

# Food News

August 2022

## Webinars, events and programs

### Agriculture, Forestry and Rural Economic Development (AFRED) – Upcoming Business Development Webinars: Save the Date

Save the date for upcoming webinars hosted by the Food and Bio Processing Branch this fall. All webinars are hosted between 1:30 and 3 p.m.

Are you growing your business and looking at the food service industry as a potential market channel? If the answer is yes, then you will want to be aware of a two-part webinar series planned for the fall. The first webinar, *Getting into Food Service – The Introduction* will be hosted during the last week of September and the second webinar, *Getting into Food Service – Going to Market* will be on Wednesday, November 2.



### Alberta Association of Agricultural Societies (AAAS): Alberta Open Farm Days

August 13 and 14, 2022

Alberta Open Farms Days is an incubator for agri-tourism and rural sustainability. The collaborative, province-wide, two-day event gives Albertans an opportunity to experience the farm and understand where their food comes from. It is a backstage pass to meet the farmer, experience Ag-tourism in Alberta and taste local foods direct from the producer. As well, some of Alberta's most talented chefs and rural communities will be hosting a memorable series of farm to table culinary events held around the province using Alberta farm products. Visit [here](#) for more information.

### Leduc County – Local Farmers, Local Food Ag Tour

Saturday, August 20, 2022

Join Leduc Farm Friends and Leduc County for the second of two local agriculture tours taking place this summer. The tours connect you with diverse types of agriculture, as they showcase food, farms and experiences in the region. Learn more and register online [here](#). For more information, contact Sharon at [sharon@leduc-county.com](mailto:sharon@leduc-county.com) or 780-770-9271 or Jolene at [leducfarmfriends@gmail.com](mailto:leducfarmfriends@gmail.com).

### Excellence in Manufacturing Consortium (EMC) – Webinar: Legal Aspects of Co-packing Relationships

Wednesday, September 21, 2022, 12:30 – 2 p.m. EST

Co-packing relationships have historically been built on purchase orders and handshakes. That is changing as food manufacturing evolves and both co-packers and brand owners are seeking written agreements and more formal relationships. Glenford Jameson, founder of G.S. Jameson & Company, is a Canadian lawyer with significant industry experience in the food sector. Using real-world examples, he will focus on the legal aspects of the co-packing relationship that can provide increased stability and clarity for both co-packers and brand owners. Specifically, Glenford will focus on the classic pain point of confidential business information and strategies to understand and protect both stakeholders. More information and register [here](#).

## Funding

### Government of Alberta: Innovation Employment Grant

The Innovation Employment Grant encourages economic growth by supporting small and medium-sized businesses that invest in research and development (R&D) with a grant worth up to 20 per cent of qualifying expenditures. The program promotes investment and diversification by rewarding all R&D spending in Alberta, regardless of the industry, and complementing the [Job Creation Tax Cut](#) by focusing on small and medium-sized firms in the earlier stages of operation, when they might not yet be profitable. Together, the Innovation Employment Grant and the Job

Creation Tax Cut support companies of all sizes and at all stages of their business cycles. More information and learn how to apply [here](#).

## Consultations

### **Agriculture and Agri-Food Canada (AAFC): Consultations to inform the National Agricultural Labour Strategy**

Canada's agriculture and agri-food sector is an important engine of economic growth that feeds millions of people in Canada and around the world. It is also part of the country's critical infrastructure, essential to the health and well-being of all Canadians. AAFC has launched consultations to solicit input and inform a National Agricultural Labour Strategy. The agriculture and agri-food sector faces obstacles that distinguish it from other economic sectors currently facing labour shortages. As part of the engagement process, an online consultation is now open and will run until September 28, 2022. This process seeks input on recommendations to address chronic workforce challenges to build short- and long-term solutions that enable the agriculture sector to attract a skilled workforce. Find more information and take part [here](#).

Looking for information on starting or growing your agri-processing business?

Entrepreneur and business resources are available on Alberta Agriculture, Forestry and Rural Economic Development's [Agri-Processing Business Resources webpage](#).

### **Can upcycling offer opportunities in your food and beverage supply chain?**

Food and beverage processors are challenged with increasing margins and profitability; changing cost centers to profit centers; reducing climate change impacts; and, bringing food back into the human consumption chain rather than having it go into a waste stream. If a business has already implemented food loss and waste prevention programs, but find they are still producing significant amounts of by-products needing to be disposed of, then upcycling might present a unique opportunity to turn waste management costs into a revenue stream. Upcycling involves making foods from ingredients that would have otherwise ended up leaving the human food supply chain.

To support food upcycling initiatives across Canada, Anthesis Provision has launched the [\(Re\)Purpose Incubator](#) to support Canadian companies. The program provides valuable assistance and connection to companies who are interested in joining the upcycling ecosystem. Take the free upcycling readiness assessment [here](#) to help assess whether your food or beverage company is a good candidate for upcycling. Additionally, the new *Upcycled Certified Program*, launched in Canada in April of this year, supports companies that are upcycling their by-products. This new certification scheme will provide consumers with clear guidance about the presence of upcycled food, beverage, cosmetic, pet, personal care products, household cleaners, and dietary supplements in the marketplace. Learn more about the program [here](#), or contact [certification@upcycledfood.org](mailto:certification@upcycledfood.org).

## **Alberta Food Processors Association (AFPA)**

### **Food Safety Training**

- GMP, Preventative Controls & HACCP Implementation (virtual two days) – *starting October 5, January 25, 2023 or March 29, 2023*
- BRCGS – Issue 8-9 Conversion for Sites (in person Edmonton – one day) – *October 12 (additional virtual courses available for BRCGS, contact AFPA for details)*
- SQF Code 9 Implementation (virtual two days) – *November 29-30*
- For consulting at discounted member rates; information on our Safe Food for Canadians templates; and, additional courses you may require visit [here](#) or contact [melody@afpa.com](mailto:melody@afpa.com).

### **Workplace Health & Safety Training**

- Full course schedule available [here](#) (all virtual)
- HS Committee – *August 24*
- Roles & Responsibilities for Managers/Supervisors – *August 25*
- Hazard Assessment – *September 14*
- Incident/Accident Investigation – *September 15*
- System Building – *September 29-30*
- Safety Auditor – *November 16-17*

Employers with 20 or more workers must have a health and safety program. AFPA can help develop your program. Employers with fewer than 20 workers must have documentation in place including hazard assessments and more. Additionally, having a Certificate of Recognition (COR) implemented generates solid returns on your investment - earn financial incentives. Choose AFPA as your Certifying Partner. Contact [melody@afpa.com](mailto:melody@afpa.com) for more information.