

# Circular Food Innovation Lab

Vancouver has a food waste problem. We're here to help your business find solutions.

## As food prices and supply chain interruptions increase, the time to solve food waste is now.

Vancouver's food producers, distributors, processors, restaurants, grocers and other food businesses are invited to test innovative solutions to eliminate avoidable food waste across the supply chain starting April 2022.

We've partnered with the Vancouver Economic Commission and Emily Carr University of Art + Design to create the Circular Food Innovation Lab to help Vancouver businesses find solutions, reduce avoidable food waste and save money. Your food business is invited to apply. There is no fee to participate.

### Benefits For Participants and Businesses

- Explore ways to risk-proof your business and increase profits by reducing costs related to food waste.
- Learn from fellow food businesses tackling similar challenges.
- Access free expertise, tools, and services to reduce food waste.
- Learn ways to adjust to rapid change and uncertainty.
- Inform future policies to prevent and reduce wasted food in Vancouver's food supply chain.
- Develop innovative food waste solutions that show leadership in your industry.
- Contribute to the formation of an industry led taskforce to solve wasted food in Vancouver.

### Commitment From Participants

- Adhere to COVID-19 safety measures.
- Sign a non-disclosure agreement (all participants will decide what is shared publicly from the lab).
- Attend three large group sessions to develop food waste solutions and collaborate with other businesses.
- Test food waste solutions at one or more of your business locations. This includes support from a design team visiting one of your locations to develop solutions and measure progress.
- Encourage staff and managers to participate in the project and to collaborate with the solutions design team and fellow businesses.

Results and the downloadable toolkit from this project will be shared with the broad community of Vancouver-based food businesses and associations, as well as government bodies, non-governmental organizations (NGOs) and other cities regionally, nationally and internationally.

### HOW TO APPLY

Space is limited. Participants will be selected to ensure that the project has broad representation across our food supply chain and diverse communities. We will continue to accept applications until spaces are filled and on a rolling basis during the 10 month project. **Initial due date for business applications is Wednesday April 13, 2022.**

Apply now at: [vancouver.ca/food-innovation-lab](https://vancouver.ca/food-innovation-lab)

### QUESTIONS

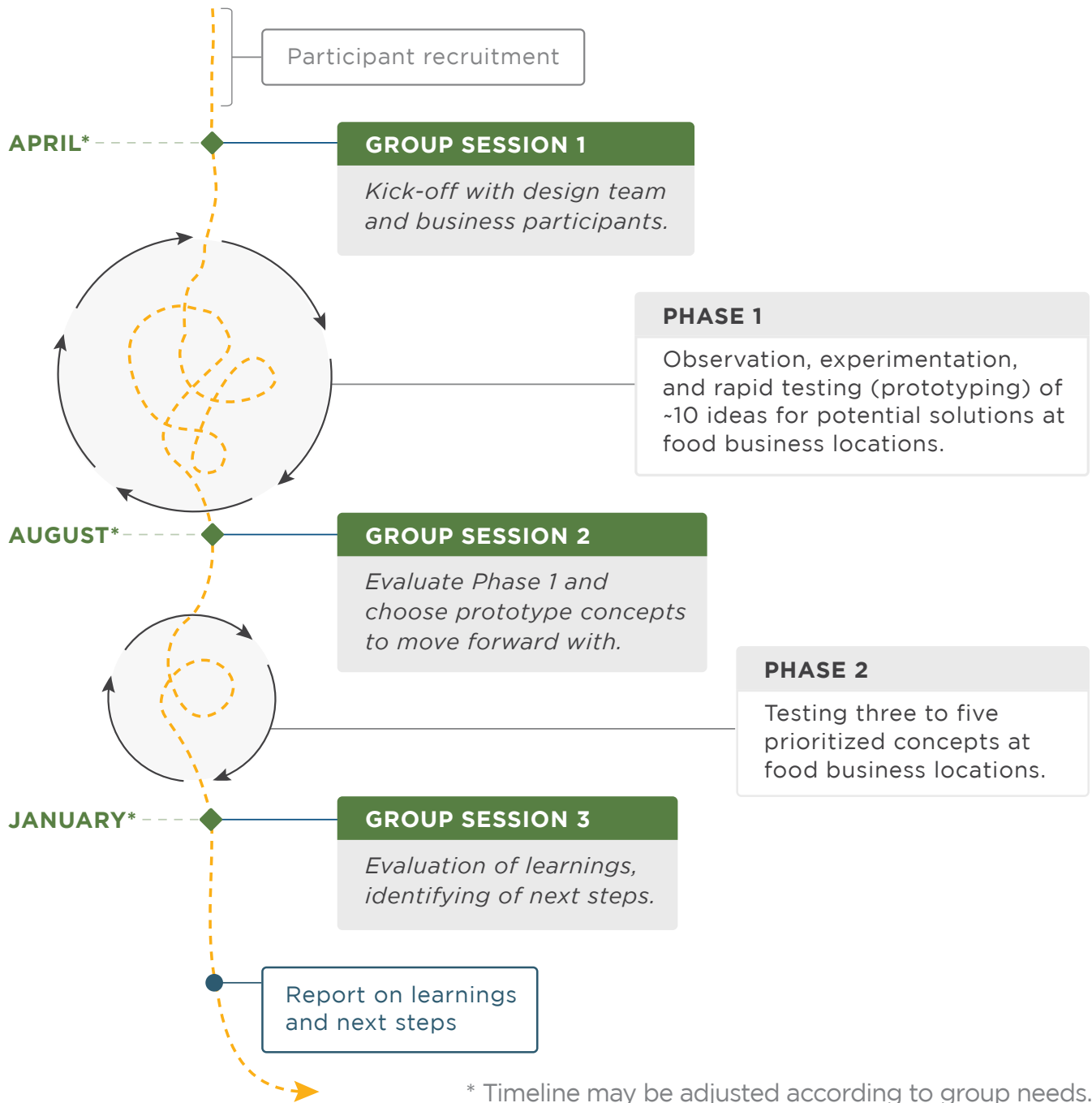
Contact us at [solving-food-waste@vancouver.ca](mailto:solving-food-waste@vancouver.ca)



# Project Timeline

April 2022 – January 2023

The process map below shows how we will spend our time together between April 2022 and January 2023. Each in-person or virtual large group session will be around three hours. Phase 1 and Phase 2 will involve a weekly meeting (approx. one hour) with individual businesses deciding on additional hours for on-site testing and development of prototype solutions identified and selected by participants.



This project is funded through the generosity of the Carbon Neutral Cities Alliance and Mitacs. Thank you for your investment in a future where there is no waste.

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