



RE- CHARGE

WITH IDEAS THAT GET YOU GOING AND GROWING

Winnipeg, September 25, 2017

Victoria Inn Hotel & Conference Centre

3:00 p.m. - 8:00 p.m.

Free Parking

THE SHOW BEGINS WITH:

- Cost savings on hundreds of products to help improve your bottom line.
- The Truckload Sale, featuring substantial savings on many Centre-of-the-plate items.
- More than 100 vendors sampling new and unique products.
- New technology featuring show day app.

Gordon[®] | **SHOW**
FOOD SERVICE

SEMINARS



MEETING THE NEED — Halal for Foodservice

1:00 p.m.

Presented by

Vanda Racciatti, RD, Maple Leaf

Canadian demographics are changing. As foodservice managers, the need to stay current with cultural menu planning is ever evolving as immigration policies and global influences sculpt a new diversity. This session will introduce you to the basics of Halal and key menu planning knowledge.



COST CONTROL PRESENTATION

1:45 p.m.

Presented by

Anne-Marie Gagne, Gordon Food Service Dietitian

In healthcare, when we think of food cost, case cost is the first thing that comes to mind. However, you could achieve greater savings by making adjustments to your processes rather than focusing only on the lowest case price. This presentation will walk you through menu development, purchasing considerations, receiving product, storing product efficiently, forecasting production, and food preparation. We will focus on everyday tools to help you reduce food costs.



ETHNIC TRENDS IN FOODSERVICE

2:30 p.m.

Presented by

Jonathan Hughes, National Accounts Director, HFS

Ethnic diversity is here, and it's growing. More than ever, foodservice leaders in long-term care and hospitals seek creative solutions to meet evolving client needs. Sourcing, preparing and serving authentic ethnic dishes can be both nutritionally and operationally challenging. In this session, you will get a better understanding of the ethnic food market, hear the latest about the ethnic food challenges and learn how to implement solutions for ethnic foods. Join Jonathan to explore global cuisines and get inspired to spice up your menu with unique flavours that will please your residents and patients.

These sessions have been approved by CSNM for Continuing Education Points.

Register today at gfs.ca/show