

FOODSERVICE

CANADA'S HOSPITALITY BUSINESS MAGAZINE

HOSPITALITY

THE NEW REALITY

Chefs are addressing consumer demand for ethical meat choices

FULLY LOADED

Loaded Pierogi is cashing in on an untapped market

LOCAL LIBATIONS

Canadian wines are gaining respect at home and abroad

THE 2019 TOP 100

REPORT

EXCLUSIVE RANKING OF THE INDUSTRY'S TOP OPERATORS
PLUS

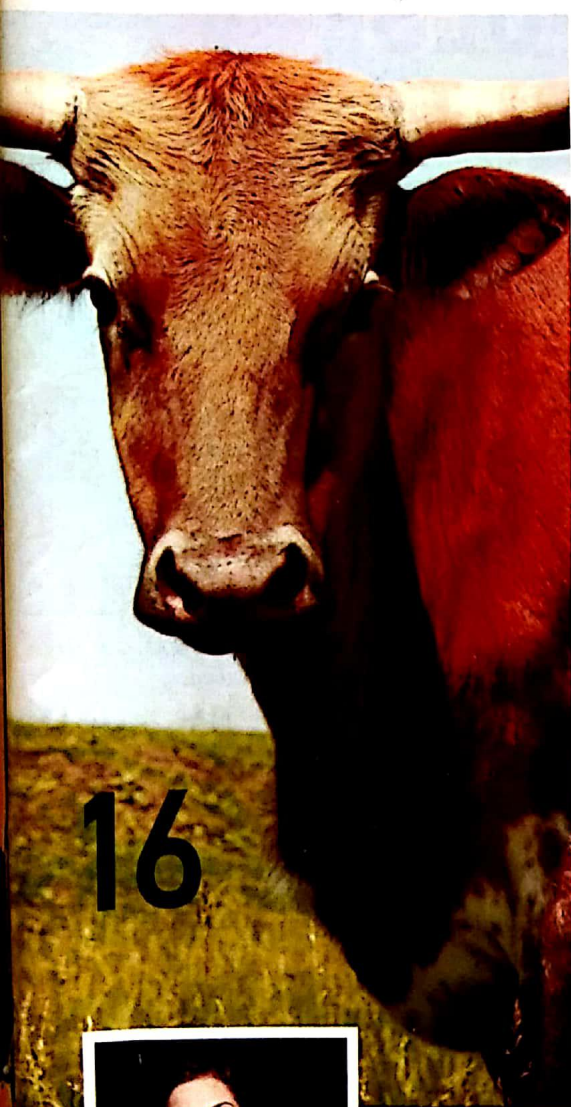
A look back at how foodservice operators fared in 2018

View from the Top

INDUSTRY-LEADING WOMEN
DISH ON CLOSING THE
GENDER GAP IN FOODSERVICE

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PHOTOGRAPH BY
MARGARET MULLIGAN



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Re: Getting There
April 2019
Foodservice and Hospitality



Dear Editor:

With regard to the April story on sustainability, it's good that the industry is starting to pay serious attention to the environment and sustainability, but [people] are still missing a critical piece when they continue to use toxic chemicals to keep their spaces clean. (Yes that includes so-called green cleaners.)

Bleach and acid go down the sewer into our water supply, creating an unnecessary danger to everyone on the planet.

We need to get rid of the chemicals in our food business. There are better, non-chemical ways of cleaning and disinfecting, which are also easier and cheaper.

— MANFRED DIETRICH (VIA EMAIL)

A few months ago, the OHI's Top 30-Under-30 program was passed on to Kostuch Media Ltd., which will now produce this initiative with continued support from Bruce McAdams, associate professor, University of Guelph, who started the program, along with Charles Grieco of the OHI. Sadly, Charles passed away earlier this year, necessitating a change in the ownership of this program. As part of the changing of the guard, KML announced the new initiative in the May issue, following McAdams email to the Top 30-Under-30 committee, which was also sent to KML (see below). The comments below follow those announcements and were sent to Foodservice and Hospitality.

May 2019

Foodservice and Hospitality

Rosanna's decade-long personal commitment to the program and the reputation KML holds

in our industry made it somewhat of an easy choice. While we should all be proud of what we've achieved over the last 14 years, I look at this new partnership as an opportunity to improve our program. I'm confident that under Rosanna's leadership, the Top 30 will continue to improve and make even more of an impact on our industry. While we will look to innovate in many areas, many aspects — including our committee — will remain the same and true to what Charles wanted the program to be.

— BRUCE MCADAMS, ASSOCIATE
PROFESSOR, UNIVERSITY OF GUELPH

So glad to see Rosanna and KML take the lead here. Looking forward to being a part of the continued evolution of the program.

— LEE JACKSON, JLL (VIA EMAIL)

Well done! This program cannot be in better hands.

— DARIO GUESCINI, DIRECTOR,
WORK INTEGRATED LEARNING,
GEORGE BROWN COLLEGE (VIA EMAIL)

Congratulations Rosanna and KML. I look forward to us all growing old with this industry and program — with the energy and passion of the Top-30-Under-30 applicants offsetting the evolution of our retiring bodies.

— LIANA CARNIELLO, DIRECTOR,
HUMAN RESOURCES, SHERATON CENTRE
TORONTO HOTEL (VIA EMAIL)

Wonderful news. I look forward to supporting Rosanna in any way possible moving forward. These awards are very important to the Ontario hospitality landscape.

— CYRUS COOPER, PROFESSOR,
CENTENNIAL COLLEGE