

Understanding the Food Service Market

If you think you have a food product idea that would work well for the food service industry, this one-day workshop is for you.

Presenters include:

- **Peter Ecker, Corporate Chef, Sysco Foods Winnipeg**
Peter will share his experiences in the food service industry and what the expectations are when entering this market.
- **Joel Lamoureux, Culinary Research Manager, Red River College**
Joel will speak about the research program offered at the Patterson Global Institute that can help processors create foods to adapt to food service conditions.
- **Alana Henuset, Information Officer-Agriculture, Food Development Centre**
Alana will speak about packaging and labelling requirements in the food service industry.
- **Jeff Fidyk, Business Development Specialist-Commercialization, Manitoba Agriculture**
Jeff will help you learn to price your product for this market.



Cost: \$25 per person (includes meal)

Pre-registration is required with Manitoba Agriculture. Please make cheques payable to PESAI (Prairies East Sustainable Agriculture Initiative).

Date and time:

Thursday, November 16, 2017
9:30 a.m. to 3 p.m.

Location:

Peppercorn Restaurant
544 Main Street
Oakbank, MB

Registration:

Manitoba Agriculture Teulon Office
204-461-2978

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