

## **AGENDA**

### **11:00 am - 12:30 pm : Developing a Food Allergy Policy**

The development of a collective food allergy policy emerged through observation that food allergy management continues to be a common student support gap among our campuses. Our goal is for this policy framework to become a shared CCUFSA document that institutions can adapt and implement on their respective campuses.

#### **Presenters**

**Liana Bontempo**, Wellness and Sustainability Manager at McMaster University

**Maryann Moffitt**, Dietitian and Food Liaison Officer at University of Ottawa

**Nicole Pin**, Registered Dietitian at University of Waterloo

**Joni Huang**, Director, Education & Healthcare Initiatives at Food Allergy Canada

### **12:30 pm - 1:00 pm : Full Group Discussion**

#### **Institutional Strategies on the Pandemic as it Pertains to Food Services**

### **1:00 pm - 2:30 pm : Round Table Discussions**

Each discussion will be started with a 2-to-3-minute presentation from the moderator. Thereafter, a discussion around the table from CCUFSA members will occur for ideas that can be taken back to your institution. Each topic will be limited to 15 – 20 minutes.

#### **Group Break-Out Sessions**

##### **Catered Schools led by Mark Murdoch, Trent University**

Topics include Covid-19 impacts from 2020 and expectations for the spring, fall and beyond. Update on expected RFP's, expected contract terms and conditions, overall satisfaction levels.

##### **Co-op Purchasing Group led by Mark Kenny, University of Guelph**

Topics include food cost controls & product increases, culinary team development, menu rotations, revenue generating ideas, Covid-19 effects on supply and pricing.

##### **Self-Op Schools led by Kevin McCabe, Western University**

Topics include Covid-19 impacts from 2020 and expectations for the spring, fall and beyond. Revenue generating ideas, residence dining, retail operations, catering and conferencing.

**Conclude after breakout sessions**