FOOD WASTE REDUCTION **PROGRAM**

OVER

OF ALL FOOD IN 46% CANADA IS WASTED EVERY YEAR

41.7% OF THIS IS AVOIDABLE WITH A VALUE OF \$58 BILLION

AVOIDABLE FOOD WASTE CONTRIBUTES APPROXIMATELY 25.7 MILLION METRIC TONNES OF CO2 EMISSIONS ANNUALLY, EQUIVALENT TO 253,000 FLIGHTS FROM TORONTO TO VANCOUVER

R CALL TO ACTION

ZERO-WASTE BY 2040!

In alignment with the City of Vancouver's vision, we continue to take proactive steps to reduce food waste and improve sustainable practices.

FOOD WASTE REDUCTION

In participation with the Pacific Coast Collaborative and the World Wildlife Fund, we assess current food donation and waste reduction practices, identify opportunities for improvement, and develop tools for food waste audits. We track food waste patterns post-event and continuously make adjustments to our menus to ensure that offerings are nutritious, satisfying, and appealing to all palates.

NT PLANNING

Food waste, which costs your business money and contributes to environmental damage, is entirely preventable. Our Catering Managers will help you with meal planning and find ways to reduce food waste.

Considerations could include:

- Avoiding pre-set courses for plated functions;
- Providing previous event consumption and/or function attendance data; and
- Managing food quantities for your event by working together to plan function times and menu selections.

We strive to improve our efforts through ongoing staff education, awareness, and monitoring waste.

FOOD DONATION & COMMUNITY PARTNERS

We believe in making our venue a greener place for everyone and a sustainable partner in the community.

COLLABORATION

In collaboration with the City of Vancouver, the Vancouver Economic Commission, and Emily Carr University, we are participating in the Circular Food Innovation Lab 2 (CFIL-2), (December 2023 to February 2026). This initiative addresses systemic supply chain issues through innovative and sustainable solutions. Insights from CFIL-2 will help shape future food waste policies and support Vancouver's broader zero-waste goals.

PARTNERSHIPS

Partnerships with local charities including Union Gospel Mission, Second Harvest, and Vancouver Food Runners ensures that nutritious quality meals that are left over are donated. Since December 2022, over 24,000 meals have been donated by VCC to non-profits, diverting over 60,000 kg in greenhouse gases. By addressing food insecurity while reducing waste, we reinforce our role as both a sustainable venue and a socially responsible community member.



For over 15 years, we have supported Union Gospel Mission's meal program, which provides about 750 meals four times a day to people working to overcome poverty, homelessness, and addiction. The programs include street outreach, emergency shelters, recovery support, and job services to help community members build a new life.

ugm.ca



A recent partner specializing in logistics and transportation, powered by a network of volunteers redirecting surplus food to where it's needed most, giving back to the community while reducing their environmental impact.

vancouverfoodrunners.com





Proudly partnering with Second Harvest, Canada's largest food rescue organization that recovers fresh, nutritious foods that would otherwise be wasted.

secondharvest.ca



Thank you for your donation! The meals were delivered to the Downtown Eastside Neighbourhood House and Atira Women's Resource Society's supportive housing program. Staff from both organizations shared that the women and children were genuinely excited to receive the food and truly enjoyed every bite.

Adelyn Chan, Program Manager Vancouver Food Runners

