol Program 3:15 PM - 4:00 PM	PR Bootcamp For Entrepreneurs 2:45 PM - 3:45 PM	Design From Functionality 3:15 PM - 4:00 PM
3:00 PM		Practical Sustainability Solutions From Top Bar Professionals 4:15 PM - 5:00 PM	Selling Your Surplus Food Is Good For Business 4:00 PM - 5:00 PM	2023: "Push" to Simplify 4:15 PM - 5:00 PM
4:00 PM				
5:00 PM				

## WEDNESDAY APRIL 12 | DAY 3

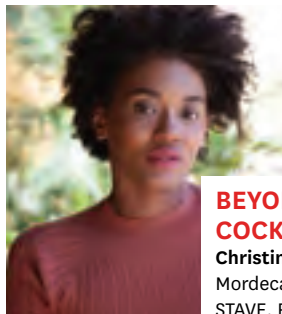
	SPEAKER STAGE	CULINARY STAGE	BAR & BEVERAGE STAGE
10:00 AM	<b>On Trend &amp; On the Mark: What Lies Ahead for the Fast Casual Segment</b> 10:15 AM - 11:15 AM	<b>From Classic Roots To Contemporary Evolution</b> 10:20 AM - 10:40 AM <b>Bread Making 101</b> 10:45 AM - 11:05 AM	<b>The Business of Wine</b> 10:15 AM - 10:50 AM
11:00 AM	<b>Transforming Operations &amp; Accelerating Growth with Online Delivery Platforms</b> 11:30 AM - 12:15 PM	<b>Culinary Storytelling</b> 12:45 PM - 1:05 PM	<b>Canada Check-in: Wine, Cocktail, Brewery</b> 11:00 AM - 11:45 AM
12:00 PM	<b>The Greatest Impact Starts In The Food Space</b> 12:30 PM - 1:15 PM	<b>Creating Simple, Yet Satisfying Desserts</b> 12:50 PM - 1:10 PM	<b>John Bil Oyster Shucking Competition Preliminaries</b> PEI Pavilion (Canada Pavilion) 10:00 AM - 2:00 PM
1:00 PM	<b>The Black Experience In Foodservice</b> 1:30 PM - 2:15 PM	<b>World Pastry Cup National Selection</b> 10:00 AM - 2:00 PM	<b>Sommelier Service Competition</b> 12:00 PM - 2:30 PM
2:00 PM			
3:00 PM	<b>Restaurants Canada Awards Of Excellence &amp; RC Show Awards</b> 2:30 PM - 4:00 PM		<b>John Bil Oyster Shucking Competition Finals</b> 3:00 PM - 4:00 PM
4:00 PM			
5:00 PM			

BREAKFAST WITH CHAMPIONS: 7 AM - 10 AM | Liberty Grand | Exhibition Place

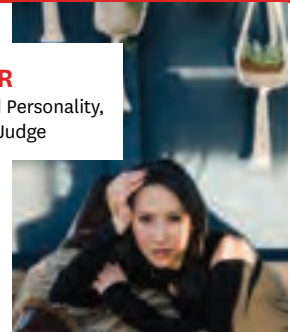
## MEET OUR HOSTS



**CULINARY STAGE**  
**Michelle Jobin** | TV Host,  
Producer & Writer



**BOCUSE D'OR**  
**Mijune Pak** | Food Personality,  
Top Chef Canada Judge



**BEYOND THE RAIL COCKTAIL COMPETITION**  
**Christina Veira** | Co-Owner Bar  
Mordecai, Founder & Co-Owner of  
STAVE, Roku Industry Icon 2022



**BAR & BEV STAGE**  
**Cristina Carpio** | Host, CTV  
Morning Live & Entrepreneur



**BEYOND THE RAIL COCKTAIL COMPETITION**  
**Evelyn Chick** | Owner, Love of  
Cocktails (LOC), SIMPL Things, Ahma &  
Evelyn Chick Projects; Bar & Beverage  
Consultant; Author



**WORLD PASTRY CUP**  
**Chef Maggie Frith** | Owner,  
The Magpie Cakery



**SPEAKER STAGE**  
**Richard Cazeau** | Content  
Writer, Producer & Host



COFFEE COMPETITION STAGE	WORKSHOPS	STUDIOEX GROWTH SERIES	LEARNING LOUNGE
10:00 AM	<b>Flavour &amp; Function: Pairing Meals with Non-Alcoholic Beverages</b> 10:00 AM - 11:00 AM	<b>The Power of Sports Marketing &amp; Events</b> 10:15 AM - 11:00 AM	<b>How To Effectively Support Workers Through Psychologically Safe Leadership</b> 10:30 AM - 11:45 AM
11:00 AM	<b>The Art of Oystering: Business of Bivalves</b> 11:30 AM - 12:15 PM	<b>A Future Free of Plastic Waste</b> 11:00 AM - 12:00 PM	
12:00 PM		<b>Panel: Building Resilient Leaders</b> 12:15 PM - 1:15 PM	<b>The Future of Restaurants with Square</b> 12:00 PM - 1:00 PM
1:00 PM	<b>National Companions: Cheese &amp; Cider</b> 12:45 PM - 1:30 PM		
2:00 PM		<b>The Tipping Debate</b> 1:30 PM - 2:30 PM	<b>Nurturing Future Hospitality Leaders</b> 1:30 PM - 2:30 PM
3:00 PM	<b>Deep Dive Into Piper-Heidsieck &amp; Charles Heidsieck Champagne Houses</b> 3:15 PM - 4:00 PM	<b>Black Excellence In Foodservice</b> 2:45 PM - 4:00 PM	<b>Creating A Seamless Guest Experience</b> 2:45 PM - 3:45 PM
4:00 PM			
5:00 PM			



### **GARLAND CANADA CULINARY COMPETITION**

**Chef Philman George** | Co-Founder, The Re-Seasoning Coalition, Corporate Chef, High Liner Foods Canada



### **RC PIZZA COMPETITION**

**Michael LaMarca** | Owner, Master Pizza, 5x Pizza Champion



### **BREAKFAST WITH CHAMPIONS**

**Manjit Minhas** | Owner & CEO, Minhas Brewery & Distillery, Venture Capitalist, TV Host



### **SOMMELIER COMPETITION**

**James Peden** | President of Ontario's Canadian Association of Professional Sommeliers (CAPS)



### **STUDIOEX STAGE**

**Azalea Hart** | Media Host



### **JOHN BIL OYSTER SHUCKING COMPETITION**

**Chef Charlotte Langley** | Chief Culinary Officer & Co-Founder of Scout Canning, Professional Personal Chef  
**Patrick McMurray aka. "Shucker Paddy"** | Culinary Educator, World Champion Oyster Shucker, Oyster Sommelier, Publican & Restaurateur



## SPEAKER STAGE

MON. APRIL 10 2023 | DAY 1

10:30 AM - 10:45 AM

## RC SHOW OPENING

Presented by Restaurants Canada

Join us for the official opening of RC Show 2023 with a special Land Acknowledgement and Ceremony by Indigenous Spirit Leader Kim Wheatley, Anishinaabe Cultural Consultant.

10:45 AM - 11:30 AM

RESTAURANTS CANADA PRESENTS:  
THE STATE OF THE INDUSTRY

RC Show 2023 opens with Restaurants Canada's State of the Industry, outlining the economic status and identifying the challenges and opportunities that lie ahead for the foodservice industry.

## SPEAKERS:

- » **Christian Buhagiar** | President & CEO, Restaurants Canada
- » **Chris Elliott** | Chief Economist & Vice President, Research, Restaurants Canada

11:45 AM - 12:30 PM

## STABILIZE INFLATION &amp; GENERATE REVENUE

Presented by Sysco Canada

Skyrocketing prices are squeezing operators from all sides, but this panel of experts has strategies and tools to help operators relieve some of the pressure. Learn about Sysco's Inflation Toolkit and hear from IPSOS on the data, trends and insights that can help operators find opportunity amidst the chaos.

**MODERATOR:** Roger Francis | President, Sysco Canada

## SPEAKERS:

- » **Joe Pawlak** | Managing Principal, Technomic Inc
- » **Asad Amin** | Senior Vice President, Ipsos

12:45 PM - 1:45 PM

FULL COURT PRESS:  
FULL SERVICE LEADERSHIP PANEL

Presented by American Express

Listen as full-service leaders tackle the hot-button topics head on and provide their take on the issues and priorities driving the future of the segment. Hear their insights, ideas and experiences first-hand from the labour gap and inflation to sustainability, to workplace culture and DE&I.

**MODERATOR:** Vanessa Crooker | VP Partnerships, Insights & Brand, American Express Canada

## SPEAKERS:

- » **Conley Rollins** | CRO, Resy
- » **Krista Krzyzek** | Vice President Human Resources, The Keg
- » **Eric Robertson** | Chef, Restaurant Pearl Morissette
- » **Huy Tran** | National Director, Marketing, Aburi Hana Canada
- » **Jeff Jamieson** | Partner, Proof

2:00 PM - 2:45 PM

LISTEN & LEARN: INDIGENOUS LEADERSHIP  
PANEL

The hospitality industry at large can learn from Indigenous professionals, culinary techniques and ways of working. Don't miss this candid panel discussion on how we can engage and support Indigenous ideas and talent and increase access for Indigenous entrepreneurs, while enriching the Indigenous consumer experience.

**MODERATOR:** Jenni Lessard | Executive Director, Indigenous Culinary of Associated Nations (ICAN)

## SPEAKERS:

- » **Chef Tawnya Brant** | Chef & Owner, Yawékon Foods
- » **Inez Cook** | Owner, Salmon n' Bannock
- » **Scott Iserhoff** | Owner, Pei Pei Chei Ow

3:00 PM - 3:45 PM

THE ELEPHANT IN THE ROOM  
EXPLORING THE RELATIONSHIP BETWEEN TEAM  
WELLBEING AND BUSINESS SUCCESS

Presented by Workplace Safety &amp; Prevention Services (WSPS)

In the current social and economic climate, implementing strategies and programs to address stress in the workplace is not just the right thing to do, it's a business priority. Kris Hall, founder of The Burnt Chef Project speaks with Jim Taylor of Benchmark Sixty on the strategies leaders can implement to help mitigate stress and support employee wellbeing at work with a special announcement of new services for the Canadian hospitality market.

## SPEAKERS:

- » **Kris Hall** | Founder, The Burnt Chef Project
- » **Jim Taylor** | Founder & CEO, Benchmark Sixty

4:00 PM - 5:00 PM

## FOODPRENEURIALISM &amp; MARKETING

Self-employed chefs Imrun Texeira and Wallace Wong get together with Janice Bartley of Foodpreneur Lab to share stories and tips on how emerging talent can thrive as food entrepreneurs beyond the brick-and-mortar restaurant. Get expert tips on social media, content creation, marketing and the power of creating the food business you always wanted to work for.

**MODERATOR:** Renée Suen | Restaurant & Travel Writer, blogTO Food Editor

## SPEAKERS:

- » **Chef Imrun Texeira** | Chef & Owner, Wanderlust, Entrepreneur
- » **Chef Wallace Wong** | Six Pack Chef, Entrepreneur
- » **Janice Bartley** | Founder & Executive Director, Foodpreneur Lab, Entrepreneur



# CANADIANS WANT CANADIAN CHICKEN

Our farmers are proud to raise chicken to the highest standards for food safety, animal care, and sustainability.

Displaying the *Raised by a Canadian Farmer* logo in your restaurant or retail store lets everyone know that the chicken you serve is responsibly raised by a local farmer in Canada.



Visit [chicken.ca/look-for-the-logo/](https://chicken.ca/look-for-the-logo/)

VISIT US AT BOOTH #3141 AT THE RESTAURANTS CANADA SHOW

## 10:15 AM - 11:15 AM

THE FUTURE IS NOW. ARE YOU READY?  
EXECUTIVE TECHNOLOGY PANEL

Presented by Gordon Food Service

We all know that the pace of tech is accelerating, and restaurants are in the thick of it. Watch and take notes as top industry thought leaders and kick starters discuss the promise and business potential of new (and needed) restaurant management technologies and the future of takeout and delivery, guest experience, and AI automation for the industry.

## MODERATOR:

Wilkin Hsien | Director, Enterprise Technology &amp; Data, Restaurants Canada

## SPEAKERS:

- » Julie Denton | CPO, Recipe Unlimited
- » Nav Sangha | Founder & CEO, Ambassador
- » Bethany Zak | General Manager, Back of House/Director of Internal Innovation, Relish Works

## 11:30 AM - 12:30 PM

IS THE GROWTH AS QUICK AS THE FOOD?  
QUICK SERVICE LEADERSHIP PANEL

Presented by Chicken Farmers of Canada

Industry thought leaders discuss the rapid transformation of quick service restaurants and the new and exciting ways the segment is meeting evolving consumer demands from pop-ups and brand collaborations to sustainably-sourced/better-for-you menu options to custom experiences and new technologies where you'd least expect them.

MODERATOR: Margot Swindall | Director, Business Development, Technomic

## SPEAKERS:

- » Luanne Ronquillo | Owner, Ruru Baked
- » Chieff Bosompra | Owner, Auntie Lucy's Burgers
- » Melese Tiruneh | Sr. Director of Merchandising, 7-Eleven Canada

## 12:45 PM - 1:30 PM

## WILL OUR SUPPLY CHAIN BOUNCE BACK?

Presented by Gordon Food Service

Supply chain insiders share information on the forces behind supply chain disruption and uncertainty, the need for greater inter-industry transparency and communication to manage business impacts, and their predictions on what lies ahead. Get helpful sourcing strategies to help you plan and take advantage of supports and alternative sources to manage costs and access to the ingredients you need to succeed.

MODERATOR: Mike Croza | Managing Principal, Supply Chain Alliance

## SPEAKERS:

- » Ron Lemaire | President, Canadian Produce Marketing Association
- » Jim Lisser | Executive Director, Drinks Ontario
- » Saverio Gennuso | Merchandising Manager, Canada - Grocery & Bakery, GFS

## 1:45 PM - 2:45 PM

## DEVELOPING THE RECIPE FOR A SUCCESSFUL BUSINESS

Presented by Grouper Canada

Very few foodservice businesses are operating at their profitability peak and there's no time like now for change. Join sector leaders as they share their insight on the key ingredients for success as the restaurant sector evolves. David Hopkins, President of The Fifteen Group, explores how to leverage opportunities for increased revenue, including menu optimization, strategic fiscal controls and exceptional guest experience. Marlo Onilla, Founder and Creative Director of Biography Design talks about the importance of brand in the hospitality space. Val Upfold hones in on the role of people, strong practice and team building to inspire a winning workplace culture.

## MODERATOR:

Cindy Simpson | Executive Vice-President, Imago Restaurants Inc., Restaurants Canada Board Chair

## SPEAKERS:

- » David Hopkins | President, The Fifteen Group
- » Marlo Onilla | Founder & Creative Director, Biography Design
- » Val Upfold | Owner, Val Upfold - Hospitality Recruitment & HR Consultant

## 3:00 PM - 4:00 PM

## TURN NEIGHBOURS INTO REGULARS WITH SOCIAL TOOLS

Presented by Chase

Smart operators are building resiliency by engaging differently with their local community and regular guests. This session explores the power of social tools, new platforms, and custom content to personalize hospitality marketing and draw in new customers.

MODERATOR: Tracey Mills Fletcher | Vice-President, Marketing &amp; Growth, Restaurants Canada

## SPEAKERS:

- » Ryan Hinkson | @EatFamous
- » Chuck Ortiz | Founder, Back of House (BOH)
- » Dre Pao | @drepaofficial
- » Victor Plange | Head of Marketing, Too Good To Go

## 4:15 PM - 5:00 PM

## YOUR GUIDE TO THE FUTURE OF SINGLE-USE PLASTICS

Presented by LEAF Canada (Leaders in Environmentally Accountable Foodservice)

Industry leaders in sustainability share why they believe removing single-use plastic is the way forward and not just a trend. Hear their take on ways operators can address barriers, apply honest resources and guiding principles to integrating alternatives/re-use and methods to eliminate plastics sustainably in your business.

MODERATOR: Emily Robinson | Food Education Manager, School of Hospitality, Food &amp; Tourism Management, University of Guelph, Advisor, LEAF Canada

## SPEAKER:

- » Bellen Tong | Managing Partner, Acidity + Water Group Inc.
- » Shane Harker | Founder & President, Rethink Resource



## 10:15 AM - 11:15 AM

**ON TREND & ON THE MARK:  
FAST CASUAL LEADERSHIP PANEL**

Fast casual is bursting with innovation as the segment coasts on the wave of demand for fresh, affordable, convenient high-quality food experiences. Hear leadership perspectives on new opportunities amidst the labour shortage, inflation and supply chain pressures and get their take on the trends, technologies and ideas that will continue to carry this segment forward.

**MODERATOR:** **Rae Schneider** | Account Manager - Client Development, Circana

**SPEAKERS:**

- » **Jeremy Bonia** | Co-Owner, The Merchant Tavern, Portage
- » **Paul Volk** | Director, Triple O's
- » **Chelsea Kellock** | Chief Operating Officer, Fresh Restaurants

## 11:30 AM - 12:15 PM

**TRANSFORMING OPERATIONS & ACCELERATING GROWTH  
WITH ONLINE DELIVERY PLATFORMS**

Presented by Uber Eats

Join Rachel Wong for a panel discussion to learn how restaurants have been transforming operations and accelerating growth with online delivery platforms as consumers shift to a multi-channel restaurant experience.

**MODERATOR:** **Rachel Wong** | Lead of West Canada Region, Uber Eats

**SPEAKERS:**

- » **Donald Droiun** | Owner/Director, Issan Der
- » **Anant Ravichandra** | Business Development Manager, Quesada
- » **Liam McNaul** | Associate Brand Manager, Starbucks

## 12:30 PM - 1:15 PM

**THE GREATEST IMPACT STARTS IN THE FOOD SPACE**

Food is medicine, so it's no surprise some of the most unique and up-worthy impact companies belong to Canada's food community. Meet the visionary behind Soup Sisters and learn how they're addressing food insecurity across Canada. Hear how The Food Runners are embedding health and community wellness into foodservice culture one run at a time. Let Chef Adam Simmonds share his project Home Kitchen - a social enterprise that will help homeless people get off the street and into careers in the restaurant industry.

**MODERATOR:** **Vince Sgabellone** | Foodservice Industry Analyst, Circana

**SPEAKERS:**

- » **Sharon Hapton** | Founder & CEO, Soup Sisters
- » **Chuck Ortiz** | Founder, The Food Runners
- » **Adam Simmonds** | Chef, Home Kitchen/Chief Ambassador, The Burnt Chef Project

## 1:30 PM - 2:15 PM

**THE BLACK EXPERIENCE IN FOODSERVICE:  
How Companies Can Do Better and Sell More**

Presented by Technomic & The Re-Seasoning Coalition

Following the murder of George Floyd in May 2020, industries across the spectrum were rocked by widespread public demand for change to the racial inequities present in organizations with a ceiling for Black talent. Learn what it's like to be a Black employee in the kitchen and a Black guest at a restaurant in this insightful session that offers organizations an opportunity to consider how they can become more equitable for a stronger bottom line.

**SPEAKERS:**

- » **Chef Philman George** | Co-Founder, The Re-Seasoning Coalition, High Liner Foods
- » **Elle Asiedu** | Co-Founder, The Re-Seasoning Coalition

**The Re-Seasoning Coalition** is a non-profit organization dedicated to increasing the representation of Black Canadians in foodservice through research, programming and community. Supported by Restaurants Canada.

## 2:30 PM - 4:00 PM

**RESTAURANTS CANADA INNOVATION AWARDS & RC  
SHOW EXHIBIT AWARDS**

Celebrate the accomplishments of the competitors, contributors and volunteers who make RC Show Canada's most incredible and influential foodservice and hospitality community event with the announcement of RC Show Exhibit Awards and Restaurants Canada Innovation Awards.

## CULINARY STAGE

MON. APRIL 10 2023 | DAY 1

11:00 AM - 3:00 PM

### BOCUSE D'OR NATIONAL SELECTION



The road to Lyon 2025 starts on the Culinary Stage at RC Show where contenders will go head-to-head in a high-energy battle for the chance to become our national culinary athlete. Under the eye of some of the country's leading industry professionals, four aspiring chefs will show us if they have what it takes to represent us at the most demanding cooking competition on earth. In what is considered the "Stanley Cup of fine dining", contenders will have 2.5 hours to reinvent the Châteaubriand, using Montpak's Québec veal. During the event, host Mijune Pak will weave in four masterclasses to give you tools and inspiration.

**HOST:** Mijune Pak | Food Personality, Top Chef Canada Judge

#### JUDGES:

- » **Chef Alvin Leung** | Double Michelin Star Chef, MasterChef Canada Judge
- » **Chef Alex Chen** | Executive Chef, Boulevard, Iron Chef Canada winner and Wall of Chefs Judge
- » **Chef Jason Bangerter** | Author & Executive Chef, Langdon Hall Country House Hotel and Spa
- » **Chef Samuel Sirois** | National Culinary Athlete to the Bocuse d'Or 2023
- » **Rebecca Mackenzie** | President & CEO, Culinary Tourism Alliance
- » **Thomas Delannoy** | President, Chefs Canada

Consult the schedule for details about Masterclasses hosted by some of the biggest names in food in Canada

11:30 AM - 11:50 AM

### MASTERING THE ART OF TERRINE with Chef Alex Chen

Presented by Chefs Canada Academy

Chef Alex Chen of Boulevard Kitchen & Oyster Bar is known for his taste for high-pressure culinary competitions, having led Team Canada to a top-10 finish at the 2013 Bocuse d'Or in Lyon. Chef Chen believes that terrine is life. His connection to this old classic of French cuisine allows him to express his thoughts and emotions through the building of something delicious while showcasing restraint and purpose. See him LIVE in action, as he crafts a terrine using Rougié foie gras, BC spot prawns, white asparagus and Northern Divine caviar.

12:10 PM - 12:30 PM

### THE MICHELIN STAR-ACCLAIMED EDIBLE CONDOM with Chef Alvin Leung

Presented by Chefs Canada Academy

For the first time in Canada, see how double Michelin star chef Alvin Leung makes his world famous edible condom. Known for his 'X-treme' creations, his dishes have a reputation for shock and awe and "Sex on a Beach" is no different. The edible condom filled with honey and ham on mushroom sand has made news the world over and was created to help raise money for AIDS research.

12:35 PM - 12:55 PM

### THE ART OF PLATING with Chef Jason Bangerter

Presented by Chefs Canada Academy

As Executive Chef of Langdon Hall and author of Langdon Hall: A Cookbook, Jason Bangerter is known for his culinary excellence. Leading Ontario's only AAA/CAA Five-Diamond restaurant, Chef Bangerter has a passion for storytelling through his cuisine and its terroir. Through this masterclass, fellow chefs will learn the importance of emotional connection in cuisine and how to create an extraordinary dining experience for others.

2:15 PM - 2:35 PM

### FOOD IS OUR MEDICINE with Taylor Parker

Presented by Chefs Canada Academy

Six Nations' Taylor Parker, founder and owner of FOR4GED, a family-owned, native plant nursery in Brantford, Ontario will take you on a journey through edible, indigenous native plants grown here that you can incorporate into your dishes, from the Saskatoon berry to wild garlic, and sweet fern to wintergreen.

3:30 PM - 4:00 PM

### YOU HAVE OPTIONS: Be Nimble with Versatile Seafood Solutions

Presented by High Liner Foods

Learn how you can navigate current supply, inflation and market dynamics with seafood options.

4:15 PM - 5:00 PM

### IN-SHOW REVEAL

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final session details.

## CULINARY STAGE

TUES. APRIL 11 2023 | DAY 2

11:00 AM - 3:45 PM

### GARLAND CULINARY COMPETITION

Presented by Restaurants Canada and Garland Canada

The spirit of Heart and Hustle happens live on the Culinary Stage at RC Show as 12 semi-finalists from across the country vie for over \$10,000 in cash and prizes and the chance to showcase the best of their craft for the esteemed judging panel. Representing the finest in emerging national talent and the future of the industry, the competitors will craft and present a dish that reflects this year's RC Show theme, Heart & Hustle, sharing the story behind their dish and what inspired them to join this industry.

**HOSTS:** Chef Philman George and Michelle Jobin

#### JUDGES:

- » **Chef Eva Chin**
- » **Chef John Higgins**
- » **Chef Tre Sanderson**

11:15 AM - 11:45 AM

### SHRIMP TO DRIVE PROFIT

Presented by High Liner Foods

Learn how to increase your bottom line with shrimp.





# Visit us at Booth 2541 at the RC Show

Learn more about our portfolio,  
brands and how we can help  
you craft the best foodservice  
experience



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[@LACTALISCANADAFOODSERVICE](https://www.instagram.com/LACTALISCANADAFOODSERVICE)

**1:45 PM - 2:15 PM**

### **BATTERED FISH: Serving it Up Fearlessly**

Presented by High Liner Foods

Do seafood fearlessly! Learn fish battering tips and techniques that ease prep and return labour savings.

**3:00 PM - 3:30 PM**

### **OMEGA BOWLS: Heart Healthy Seafood Bowls for a Better Business**

Presented by High Liner Foods

Watch as High Liner Foods brings on-trend bowl ideas to life with healthy seafood inspiration.

**4:00 PM - 5:00 PM**

### **RESTAURANTS CANADA PIZZA COMPETITION FINAL**

Presented by Restaurants Canada, Ardent Mills, Hormel Rosa Grande & Lactalis Canada

Restaurants Canada is on the search for Canada's top emerging pizza talent in the first-ever live Pizza Competition at RC Show! Join host and five-time pizza champ Michael LaMarca and our panel of esteemed judges to find out who will take home \$10,000 in cash and prizes!

#### **HOSTS:**

**Michael LaMarca** | Master Pizza

#### **JUDGES:**

- » **Chef Massimo Capra**
- » **Chef Rocco Agostino**
- » **Chef Alida Solomon**
- » **Scott Wiener**

## **CULINARY STAGE**

**WED. APRIL 12 2023 | DAY 3**

**10:00 AM - 2:00 PM**

### **WORLD PASTRY CUP NATIONAL SELECTION**

Presented by Chefs Canada



After a 15-year hiatus, earlier this year, Canada was represented at one of the world's most prestigious pastry competitions: the World Pastry Cup. The team made us proud by ranking 10th on the world stage and winning the international sustainability award. Now, Chefs Canada is looking to build the team that will represent our country and industry at the 2025 event. Under the eye of some of the country's leading industry professionals, four aspiring pastry chefs will have 2 hours to dazzle the judges by creating a chocolate entremet and a sculpture using Valrhona chocolate.

**HOST:** Chef Maggie Frith | The Magpie Cakery

#### **JUDGES:**

- » **Nadège Nourian** | Chef and Owner, Nadège
- » **Rodney Alleguede** | Chef and Owner, Goûter
- » **Chef Stéphane Brunelet** | World Pastry Cup Team Canada 1991
- » **Chef Daniel Garcia** | President, World Pastry Cup National Team
- » **Anne Le Quéré** | Sales Manager, Canada, VALRHONA SELECTION
- » **Thomas Delannoy** | President, Chefs Canada

Consult the schedule for details about Masterclasses hosted by some of the biggest names in food in Canada

**10:20 AM - 10:40 AM**

### **FROM CLASSIC ROOTS TO CONTEMPORARY EVOLUTION with Chef Raffaele Stea**

Presented by Chefs Canada

Inspired by the seasonality of the local ingredients, classically trained, Montreal-born pastry chef Raffaele Stea is known for creating modern, innovative pairings using unconventional techniques. Chef Stea will present two signature desserts using atypical ingredients including beets and black garlic from the menu at Canoe, a restaurant known for challenging creative boundaries in the spirit of celebrating Canada's distinct provincial flavours.

**10:45 AM - 11:05 AM**

### **BREAD MAKING 101 with Chef Rodney Alleguede**

Presented by Chefs Canada

From his days at Michelin-starred institutions in Paris to his three pâtisseries in Toronto, Chef Rodney Alleguede is known for his stellar breads, croissants, chocolates and French delicacies made with a modern twist. One of Toronto's top bakeries, Goûter by RA crafts breads and croissants for some of the best hotels and restaurants in the city, selling more than 600,000 croissants last year. Join the master boulanger for a bread making class for those eager to learn or perfect their skills.

**11:45 AM - 12:05 PM**

### **CULINARY STORYTELLING with Chef Calvin Wat**

Presented by Chefs Canada

Classically trained in French cuisine, Chef Calvin Wat takes pride in having worked for Pierre Gagnaire, forefather of French molecular gastronomy, and Pierre Hermé, the "Picasso of Pastry" and legendary chef behind the World Pastry Cup. Now Pastry Chef at Toronto's 5-star Shangri-La Hotel, Chef Calvin is known for his sculpted fruit collection as well as his masterful chocolate sculptures that marry pastry with art. In this Masterclass, Chef Wat shares how to create memorable gastronomical experiences through storytelling while developing style coherency using technique and colour.

**12:50 PM - 1:10 PM**

### **CREATING SIMPLE, YET SATISFYING DESSERTS With Chef Ashley Stock**

Originally from Stratford, Chef Ashley Stock quickly moved through the city's top restaurant scene to become Pastry Chef at Toronto's acclaimed Alo restaurant. Known for her technique-driven approach to desserts, Chef Stock is passionate about sharing knowledge as well as her simple but attractive plating style. In this Masterclass, Chef Stock will share how to create outstanding, uncomplicated desserts and demo a chocolate sabayon tart with espresso ice cream and milk jam Crème anglaise, presently on the menu at Alo.





# Discover the perfect pairing for your business.

Visit us at **Booth 1327** at the RC Show and get a taste of the many benefits of partnering with Skip, as well as some of our Partners' favourite dishes, happy hour, giveaways, and more!





## 10:30 AM - 11:15 AM

### WHERE IS COFFEE IN 2023?

Presented by Dairy Farmers of Canada

Join us as Technomic reveals what's next in the world of coffee with insights on untapped consumer purchasing power and how the category can increase revenue and expand customer experience. Industry experts share the operator perspective and ideas on how to meet the moment and incorporate an all-season coffee menu.

**MODERATOR:** Joe Pawlak | Managing Principal, Technomic Inc.

#### SPEAKERS:

» **Robert Carter** | President, Coffee Association of Canada

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final speaker lineup.

## 11:30 AM - 12:15 PM

### STATE OF THE NATION: THE DINING & DRINKING GUEST

Presented by Labatt Breweries of Canada and Uber Eats

Dining is not dead – but it's not enough to survive from the pandemic, we are responsible to see it thrive and drive its future growth. A new generation of food and beverage enthusiasts are demanding a level of service and quality that our industry is struggling to meet and deliver. Understand the drivers that will influence the growth of the industry based on consumer insights, and how you can leverage this information to your business and lead that change. Join the country's leading brewer in partnership with the foremost consumer researchers for an introduction to the insights on how guest decision making for beverage choices are demanding a change in the way we think about product assortment, bar advertising, menu optimization, off-premise sales, and staff education.

#### SPEAKERS:

» **Michelle Tham** | Certified Cicerone, National Head of Education, Labatt Breweries of Canada  
 » **Mitch Stefani** | Client Solutions Director, CGA by NIQ Americas

## 12:30 PM - 1:15 PM

### RISE OF THE NO/LO

Presented by Some Good Clean Fun

Our moderator presses speakers for the answers to operators' burning questions on the No/Lo trend as the panel dives into the consumer needs and behaviour patterns that make this opportunity a winner. Learn how to design a memorable and profitable No/Lo menu and hear what on-trend operators are learning from their balance sheets.

#### SPEAKERS:

» **Sarah Kate** | Sober Sommelier (Non-Alcoholic Drinks Expert), Good Clean Fun  
 » **Emma Balment** | Senior Account Manager, IPSOS

## 1:30 PM - 2:30 PM

### THE BIG PITCHER: BEER LEADERSHIP PANEL

Titans of Canada's beer industry hash out the challenges, trends and opportunities that are driving the heart and hustle of the category. Get their first-hand perspective on hot topics from sustainability, rising interest in and demand for No/Lo, low-carb/cal and gluten-free brews, and the renaissance of beer merch culture to engage consumers and inspire growth.

**DATA PRESENTATION BY:** Joe Pawlak | Managing Principal, Technomic Inc.

#### SPEAKERS:

» **Manjit Minhas** | Owner & CEO, Minhas Brewery & Distillery & Dragon Investor, Dragon's Den  
 » **Lindsay Wilson** | Director of Marketing, Molson Coors Beverage Company  
 » **Natalie Lucas** | Director of Beyond Beer, Labatt Breweries of Canada

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final speaker lineup.

## 3:00 PM - 5:00 PM

### BEYOND THE RAIL COCKTAIL COMPETITION

Presented by Beam Suntory

Beyond the Rail is back again to RC 2023 and it is a team effort! Working in pairs to emphasize the teamwork and thirst for collaboration that make the Canadian bar industry unique, 12 of Canada's top mixologists will showcase their creativity, flair, skills and showmanship for a chance to win \$5,000 in cash and prizes. Come cheer on the teams as they compete against the clock to tell the story of "the ideal bar" through the perfect cocktail flight.

**HOSTS:** Christina Veira | Owner, Bar Mordecai, STAVE

**Evelyn Chick** | Owner, Evelyn Chick Projects, Ahma, Simpl Things, Love of Cocktails (LOC)

#### JUDGES:

» **Mike McLean** | Program Coordinator and Lead Trainer, Mixxit Canada by Beam Suntory  
 » **Georgia Georgalopoulou** | Bar Manager, The Clumsies  
 » **Nick Kennedy** | Civil Liberties, Third Place

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final judging panel.

**10:15 AM - 11:00 AM**

## BUILDING A HEALTHY BAR CULTURE

Tuesday Takeover with Christina Veira & Evelyn Chick

This no-holds-barred industry panel shares their perspective on changing consumer and employee expectations and what smart operators need to do to stay socially and bar-culturally on point and profitable. What is the purpose of a bar? What do guests and employees need from that experience? Get the answers to the big questions and more, here!

**MODERATOR:** Christina Veira | Owner, Bar Mordecai, STAVE

### SPEAKERS:

- » **Gord Hannah** | Corporate Beverage Manager, Drake Hotel Properties
- » **Seamus O'Brien** | Director of Operations East, Freehouse Collective
- » **Kate Boushel** | Director of Beverage & Education, Barroco Group

**11:15 AM - 12:00 PM**

## LEADERSHIP PANEL: SPIRITS

Tuesday Takeover with Christina Veira & Evelyn Chick

Sector thought leaders bring their perspective to the spirits industry, sharing consumer-driven bar and cocktail trends and the menu ideas operators should hop on now to drive loyalty and profit. Experts share info on the top breakout products, new preparations bars need to master now, the value of no/lo options, the botanical revolution and the return of the "classics".

**MODERATOR:** Christina Veira | Owner, Bar Mordecai, STAVE

### SPEAKERS:

- » **Rae Gibson** | Director, On-Premise Channel Development, Corby Wine & Spirits
- » **Ryan Keely** | Sr Commercial Director, Canada Sales Strategy & Eastern Canada Sales, Beam Suntory Canada
- » **Priya Shah** | Sr. Manager Trade, Advocacy & Portfolio Development, Campari Canada

**12:15 PM - 1:00 PM**

## IMPACTFUL DIGITAL DESIGN: Elevate & Automate Your Digital Presence in 2023

Tuesday Takeover with Christina Veira & Evelyn Chick

Learn from brand & UX designer Matt Jumper, creative technologist Ian Graham, and co-founder of Craft Brand Co. Mike Laba on how to level up your brand, leverage the latest tech tools, and choose the right tactics to build and scale your digital equity and get people into your restaurant or bar.

### SPEAKERS:

- » **Matt Jumper** | Head of Design, Made by MOD
- » **Ian Graham** | CEO & Managing Director, Made by MOD
- » **Mike Laba** | Beer & Spirits Entrepreneur, The Craft Brand Company

**1:15 PM - 2:15 PM**

## AN ERA OF EXPLORATION: Adopting Innovations to Meet Ever-Changing Consumer Needs

Presented by Labatt Breweries of Canada

In an era of exploration and post-pandemic rediscovery, Labatt Breweries of Canada has driven category growth by consistently innovating new products that are rooted in understanding ever-changing consumer needs. Learn from the insights experts, innovation drivers, and change-makers on this approach to innovation and why you need to address and adapt to engage with guests. Join us to unveil the path to introducing new innovations – from ideation to market launch – to deliver a menu that excites the era of exploration.

**MODERATOR:** Michelle Tham | Certified Cicerone, National Head of Education, Labatt Breweries of Canada

### SPEAKERS:

- » **Darren Kohl** | Director, Innovation, Labatt Breweries of Canada
- » **Christine Hamilton** | Global Innovation Manager, ABInBev
- » **Kelsea Russell** | Brand Manager, Beyond Beer, Labatt Breweries of Canada

**2:30 PM - 3:15 PM**

## SMASHING THE GLASS(WARE) CEILING: Revolutionizing Bar Training & Education

Tuesday Takeover with Christina Veira & Evelyn Chick

The path to accreditation, achievement and excellence is clear in many professions, but in the bar world, many talented people find themselves on a winding trail that forks and narrows, sometimes leading to a dead end. It's time for senior talent to illuminate the path for those walking behind, and shift how we think about and provide bar training and education.

**MODERATOR:** Christina Veira | Owner, Bar Mordecai, STAVE

### SPEAKERS:

- » **Jessica Blaine Smith** | Co-Founder, Toronto Cocktail Conference (TOCC)
- » **Dr. Andrew Toplack** | The Toplack Sessions
- » **Mike McLean** | Program Coordinator & Lead Trainer, Beam Suntory, Mixxit Canada

**3:30 PM - 4:15 PM**

## SO, YOU'VE BEEN OFFERED A BAR PARTNERSHIP ...WHAT NOW?

Tuesday Takeover with Christina Veira & Evelyn Chick

So many of us pour our heart and hustle into the dream of owning or co-owning our own bar, but it doesn't always have a happy ending. Don't miss this candid and highly-informative discussion with some of the bar & bev industry's brightest lights as they share the kind of knowledge and advice they wish they'd had before embarking on their first ventures. What conversations should I have with potential partners to make sure we're aligned? What does it really mean to own or co-own? If the bar fails, what happens...am I liable?

### SPEAKERS:

- » **Evelyn Chick** | Owner, Evelyn Chick Projects, Ahma, Simpl Things, Love of Cocktails (LOC)
- » **Christina Veira** | Owner, Bar Mordecai, STAVE
- » **James Szumski** | Partner, Owens Wright Lawyers
- » **Alana Nogueda** | Owner, Shameful Tiki Room

**4:30 PM - 5:00 PM**

## NATURAL COMPANIONS: WINE & CHEESE

Presented by Dairy Farmers of Canada

Join David Beaudoin, Canadian cheese ambassador, as he puts a fresh spin on the classic wine and cheese pairing. He will explore a selection of versatile, sustainable Canadian cheeses, matching them with vibrant wines. Attendees will be taken on a flavour journey of each interesting wine and cheese pairing.

### SPEAKER:

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



## 10:15 AM - 10:50 AM

### THE BUSINESS OF WINE

Presented by the Canadian Association of Professional Sommeliers (CAPS)

This detailed seminar explains how to maximize the profitability of wine programs with real examples of strategic pricing, business analysis, variance management and so much more. Don't miss this session loaded with invaluable information for both restaurateurs and aspiring sommeliers.

#### SPEAKER:

» **James Peden** | President, Canadian Association of Professional Sommeliers (CAPS)

## 11:00 AM - 11:45 AM

### CANADA CHECK-IN: WINE, COCKTAIL & BREWERY

Presented by American Express Canada

From inclusive menus and innovative production methods to reimagining the future of bottle shops and takeout within the bar space, check in with 3 Canadian bar & beverage businesses as they speak on what it has been like to grow their businesses amidst all the pivotal changes required from the industry.

**MODERATOR: Evelyn Chick** | Owner, Evelyn Chick Projects, Ahma, Simple Things, Love of Cocktails (LOC)

#### SPEAKER:

» **Max Meighen** | Founder, Avling Brewery  
 » **Dave Everitt** | Owner/Winemaker, Paradise Grapevine  
 » **Chris Anderson** | Business Development, Freehouse Collective

## 12:00 PM - 2:30 AM

### SOMMELIER SERVICE COMPETITION

Presented by the Canadian Association of Professional Sommeliers (CAPS), Piper-Heidsieck and Charles Heidsieck

Five top sommeliers will compete in this unique, service-based challenge for a chance to win an all-expenses paid trip to Champagne, France to visit the Piper-Heidsieck and Charles Heidsieck Champagne houses. Organized and hosted by James Peden, President of Ontario's chapter of the Canadian Association of Professional Sommeliers (CAPS), the competition will be judged by some of the top wine professionals in the world.

**HOST: James Peden** | President, Canadian Association of Professional Sommeliers (CAPS)

#### JUDGES:

» **James Treadwell** | Sommelier & Restaurateur, Owner, Treadwell Farm To Table Cuisine  
 » **José Luis Fernández** | Sommelier, Langdon Hall Country House Hotel & Spa  
 » **Nabilah Rawji** | Sommelier & CAPS Instructor

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final judging panel details.

## 3:00 PM - 4:00 PM

### JOHN BIL OYSTER SHUCKING COMPETITION

Presented by Scout Canning & Raspberry Point Oysters

Don't miss this fourth annual mash-up of speed, precision and presentation as some of North America's fastest shuckers race against the clock live on stage at RC Show. Come cheer them on and see who takes home top honours and prizes!

**HOSTS: Chef Charlotte Langley** | Co-Founder, Scout Canada  
**Patrick McMurray ("Shucker Paddy")** | Culinary Educator, World Champion Oyster Shucker, Oyster Sommelier, Publican & Restaurateur

Watch the Oyster Shucking Competition Preliminaries | Wednesday, April 12 | 10 AM - 2 PM at the PEI Pavilion (Canada Pavilion).

# WORKSHOP

## 10:00 AM - 10:45 AM

### PERFECTING LATTE ART

Presented by Califa Farms with Venice Vallega | Califa Farms Ambassador

Learn to steam non-dairy with a pro! Watch as Venice, the 2022 Canadian Latte Art Representative demonstrates how to steam Califa Farms Barista Oat Milk for the perfect latte. Get useful tips and tricks on how to level up your milk texture and quality at your business!

## 11:15 AM - 12:00 PM

### GIN IT TO WIN IT

Presented by Fords Gin with Alex Black | Co-Owner, Bagheera

The revival of cocktail culture over the last 20+ years means that gin is once again having its moment, with more options on the shelf than ever before. Join WSET Certified Spirit Educator Alex Black as he helps spark the creative juices in this new age of gin. He'll touch on category styles, best mixing practices, menu options, how to hone in on different botanicals to complement different flavours, and why bartenders are gravitating towards botanically rich, all-in-one options like Fords for their cocktails.

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**12:30 PM - 1:15 PM**

## THE ITALIAN CULINARY JOURNEY

Presented by the Italian Trade Agency

Enjoy a delicious wine and food pairing and learn how Italian products can be integrated on your menu to enhance your cheque average and guest experience.

**1:45 PM - 2:30 PM**

## TASTE & LEARN: HOW TO BUILD A NO/LO MENU

Presented by Some Good Clean Fun & Better Rhodes Canada

With Sarah Kate | Non-Alcoholic Drinks Expert, Some Good Clean Fun

Canada's leading non-alcoholic drinks expert demonstrates how to create a profitable No/Lo experience that delights customers. Learn how to market and promote your No/Lo wine and spirits offerings, recover costs and engage and train staff for success. Top off your graduation with a special No/Lo tasting: Free Spirits Milano Spritz, Wander + Found Sparkling Cuvee and Luminara Napa Red Blend.

**3:00 PM - 3:45 PM**

## IN-SHOW REVEAL

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final session details.

**4:15 PM - 5:00 PM**

## FOR THE LOVE OF CHEESE: THE VERSATILITY OF BRIE

Presented by Dairy Farmers of Canada

Who says cheese needs to be paired with alcohol? Canadian cheese ambassador David Beaudoin will take attendees on an adventure that won't leave them tipsy. Join him as he demonstrates the breadth and versatility of delicious, Canadian brie cheese—each one unique and deserving of the spotlight.

### SPEAKERS:

» **David Beaudoin** | Canadian Cheese Ambassador, Dairy Farmers of Canada

# WORKSHOP

**TUES. APRIL 11 2023 | DAY 2**

**10:15 AM - 11:15 AM**

## BAR AESTHETICS & DESIGN

Tuesday Takeover with Christina Veira & Evelyn Chick

Presented by Beam Suntory

Learn the ins and outs of impactful bar design, the importance of “flow” and the art of curating space for “vibes” from folks in the know.

**MODERATOR: Evelyn Chick** | Owner, Evelyn Chick Projects, Ahma, Simpl Things, Love of Cocktails (LOC)

### SPEAKERS:

- » **Robin Goodfellow** | Founder, Little Bones Beverage - Vela, Bar Raval
- » **Emily Leblanc & Josh Leblanc** | Co-Owners, Bar Mordecai
- » **Cameron Bogue** | Mount Pleasant Vintage

**11:30 AM - 12:15 PM**

## ALTERNATIVE BAR TECHNIQUES

Tuesday Takeover with Christina Veira & Evelyn Chick

Presented by Beam Suntory

Let the masters show you how to accelerate your bar experience and profitability with a portfolio of new and exciting bar techniques! Gain the new skills you need to help you reach new heights in customer engagement and drink visibility.

### SPEAKERS:

- » **Massimo Zitti** | Bartender & Co-Owner, Mother Cocktail Bar
- » **James Grant** | Director of Mixology, Fairmont Royal York

**12:45 PM - 1:30 PM**

## EXPERIENTIAL SPACE DESIGN: Risk vs. Reward

Tuesday Takeover with Christina Veira & Evelyn Chick

Presented by Beam Suntory

As consumers crave ever-evolving (and escalating) bar experiences from speakeasies and pop-ups to escape and karaoke rooms and more, it takes a sophisticated creative mind to balance the vision with the increasing cost of experiential space design. Learn from the triumphs and tears of some of the greatest bar experience designers around, (and don't forget the secret password...just kidding).

### SPEAKERS:

- » **Nick Kennedy** | Owner, Civil Liberties, Third Place
- » **Kelsey Ramage** | Director, The Black Lagoon Pop Up

**2:00 PM - 2:45 PM**

## IN-SHOW REVEAL

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final session details.

**3:15 PM - 4:00 PM**

## BUILDING A SUSTAINABLE NO/LO ALCOHOL PROGRAM

Tuesday Takeover with Christina Veira & Evelyn Chick

Presented by Beam Suntory

Everyone's all over the idea of No/Lo, but the jury's out on how to do it in a cost-conscious, effective style. This session is designed to help you create a No/Lo menu that delights and adds value to your business.

### SPEAKERS:

- » **Andrew Whibley** | Founder, The Cloakroom Bar
- » **Juliana Wolkowski** | Educational Consultant, CJMW Consulting



**4:15 PM - 5:00 PM**

## **PRACTICAL SUSTAINABILITY SOLUTIONS FROM TOP BAR PROFESSIONALS**

**Tuesday Takeover with Christina Veira & Evelyn Chick**

**Presented by Beam Suntory**

Practising sustainability doesn't have to be expensive or labour intensive. We've brought some of Canada's top bar operators to RC Show to share how you can implement common-sense sustainability solutions in a practical, efficient manner to streamline your business and get you where you need to be.

### **SPEAKERS:**

- » **Nick Kennedy** | Owner, Civil Liberties, Third Place
- » **Massimo Zitti** | Bartender & Co-Owner, Mother Cocktail Bar

## **WORKSHOP**

**WED. APRIL 12 2023 | DAY 3**

**10:15 AM - 11:00 AM**

## **FLAVOUR & FUNCTION: Pairing Meals with Non-Alcoholic Beverages**

**Presented by Labatt Breweries of Canada**

Including non-alcoholic offerings on your menu is more than accommodating the alternative choices of your guest—it should play a role in their overall joy of the dining experience. The non-alcoholic category continues to expand, with its growth driven by Gen Z and Millennial guests looking to make sober curiosity and the functional benefits of alcohol abstinence a part of their lifestyle and values. This trend is an opportunity to maximize revenue with the favourable margins of innovative non-alcoholic beer, wine and cocktails. Learn the foundations of food and beverage pairing with the flavour, function and growing potential of non-alcoholic beverages. Lead the industry in sober inclusivity by breaking down the barriers and leverage the power of non-alcoholic products as an integrated component of your food and drink experience offering.

### **SPEAKER:**

- » **Michelle Tham** | Certified Cicerone, National Head of Education, Labatt Breweries of Canada

**11:30 AM - 12:15 PM**

## **THE ART OF OYSTERING: BUSINESS OF BIVALVES**

**With Patrick McMurray (aka. "Shucker Paddy")**

Don't miss ShuckerPaddy's tips, techniques and workable solutions for how to incorporate an oyster program into hotels, restaurants and bars... anywhere.

**12:45 PM - 1:30 PM**

## **NATURAL COMPANIONS: CHEESE & CIDER**

**Presented by Dairy Farmers of Canada**

Apples and cheese—it's the classic childhood snack. Get ready to elevate this timeless pairing thanks to insight from Canadian cheese ambassador David Beaudoin. Join him as he spills his secrets to matching refreshing hard cider with high-quality, 100% Canadian cheese.

### **SPEAKERS:**

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

**3:15 PM - 4:00 PM**

## **DEEP DIVE INTO PIPER-HEIDSIECK & CHARLES HEIDSIECK CHAMPAGNE HOUSES**

**Presented by Breakthru Beverage Canada**

**With Philippe Bouratt | Ambassador, Piper-Heidsieck & Charles Heidsieck**

A tasting of Champagne from both Charles Heidsieck & Piper-Heidsieck Champagne Houses and a deep dive into the history and styles of both houses.

## **STUDIOEX GROWTH SERIES**

**Presented by:**



**MON. APRIL 10 2023 | DAY 1**

**10:15 AM - 11:00 AM**

## **HOW DO YOU PREPARE FOR FINANCING?**

**Presented by Farm Credit Canada (FCC)**

Learn more about how to finance your business and thrive with the only lender 100% invested in Canadian Food.

### **SPEAKER:**

- » **Sean Bingley** | Senior Relationship Manager, Commercial Financing Team, FCC
- » **Chris Garofalo** | Senior Relationship Manager, Commercial Financing, FCC

**11:15 AM - 12:00 PM**

## **CULINARY INSIGHTS**

Learn how the hottest F&B product and ingredient trends for 2023 can inspire your menu and guest experience and boost your profitability.

### **SPEAKER:**

- » **Christine Couvelier** | Trendologist

**12:15 PM - 1:15 PM**

## GETTING RETAIL READY

Presented by OMAFRA and Empire Company

This is your chance to learn what retailers are looking for in F&B products and access the commercialization resources to help get your product retail-ready!

### SPEAKERS:

- » **Joe Turner** | Economic and Business Advisor Trade, Labour and Economic Development Branch, OMAFRA
- » **Sheri Evans** | Local Development Manager, Sobeys - Empire Company

**1:30 PM - 2:30 PM**

## UNLOCK HIDDEN PROFITS WITH CATERING

Learn how to start, scale and market profitable independent or restaurant catering businesses (or side hustles!) from restaurant and catering experience thought leaders.

**MODERATOR:** **Andrew Zimbel** | Director of Sales & Marketing, Higgins Event Rentals

### SPEAKERS:

- » **Juanita Dickson** | President, Gusto 54 Restaurant Group
- » **Chef Cindy Fung** | Founder, Preserve Indulgence Event Design & Boutique Catering
- » **David Stratton** | Managing Partner, Daniel et Daniel

**2:45 PM - 3:45 PM**

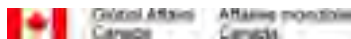
## FROM CONCEPT TO COMMERCIALIZATION

Thinking of launching your own food product? Get the 360-degree perspective on how to take your big idea from napkin to market. Sapna Jain serves up the inside edge on ingredient sourcing strategies, Serene Martin demystifies distribution and Colin Swala shares his experiences developing and launching BARE Creations. Attendees will also learn about legal requirements, incorporation and trademarking. Attendees will also learn and receive a resource kit including information on Intellectual Property.

**MODERATOR:** **Jo-Ann McArthur** | President, Nourish Marketing

### SPEAKERS:

- » **Sapna Jain** | Director of Communications & New Business Development, East India Company
- » **Serene Martin** | Sr. National Marketing, Business Development & Communications, Tree of Life
- » **Colin Swala** | President and Founder, BARE Creations



This seminar is supported by a contribution from Global Affairs Canada's CanExport Associations Program.

**4:00 PM - 5:00 PM**

## DRIVING SUCCESS WITH SOCIAL MEDIA

How to use TikTok, Instagram and YouTube Shorts and other social media tools for brand success.

### SPEAKER:

- » **Dre Pao** | Tik Tok Influencer

# STUDIOEX GROWTH SERIES

Presented by:



**TUES. APRIL 11 2023 | DAY 2**

**10:15 AM - 11:00 AM**

## SHOWING THE WORLD FOOD IS IN OUR NATURE

Presented by Agriculture and Agri-Food Canada

How to market your products internationally under the Canada Brand, and resources available for exporters. This session will focus on how difficult marketing can be internationally, but with the refreshed Canada Brand setting the international stage for Canadian agri-food companies, together we can make a stronger impact to position Canada as a supplier of choice and create greater demand for Canadian products. Through market development services and federal programs, the Government of Canada can assist companies in their export journey.

### SPEAKER:

- » **Cheryl Donnelly** | Sr. Market Development Officer, Agriculture and Agri-Food Canada



This seminar is supported by a contribution from Global Affairs Canada's CanExport Associations Program.

**11:15 AM - 12:15 PM**

## PANEL: "HOW I GOT HERE"

Learn from successful innovators and operators who have successfully launched products, brands and services in the Canadian foodservice industry including **Sachili**, **Street Food World**, **Santee Siouxx** and **Nani's Achar**, winners of CSBW Women's Pitch Competition and RC Indie show floor exhibitors.

**MODERATOR:** **Dwania McLarty-Peele** | Canadian Small Business Women

### SPEAKERS:

- » **Sachi Kittur** | Founder and Chief Flavour Officer, Sachili
- » **Anthonia Iveren Gom** | Founder & Chief Operating Officer, Street Food World
- » **Deanna Pasche** | Santee Siouxx
- » **Madiha Vaid** | Co-Founder & Owner, Nani's Achar

**12:30 PM - 1:30 PM**

## PANEL: RETHINKING THE BRICK-AND-MORTAR RESTAURANT

Presented by Farm Credit Canada (FCC)

Chef Brandon Olsen of Chefs Hall and Morley Ivers, Co-Founder and CEO of Cookin, share new and profitable ways for culinary entrepreneurs and chefs to get their cook on.

### SPEAKERS:

- » **Chef Brandon Olsen** | Chefs Hall
- » **Morley Ivers** | Cookin
- » **Rodell Bautista** | SkipTheDishes

**1:45 PM - 2:30 PM**

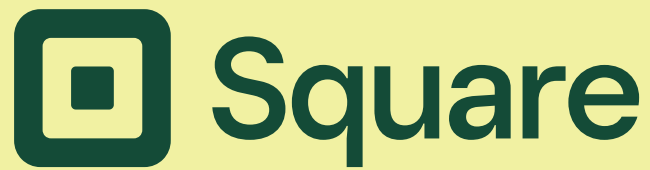
## MONEY MINDFULNESS FOR ENTREPRENEURS

Presented by Interac Corp.

Rhiannon Rosalind shares tips on financial thinking and how to adjust your thermostat to have a millionaire mindset.

### SPEAKER:

- » **Rhiannon Rosalind** | Conscious Economics



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AND FLEXIBILITY — WHATEVER YOU'RE SERVING.**



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[SQUARE.CA/RESTAURANTS](https://square.ca/restaurants)**



**2:45 PM - 3:45 PM**

## PR BOOTCAMP FOR ENTREPRENEURS

Presented by Farm Credit Canada (FCC)

Entrepreneurs! Don't miss your chance to learn how you can obtain earned media and get PR-ready for interviews.

### SPEAKER:

» **Lisa Raffaele** | Bubblegum Canada

**4:00 PM - 5:00 PM**

## SELLING YOUR SURPLUS FOOD IS GOOD FOR BUSINESS

Presented by Too Good To Go

Sustainability doesn't have to come at a sacrifice. Learn directly from a panel of industry leaders representing quick service, grocery and specialty items how selling surplus food helped them reduce cost, reach new customers and generate and measure environmental impact--all with no added complexity.

**MODERATOR:** Sam Kashani | Country Director, Too Good To Go

### SPEAKERS:

» **Emma Knight** | Head of Brand/Co-Founder, Greenhouse

» **Marc Goodman** | VP & General Manager, 7-Eleven

# STUDIOEX GROWTH SERIES

Presented by:



**WED. APRIL 12 2023 | DAY 3**

**10:15 AM - 11:00 AM**

## THE POWER OF SPORTS MARKETING & EVENTS

Presented by Uninterrupted Canada

Sporting events are big business; 8.6 million Canadians watched the Super Bowl in 2023. When the big game is on, people want to gather with friends, family, drinks and good food. Is your restaurant prepared for the sports-loving crowd? Hear from our expert panel as we dive into sports marketing strategies and find the right one that works for your operation. Sports franchises are masters of connecting fans with the brand experience and the foodservice industry can learn a thing or two on how to cultivate their own loyal fan base.

**MODERATOR:** Scott Moore | Partner & CEO, The Good Karma Company

### SPEAKERS:

» **James Kawalecki** | Vice President of Marketing, Boston Pizza

» **Sophia Lal** | Senior Brand Manager, Molson Coors Beverage Company

» **Amrit Sagoo** | CEO, Oongalee Technologies

» **Matthew Valentine** | Senior Director of Strategy & Business Operations, MLSE

**11:15 AM - 12:00 PM**

## A FUTURE FREE OF PLASTIC WASTE

Presented by SkipTheDishes

Our expert panel is here to help operators learn more about and comply with Canada's Single-use Plastics Prohibition Regulations (SUPPR), sharing a range of support initiatives for foodservice including SkipTheDishes' pilot project with The Friendlier Company.

**MODERATOR:** Loraine Nyokong | Director of Restaurant Success, SkipTheDishes

### SPEAKERS:

» **Kayli Dale and Jacqueline Hutchings** | Co-Founders & CEO, Friendlier Company

» **Heather Wilkie** | SVP Innovation & Sustainability, Compass Group Canada

» **Ryan O'Donnell** | Restaurant Owner/Chef and Reuse Advocate

» **Angela Doyle** | Manager of Solid Waste Policy & Planning, City of Toronto

**12:15 PM - 1:15 PM**

## PANEL: BUILDING RESILIENT LEADERS

This multi-faceted panel discussion highlights the qualities of strong, resilient managers and identifies how to develop and support them. Learn about the skill sets managers need to nurture a team that is also inspired by your company. Explore the meaning of "soft skills", why they're important and how to train and instill them for a more effective management team.

**MODERATOR:** Kelly Higginson | Chief Operating Officer, Restaurants Canada

### SPEAKERS:

» **Christopher McFadden** | Founder & Partner, The McFadden Group & RL101

» **Jim Taylor** | Founder & CEO, Benchmark Sixty Restaurant Services

» **Jenny Companion** | VP Operations Consulting, The Fifteen Group

**1:30 PM - 2:30 PM**

## THE TIPPING DEBATE

Tipping is the hot topic in the room and the debate is fierce. Don't miss this session on the various methods of managing employee tip-outs, the ways they're often applied and whether these methods comply with tax rules and regulations. And, most importantly, making sure your employees are tipped out correctly.

**MODERATOR:** Donna Dooher | Owner & Executive Chef, Mildred's Temple Kitchen

### SPEAKERS:

» **James Rhodes** | Taxation Lawyers

» **Jeremy Bonia** | Owner, The Merchant Tavern, Portage

» **Ryan Donovan** | Partner, Richmond Station

**2:45 PM - 4:00 PM**

## BLACK EXCELLENCE IN FOODSERVICE – Turning Passion into Performance

KEYNOTE, PANEL & MIXER

Presented by The Re-Seasoning Coalition

Coach Carey kicks off this outstanding session with a compelling keynote, *What it Means to Persevere + Perform*, then hands over the stage for a candid panel discussion. Understand the landscape of Canada's food industry through the eyes of four Black entrepreneurs who have staked their claim in the industry despite the odds against them and hear the advice they have for business owners of all sizes looking to achieve their goals.

*A special networking mixer will follow the panel discussion.*

**KEYNOTE:** Raia "Coach" Carey | Coach Carey Inc., & SickKids Foundation

**MODERATOR:** The Re-Seasoning Coalition

### SPEAKERS:

» **Janice Bartley** | Foodpreneur Lab

» **Sasilka Shallangwa** | SKCOOKS

» **Ryan Hinkson** | @EatFamous

» **Brian Butler** | Dirty Bird

**10:15 AM - 11:00 AM****MENU ENGINEERING 101**

Presented by The Fifteen Group

Learn how to boost your bottom line and maximize profitability with effective menu engineering techniques from margin menu pricing, inventory counts, guest value experience and more.

**SPEAKER:**» **David Hopkins** | President, The Fifteen Group**11:15 AM - 12:00 PM****SERVICE EXCELLENCE DE-ESCALATION**

Presented by OTEC

Customers these days often seem harder to please (and less patient!) Does your team need a refresh on the key skills needed to manage difficult situations? Come along and learn some tips to help your team keep cool for the summer season!

**SPEAKER:**» **Susan Christensen** | Senior Manager, Learning Consulting, OTEC**12:15 PM - 1:00 PM****BETTER BUSINESS WITH FAIRTRADE COFFEE**

Presented by Fairtrade Canada

Consumers are increasingly choosing to spend their money on businesses that demonstrate shared values and deliver excellent quality and experience. As operators look for ways to trim costs without diminishing quality, fairtrade coffee provides an excellent opportunity to deliver margin alongside a stand-out coffee menu and culture, while protecting local farmers.

**MODERATOR: Emily Robinson** | Food Education Manager & Academic Advisor, School of Hospitality at the University of Guelph

**SPEAKERS:**

- » **Kate Burnett** | President, Bridgehead Coffee
- » **Christine Cruz-Clarke** | CEO, Balzac's Coffee
- » **Sevan Istanboulian** | CEO, Café Mystique Coffee
- » **Bill Barrett** | Board Member, Fairtrade International & Fairtrade Canada, Planet Bean Coffee

**2:00 PM - 2:45 PM****WHAT DINERS WANT: USING DATA TO DELIVER A BETTER CUSTOMER EXPERIENCE**

Presented by TouchBistro

Diner preferences and behaviours have changed dramatically in the past few years. From the rise of takeout and delivery apps to the emergence of contactless dining, today's diners have a whole new set of expectations when they visit a restaurant. Drawing on the latest data, you'll learn what today's diners really want, including how they choose restaurants, their current dining habits, and their top deal-breakers, so you can deliver a better customer experience.

**SPEAKERS:**

- » **Adam Mandell** | VP Sales Touch Bistro
- » **Adam El-Dika** | Owner, Whamburg
- » **Chris Frechette** | Co-Founder, B'Spoke Kitchen + Market

**3:00 PM - 4:00 PM****THE DESIGN & CONSTRUCTION PROCESS FOR A SUCCESSFUL RENOVATION**

Presented by Yellowbird Design Studio

Are you looking to open a restaurant, convert one brand into another or renovate your existing space? Sounds like you need a designer! Or maybe a contractor? But what is the process? How will they work together? Attend this session to gain insight into the challenging design process and the designer/contractor relationship.

**SPEAKERS:**

- » **Stacy Di Carlo** | Principal, Yellowbird Design Studio
- » **Jamie Boaden** | President, BDN Construction Inc.

**4:15 PM - 5:00 PM****WORK SMARTER, NOT HARDER: How to Streamline Your Workflow to Help Manage Peak Volumes**

Presented by Moneris

When the orders come piling in, being prepared makes all the difference. Whether your restaurant is gearing-up for its lunch time rush or sending out snacks and appetizers for the big game, there are tips and tools to help you make the most of being busy. Warmer weather is still a few months away, so now is a perfect time to revisit your practices and discover new strategies that can help you grow and manage during the busy months ahead, and beyond.

**SPEAKERS:**

- » **René-Pier Plourde** | Head of UEAT University, UEAT
- » **Nicola McHughen** | Product Manager, Moneris

**10:00 AM - 10:45 AM****The Future of Dining & Technology**

Presented by Libro Reservations

Don't skip this live panel discussion on the restaurant industry's current challenges and how technology solutions can be leveraged to streamline operations, reach new customers, reduce no-shows and elevate the customer experience—all despite a lack of manpower.

**MODERATOR: Paul Methot** | Grouper Canada

**SPEAKERS:**

- » **Stuart Lachovsky** | Libro Reservations
- » **R-P Plourde** | UEAT University, UEAT

**11:00 AM - 12:00 PM****LOCATION, LOCATION, LOCATION!**

Presented by OMG Real Estate

Meet one of the most respected real estate agents ready to help foodservice and hospitality entrepreneurs learn the ins and outs of picking their location. From helping you understand rent affordability in specific areas all the way to what kind of building amenities to look out for, learn how to ask the right questions, minimize your risk and make the deals that set you up to succeed.

**SPEAKERS:**

- » **Stephen Murphy** | Principal Director, OMG Real Estate
- » **Nick Murphy** | Director, Hospitality Division, OMG Real Estate

### 12:15 PM - 1:15 PM

#### DIGITAL ORDERING, AUTOMATED INVOICE SCANNING & PAYABLES: LESS WORK, MORE PROFIT!

Presented by Notch Financial

Join us for a panel with Notch and hospitality pros discussing how their digital solution transforms foodservice businesses by simplifying invoice management, payments and ordering. Learn how Notch helps businesses like Oliver & Bonacini Hospitality and The Butcher Shoppe streamline their operations, freeing up time and cash flow to achieve success!

##### SPEAKER:

- » **Dylan James Erlendson** | Vice-President of Sales, Notch
- » **Jordan Huck** | CEO, Notch

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final speaker lineup.

### 2:15 PM - 3:15 PM

#### HOW FOOD WASTE CAN CREATE RENEWABLE ENERGY

Presented by MEIKO Clean Solutions Canada

During this talk, participants will get an inside view on how food waste can be diverted from landfills and instead be used for creating renewable energy. Hannes Braun presents the sustainability loop with examples from different countries around the world and also talks about the potential Canada's infrastructure offers to the hospitality industry.

##### SPEAKER:

- » **Hannes Braun** | Head of International Sales, MEIKO GREEN Waste Solutions, Germany

### 3:15 PM - 4:00 PM

#### DESIGN FROM FUNCTIONALITY

There is ambiance and then there is functionality when building out your restaurant. Let three design and equipment experts guide you through the process of figuring out layout and which equipment will provide you with the most efficiency for your team and guests.

**MODERATOR:** **Stacy Di Carlo** | Principal, Yellowbird Design Studio

##### SPEAKERS:

- » **Rob Milford** | Brand Leader, Angelik & Antonee
- » **Mike Beck** | Director of Contracts, Russell Hendrix

### 4:15 PM - 5:00 PM

#### 2023: 'PUSH' TO SIMPLIFY

Presented by Push Operations

During COVID, the hospitality industry was thrust into rapid digitalization, without warning. Most will agree tech is a great way to make your business run more efficiently but sometimes, when you try to combine a bunch of different efficiency tools, the outcome is inefficiency. Hear what industry leaders are doing to simplify their tech stacks across one or multiple locations to reduce costs and achieve the efficiency they were hoping for in the first place.

##### SPEAKER:

- » **Cam Harold** | Vice-President of Sales, Push Operations

## LEARNING LOUNGE

WED. APRIL 12 2023 | DAY 3

### 10:30 AM - 11:15 AM

#### HOW TO EFFECTIVELY SUPPORT WORKERS THROUGH PSYCHOLOGICALLY SAFE LEADERSHIP

Presented by Workplace Safety & Prevention Services (WSPS)

This 30-minute session provides participants with an overview of psychological safety and how to start moving towards a culture of carefulness to prevent mental harm in the restaurant industry. Restaurant workers face unique challenges that can contribute to stress/distress. Kristy, a Canadian Registered Safety Professional and Certified Psychological Health & Safety Advisor, will provide managers with some tools and resources to support workers and reduce the risk of mental injury.

##### SPEAKERS:

- » **Kristy Cork** | Specialized Consultant, Healthy Workplaces, Workplace Safety & Prevention Services (WSPS)

### 11:30 AM - 12:30 PM

#### THE FUTURE OF RESTAURANTS WITH SQUARE

Presented by Square

Check the schedule-at-a-glance on the RC Show website or on-site signage and digital kiosks for final session details.

### 1:30 PM - 2:30 PM

#### NURTURING FUTURE HOSPITALITY LEADERS

Sponsored by Ontario Tourism Education Corporation (OTEC)

True leaders don't create followers. They create more leaders. Join OTEC and a panel of senior leaders from Tourism & Hospitality for a candid conversation on the essential hospitality leadership skills required in 2023 and beyond, and how to boost these within your teams.

**MODERATOR:** **Anthony Hopkins** | CHRP, CHRL 'ret', Senior Trainer, OTEC

##### SPEAKERS:

- » **Adam Morrison** | President & CEO, OTEC
- » **Amrita Bhalla** | GHPR, Founder & Managing Director, A.B Consulting
- » **Stephanie Lui-Valentim** | Co-Founder & President, Quell

### 2:45 PM - 3:45 PM

#### CREATING A SEAMLESS GUEST EXPERIENCE

Presented by Interac Corp.

Are you a restaurant owner looking to make your guest experience more seamless? Join Shenela Tavarayan for a learning session on omnichannel payments and the role payment choice and frictionless payments play in increasing customer loyalty. Shenela will also share key transaction findings in the post-pandemic world for restaurant owners and how Interac products and services can make your business more seamless and secure.

##### SPEAKER:

- » **Shenela Tavarayan** | Director, Product Development, Interac Corp.





**is proud to be a sponsor of the 2023 RC Show  
and celebrate the Tourism & Hospitality  
sector in Ontario**

**Don't miss these **OTEC events** in the **Learning Lounge**:**

**Service Excellence De-Escalation Workshop**

Does your team need a refresh on the key skills needed to pivot through difficult situations and impatient customers? On April 10, OTEC will deliver a brief workshop on Service Excellence De-Escalation. Come along and learn some tips to keep cool this summer season!

**Essential Leadership Panel**

True leaders don't create followers. They create more leaders. Join OTEC and a panel of senior leaders from Tourism & Hospitality in the Learning Lounge on April 12 for a candid conversation on the essential Hospitality Leadership Skills required in 2023 and beyond, and how to boost these within your teams.



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## EXHIBITOR LISTINGS

## #

**1883 Syrups Gerhards**

Booth: 1641, 1740, 2909  
613-563-3692 | gerhardscanada.com

**3M Canada - Separation & Purification Sciences Division**

Booth: 1640  
519-630-8892 | 3m.ca/foodservicefiltration

## A

**A.S. Food Sales**

Booth: 1400  
416-518-8500 | asfoodsales.com

**Abell Pest Control**

Booth: 2949  
888-560-2056 | abellpestcontrol.com

**ABS Advanced Brewing Systems**

Booth: 1535  
514-375-5522 | absystems.ca

**Acadian Sturgeon and Caviar Inc.**

Booth: 2940  
506-639-0605 | acadian-sturgeon.com

**Ackroo**

Booth: 1335

**ACO, Inc.**

Booth: 1600  
520-421-9988 | acobd.com

**ADD Canada Inc.**

Booth: 1140  
647-350-8878 | addcanada.ca

**Adelina Onions**

Booth: 429  
34 663 951 775 | eurocebollas.com

**Adept Food and Beverage**

Booth: 2047  
888-670-2213 | adeptfb.com

**Affinity Group Canada**

Booth: 1601  
905-763-2929 | affinitysales.com/canada

**Agriculture & Agri-Food Canada**

Booth: 3135  
226-217-8511 | agr.gc.ca

**Alasko**

Booth: 1909  
888-925-2756 | alasko.com

**Alfa Cappuccino Imports Inc.**

Booth: 1527  
905-660-2750 | alfafoodservice.com

**Alpine Specialty Chemicals**

Booth: 2335  
416-744-2120 | alpinechem.com

**Al-Shamas Food Products Ltd.**

Booth: 3346  
647-780-0450 | alshamasfoodproducts.ca

**Alto-Shaam**

Booth: 2519  
563-451-4883 | alto-shaam.com

**Altro Canada Inc**

Booth: 2535  
905-564-1330 | altro.com

**American Beverage Marketers**

Booth: 3103  
812-944-3585 | abmcocktails.com

**American Express**

americanexpress.com/en-ca

**American Restaurant Services & Hood Cleaners of America**

Booth: 808  
647-693-5300 | americanservicegroup.com

**Angelik**

Booth: 2713  
613-561-6172 | antonee.ca

**Anhydra - Dehydrated Fruits**

Booth: 2929  
819-870-2001 | anhydra.ca

**Antiche Cascine - A.C. SpA**

Booth: 527  
+390823940030 | antichecascine.it

**Aoda Foods International Ltd.**

Booth: 1300  
905-820-8372 | aodafoods.com

**Arc Cardinal**

Booth: 1735  
973-628-0900 | arccardinal.com

**ARD Outdoor**

Booth: 2341  
416-551-6055 | ardoutdoor.com

**Ardent Mills**

Booth: 2455  
905-494-2600 | ardentmills.ca

**Arla Foods**

Booth: 1913  
905-669-9676 | arlafoods.ca

**Armagh POS Solutions**

Booth: 1441  
905-528-5903 | armaghpos.com

**Aspire Bakeries**

Booth: 1741  
800-520-6796 | aspirebakeries.com

**Athletic Brewing Co.**

Booth: 3205  
416-906-1055 | athleticbrewing.ca

**Atmosphere**

Booth: 1147  
512-729-5133 | atmosphere.tv

**ATOSA Canada**

Booth: 2419  
403-250-9656 | wr.ca

**Atypique**

Booth: 3220  
519-895-2110 | totalfocus.com

**AUTEC Canada Inc.**

Booth: 1401  
905-604-4822 | sushimachines.com

**Avery Dennison Identification Solutions**

Booth: 846  
289-830-8212 | printers.averydennison.com

**Awning Authority**

Booth: 1307  
519-861-0424 | awningauthority.ca

## B

**Bacaro Food Importing - FTD srl**

Booth: 527  
647-862-1393 | bacarofood.ca

**Bae Greens Microgreens**

Booth: 3355b  
647-787-1439 | baegreens.com

**Bar and Beverage Magazine/ Western Restaurant News**

Booth: 3517  
204-954-2085 | mercury.mb.ca

**Barbet**

Booth: 3336  
416-704-6344 | drinkbarbet.com

**Bay Meats Butcher Shop**

Booth: 3250  
807-344-9501 | baymeats.com

**Beam Suntory**

Booth: 3412  
416-849-7300 | beamsuntory.com

**Beer Gas Systems Inc.**

Booth: 3408  
416-434-0858 | beergassystems.com

**Beer You Can Eat**

Booth: 3430  
416-969-9300 | beeryoucaneat.com

**Berner International Corp.**

Booth: 515  
800-245-4455 | berner.com

**Better Rhodes & Pantry Shelf**

Booth: 3309  
905-677-7200 | pantrysshelf.com

**Bevcounter, Inc**

Booth: 3055  
226-698-5643 | bevcounter.com

**Bialetti by BrokerCasa.com**

Booth: 528  
416-410-3842 | brokercasa.com

**BiEco Products Inc.**

Booth: 600  
416-854-6663 | bieco.ca

**Billboard Uniforms**

Booth: 1208  
844-416-4166 | billboarduniforms.com

**Blink Tea**

Booth: 3347  
416-576-7764 | blinktea.com

**Blundstone Canada**

Booth: 2513  
888-214-4622 | blundstone.ca

**Bob's Red Mill Natural Foods, Inc.**

Booth: 1701  
503-654-3215 | bobsredmill.com

**BobaBam**

Booth: 3121  
905-460-4534 | bobabam.com

**BOD Group**

Booth: 2250  
905-304-7222 | bodgroup.ca

**Bondi Produce & Specialty Foods**

Booth: 1305  
416-252-7799 | bondiproduce.com

**Boston Pizza**

Booth: 3004  
647-203-1034 | bostonpizzafranchise.com

**Bothwell Cheese**

Booth: 2401  
800-361-9542 | bothwellcheese.com

**Brand M3dia**

Booth: 855  
416-244-2004 | brandm3dia.com

**BRASIL**

Booth: 627  
305-704-3500 | apexbrasil.com.br

**Breakthru Beverage Group**

Booth: 2900a  
844-790-0550 | breakthrubev.com

**Breuages Évolution**

Booth: 3126  
514-381-1863 | sobercarpenter.com

**Brickworks**

Booth: 3219

**Brizo FoodMetrics**

Booth: 1246  
917-780-2609 | brizodata.com/en

**Brokerhouse Distributors Inc.**

Booth: 1747  
416-798-3537 | brokerhousedist.com

**Browne Foodservice**

Booth: 2219  
416-518-7275 | brownefoodservice.com

**BUILD IT**

Booth: 1204  
905-698-0486 | buildit.ca

**BUM Outdoor Furniture**

Booth: 2427  
416-923-7283 | bumoutdoor.ca

**BUNN**

Booth: 1627  
905-841-2866 | bunn.com

**C****C.W. Shasky & Associates Ltd.**

Booth: 2919  
905-829-9414 | shasky.com

**Caesarstone**

caesarstone.ca

**Calcana Industries Ltd.**

Booth: 2613  
403-777-0808 | calcana.com

**Calibre Inc.**

Booth: 2312  
905-660-3603 | calibre.ca

**Califia Farms**

Booth: 1101

**Canadian Association of Professional Sommeliers (CAPS)**

sommelierscanada.com/ontario

**Canadian Food Innovation Network**

Booth: 2649  
613-406-2062 | cfin-rcia.ca

**Canadian Food Safety Group**

Booth: 3007  
403-460-5122 | safecheck1.com

**Canplas Industries Ltd.**

Booth: 501  
416-315-5501 | canplas.com

**Canthesis**

Booth: 2900c  
905-321-7286 | canthesis.ca

**Carlsberg, Kronenbourg 1664, Somersby, Garage**

Booth: 3305  
647-824-4932 | carlsberg.com/en-ca

**Casas de Hualdo**

Booth: 431  
+34 628 171 841 | casasdehualdo.com

**Caviar Giaveri**

Booth: 527  
+39 0422 686038 | caviargiaveri.com

**Ceder's**

Booth: 3409  
877-746-6698 | cedersdrinks.ca

**Champion Moyer Diebel**

Booth: 1619  
800-263-5798 | championindustries.com/1canada

**Champion Products**

Booth: 1727  
519-946-4419 | championproducts.com

**Chase**

Booth: 1047  
289-423-2283 | chase.ca

**Chef's Hall**

Booth: 1905  
416-997-0831 | chefsshall.ca

**Chef Works Canada**

Booth: 727  
905-761-7220 | chefworks.ca

**Chicken Farmers of Canada**

Booth: 3141  
613-241-2800 | chicken.ca

**Chinese Cuisine and Hospitality Association of Canada (CCHAC)**

Booth: 232  
647-808-3881 | cchac.org

**Chosen Avocado Oil**

Booth: 3000

**CHOYA Umeshu Co., Ltd.**

Booth: 3109  
905-731-5088 | ozawa.ca

**City of Toronto**

Booth: 500  
416-392-7015 | toronto.ca

**Clearsips Ltd.**

Booth: 3207  
289-242-1496 | clearsips.ca

**ClickEat Canada**

Booth: 409  
877-227-2221 | canenpak.com

**Clover**

Booth: 935  
702-283-4156 | getbento.com

**Cluster POS**

Booth: 947  
514-816-9933 | clusterpos.com

**Collis Group Inc.**

Booth: 607  
905-660-4600 | collisgroupinc.com

**Common Good Beer Company**

Booth: 3422  
416-639-6579 | commongoodbeerco.com

**Consorzio del Prosciutto Toscano**

Booth: 327  
+39 055321 5115 | prosciuttotoscano.com

**Contract Supply**

Booth: 319  
905-804-8808 | contractsupply.ca

**Cool King Refrigeration Ltd.**

Booth: 1901  
905-812-2665 | coolingking.com

**Cooler Solutions Refrigerated Trailers**

Booth: 2153  
289-668-5291 | coolersolutions.ca

**Corona**

Booth: 3219

**Corona Sunbrew**

Booth: 3219

**Corona Tropical**

Booth: 3219

**Costco Business Centre**

Booth: 1009  
647-484-5850 | costcobusinesscentre.ca

**Cowbell Brewing Co.**

Booth: 3321  
519-523-4724 | cowbellbrewing.com

**Cristiana Bettili Wines**

Booth: 530  
+39 348404 6373 | cristianabettiliwines.it

**Crossville Tile**

Booth: 606  
931-456-3985 | crossvilleinc.com

**Cube Packaging**

Booth: 3006  
905-750-2823 | cubep.com

**Cutwater**

Booth: 3219

**D****Dairy Farmers of Ontario**

Booth: 2027  
416-509-9365 | milk.org

**Dairy Fountain**

Booth: 3241  
905-238-0000 | dairyfountain.com

**DairyCentral**

Booth: 1700  
905-501-9168 | dairycentral.ca

**Daiya Foods**

Booth: 2136  
604-369-3578 | daiyafoods.com

**Dala Design & Staging Inc.**

Booth: 2835  
416-901-5576 | dalacontract.com

**Danone**

Booth: 2840  
450-655-7331 | danone.ca

**Dark Horse Estate Winery Inc.**

Booth: 2900d  
519-238-5000 | darkhorseestatewinery.com



**David Visual Interior Design & Branding**

Booth: 2634  
416-274-8140 | davidvisual.com

**DBC Technologies Ltd. dba  
DeliveryBizConnect.com**

Booth: 741  
604-351-3249 | deliverybizconnect.com

**Deja Bru**

Booth: 1635  
647-887-7962 | dejabru.ca

**Del Trio Superfoods - Avocados**

Booth: 1400  
416-518-8500 | deltrio.com

**Delicouki Inc.**

Booth: 3034  
514-731-2705 | www.delicouki.com

**Deliverect**

Booth: 1435  
646-568-5331 | deliverect.com

**Deluxe Payroll**

Booth: 1256  
519-621-3570 | deluxe.ca/en-ca

**Deluxe Produce Ltd**

Booth: 1904  
416-819-2644 | deluxeproduce.com

**DesignRepublic Inc.**

Booth: 1301  
416-603-0007 | mydesignrepublic.com

**Diageo Canada**

Booth: 3113  
514-276-1616 | vibrantmarketing.ca

**Dirty Devil Vodka**

Booth: 3123  
514-831-5656 | dirtydevilvodka.com

**Discus Supply Co.**

Booth: 620  
905-660-3388 | discussupplyco.com

**Distilled Spirits Council of the U.S.**

Booth: 3204  
cheersspiritsfromtheusa.com

**Diversey Canada**

Booth: 2119  
800-668-7171 | diversey.com

**Divine Menu Covers**

Booth: 1906  
416-253-5849 | divinemenucovers.com

**DoorDash for Merchants**

Booth: 927  
408-394-3139 | get.doordash.com

**Doyon Despres**

Booth: 1113  
866-444-1110 | doyondespres.com

**Dript Gourmet**

Booth: 3351  
416-889-7883 | driptgourmet.com

**Dynamic**

Booth: 2407  
514-956-0127 | dynamicmixers.ca

**Dyson Canada**

Booth: 509  
416-414-0440 | dysonairblade.ca

**E****E & J Gallo Winery**

Booth: 3511  
647-200-2260 | gallo.com

**Earth's Own**

Booth: 1801  
647-527-2142 | EarthsOwn.com

**Eco Guardian**

Booth: 616  
905-235-4015 | ecoguardian.com

**Ecolab**

Booth: 713  
416-578-1974 | ecolab.com

**Econolease Financial Services**

Booth: 807  
905-475-1479 | econolease.com

**Eco-Tek Floors**

Booth: 419  
647-290-9780 | Eco-TekFloors.com

**Edge Food Equipment and Rentals**

Booth: 2601  
416-744-9995 | edgefoodequipment.com

**Enbridge Gas**

Booth: 614  
416-492-5000 | enbridge.com

**E-PRO BOT**

Booth: 827

**Equals Brewing Company**

Booth: 3319  
877-378-2571 | equalsbrewing.com

**Esslinger Foods**

Booth: 3341  
905-332-3777 | esslingerfoods.com

**Eurodib**

Booth: 1213  
450-641-8700 | eurodib.com

**Expresco Foods**

Booth: 3008  
514-344-9499 | exprescofoods.com

**F****FAEMA CANADA**

Booth: 2127  
416-535-1555 | faema.ca

**Fairtrade Canada**

Booth: 518  
613-563-3351 | fairtrade.ca/contact-us

**Frantoi Cutrera srl**

Booth: 527  
+ 39 0932926187 | frantoicutrera.it

**Father Sam's Bakery**

Booth: 2809  
716-310-0244 | fathersams.com

**FCC**

Booth: 3046  
888-332-3301 | fcc.ca

**FCSI Canadian Chapter**

Booth: 223  
416-219-3555 | fcsicanada.org

**Felicetti Pasta**

Booth: 1101

**Fentimans**

Booth: 3203  
604-324-0565 | informbrokerage.com

**Fever-Tree**

Booth: 3102  
800-263-7054 | fever-tree.com

**Fiesta Wholesale Inc.**

Booth: 1900  
905-488-4930 | fiestawholesale.ca

**Filtrox North America/AKA Filtercorp**

Booth: 607

**FindWRK**

Booth: 1151  
289-380-3864 | findwrk.com

**FOG Tank Canada Inc.**

Booth: 2612  
858-566-6212 | fogtank.ca

**Food 4 Life Ltd**

Booth: 3354a  
647-371-0887 | food4lifemarket.com

**Food Island Partnership**

Booth: 2941

**Food Service Solutions Inc.**

Booth: 913, 919, 1019, 1000, 1112  
905-517-4178 | foodservicesolutions.ca

**Foodpreneur Lab**

Booth: 3047  
647-224-9269 | foodpreneurlab.com

**Foolproof Bookkeeping**

Booth: 1354  
905-977-7928 | foolproofbookkeeping.com

**Forma Uniforms Inc.**

Booth: 2607  
514-294-2009 | formauniforms.com

**Fortessa Tableware Solutions**

Booth: 1313  
905-470-0646 | fortessa.com

**FRAEM Foundation**

Booth: 1106  
226-377-3459 | administeremergencymedicines.com

**Freehouse Collective**

Booth: 3107  
hello@freehouse.co | www.freehouse.co

**Fresca Mexican Foods - Tortillas, Wrap  
and Chips**

Booth: 1800  
208-376-6922 | frescames.com

**Friendlier**

Booth: 608  
519-982-5685 | friendlier.ca

**Fromageries Bel Canada**

Booth: 1701  
514-844-7844 | bel-canada.ca

**Frylow Canada**

Booth: 2051  
250-589-8338 | frylow.com

## G

**Garage**

Booth: 3305

**Garland Canada**Booth: 613  
905-206-8000 | garlandcanada.ca**Gastronomia Aliments Fins Inc**Booth: 2641  
514-281-6400 | gastronomia.ca**GBS Foodservice Equipment Inc.**Booth: 2227, 2327  
905-829-5534 | gbscooks.com**Gemm Products Inc.**Booth: 2114  
514-889-9298 | gemmproducts.com**General Filtration**Booth: 2046  
905-761-9000 | generalfiltration.com**Genuine Tea**Booth: 3340  
416-890-5495 | genuinetea.ca**GGB Ventures International Inc.**Booth: 909  
905-761-1080 | ggbventures.com**Gilbert & Mac**Booth: 2501  
647-622-2534 | gilbertmac.com**Giraffe Foods**Booth: 1404  
905-678-2783 | giraffefoods.com**Givex**Booth: 1035  
416-350-9660 ext. # 2280 | givex.com**Global Payments Canada**Booth: 1241  
416-847-4200 | globalpaymentsinc.ca**GOOD FOOD FOR GOOD**Booth: 3436  
647-680-8058 | GoodFoodForGood.ca**GoodLeaf Farms**Booth: 3140  
226-332-4102 | goodleaffarms.com**Gordon Food Service**Booth: 1919  
905-864-3867 | gfs.ca**GotSkill?**Booth: 3120  
905-264-4567 | gotskill.ca**GoVerden**Booth: 1800  
956-267-2950 | goverden.com**Grandma Emily**Booth: 2931  
514-343-3661 | grandmaemily.com**Greenwood (Dalian) Industrial Co., Ltd.**Booth: 2600  
86-0411-82810067 | woodencutlery.cn**Grecian Delight Kronos**Booth: 1800  
800-621-4387 | gdkfoods.com**Greenhouse**Booth: 3237  
437-991-7966 | greenhouse.ca**Greenovation - Eco dinnerware**Booth: 612  
226-700-2839 | ecopalmleaves.com**Grissin Bon Limited**Booth: 3343  
519-751-2121 | grissinbon.com**Grizzly**Booth: 3037  
418-878-8941 | grizzly.qc.ca**Grosfillex Contract Furnishings**Booth: 1707  
610-693-3543 | grosfillexfurniture.com**GroupeX Canada**Booth: 2201  
780-454-3366 | groupeX.com**Gruvi**Booth: 3104  
647-244-1901 | getgruvi.com

## H

**Hafner Canada**Booth: 2937  
450-464-6336 | hafner.com**Haines, Jones & Cadbury Corporation (HJC Corp.)**Booth: 507  
866-256-3885 | hjccorp.ca**Halton Indoor Climate Systems**Booth: 2412  
905-624-0301 | halton.com**Hanes Hummus**

Booth: 1400

**Harmon's Non-Alc Craft Brewing**Booth: 3306  
416-819-2359 | harmonsbeer.com**Harvest To Gather**Booth: 3440  
519-426-2000 | vgmeats.ca**HI YOGURT**Booth: 232  
647-468-9158 | hiyogurt.co**High Liner**

highlinerfoodservice.com

**Hobart Canada**Booth: 1413, 1419  
416-496-4314 | hobart.ca**Hogan's Homestead**Booth: 3350  
705-989-7955 | hoganshomestead.ca**Hormel**

hormelfoodservice.com

**HOSTMilano 2023**Booth: 2  
host.fieramilano.it/en**Humi Hospitality**Booth: 1141  
416-400-7555 | humi.ca

## I

**IBC Labels**Booth: 1347  
514-381-2949 | ibclabels.com**ICON Infrared Heaters**Booth: 2247  
416-630-7678 | infraredheaters.ca**iFoodEquipment.ca**Booth: 2800  
506-383-3352 | ifoodequipment.ca**Imago Foods Ltd.**Booth: 3329  
416-297-2167 | imagohfoods.com**Impossible Foods (The Impossible Burger)**Booth: 1941  
impossiblefoods.ca**In-Store Water Systems Inc.**Booth: 1846  
416-616-1184 | instorewatersystems.com**Innovation PEI**Booth: 2941  
902-368-4474 | innovationpei.com**Innovations Design Studio**Booth: 1008  
416-706-4869 | innovationdesignstudio.com**Intellinox Technologies Inc.**Booth: 407  
418-407-0674 | ecoazur.com**iPOS Computer Software Holdings Inc.**Booth: 1146  
416-562-5161 | ipossoft.ca**Italian Trade Commission**Booth: 527  
416-598-1566 | ice.it

## J

**Jagermeister, Flor de Cana, Wyborowa Luksusowa**Booth: 3304  
905-257-2116 | pmacanada.com**Jastex Sourcing Solutions**Booth: 2154, 2156  
416-691-3222 | jastexrestaurantuniforms.ca**Jlinc/Sonalco**Booth: 2346  
514-684-6566 | jlinc.biz**Joyoung Canada**Booth: 232  
647-808-3881**JRoss Hospitality Recruiters Inc.**Booth: 3057  
416-742-9200 ext. 1

## K

**KABKEB**Booth: 3243  
416-580-1969 | kabkeb.com

**KAC Supply**

Booth: 2507  
226-600-8881 | kacsupply.ca

**Kayali Int'l**

Booth: 2400  
514-780-8827 | kayali.ca

**Keenon Robotics**

Booth: 827  
647-867-3521 | en.keenon.com

**Kendale Products Ltd**

Booth: 2111  
888-887-9923 | kendale.ca

**Kersia Canada**

Booth: 2646  
450-781-1624 | kersia.ca

**Keurig Canada**

Booth: 3218  
519-895-2110 | totalfocus.com

**KFI**

Booth: 2146  
905-234-1193 | kfishsauces.com

**KGB Decor Inc.**

Booth: 2308  
514-812-6359 | kgbdecor.com

**Kikkoman**

Booth: 1801  
845-709-4705 | kikkoman.com

**King Cole Ducks**

Booth: 2906  
800-836-3825 | kingcoleducks.com

**King's Pastry**

Booth: 1501  
905-238-8328 | kingspastry.com

**Kingtec Canada**

Booth: 2141  
403-279-3633 | polarmobility.com

**Kinnikinnick Foods**

Booth: 1801

**KioCafé**

Booth: 1835  
416-674-3382 | kiocafe.com

**Kis Paper**

Booth: 2307  
905-707-0303 | kispaper.ca

**Kronenbourg 1664**

Booth: 3305

**Kwik Signs**

Booth: 322  
905-985-4505 | kwiksigns.com

**L****Labatt Breweries of Canada - World of Choice**

Booth: 3219  
416-361-5050 | labatt.com

**Lactalis Canada Foodservice**

Booth: 2541  
416-620-3512 | lactalisfoodservice.ca

**Lahmar Olive Oil**

Booth: 3026  
514-292-9420 | lahmaroliveoil.com

**LEAF Canada**

Booth: 423  
647-929-8532 | LEAFme.org

**LeBeau Excel**

Booth: 1101  
519-900-5594 | lebeauexcel.com

**LeGrand**

Booth: 1101

**Leviton Lighting Canada**

Booth: 602  
416-245-7991 | levitonlightingcanada.com

**Libra**

Booth: 2941  
902-894-0543 | drinklibra.ca

**Libro**

librorez.com/en

**Lieberman Tranchemontagne**

Booth: 2546  
514-747-5510 | liebermantranche.com

**Lightspeed Commerce Inc.**

Booth: 1227  
778-997-3156 | lightspeedhq.com

**Lobster Prince Edward Island**

Booth: 2941  
902-388-4412 | lobsterpei.ca

**LSI Floors**

Booth: 2447  
416-299-7666 | lsifloors.com

**Luisella Chocolate Spreads**

Booth: 3434  
705-770-0925 | luisella.com

**Lundberg Rice**

Booth: 3000

**Lyre's Spirit Co.**

Booth: 3106  
416-997-2223 | lyres.ca

**M****M.A.Z Distribution Inc.**

Booth: 2305  
647-513-0485 | mazdistribution.com

**Magic White Inc.**

Booth: 2140  
416-751-2802 | magicwhite.ca

**Makai Fruits**

Booth: 627  
801-864-0784 | makaifruits.com

**Manitoba Harvest**

Booth: 3000

**Manoucher Fine Foods**

Booth: 2905  
416-747-1234 | manoucher.com

**Maple Leaf Foods**

Booth: 3021  
905-285-5370

**Marketing Vitals**

Booth: 1041  
214-460-3204 | marketingvitals.com

**MarketMan**

Booth: 747  
610-425-2453 | marketman.com

**Mark's Commercial**

Booth: 2304  
855-592-7444 | markscommercial.com

**Marra Forni**

Booth: 2413  
888-239-0575 | marraforni.com

**Marsham Natural Products Broker**

Booth: 3000  
403-589-0397 | marsham.ca

**Ma's Best Foods Inc.**

Booth: 3442  
416-567-4972 | masbest.ca

**Mastro Vinci**

Booth: 3249  
519-758-8550 | mastrovinci.com

**Matt & Steve's**

Booth: 3209  
905-828-9397 | mattandsteve.com

**Mary Brown's**

Booth: 3240  
marybrowns.com

**McCormick**

mccormick.com

**McCormack Bourrie Sales & Marketing**

Booth: 1701, 1800, 2401, 3102  
905-738-8511 | mccormackbourrie.com

**Mealsy**

Booth: 1135  
800-746-0946 | mealsy.ca

**Medium Rare Chef Apparel**

Booth: 318  
403-680-4854 | mediumrarechef.com

**MEIKO Clean Solutions Canada**

Booth: 1817  
416-817-8518 | meiko.ca

**Meteor Telecom**

Booth: 1348  
905-595-4444 | meteortel.com

**Mezcal Don Sixto**

Booth: 4008  
647-869-2552 | mezcaldonsixto.com

**Michelob Ultra**

Booth: 3219

**Midtown Brewing Co.**

Booth: 3418  
613-399-1001 | midtownbrewingcompany.com

**Mike's Hot Honey**

Booth: 3418  
949-584-6759 | mikeshothoney.com

**MiMi Food Products Inc.**

Booth: 1407  
905-660-0010 | mimifoods.ca

**MODUURN**

Booth: 1335  
250-514-4994 | moduurn.com

**Molson Coors Beverage Company**

Booth: 3413  
416-679-1786 | molsoncoors.com

**Monasterio Foods Ltd.**

Booth: 2904  
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226-971-1994 | omafra.gov.on.ca

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Roll-A-Shade . . . . .	709
Schoolhouse Products Inc. . . . .	2150
Sedere Inc . . . . .	2441
www.pergolaroom.ca . . . . .	2647

## ASIAN PRODUCTS

AUTEC Canada Inc. . . . .	1401
Food 4 Life Ltd . . . . .	3354a
Imago Foods Ltd. . . . .	3329
Kikkoman . . . . .	1801
King Cole Ducks . . . . .	2906
QSR District . . . . .	2340
Subam Trading Inc. . . . .	1200
TFI Foods Ltd. . . . .	3327
Toppits Foods . . . . .	2741

## ASSOCIATION / GOVERNMENT / TRADE

Agriculture & Agri-Food Canada . . . . .	3135
Canadian Food Innovation Network . . . . .	2649
Chicken Farmers of Canada . . . . .	3141
Chinese Cuisine and Hospitality Association of Canada (CCHAC) . . . . .	232
City of Toronto . . . . .	500
Fairtrade Canada . . . . .	518
FCSI Canadian Chapter . . . . .	223
Food Island Partnership . . . . .	2941
Italian Trade Commission . . . . .	527
Lobster Prince Edward Island . . . . .	2941
Ontario Ministry of Agriculture Food and Rural Affairs . . . . .	3231
PEI Potato Board . . . . .	2941
Restaurants Canada . . . . .	2001, 2101
Smart Serve Ontario . . . . .	3118
We Care . . . . .	1
Workplace Safety & Prevention Services . . . . .	2709

## AUDIO VISUAL EQUIPMENT / COMMUNICATION & PAGING SYSTEMS

Brand M3dia . . . . .	855
RX Music . . . . .	1508
SiriusXM Canada . . . . .	3005
Stingray Digital . . . . .	2241

## AWNINGS / CANOPIES / TENTS

ARD Outdoor . . . . .	2341
Awning Authority . . . . .	1307
BUM Outdoor Furniture . . . . .	2427
Kwik Signs . . . . .	322
Universal Misting Systems Inc. . . . .	3003
www.pergolaroom.ca . . . . .	2647

## BAKED GOODS

Affinity Group Canada . . . . .	1601
Ardent Mills . . . . .	2455
Aspire Bakeries . . . . .	1741
Beer You Can Eat . . . . .	3430

## PRODUCT CATEGORIES

BRASIL .....	627
Delicouki Inc. ....	3034
Father Sam's Bakery. ....	2809
Gastronomia Aliments Fins Inc .....	2641
Gilbert & Mac. ....	2501
Grissin Bon Limited .....	3343
Hafner Canada. ....	2937
Italian Trade Commission .....	527
King's Pastry .....	1501
Kinnikinnick Foods. ....	1801
Manoucher Fine Foods. ....	2905
MiMi Food Products Inc. ....	1407
Monasterio Foods Ltd. ....	2904
Pudgyboy's Mini Donuts. ....	1746
School Safe Snack Company .....	3426
Sweet Street .....	1801
The Cheesecake Factory Bakery. ....	1840
Trio Bakery Inc. ....	3251
Wow! Factor Desserts .....	1947
YoYo Cookies® .....	2941
Yspace - York University & Black Entrepreneurship .....	3147

## BAKING EQUIPMENT & SUPPLIES

Doyon Despres. ....	1113
Eco-Tek Floors .....	419
Edge Food Equipment .....	2601
Food Service Solutions Inc .....	913, 919, 1019, 1000, 1112
Garland Canada. ....	613
Hobart Canada .....	1413, 1419
iFoodEquipment.ca .....	2800
Marra Forni .....	2413
Omcan .....	2819
Russell Hendrix .....	1119, 1219
SFI Hospitality .....	2000

## BAKING INGREDIENTS

A.S. Food Sales .....	1400
Adelina Onions. ....	29
Anhydra - Dehydrated Fruits .....	2929
Ardent Mills .....	2455
Arla Foods .....	1913
Bob's Red Mill Natural Foods, Inc. ....	1701
Cool King Refrigeration Ltd. ....	1901
DairyCentral & CJR Wholesale Grocers .....	1700
Fairtrade Canada .....	518
Fiesta Wholesale Inc. ....	1900
Hogan's Homestead. ....	3350

## BANQUET SERVICE

Sterno Products. ....	1813
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## BAR EQUIPMENT

ABS Advanced Brewing Systems .....	1535
Adept Food and Beverage .....	2047
Alpine Specialty Chemicals .....	2335
American Beverage Marketers .....	3103

Angelik. ....	2713
ARD Outdoor .....	2341
ATOSA Canada .....	2419
Beer Gas Systems Inc. ....	3408
Champion Moyer Diebel. ....	1619
Cluster POS .....	947
Collis Group Inc. ....	607
Dynamic. ....	2407
FAEMA CANADA. ....	2127
Food Service Solutions Inc .....	913, 919, 1019, 1000, 1112
GBS Foodservice Equipment Inc. ....	2227, 2327
Jlinc/Sonalco .....	2346
MEIKO Clean Solutions Canada .....	1817
Morala Trading Inc. ....	1847, 1948
Russell Hendrix .....	1119, 1219
Simcoe Gases Inc. ....	3508
SupraCut Systems International Inc. ....	3012
Tableware Solutions. ....	2319
Tarrison .....	1519
True Refrigeration Canada. ....	719, 819
Universal Misting Systems Inc. ....	3003

## BAR SUPPLIES & ACCESSORIES

1883 Syrups Gerhards .....	641, 1740, 2909
Anhydra - Dehydrated Fruits .....	2929
Beer Gas Systems Inc. ....	3408
BiEco Products Inc. ....	600
ClickEat Canada. ....	409
Fortessa Tableware Solutions .....	1313
Jlinc/Sonalco .....	2346
Pacific Sky Canada Ltd. ....	2947
Plantaform .....	3246
Pura Vida Bioplastics .....	3313
Russell Hendrix .....	1119, 1219
Sapsucker .....	3202
Simcoe Gases Inc. ....	3508
Smart Serve Ontario .....	3118
SupraCut Systems International Inc. ....	3012
Tableware Solutions. ....	2319
The Great Gentleman. ....	3302
Well Juicery & Spirits .....	3308

## BARBEQUE / SMOKER

Alto-Shaam .....	2519
Edge Food Equipment .....	2601
Kendale Products Ltd. ....	2111
Tarrison .....	1519

## BASES / DRESSINGS / SAUCES / SYRUPS

1883 Syrups Gerhards .....	1641, 1740, 2909
Adelina Onions. ....	429
C.W. Shasky & Associates Ltd. ....	2919
Esslinger Foods .....	3341
Giraffe Foods .....	1404
GOOD FOOD FOR GOOD .....	3436
Gordon Food Service .....	1919
KFI .....	2146
Kikkoman. ....	1801

LeBeau Excel .....	1101
Neil's Real Deal .....	3355a
Nestlé .....	1935
Ontario East Economic Development Commission .....	3427
Ponderosa Mushrooms & Specialty Foods .....	2041
Swirly's Confectionery & Snacks .....	3150

## BATHROOM - ACCESSORIES / EQUIPMENT / FIXTURES

Alpine Specialty Chemicals .....	2335
Haines, Jones & Cadbury Corporation (HJC Corp.) .....	507
Navien .....	2406
T. Langhans .....	3146

## BEEF PRODUCTS

Al-Shamas Food Products Ltd. ....	3346
Bay Meats Butcher Shop .....	3250
Expresco Foods .....	3008
Gordon Food Service .....	1919
Harvest To Gather .....	3440
KABKEB .....	3243
Ontario Beef. ....	3443
Sugardale Food Service .....	1104
Sysco Canada. ....	2627, 2635
Thomas Foods International Canada .....	2735
World Meats Inc. ....	3349

## BEER

Athletic Brewing Company. ....	3205
Canthesis. ....	2900c
Carlsberg, Kronenbourg 1664, Somersby, Garage .....	3305
Clearsips Ltd. ....	3207
Common Good Beer Company. ....	3422
Cowbell Brewing Co. ....	3321
Harmon's Non-Alc Craft Brewing .....	3306
Labatt Breweries of Canada - World of Choice .....	3219
Libra .....	2941
Midtown Brewing .....	3418
Molson Coors Beverage Company .....	3413
Ontario East Economic Development Commission .....	3427
Partake Brewing. ....	3208
Side Launch .....	3319
Sober Carpenter - Clever .....	3126

## BEVERAGE DISPENSING EQUIPMENT

ABS Advanced Brewing Systems .....	1535
Adept Food and Beverage .....	2047
Affinity Group Canada .....	1601
Alfa Cappuccino Imports Inc. ....	1527
ATOSA Canada .....	2419
Beer Gas Systems Inc. ....	3408
Brokerhouse Distributors Inc. ....	1747
BUNN .....	1627

Edge Food Equipment .....	2601
Eurodib .....	1213
Food Service	
Solutions Inc .....	913, 919, 1019, 1000, 1112
Garland Canada .....	613
In-Store Water Systems Inc. ....	1846
JOYOUNG CANADA .....	232
Keurig Canada .....	3218
Permul Ltd. ....	1818
SEB Professional, WMF, Schaerer, Curtis .....	1734
Tower Coffee .....	2000
Vollrath .....	813

## BLAST CHILLER / FAST FREEZERS

ATOSA Canada .....	2419
Cool King Refrigeration Ltd. ....	1901
Eurodib .....	1213
Food Service	
Solutions Inc .....	913, 919, 1019, 1000, 1112
Garland Canada .....	613
Hobart Canada .....	1413, 1419

## BLENDERS / JUICERS / PROCESSORS

Collis Group Inc. ....	607
Dynamic. ....	2407
Edge Food Equipment .....	2601
Food Service	
Solutions Inc .....	913, 919, 1019, 1000, 1112
Omcen .....	2819
Permul Ltd. ....	1818
Russell Hendrix .....	1119, 1219
SupraCut Systems International Inc. ....	3012
W.D. Colledge Co. Ltd. ....	1719

## BREAD / BUNS / TORTILLAS

Ardent Mills .....	2455
Aspire Bakeries .....	1741
BRASIL .....	627
C.W. Shasky & Associates Ltd. ....	2919
Father Sam's Bakery. ....	2809
Fresca Mexican Foods - Tortillas,	
Wrap and Chips .....	1800
Grecian Delight Kronos .....	1800
Kinnikinnick Foods .....	1801

## BREAKFAST ITEMS

Aspire Bakeries .....	1741
Bob's Red Mill Natural Foods, Inc. ....	1701
Danone .....	2840
GoodLeaf Farms. ....	3140
Grandma Emily .....	2931
King Cole Ducks .....	2906
Lactalis Canada Foodservice .....	2541
Maple Leaf Foods. ....	3021
School Safe Snack Company .....	3426
Tater Kegs .....	3013

The Perla™ Company .....	1400
Trio Bakery Inc. ....	3251
Wholly Veggie .....	3357a

## BROKER/ AGENTS

Affinity Group Canada .....	1601
A.S. Food Sales .....	1400
Collis Group Inc. ....	607
HOSTMilano 2023. ....	2
M.A.Z Distribution Inc .....	2305
McCormack Bourrie	
Sales & Marketing .....	1701, 1800, 2401, 3102

## BUSINESS SYSTEMS & SERVICES

Avery Dennison Identification Solutions .....	846
Brand M3dia. ....	855
DBC Technologies Ltd. ....	41
Deja Bru .....	1635
Deliverect .....	1435
Deluxe Payroll .....	1256
Econolease Financial Services .....	807
Fairtrade Canada .....	518
Foolproof Bookkeeping .....	1354
Marketing Vitals. ....	1041
MarketMan. ....	747
Meteor Telecom .....	1348
Nethris. ....	1346
Notch. ....	949
Radeon Technologies/Lunchbox .....	848
Roll-A-Shade .....	709
Silverware POS Inc. ....	1427
SPATULA Foods .....	1230
Today Platform by XTM Inc. ....	1247

## CANNED GOODS - FRUITS / VEGETABLES / SEAFOOD

Adelina Onions. ....	429
Better Rhodes & Pantry Shelf. ....	3309
C.W. Shasky & Associates Ltd. ....	2919
Fiesta Wholesale Inc. ....	1900
M.A.Z Distribution Inc .....	2305

## CATERING ITEMS

Aspire Bakeries .....	1741
AUTEC Canada Inc. ....	1401
BiEco Products Inc. ....	600
Champion Products .....	1727
ClickEat Canada. ....	409
Eco Guardian .....	616
On Green Go Solutions. ....	512
Pura Vida Bioplastics .....	3313
Sabert .....	1800
Zinda .....	3136

## CHAIRS / STOOLS / TABLES

ARD Outdoor .....	2341
BUM Outdoor Furniture .....	2427
Contract Supply. ....	319
Dala Decor .....	2835
DesignRepublic Inc. ....	1301
Grosfillex Contract Furnishings .....	1707
KGB Decor Inc. ....	2308
Kwik Signs .....	322
Schoolhouse Products Inc. ....	2150
Sedere Inc .....	2441
Tarrison .....	1519

## CHEESE & CHEESE PRODUCTS

A.S. Food Sales .....	1400
Arla Foods .....	1913
Bothwell Cheese .....	2401
BRASIL .....	627
Casas de Hualdo .....	431
DairyCentral & CJR Wholesale Grocers .....	1700
Daiya Foods .....	2136
Fiesta Wholesale Inc. ....	900
Fromageries Bel Canada .....	1701
Lactalis Canada Foodservice .....	2541
Monasterio Foods Ltd. ....	2904
Pecorino Toscano DOP .....	426
St-Albert Cheese Co-op Inc. ....	3428

## CHEF COATS / APRONS

Billboard Uniforms. ....	1208
Chef Works Canada .....	727
Forma Uniforms Inc. ....	2607
Jastex Sourcing Solutions .....	2154, 2156
Medium Rare Chef Apparel .....	318
Red Kap .....	2719
Town & Country Uniforms .....	2435

## CHOCOLATE PRODUCTS

1883 Syrups Gerhards .....	1641, 1740, 2909
Aspire Bakeries .....	1741
Luisella Chocolate Spreads .....	3434
Morala Trading Inc. ....	1847, 1948
Nestlé .....	1935

## CIDERS

Canthesis. ....	2900c
Brickworks. ....	3219
Carlsberg, Kronenbourg 1664,	
Somersby, Garage .....	3305
Cowbell Brewing Co. ....	3321
Sober Carpenter - Clever. ....	3126



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**FIERA MILANO**

## CLEANING & SANITIZING SUPPLIES

Alpine Specialty Chemicals	2335
American Restaurant Services & Hood Cleaners of America	808
BOD Group	2250
Champion Products	1727
Diversey Canada	2119
Ecolab	713
FOG Tank Canada Inc.	2612
Kersia Canada	2646
Magic White Inc.	2140
Procter & Gamble Inc.	2754
Rinnai Canada	506
Spectank	2037
T. Langhans	3146

## COFFEE

Adept Food and Beverage	2047
Alfa Cappuccino Imports Inc.	1527
Bialetti by BrokerCasa.com	528
BRASIL	627
Brokerhouse Distributors Inc.	1747
BUNN	1627
Deja Bru	1635
FAEMA CANADA	2127
Fairtrade Canada	518
Keurig Canada	3218
KioCafé	1835
Nestlé	1935
Nummy Creations	1946
Prince Edward Island	2941
SEB Professional, WMF, Schaerer, Curtis	1734
Supramatic Inc.	1841
TFI Foods Ltd.	3327
Tower Coffee	2000
Two Bears	3354b
YSpace - York University & Black Entrepreneurship Alliance (BEA)	3147

## COFFEE / TEA EQUIPMENT

3M Canada - Separation & Purification Sciences Division	1640
ABS Advanced Brewing Systems	1535
Alfa Cappuccino Imports Inc.	1527
Arc Cardinal	1735
Bialetti by BrokerCasa.com	528
Brokerhouse Distributors Inc.	1747
BUNN	1627
Calibre Inc.	2312
Deja Bru	1635
FAEMA CANADA	2127
Genuine Tea	3340
JOYOUNG CANADA	232
Keurig Canada	3218
KioCafé	1835
Morala Trading Inc.	1847, 1948
OasisMade	403
On Green Go Solutions	512
Parts Town Canada	521
Russell Hendrix	1119, 1219

SEB Professional, WMF, Schaerer, Curtis	1734
Snowery	3356b
Subam Trading Inc.	1200
Supramatic Inc.	1841
Tea Squared	1541
TFI Canada	2727
Tower Coffee	2000
Zuccarini Importing	1827, 1934

## COLD STORAGE & TRANSPORT SYSTEMS

Cooler Solutions Refrigerated Trailers	2153
Edge Food Equipment	2601
Prisco Vans / Thermo King	2334
Russell Hendrix	1119, 1219

## COMBI-OVENS / STEAMERS

Alto-Shaam	2519
ATOSA Canada	2419
Doyon Despres	1113
Edge Food Equipment	2601
Garland Canada	613
GBS Foodservice Equipment Inc.	2227, 2327
Hobart Canada	1413, 1419
Nella Toronto	1713
Russell Hendrix	1119, 1219
SFI Hospitality	2000
Unox Canada	2347

## COMMUNICATION & PAGING SYSTEMS

Meteor Telecom	1348
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## CONCESSION EQUIPMENT & SUPPLIES

AUTEC Canada Inc.	1401
Brokerhouse Distributors Inc.	1747
Champion Products	1727
Frylow Canada	2051
Marra Forni	2413
Parts Town Canada	521
Russell Hendrix	1119, 1219
Sterno Products	1813
TFI Canada	2727
Venture Food Trucks	2619
Vito Oil	2012

## CONDIMENTS

Del Trio Superfoods - Avocados	1400
Dript Gourmet	3351
Fiesta Wholesale Inc.	1900
Food 4 Life Ltd	3354a
Giraffe Foods	1404
GOOD FOOD FOR GOOD	3436
GoodLeaf Farms	3140
GoVerden	1800

Kikkoman	1801
M.A.Z Distribution Inc	2305
McCormack Bourrie	
Sales & Marketing	1701, 1800, 2401, 3102
Mike's Hot Honey	2246
Neil's Real Deal	3355a
Pristine Gourmet	3342
Sachili	3155
YSpace - York University & Black Entrepreneurship Alliance (BEA)	3147

## CONFECTIONARY ITEMS / SNACK FOODS

Affinity Group Canada	1601
Al-Shamas Food Products Ltd.	3346
Aspire Bakeries	1741
BRASIL	627
Delicouki Inc.	3034
Grissin Bon Limited	3343
Luisella Chocolate Spreads	3434
Marsham Natural Products Broker	000
One Shot Canada	1746
QSR District	2340
Sachili	3155
School Safe Snack Company	3426
Sweet Street	1801
Swirly's Confectionery & Snacks	3150
The Great Gentleman	3302

## CONSULTANTS

Bialetti by BrokerCasa.com	528
Brand M3dia	855
Canadian Food Safety Group	3007
DBC Technologies Ltd.	741
FCC	3046
FCSI Canadian Chapter	223
Foolproof Bookkeeping	1354
Groupepex Canada	2201
HOSTMilano 2023	2
IBC Labels	1347
JRoss Hospitality Recruiters Inc.	3057
LEAF Canada	423
Medium Rare Chef Apparel	3128
Ocean Wise	519
Rescue 7 Inc.	2300
Roll-A-Shade	709
SFI Hospitality	2000
SPATULA Foods	1230
Swipe Right Media	835
TrainCan, Inc.	1206
Workplace Safety & Prevention Services	2709

## COOKTOPS - INDUCTION / GAS / ELECTRIC / CERAMIC

ATOSA Canada	2419
Eurodib	1213
Food Service	
Solutions Inc	913, 919, 1019, 1000, 1112
Garland Canada	613
Hobart Canada	1413, 1419

Rosko	1500
Russell Hendrix	1119, 1219
Tableware Solutions	2319
Vollrath	813

## COOKWARE - POTS / PANS

Arc Cardinal	1735
Browne Foodservice	2219
Eurodib	1213
Russell Hendrix	1119, 1219

## COUNTERTOP APPLIANCES

AUTEC Canada Inc.	1401
Collis Group Inc.	607
Keurig Canada	3218
Nella Cutlery & Food Equipment	1207, 1302
Permul Ltd.	1818
Plantaform	3246
Rosko	1500
Solpak Packaging Solutions Inc.	2706
Sterno Products	1813
Tableware Solutions	2319
Vollrath	813
W.D. Colledge Co. Ltd.	1719

## CUTLERY / SILVERWARE

Arc Cardinal	1735
Browne Foodservice	2219
Calibre Inc.	2312
ClickEat Canada	409
Fortessa Tableware Solutions	1313
Greenovation - Eco dinnerware	612
Kayali Int'l	2400
On Green Go Solutions	512
Origin Sustainables	513
RAK Porcelain	2527
Russell Hendrix	1119, 1219
Subam Trading Inc.	1200
Tableware Solutions	2319

## DAIRY PRODUCTS

A.S. Food Sales	1400
Arla Foods	1913
Bondi Produce & Specialty Foods	1305
Bothwell Cheese	2401
Dairy Farmers of Ontario	2027
Dairy Fountain	3241
DairyCentral & CJR Wholesale Grocers	1700
Danone	2840
Fiesta Wholesale Inc.	1900
Gordon Food Service	1919
HI YOGURT	232
Lactalis Canada Foodservice	2541
Shaw's Ice Cream	3535
The Cheesecake Factory Bakery	1840
Udderly Ridiculous Inc.	3357b

## DAIRY SUBSTITUTES

A.S. Food Sales	1400
Adept Food and Beverage	2047
Earth's Own	1801
McCormack Bourrie	
Sales & Marketing	1701, 1800, 2401, 3102
NotCo	1940
Séva Nature	3035
Snowery	3356b
Wholly Veggie	3357a

## DEALERS

Awning Authority	1307
M.A.Z Distribution Inc.	2305
Roll-A-Shade	709
Russell Hendrix	1119, 1219
Spirit Wares	219
Zanotti Canada	1505

## DELI MEAT

Alfa Cappuccino Imports Inc.	1527
Consorzio del Prosciutto Toscano	327
Harvest To Gather	3440
Ontario East Economic Development Commission	3427

## DELIVERY / TAKEOUT

ClickEat Canada	409
DBC Technologies Ltd.	741
DoorDash for Merchants	927
SkipTheDishes	1327
SPATULA Foods	1230
Square	735
Uber Eats	1127
UnuHub	3051

## DESSERTS / CAKES / SWEETS

Alfa Cappuccino Imports Inc.	1527
Ardent Mills	2455
Aspire Bakeries	1741
Delicouki Inc.	3034
Gastronomia Aliments Fins Inc	2641
Gilbert & Mac	2501
Gordon Food Service	1919
Hafner Canada	2937
HI YOGURT	232
KABKEB	3243
King's Pastry	1501
One Shot Canada	1746
Pudgyboy's Mini Donuts	1746
QSR District	2340
Séva Nature	3035
Shaw's Ice Cream	3535
The Cheesecake Factory Bakery	1840
The Perla™ Company	1400
Trio Bakery Inc.	3251
Udderly Ridiculous Inc.	3357b
Wow! Factor Desserts	1947

## DIGITAL MENUS / SIGNAGE

Atmosphere	1147
Brand M3dia	855
Clover	935
Givex	1035
Kwik Signs	322
Nummax	1250
Paytronix	1148
Stingray Digital	2241

## DINNERWARE / SERVEWARE

Arc Cardinal	1735
Browne Foodservice	2219
Fortessa Tableware Solutions	1313
Greenovation - Eco dinnerware	612
Kayali Int'l	2400
KGB Decor Inc.	2308
Nella Cutlery & Food Equipment	1207, 1302
On Green Go Solutions	512
Pacific Sky Canada Ltd.	2947
RAK Porcelain	2527
Russell Hendrix	1119, 1219
Spirit Wares	219
Tableware Solutions	2319

## DISHWASHING EQUIPMENT & SUPPLIES

Alpine Specialty Chemicals	2335
American Restaurant Services & Hood Cleaners of America	808
BOD Group	2250
Champion Moyer Diebel	1619
Champion Products	1727
Diversey Canada	2119
Doyon Despres	1113
Eurodib	1213
FOG Tank Canada Inc.	2612
GGB Ventures International Inc.	909
Hobart Canada	1413, 1419
Kersia Canada	2646
Magic White Inc.	2140
MEIKO Clean Solutions Canada	1817
Navien	2406
Omcan	2819
Parts Town Canada	521
Permul Ltd.	1818
Procter & Gamble Inc.	2754
Rinnai Canada	506
Russell Hendrix	1119, 1219
Spectank	2037
Trichem Solutions Inc	2013

## DISPLAY CASES

Alto-Shaam	2519
ATOSA Canada	2419
Cool King Refrigeration Ltd.	1901
Kwik Signs	322
Omcan	2819
W.D. Colledge Co. Ltd.	1719



## DISTRIBUTORS

Bialetti by BrokerCasa.com	528
Collis Group Inc.	607
Deluxe Produce Ltd	1904
FAEMA CANADA	2127
Fiesta Wholesale Inc.	1900
Groupepex Canada	2201
M.A.Z Distribution Inc	2305
One Shot Canada	1746
Ponderosa Mushrooms & Specialty Foods	2041
QUASEP	2913
Russell Hendrix	1119, 1219
Seacore Seafood	2727
World Meats Inc.	3349
Zanotti Canada	1505

## DRAPERY / WINDOW COVERINGS

Awning Authority	1307
Roll-A-Shade	709

## DRINKWARE / GLASSWARE

Arc Cardinal	1735
Browne Foodservice	2219
Doyon Despres	1113
Eco Guardian	616
Fortessa Tableware Solutions	1313
Kayali Int'l	2400
On Green Go Solutions	512
Pura Vida Bioplastics	3313
RAK Porcelain	2527
Russell Hendrix	1119, 1219
Tableware Solutions	2319
Zuccarini Importing	1827, 1934

## ECO-FRIENDLY / ENVIRONMENTAL / SUSTAINABLE

A.S. Food Sales	1400
ACO, Inc.	1600
Arc Cardinal	1735
Berner International Corp.	515
BiEco Products Inc.	600
Calibre Inc.	2312
Chef Works Canada	727
ClickEat Canada	409
Cube Packaging	3006
Diversey Canada	2119
Eco Guardian	616
Friendlier	608
Frylow Canada	2051
Gemm Products Inc.	2114
General Filtration	2046
GGB Ventures International Inc.	909
Gordon Food Service	1919
Greenovation - Eco dinnerware	612
Greenwood (Dalian) Industrial Co., Ltd.	2600
Harvest To Gather	3440

In-Store Water Systems Inc.	1846
KAC Supply	2507
Kersia Canada	2646
Kis Paper	2307
LEAF Canada	423
LSI Floors	2447
Magic White Inc.	2140
MEIKO Clean Solutions Canada	1817
On Green Go Solutions	512
Origin Sustainables	513
Pactiv Evergreen	2301
Plantaform	3246
Pristine Gourmet	3342
Pura Vida Bioplastics	3313
Roslin Enterprises Inc.	2805
Sabert	1800
Séva Nature	3035
SOFi Products	1007
Solpak Packaging Solutions Inc.	2706
Sterno Products	1813
Straw Matters	2405
The Gelato Guy Inc.	1506
Too Good To Go	20
True Refrigeration Canada	719, 819
Walker Grease Trap Services	1613

## EDUCATION / TRAINING

Canadian Food Safety Group	3007
FAEMA CANADA	2127
Food 4 Life Ltd	33544
Foodpreneur Lab	3047
Labatt Breweries of Canada - World of Choice	3219
LEAF Canada	423
Ocean Wise	519
Ontario Tourism Education Corporation (OTEC)	1154
Restaurants Canada Pavilion	2001, 2101
Smart Serve Ontario	3118
TrainCan, Inc.	1206
University of Guelph - Co-operative Education	3533
Workplace Safety & Prevention Services	2709
Zuccarini Importing	1827, 1934

## EGGS / EGG PRODUCTS

Harvest To Gather	3440
Sweet Street	1801

## ELECTRONICS / TELEVISIONS

ADD Canada Inc.	1140
Atmosphere	1147
Brand M3dia	855
RX Music	1508
SiriusXM Canada	3005
Stingray Digital	2241

## ENERGY PROVIDERS / NATURAL GAS

Enbridge Gas	614
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## ENTERTAINMENT / MUSIC

Atmosphere	1147
GotSkill?	3120
RX Music	1508
SiriusXM Canada	3005
Stingray Digital	2241

## EQUIPMENT PARTS / SERVICE

Alfa Cappuccino Imports Inc.	1527
Alpine Specialty Chemicals	2335
American Restaurant Services & Hood Cleaners of America	808
Brokerhouse Distributors Inc.	1747
Cool King Refrigeration Ltd.	1901
Dynamic	2407
Ecolab	713
General Filtration	2046
Marra Forni	2413
Meteor Telecom	1348
Morala Trading Inc.	1847, 1948
Parts Town Canada	521
Prisco Vans / Thermo King	2334
Russell Hendrix	1119, 1219
SiriusXM Canada	3005
Solpak Packaging Solutions Inc.	2706
Spectank	2037
Zanotti Canada	1505
Zuccarini Importing	1827, 1934

## ESPRESSO MACHINES

ABS Advanced Brewing Systems	1535
Alfa Cappuccino Imports Inc.	1527
Bialetti by BrokerCasa.com	528
Brokerhouse Distributors Inc.	1747
Deja Bru	1635
FAEMA CANADA	2127
Keurig Canada	3218
KioCafé	1835
Nestlé	1935
SEB Professional, WMF, Schaerer, Curtis	1734
Supramatic Inc.	1841
Tower Coffee	2000
W.D. Colledge Co. Ltd.	1719

## FIRST AID TRAINING

Canadian Food Safety Group	3007
Rescue 7 Inc.	2300

## FLOORING / CARPETS

Altro Canada Inc	2535
BUM Outdoor Furniture	2427
Crossville Tile	606
Eco-Tek Floors	419
Haines, Jones & Cadbury Corporation (HJC Corp.)	507
LSI Floors	2447
Silikal America	2608

# The Industry's Charity of Choice is celebrating its 40<sup>th</sup> ANNIVERSARY!



**we care 1983**

Established in 1983, the original logo featured a child with a disability holding three heart balloons. The balloons represented the 3 main sectors of the industry that supported us – Manufacturers, Distributors, and Operators.

Our name was later expanded to 'Friends of We Care' representing the people behind the industry that made up the We Care family.

**1990s-2020**



In 2021 we changed our name back to We Care and in 2023 we're commemorating 40 years of helping send kids with disabilities to fully accessible Easter Seals camps across Canada.

In that time along with our supporters we've raised \$25.5 million. That's close to 139,000 days at camp!



The We Care Dinner and Awards Gala is returning to an in-person event in 2023

## Save the Date!

Saturday October 28, 2023

Pearson Convention Centre, Brampton, ON

Check out our website for all event details and to find out how you can JOIN OUR WE CARE FAMILY  
[www.wecare-canada.org](http://www.wecare-canada.org)



@WeCareCan

## FOOD PACKAGING / DISPOSABLE PRODUCTS

Adept Food and Beverage	2047
Calibre Inc.	2312
Champion Products	1727
ClickEat Canada	409
Cube Packaging	3006
Deluxe Produce Ltd	1904
Discus Supply Co	620
Eco Guardian	616
Friendlier	608
Giraffe Foods	1404
Greenovation - Eco dinnerware	612
Greenwood (Dalian) Industrial Co., Ltd.	2600
Jastex Sourcing Solutions	2154, 2156
KAC Supply	2507
Kis Paper	2307
McCormack Bourrie	
Sales & Marketing	1701, 1800, 2401, 3102
On Green Go Solutions	512
Origin Sustainable	513
Pacific Sky Canada Ltd	2947
Pactiv Evergreen	2301
Pura Vida Bioplastics	3313
Russell Hendrix	1119, 1219
Sabert	1800
Solpak Packaging Solutions Inc.	2706
Straw Matters	2405
Subam Trading Inc.	1200
The Gelato Guy Inc.	1506
Xiamen Jian An Feng Packing Co., Ltd	2500

## FOOD SAFETY EQUIPMENT

Ecolab	713
Diversey	2119

## FOOTWEAR / SHOES

Blundstone Canada	2513
Forma Uniforms Inc.	2607
Mark's Commercial	2304
Oasis Therapy	1108
Shoes For Crews LLC	1405

## FRANCHISE

Boston Pizza	3004
JRoss Hospitality Recruiters Inc.	3057
Mary Brown's	3240

## FRIES / POTATO PRODUCTS

Swirly's Confectionery & Snacks	3150
Tater Kegs	3013

## FROZEN FOODS

Alaska	1909
Al-Shamas Food Products Ltd.	3346

Arla Foods	1913
Aspire Bakeries	1741
BobaBam	3121
Bondi Produce & Specialty Foods	1305
BRASIL	627
Cooler Solutions Refrigerated Trailers	2153
Costco Business Centre	1009
Expresco Foods	3008
Fiesta Wholesale Inc.	1900
Gastronomia Aliments Fins Inc	2641
Gilbert & Mac	2501
Grizzly	3037
Hafner Canada	2937
Harvest To Gather	3440
Imago Foods Ltd.	3329
KABKEB	3243
King's Pastry	1501
Manoucher Fine Foods	2905
MiMi Food Products Inc.	1407
Northfork Bison Distributions	3030
NotCo	1940
Ontario East Economic Development Commission	3427
Pudgyboy's Mini Donuts	1746
QSR District	2340
School Safe Snack Company	3426
Seacore Seafood	2727
Seafoodia Oysters	2112
Séva Nature	3035
Shaw's Ice Cream	3535
Sol Cuisine	3337
SPATULA Foods	1230
Tater Kegs	3013
TFI Foods Ltd.	3327
The Cheesecake Factory Bakery	1840
The Perla™ Company	1400
Thomas Foods International Canada	2735
Toppits Foods	2741
Udderly Ridiculous Inc.	3357b
Villa Ravioli	3036
Wow! Factor Desserts	1947

## FRYERS / DEEP FRYERS

ATOSA Canada	2419
Doyon Despres	1113
Edge Food Equipment	2601
Eurodib	1213
Frylow Canada	2051
Garland Canada	613
Hobart Canada	1413, 1419
iFoodEquipment.ca	2800
Kendale Products Ltd.	2111
Nella Toronto	1713
Omcan	2819
Permul Ltd.	1818
Rosko	1500
Russell Hendrix	1119, 1219
Vito Oil	2012

## GLUTEN-FREE PRODUCTS

A.S. Food Sales	1400
Anhydra - Dehydrated Fruits	2929
Ardent Mills	2455

Bob's Red Mill Natural Foods, Inc.	1701
C.W. Shasky & Associates Ltd.	2919
Del Trio Superfoods - Avocados	1400
Delicouki Inc.	3034
Esslinger Foods	3341
Expresco Foods	3008
Food 4 Life Ltd	3354a
GOOD FOOD FOR GOOD	3436
Grizzly	3037
KABKEB	3243
Kikkoman	1801
Kinnikinnick Foods	801
Luisella Chocolate Spreads	3434
Ma's Best Foods Inc.	3442
Matt & Steve's	3209
Mike's Hot Honey	2246
MiMi Food Products Inc.	1407
Neil's Real Deal	3355a
Ponderosa Mushrooms & Specialty Foods	2041
Pristine Gourmet	3342
QSR District	2340
Sachili	3155
Séva Nature	3035
Sweet Street	1801
Toppits Foods	2741
Wholly Veggie	3357a
Wow! Factor Desserts	1947

## GRAINS / QUINOA / RICE

Ardent Mills	2455
Bob's Red Mill Natural Foods, Inc.	1701
Marsham Natural Products Broker	3000
Pristine Gourmet	3342
QSR District	2340
TFI Foods Ltd.	3327
Zinda	3136

## GREASE / COOKING OIL DISPOSAL SYSTEMS

ACO, Inc.	1600
American Restaurant Services & Hood Cleaners of America	808
Canplas	501
Collis Group Inc.	607
Frylow Canada	2051
General Filtration	2046
GGB Ventures International Inc.	909
Haines, Jones & Cadbury Corporation (HJC Corp.)	507
Vito Oil	2012

## GRIDDLES / GRILLS / ROTISSERIES

ATOSA Canada	2419
BRASIL	627
Doyon Despres	1113
Eurodib	1213
Food Service Solutions Inc	913, 919, 1019, 1000, 1112
Garland Canada	613



GBS Foodservice Equipment Inc.	2227, 2327
Hobart Canada	1413, 1419
Omcan	2819
Rosko	1500
Russell Hendrix	1119, 1219
SFI Hospitality	2000
TFI Canada	2727

## GROUP BUYING

Groupepex Canada	2201
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## GUEST EXPERIENCE

Givex	1035
Paytronix	1148

## HALAL / KOSHER

A.S. Food Sales	1400
Adelina Onions	429
Al-Shamas Food Products Ltd.	3346
American Beverage Marketers	3103
Anhydra - Dehydrated Fruits	2929
Ardent Mills	2455
BobaBam	3121
Dairy Fountain	3241
Del Trio Superfoods - Avocados	1400
Deluxe Produce Ltd	1904
Father Sam's Bakery	2809
Fresca Mexican Foods -	
Tortillas, Wrap and Chips	1800
Grandma Emily	2931
Grissin Bon Limited	3343
Imago Foods Ltd.	3329
KABKEB	3243
Kendale Products Ltd.	2111
King Cole Ducks	2906
Luisella Chocolate Spreads	3434
Ponderosa Mushrooms & Specialty Foods	2041
QSR District	2340
Sol Cuisine	3337
TCF	3247
The Perla™ Company	1400
Thomas Foods International Canada	2735
Trio Bakery Inc.	3251
Zinda	3136

## HAND DRYERS / SOAP DISPENSERS

Alpine Specialty Chemicals	2335
Gemm Products Inc.	2114
Haines, Jones & Cadbury Corporation (HJC Corp.)	507
Magic White Inc.	2140
T. Langhans	3146

## HATS / CAPS

Chef Works Canada	727
Forma Uniforms Inc.	2607
Jastex Sourcing Solutions	2154, 2156
Medium Rare Chef Apparel	318
Red Kap	2719
Town & Country Uniforms	2435

## HEALTH & SAFETY PRODUCTS

Diversey Canada	2119
Rescue 7 Inc.	2300

## HERBS / SPICES / SEASONINGS

Adelina Onions	429
Alasko	1909
Anhydra - Dehydrated Fruits	2929
Bae Greens Microgreens	3355b
Esslinger Foods	3341
Fairtrade Canada	518
Food 4 Life Ltd	3354a
GoodLeaf Farms	3140
Neil's Real Deal	3355a
Plantaform	3246
Sachili	3155
Zinda	3136

## HIGH-SPEED OVENS

Edge Food Equipment	2601
Food Service	
Solutions Inc	913, 919, 1019, 1000, 1112
Garland Canada	613
Hobart Canada	1413, 1419
Morello Forni	427
Permud Ltd.	1818
Russell Hendrix	1119, 1219
Unox Canada	2347

## HR MANAGEMENT SYSTEMS

Deluxe Payroll	1256
Humi Hospitality	1141
Nethris	1346
Push	1048
Tango	940

## HVAC - HEATING / VENTILATION / AIR CONDITIONING

Berner International Corp.	515
Calcana Industries Ltd.	2613
Cool King Refrigeration Ltd.	1901
Halton Indoor Climate Systems	2412
ICON Infrared Heaters	2247
Kingtec Canada	2141

Navien	2406
Prisco Vans / Thermo King	2334
Reliance Commercial Solutions	02
Rinnai Canada	506
Rosenberg Canada	2509
Veito Heater	812

## ICE CREAM EQUIPMENT & SUPPLIES

Adept Food and Beverage	2047
Cool King Refrigeration Ltd.	1901
Edge Food Equipment	2601
Eurodib	1213
FAEMA CANADA	2127
One Shot Canada	1746
Séva Nature	3035
TFI Canada	2727
The Gelato Guy Inc.	1506
Venture Food Trucks	2619
Vollrath	813

## ICE MACHINES / ICE MAKERS

ATOSA Canada	2419
Brokerhouse Distributors Inc.	1747
Doyon Despres	1113
Eurodib	1213
Food Service	
Solutions Inc	913, 919, 1019, 1000, 1112
GBS Foodservice Equipment Inc.	2227, 2327
Nella Toronto	1713
Permud Ltd.	1818
Russell Hendrix	1119, 1219
Supramatic Inc.	1841

## INTERNATIONAL / ETHNIC PRODUCTS

A.S. Food Sales	1400
Al-Shamas Food Products Ltd.	3346
Arla Foods	1913
AUTEC Canada Inc.	1401
Dairy Fountain	3241
Expresco Foods	3008
Grecian Delight Kronos	1800
Kikkoman	1801
King Cole Ducks	2906
Nummy Creations	1946
QSR District	2340
Subam Trading Inc.	1200
TFI Foods Ltd.	3327
Trio Bakery Inc.	3251
Zinda	3136

## ITALIAN PRODUCTS

Adelina Onions	429
Arla Foods	1913
Bialetti by BrokerCasa.com	528
Casas de Hualdo	431
Consorzio del Prosciutto Toscano	327

Cristiana Bettili Wines .....	530
Grissin Bon Limited .....	3343
Italian Trade Commission .....	527
Lactalis Canada Foodservice .....	2541
LeBeau Excel .....	1101
Morello Forni .....	427
Pecorino Toscano DOP .....	426
The Gelato Guy Inc. ....	1506
The Perla™ Company .....	1400
Villa Ravioli .....	3036
Zinda .....	3136
Zuccarini Importing .....	1827, 1934

## JUICE / SODA / FLAVOURED DRINKS

A.S. Food Sales .....	1400
Adept Food and Beverage .....	2047
Atypique .....	3220
DairyCentral & CJR Wholesale Grocers .....	1700
Fever-Tree .....	3102
Giraffe Foods .....	1404
Greenhouse .....	3237
HI YOGURT .....	232
JOYOUNG CANADA .....	232
Nestlé .....	1935
San Pellegrino: Italian Sparkling	
Water & Beverages. ....	227
Sapsucker .....	3202
The County Bounty Artisanal Soda Co. ....	3331
The Great Gentleman. ....	3302
Tractor Beverage .....	3119
Tree of Life Canada/Numage Importers. ....	1701
Walter Craft Caesar Mix. ....	4000
Well Juicery & Spirits. ....	3308
Yspace - York University & Black	
Entrepreneurship Alliance (BEA) .....	3147

## KNIVES / KNIFE SHARPENERS

Arc Cardinal. ....	1735
Browne Foodservice. ....	2219
Nella Cutlery & Food Equipment .....	1207, 1302
Russell Hendrix .....	1119, 1219

## LABELING SYSTEMS

Avery Dennison Identification Solutions .....	846
Canadian Food Safety Group .....	3007
IBC Labels .....	1347
TrainCan, Inc. ....	1206

## LAUNDRY EQUIPMENT & SUPPLIES

Alpine Specialty Chemicals .....	2335
Diversey Canada .....	2119
Kersia Canada .....	2646
Magic White Inc. ....	2140
Procter & Gamble Inc. ....	2754

## LIGHTING FIXTURES & ACCESSORIES

ARD Outdoor .....	2341
BUM Outdoor Furniture .....	2427
Dala Decor .....	2835
Haines, Jones & Cadbury	
Corporation (HJC Corp.) .....	507
KGB Decor Inc. ....	2308
Kwik Signs .....	322
Russell Hendrix .....	1119, 1219
Sterno Products. ....	1813

## LINENS / PILLOWS / TOWELS

Fairtrade Canada .....	518
Lieberman Tranchemontagne .....	2546
Unichairs .....	1319

## LOYALTY & REWARD PROGRAMS

Givex .....	1035
Global Payments Canada. ....	1241
Paytronix .....	1148
Square .....	735

## MAGAZINES / PUBLICATIONS

Bar and Beverage Magazine/	
Western Restaurant News .....	3517
Restaurants Canada. ....	2001, 2101

## MARKETING MATERIALS & PROMOTIONAL ITEMS

Bar and Beverage Magazine/	
Western Restaurant News .....	3517
Brand M3dia. ....	855
IBC Labels .....	1347
Jastex Sourcing Solutions .....	2154, 2156
Kwik Signs .....	322

## MEAT PRODUCTS

Al-Shamas Food Products Ltd. ....	3346
Bay Meats Butcher Shop .....	3250
C.W. Shasky & Associates Ltd. ....	2919
Costco Business Centre .....	1009
Expresco Foods .....	3008
Gordon Food Service .....	1919
Grecian Delight Kronos .....	1800
Harvest To Gather .....	3440
Imago Foods Ltd. ....	3329
KABKEB .....	3243
King Cole Ducks .....	2906
Maple Leaf .....	3021
Northfork Bison Distributions .....	3030
Ontario Beef. ....	3443
QSR District .....	2340

Salamina .....	3027
Sugardale Food Service .....	1104
Thomas Foods International Canada .....	2735
World Meats Inc. ....	3349

## MENUS

Divine Menu Covers .....	1906
UnuHub .....	3051

## MEXICAN PRODUCTS

A.S. Food Sales .....	1400
Del Trio Superfoods - Avocados. ....	1400
Father Sam's Bakery. ....	2809
Fiesta Wholesale Inc. ....	1900
Fresca Mexican Foods -	
Tortillas, Wrap and Chips .....	1800
GoVerden. ....	1800
M.A.Z Distribution Inc. ....	2305
Monasterio Foods Ltd. ....	2904

## MICROWAVE OVENS

Permud Ltd. ....	1818
Russell Hendrix .....	1119, 1219

## MIDDLE EASTERN PRODUCTS

Dairy Fountain .....	3241
Father Sam's Bakery. ....	2809
KABKEB .....	3243
M.A.Z Distribution Inc. ....	2305
Seafoodia Oysters .....	2112
Zinda .....	3136

## NAPKINS / LINENS / TABLE CLOTHS / TEXTILES

Calibre Inc. ....	2312
Gemm Products Inc. ....	2114
Lieberman Tranchemontagne .....	2546
On Green Go Solutions. ....	512
Russell Hendrix .....	1119, 1219

## NON-ALCOHOLIC BEVERAGES

1883 Syrups Gerhards .....	1641, 1740, 2909
Adept Food and Beverage .....	2047
American Beverage Marketers. ....	3103
Atypique .....	3220
Barbet .....	3336
Better Rhodes & Pantry Shelf. ....	3309
Canthesis. ....	2900c
Ceder's. ....	3409
Clearsips Ltd. ....	3207
Costco Business Centre .....	1009
Dairy Fountain .....	3241
Fentimans .....	3203
Fever-Tree .....	3102
Fiesta Wholesale Inc. ....	1900

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## PRODUCT CATEGORIES

Genuine Tea . . . . .	3340
Greenhouse . . . . .	3237
Gruvi . . . . .	3104
Keurig Canada . . . . .	3218
KFI . . . . .	2146
Labatt Breweries of Canada - World of Choice . . . . .	3219
Libra . . . . .	2941
Lyre's Spirit Co. . . . .	3106
Ontario East Economic Development Commission . . . . .	3427
Partake Brewing . . . . .	3208
Pluck Tea . . . . .	3335
Prince Edward Island Potatoes . . . . .	2941
San Pellegrino: Italian . . . . .	
Sparkling Water & Beverages . . . . .	227
Sapsucker . . . . .	3202
Seedlip Non Alcoholic Spirits . . . . .	3213
Snowery . . . . .	3356b
Sober Carpenter - Clever . . . . .	3126
Tea Squared . . . . .	1541
The Great Gentleman . . . . .	3302
Tractor Beverage . . . . .	3119
Two Bears . . . . .	3354b
Walter Craft Caesar Mix . . . . .	4000
Well Juicery & Spirits . . . . .	3308

## OILS / VINEGARS

Bondi Produce & Specialty Foods . . . . .	1305
Casas de Hualdo . . . . .	431
DairyCentral & CJR Wholesale Grocers . . . . .	1700
Food 4 Life Ltd . . . . .	3354a
Italian Trade Commission . . . . .	527
Lahmar Olive Oil . . . . .	3026
Marsham Natural Products Broker . . . . .	3000
Ponderosa Mushrooms & Specialty Foods . . . . .	2041
Pristine Gourmet . . . . .	3342

## ONLINE BUSINESS SOLUTIONS

Brand M3dia . . . . .	855
Clover . . . . .	935
DBC Technologies Ltd. . . . .	741
Deliverect . . . . .	1435
Deluxe Payroll . . . . .	1256
DoorDash for Merchants . . . . .	927
Global Payments Canada . . . . .	1241
Gordon Food Service . . . . .	1919
Humi Hospitality . . . . .	1141
LEAF Canada . . . . .	423
Marketing Vitals . . . . .	1041
MarketMan . . . . .	747
Mealsy . . . . .	1135
MODUURN . . . . .	1335
Moneris . . . . .	1341
MYR POS . . . . .	1046
Navi Cost Control . . . . .	1240
Notch . . . . .	949
Silverware POS Inc . . . . .	1427
Square . . . . .	735
Tab Commerce . . . . .	1131
Tango . . . . .	940
Toast . . . . .	941
Today Platform by XTM Inc . . . . .	1247
TouchBistro . . . . .	840

TrainCan, Inc. . . . .	1206
Uber Eats . . . . .	127
UEAT . . . . .	1235
UnuHub . . . . .	3051

## PASTA

Gastronomia Aliments Fins Inc . . . . .	2641
LeBeau Excel . . . . .	1101
Italian Trade Commission . . . . .	527
Villa Ravioli . . . . .	3036

## PATIO - ACCESSORIES / EQUIPMENT / FURNITURE

ARD Outdoor . . . . .	2341
Awning Authority . . . . .	1307
BUM Outdoor Furniture . . . . .	2427
Calcana Industries Ltd. . . . .	2613
Contract Supply . . . . .	319
Dala Decor . . . . .	2835
Grosfillex Contract Furnishings . . . . .	1707
KGB Decor Inc. . . . .	2308
Mountain House Contract . . . . .	1927
Sandalyeci Canada . . . . .	1513
Schoolhouse Products Inc. . . . .	2150
Tarrison . . . . .	1519
Unichairs . . . . .	1319
www.pergolaroom.ca . . . . .	2647

## PERSONAL PROTECTION EQUIPMENT (PPE)

Kwik Signs . . . . .	322
Pacific Sky Canada Ltd. . . . .	2947
Rescue 7 Inc. . . . .	2300
Russell Hendrix . . . . .	1119, 1219

## PEST CONTROL

Abell Pest Control . . . . .	2949
Groupepex Canada . . . . .	2201

## PIZZA EQUIPMENT & SUPPLIES

Alfa Cappuccino Imports Inc. . . . .	1527
Collis Group Inc. . . . .	607
Dynamic . . . . .	2407
Edge Food Equipment . . . . .	2601
FAEMA CANADA . . . . .	2127
Food Service Solutions Inc . . . . .	913, 919, 1019, 1000, 1112
Garland Canada . . . . .	613
Hobart Canada . . . . .	1413, 1419
iFoodEquipment.ca . . . . .	2800
Marra Forni . . . . .	2413
Morello Forni . . . . .	427
Nella Toronto . . . . .	713
Omcan . . . . .	2819
Russell Hendrix . . . . .	1119, 1219
TFI Canada . . . . .	2727
True Refrigeration Canada . . . . .	719, 819

## PIZZA PRODUCTS

A.S. Food Sales . . . . .	1400
Alfa Cappuccino Imports Inc. . . . .	1527
Ardent Mills . . . . .	2455
Arla Foods . . . . .	1913
Beer You Can Eat . . . . .	3430
Daiya Foods . . . . .	2136
Dript Gourmet . . . . .	3351
FAEMA CANADA . . . . .	2127
Italian Trade Commission . . . . .	527
King Cole Ducks . . . . .	2906
Lactalis Canada Foodservice . . . . .	2541
M.A.Z Distribution Inc . . . . .	2305
Mike's Hot Honey . . . . .	2246
MiMi Food Products Inc. . . . .	1407
Morello Forni . . . . .	427
Ponderosa Mushrooms & Specialty Foods . . . . .	2041
Sachili . . . . .	3155

## PLANT-BASED / VEGAN PRODUCTS

A.S. Food Sales . . . . .	1400
Adept Food and Beverage . . . . .	2047
Affinity Group Canada . . . . .	1601
Alasko . . . . .	1909
Ardent Mills . . . . .	2455
Bae Greens Microgreens . . . . .	3355b
Bob's Red Mill Natural Foods, Inc. . . . .	1701
Champion Products . . . . .	1727
Daiya Foods . . . . .	2136
Danone . . . . .	2840
Del Trio Superfoods - Avocados . . . . .	1400
Dript Gourmet . . . . .	3351
Earth's Own . . . . .	1801
Eco Guardian . . . . .	616
Father Sam's Bakery . . . . .	2809
Food 4 Life Ltd . . . . .	3354a
Fromageries Bel Canada . . . . .	1701
Genuine Tea . . . . .	3340
Gilbert & Mac . . . . .	2501
GOOD FOOD FOR GOOD . . . . .	3436
GoodLeaf Farms . . . . .	3140
GoVerden . . . . .	1800
Grandma Emily . . . . .	2931
Greenhouse . . . . .	3237
Imago Foods Ltd. . . . .	3329
Impossible Foods (The Impossible Burger) . . . . .	1941
KABKEB . . . . .	3243
KFI . . . . .	2146
Kinnikinnick Foods . . . . .	1801
LeBeau Excel . . . . .	1101
Luisella Chocolate Spreads . . . . .	3434
Lyre's Spirit Co. . . . .	3106
M.A.Z Distribution Inc . . . . .	2305
Marsham Natural Products Broker . . . . .	3000
Ma's Best Foods Inc. . . . .	3442
Neil's Real Deal . . . . .	3355a
Nestlé . . . . .	1935
NotCo . . . . .	1940
Nummy Creations . . . . .	1946
Ponderosa Mushrooms & Specialty Foods . . . . .	2041
Pristine Gourmet . . . . .	3342
QSR District . . . . .	2340

Sachili .....	3155
Séva Nature .....	3035
Snowery .....	3356b
Sol Cuisine .....	3337
The Perla™ Company .....	1400
Well Juicery & Spirits .....	3308
Wholly Veggie .....	3357a
Wow! Factor Desserts .....	1947
YSpace - York University & Black Entrepreneurship Alliance (BEA) .....	3147
Zinda .....	3136

## PLATEWARE / CHINA

Arc Cardinal .....	1735
Fortessa Tableware Solutions .....	1313
On Green Go Solutions .....	512
RAK Porcelain .....	2527
Russell Hendrix .....	1119, 1219
Spirit Wares .....	219
Tableware Solutions .....	2319

## PORK PRODUCTS

Consorzio del Prosciutto Toscano .....	327
Expresco Foods .....	3008
Harvest To Gather .....	3440
Imago Foods Ltd. ....	3329
Salamina .....	3027
Sugardale Food Service .....	1104
Thomas Foods International Canada .....	2735
World Meats Inc. ....	3349

## POS SYSTEMS

ADD Canada Inc. ....	1140
Armagh POS Solutions .....	1441
Bevcouter, Inc .....	3055
Brand M3dia .....	855
Chase .....	1047
Clover .....	935
Cluster POS .....	947
Givex .....	1035
Global Payments Canada .....	1241
iPOS Computer Software Holdings Inc. ....	1146
Jlinc/Sonalco .....	2346
Lightspeed Commerce Inc. ....	1227
MarketMan .....	747
Mealsy .....	1135
MODUURN .....	1335
Moneris .....	1341
MYR POS .....	1046
PayFacto .....	841
Radeon Technologies/Lunchbox .....	848
Silverware POS Inc. ....	1427
Square .....	735
Tango .....	940
Toast .....	941
Today Platform by XTM Inc. ....	1247
TouchBistro .....	840
UnuHub .....	3051

## POULTRY PRODUCTS

Al-Shamas Food Products Ltd. ....	3346
Chicken Farmers of Canada .....	3141
Harvest To Gather .....	3440
Imago Foods Ltd. ....	3329
KABKEB .....	3243
Kendale Products Ltd. ....	2111
King Cole Ducks .....	2906
Sysco Canada .....	2627, 2635
TCF .....	3247
World Meats Inc. ....	3349

## PRODUCE - FRUITS / VEGETABLES

Adelina Onions .....	429
Alasko .....	1909
Bae Greens Microgreens .....	3355b
Bialetti by BrokerCasa.com .....	528
Bondi Produce & Specialty Foods .....	1305
Costco Business Centre .....	1009
Deluxe Produce Ltd .....	1904
Food 4 Life Ltd .....	3354a
GoodLeaf Farms .....	3140
Gordon Food Service .....	1919
National Watermelon Promotion Board .....	1908
Ponderosa Mushrooms & Specialty Foods .....	2041
Prince Edward Island Potatoes .....	2941
Sysco Canada .....	2627, 2635
TCF .....	3247

## PROTECTIVE GEAR

Billboard Uniforms .....	1208
Forma Uniforms Inc. ....	2607
Mark's Commercial .....	2304
Shoes For Crews LLC .....	1405

## READY TO DRINK / COOLERS

A.S. Food Sales .....	1400
Atypique .....	3220
Carlsberg, Kronenbourg 1664, Somersby, Garage .....	3305
Danone .....	2840
HI YOGURT .....	232
JOYOUNG CANADA .....	232
Labatt Breweries of Canada - World of Choice .....	3219
Matt & Steve's .....	3209
Molson Coors Beverage Company .....	3413
Prince Edward Island .....	941

## RECRUITMENT / STAFFING

FindWRK .....	1151
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## REFRIGERATORS / FREEZERS

ATOSA Canada .....	2419
Brokerhouse Distributors Inc. ....	1747
Cooler Solutions Refrigerated Trailers .....	2153
Doyon Despres .....	1113
Edge Food Equipment .....	2601
FAEMA CANADA .....	2127
Garland Canada .....	613
GBS Foodservice Equipment Inc. ....	2227, 2327
Hobart Canada .....	1413, 1419
iFoodEquipment.ca .....	2800
Kingtec Canada .....	2141
Marra Forni .....	2413
Nella Cutlery & Food Equipment .....	1207, 1302
Nella Toronto .....	1713
Norbec .....	2313
Omcan .....	2819
One Shot Canada .....	1746
Permul Ltd. ....	1818
Russell Hendrix .....	1119, 1219
SFI Hospitality .....	2000
True Refrigeration Canada .....	719, 819
Zanotti Canada .....	1505

## RESTAURANT & WAITER UNIFORMS

Billboard Uniforms .....	1208
Chef Works Canada .....	727
Forma Uniforms Inc. ....	2607
Jastex Sourcing Solutions .....	2154, 2156
Medium Rare Chef Apparel .....	318
Red Kap .....	2719
Shoes For Crews LLC .....	1405
Town & Country Uniforms .....	2435

## ROBOTICS

Brand M3dia .....	855
KEENON ROBOTICS .....	827
KioCafé .....	1835
S.P.A.R.C Technologies .....	1027
United Robotics Group .....	847

## SEAFOOD PRODUCTS

Acadian Sturgeon and Caviar Inc. ....	2940
Gordon Food Service .....	1919
Grizzly .....	3037
Imago Foods Ltd. ....	3329
Italian Trade Commission .....	527
Lobster PEI .....	2941
Ocean Wise .....	519
Raspberry Point Oysters .....	2941
Royal Greenland .....	2540
Seacore Seafood .....	2727
Seafoodia Oysters .....	2112
TFI Foods Ltd. ....	3327
Toppits Foods .....	2741

## SHELVING / STORAGE

Rosko . . . . .	1500
Schoolhouse Products Inc. . . . .	2150
W.D. Colledge Co. Ltd. . . . .	1719

## SMALLWARES

Browne Foodservice. . . . .	2219
Doyon Despres. . . . .	1113
iFoodEquipment.ca . . . . .	2800
Pura Vida Bioplastics . . . . .	3313
Tableware Solutions. . . . .	2319
Town & Country Uniforms . . . . .	2435

## SOUP / SOUP BASES

Adelina Onions. . . . .	429
Esslinger Foods . . . . .	3341
Imago Foods Ltd. . . . .	3329
Ma's Best Foods Inc. . . . .	3442
Ponderosa Mushrooms & Specialty Foods . . . . .	2041
Zinda . . . . .	3136

## SOUS VIDE / VACUUM PACKAGING

Doyon Despres. . . . .	1113
Eurodib . . . . .	1213
Omcan . . . . .	2819
Permul Ltd. . . . .	1818
Russell Hendrix . . . . .	1119, 1219
Unox Canada . . . . .	2347

## SPANISH PRODUCTS

Adelina Onions. . . . .	429
Seafoodia Oysters . . . . .	2112

## SPARKLING WINE / CHAMPAGNE / PROSECCO

Clearsips Ltd. . . . .	3207
Cristiana Bettli Wines . . . . .	530
Lyre's Spirit Co. . . . .	3106
Noble Estates Wine & Spirits . . . . .	2900e, 2900f

## SPECIALTY PRODUCTS

Adept Food and Beverage . . . . .	2047
Atypique . . . . .	3220
Bae Greens Microgreens . . . . .	3355b
BobaBam . . . . .	3121
Bondi Produce & Specialty Foods. . . . .	1305
Deluxe Produce Ltd . . . . .	1904
Gastronomia Aliments Fins Inc . . . . .	2641
Genuine Tea . . . . .	3340
GoodLeaf Farms. . . . .	3140
Gordon Food Service . . . . .	1919
Hogan's Homestead. . . . .	3350

Keurig Canada . . . . .	3218
King Cole Ducks . . . . .	2906
Luisella Chocolate Spreads . . . . .	3434
Matt & Steve's . . . . .	3209
Mike's Hot Honey . . . . .	2246
Pristine Gourmet . . . . .	3342
Sachili . . . . .	3155
School Safe Snack Company . . . . .	3426
Tater Kegs . . . . .	3013
Tea Squared . . . . .	1541
Trio Bakery Inc. . . . .	3251
Wood Craft Bros. . . . .	2808
Zinda . . . . .	3136

## SPIRITS / LIQUOR

Beam Suntory . . . . .	3412
BRASIL . . . . .	627
Breakthru Beverage . . . . .	2900a
Canthesis . . . . .	2900c
CHOYA Umeshu Co., Ltd. . . . .	3109
Clearsips Ltd. . . . .	3207
Cowbell Brewing Co. . . . .	3321
Diageo Canada. . . . .	3113
Dirty Devil Vodka . . . . .	3123
Distilled Spirits Council of the U.S. . . . .	3204
E & J Gallo Winery . . . . .	3511
Lyre's Spirit Co. . . . .	3106
Matt & Steve's . . . . .	3209
Mezcal Don Sixto . . . . .	4008
Noble Estates Wine & Spirits . . . . .	2900e, 2900f
Pisco Sapaq . . . . .	3222
Reid's Distillery . . . . .	3512
Walter Craft Caesar Mix. . . . .	4000
Well Juicery & Spirits . . . . .	3308

## SUGAR / SWEETENERS

1883 Syrups Gerhards . . . . .	1641, 1740, 2909
Fairtrade Canada . . . . .	518
Hogan's Homestead. . . . .	3350
Mike's Hot Honey . . . . .	2246

## TEA

Blink Tea . . . . .	3347
BobaBam . . . . .	3121
Brokerhouse Distributors Inc. . . . .	1747
BUNN . . . . .	1627
Fairtrade Canada . . . . .	518
Genuine Tea . . . . .	3340
GOOD FOOD FOR GOOD . . . . .	3436
Keurig Canada . . . . .	3218
LeBeau Excel . . . . .	1101
Nummy Creations . . . . .	1946
Pluck Tea . . . . .	3335
SEB Professional, WMF, Schaerer, Curtis . . . . .	1734
Tea Squared . . . . .	1541
The Great Gentleman. . . . .	3302
Two Bears . . . . .	3354b

## TOASTERS / TOASTER OVENS

Nella Toronto . . . . .	1713
Omcan . . . . .	2819
Russell Hendrix . . . . .	1119, 1219

## VEGETARIAN PRODUCTS

A.S. Food Sales . . . . .	1400
Adelina Onions. . . . .	429
Alasko . . . . .	1909
Beer You Can Eat . . . . .	3430
BRASIL . . . . .	627
Daiya Foods . . . . .	2136
Del Trio Superfoods - Avocados. . . . .	1400
Father Sam's Bakery. . . . .	2809
Fentimans . . . . .	3203
Food 4 Life Ltd. . . . .	3354a
GoodLeaf Farms. . . . .	3140
GoVerden . . . . .	1800
Grecian Delight Kronos . . . . .	1800
Greenhouse . . . . .	3237
Grissin Bon Limited . . . . .	3343
Imago Foods Ltd. . . . .	3329
Impossible Foods (The Impossible Burger) . . . . .	1941
KFI . . . . .	2146
Kinnikinnick Foods. . . . .	1801
Luisella Chocolate Spreads . . . . .	3434
Ma's Best Foods Inc. . . . .	3442
McCormack Bourrie . . . . .	
Sales & Marketing . . . . .	1701, 1800, 2401, 3102
NotCo . . . . .	1940
Ponderosa Mushrooms & Specialty Foods . . . . .	2041
Pristine Gourmet . . . . .	3342
Séva Nature . . . . .	3035
Snowery . . . . .	3356b
Sol Cuisine . . . . .	3337
Swirly's Confectionery & Snacks . . . . .	3150
The Perla™ Company . . . . .	1400
Toppits Foods . . . . .	2741
Well Juicery & Spirits. . . . .	3308
Wholly Veggie . . . . .	3357a
Wow! Factor Desserts . . . . .	1947
Zinda . . . . .	3136

## VEHICLES

Prisco Vans / Thermo King. . . . .	2334
Zanotti Canada . . . . .	1505

## WASTE DISPOSAL SYSTEMS

ACO, Inc. . . . .	1600
Champion Moyer Diebel. . . . .	1619
MEIKO Clean Solutions Canada . . . . .	1817
Power Knot LLC . . . . .	2506
Walker Grease Trap Services . . . . .	1613



**WATER / SPARKLING WATER**

Barbet .....	3336
Marshall Natural Products Broker. ....	3000
San Pellegrino: Italian	
Sparkling Water & Beverages. ....	227
Tree of Life Canada/Numage Importers. ....	1701

**WATER FILTRATION & PURIFICATION SYSTEMS**

3M Canada - Separation & Purification Sciences Division .....	1640
ABS Advanced Brewing Systems .....	1535
Brokerhouse Distributors Inc. ....	1747
BUNN .....	1627
Ecolab .....	713
General Filtration. ....	2046
In-Store Water Systems Inc. ....	1846
Navien .....	2406
Reliance Commercial Solutions .....	502
Supramatic Inc. ....	1841
Tower Coffee .....	2000
Universal Misting Systems Inc. ....	3003

**WINE**

Beer Gas Systems Inc. ....	3408
Bialetti by BrokerCasa.com .....	528
BRASIL .....	627
Breakthru Beverage .....	2900a
Canthesis .....	2900c
Clearsips Ltd. ....	3207
Cristiana Bettli Wines .....	530
Dark Horse Estate Winery Inc. ....	2900d
E & J Gallo Winery .....	3511
Italian Trade Commission .....	527
Noble Estates Wine & Spirits .....	2900e, 2900f
Smart Serve Ontario .....	3118
Two Sisters Vineyards .....	2900b



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