

HEALTHCARE & SENIOR LIVING

Fresh From The Heart



Sysco BC Healthcare & Senior Living Show Tuesday, January 15, 2019

Sheraton Vancouver Guildford Hotel
15269 104th Ave., Surrey, BC

Click [HERE](#) to Register!

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YOU'RE INVITED!

— SYSCO REGIONAL HEALTHCARE SHOW —

8:00-8:30 am	Registration & Light Breakfast
8:30-8:45 am	Sysco Welcome
8:45-9:45 am	Improving Food Quality in Long Term Care – Best Practices & New Initiatives - Christina Lengyel, PhD, RD – University of Manitoba - Co-Principal Investigator and the Manitoba Lead on the Making the Most of Mealtimes (M3) study
9:45-10:45 am	Tackling the Labour Shortage - Samantha Scholefield, BA – British Columbia Restaurant & Food Services Association
10:45-11:00 am	Break
11:00-11:45 am	Synergy on Demand – Learn about Sysco's Innovative Technologies - Karen Hurley, RD – Manager, Healthcare Systems – Sysco Canada
11:45-12:45 pm	Quality Dining – Creative Plates for Healthcare & Senior Living - Chef Bernard Casavant
12:45-1:00 pm	Sysco's Customer Business Resources –Let's Get Together - Jay Ashton – National Business Resources Lead – Sysco Canada
1:00-3:30 pm	Vendor Expo

Earn up to 5 CSNM Points



Meet Our Speakers



Christina Lengyel, PhD, RD is an Associate Professor, a Registered Dietitian, and the Director of the Dietetics Program in the Department of Food and Human Nutritional Sciences in the Faculty of Agricultural and Food Sciences at the University of Manitoba. Dr. Lengyel's current research focuses on nutrition and health-related issues of baby boomers and older adults residing in rural and urban areas. She is a Co-Principal Investigator and the Manitoba Lead on the Making the Most of Mealtimes (M3) study. Dr. Lengyel is a Research Affiliate of the University of Manitoba's Centre on Aging and Riverview Health Centre. Christina currently serves on the editorial boards for the Journal of Nutrition in Gerontology and Geriatrics and the Canadian Journal of Dental Hygiene.



Samantha Scholefield (BA) is a Program Manager with the British Columbia Restaurant and Food Services Association (BCRFA).

Her 20 years of experience providing project and event management, logistics and marketing expertise in the wine and food service industries help her to understand our core business. She brings her high energy, results-oriented approach to all of the projects takes on. In 2017 and 2018, Samantha has taken the lead on researching labour shortage. She interviewed and conducted focus groups with operators and employees around the province to understand the main challenges and opportunities for tackling labour shortage in food service.

In March 2018, BCRFA released the "Metro Vancouver Restaurant Labour Shortage Report and Recommendations". Since the release of the report, Samantha has been presenting the findings to industry groups and providing real examples to operators about how they can increase retention, tackle the challenge of a changing workforce and recruit new team members.

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Karen Hurley, RD graduated from The University of Western Ontario, Brescia College with a Bachelor of Science Degree and completed her Administrative Dietetic Internship at Mount Sinai Hospital in Toronto. Since her internship, Karen has worked at the Georgetown Hospital and The Toronto Hospital prior to joining Sysco in 1997. Karen has held a variety of Healthcare positions at Sysco and is currently Manager of Healthcare Systems supporting all Sysco Canada operating companies. She has specialized in areas including healthcare marketing, key account sales, new business development and the Healthcare software systems, Synergy and Recipes On Demand. Karen brings a unique approach to the profession of dietetics promoting the role of Registered Dietitians working in business and industry.



Chef Bernard Casavant has been at the forefront of improving the standards of the hospitality industry throughout his career. He was one of the first chefs in Canada to earn the Chef de Cuisine Certification (CCC). He is a member of the BC Restaurant Hall of Fame and CCFCC Honour Society. Casavant helped make Whistler a culinary destination, first as the executive chef for the newly built Chateau Whistler and later his own restaurant Chef Bernard's Bistro. In 2006, he relocated to the Okanagan and becoming Executive Chef at the Sonora Room at Burrowing Owl Winery, later moving to Wild Apple Restaurant and Lounge in Kelowna. He joined Okanagan College in 2014 as Culinary Manager of the Wine, Food and Tourism program



Jay Ashton has three decades in the foodservice industry. Jay joined Sysco 13 years ago in Calgary, Alberta. He has consulted thousands of customers over the past decade, and today, enjoys leading Sysco Canada's Business Resources Department across Canada and helping Sysco's resource teams provide the best solution and ideas to their customers. With a strong background in marketing and innovation, Jay enjoys bringing that same knowledge and experience to helping Sysco's customers be successful.

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