If your food business is selected to participate in the Circular Food Innovation Lab, you will be asked to complete the following form.

Research Consent Form

Circular Food Innovation Lab

Principal Investigator:	<u>Contact:</u>
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Introduction and Purpose: Food waste continues to be a pervasive issue not only in Canada but globally. In Canada, 11.17 million tonnes of edible food are wasted each year at a value of \$49.46 billion. Of four potential circular industry sectors: food, textiles, plastics and construction materials, the greater Vancouver region's food sector has the farthest-reaching impact in terms of circular economic benefit. A 2019 study by VEC identified that an estimated \$195 million dollars of annual sales and/or cost savings are achievable in Metro Vancouver by adopting circular economic practices across the agri-food value chain.

The purpose of this research is to convene food distributors, processors, restaurants, grocers and other food businesses to test innovative solutions to eliminate avoidable food waste within their businesses and across the supply chain. In this participatory research project, we will study current products, practices and service models within business settings and across the supply chain and prototype new products or service models with the aim of reducing food waste.

<u>Study Procedures</u>: Your participation is entirely voluntary. Alongside the research team, participants will be actively involved in the following activities across the following two phases:

Phase 1: (April 2022 to August 2022)

- Identify challenges related to food waste within your operations and along the supply chain
- Attend brainstorming sessions to generate ideas for potential solutions
- Engage in rapid prototyping or testing solution-concepts related to food waste
- Reflect and share what what you're learning through this experience, determine next steps

Phase 2: (August 2022 to January 2023)

- Test and iterate prototypical food waste solutions at business locations
- Reflect and share with other participants what you're learning through this experience

Note: Testing solutions to address wasted food may require collaboration across departments in a particular business: Operations, Accounting, Purchasing or Human Resources as examples.

Benefits:

Direct benefits to participants:

- Explore ways to risk-proof your business and increase profits by reducing costs related to food waste
- Access expertise, tools and services to reduce food waste within your business*
- Learn from fellow food businesses facing similar challenges.
- Learn ways to adjust to rapid change and uncertainty.
- Establish relationships with other businesses in the local supply chain

* NOTE: Results will also be shared with non-participant businesses as part of the final report.

Indirect benefits to broader community/society

- Develop innovative food waste solutions that will be shared with industry.
- Inform shifts in perspectives about systemic issues and root causes concerning food waste and circularity
- Increase awareness of how different areas and stages of the food supply sector impact one another
- Inform future City of Vancouver policies to prevent and reduce wasted food in Vancouver's food supply chain.
- Contribute to the formation of an industry led taskforce to address food waste

<u>Risks</u>: Anticipated risks are minimal. Participants will be representatives from different food businesses in the Metro Vancouver region and they will be sharing with fellow participants their challenges with and approaches to handling food waste. Participants may anticipate limited social/reputational risks related to discussing food waste practices in business settings.

<u>Confidentiality</u>: To mitigate potential risks related to this project concerning the reputation of food businesses and their practices around managing food waste, participants and researchers are required to comply with the terms of a Mutual Confidentiality and Non-Disclosure Agreement (MCNDA) provided along with this research form. None of your personal information will be shared publicly.

Ethics approval: This study has been reviewed and approved by Emily Carr's Research Ethics Board and is in compliance with Tri-Council Policy Statement (TCPS2) guidelines for the ethical conduct of research involving humans.

<u>What your signature means</u>: By filling in your name in the field below, you indicate that you have read this consent form in full and that you consent to participate in this research. Your participation in this study is entirely voluntary and you may refuse to participate or withdraw from the study at any time without penalty.

Do you consent to participate in this study?

- I agree to participate in this study
- I do not agree to participate in this study

Name:

Business:

Signature:

Date: