




In The Media
July – September
2016

Food Garden planted at White Oaks

Students and faculty with the Research & Innovation division convert a former parking lot and grass strip into a sustainable food garden for use in the new Grow restaurant at White Oaks Resort & Spa.

Media Morsels
A sumptuous sampler of some Niagara food and wine industry news. Have a tip? Tweet it to us @CheersNiagara




Media morsels

Niagara This Week - St. Catharines Plan B
A new brewery and retail lounge has opened in downtown St. Catharines. Plan B Beer Works is serving up small batch, local and authentic craft brews daily from 2-9 p.m. at 174 St. Paul St. Visit planbbeer.ca for more information.

White Oaks Resort and Spa
White Oaks Resort and Spa has teamed up with Niagara College to create a garden on the Taylor Road resort's property, on a portion of land that was once a roadway. Herbs and vegetables harvested from the garden will be used in a new sustainable-focused restaurant opening at the resort in September. Grow. Chef Kyle Paton of The Black Lodge is acting as creative consultant and chef in residence on the project.

Garden project replaces road

By Andrea Tingey, Standard Staff
Friday, August 12, 2016 5:26:47 EDT PM



Kyle Paton, Grow chef, and Meghan Beattie, Niagara College horticulturalist graduate, pick leaves from the White Oaks garden. The garden is the result of a partnership between the resort and college. Friday August 12, 2016 Andrea Tingey.

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A new partnership is paving the way for an innovative garden—and healthy restaurant—in Niagara.

Niagara College and White Oaks Resort & Spa teamed up to turn a part of Taylor Road, which was going to be paved for parking, into a sustainable organic garden for the new restaurant Grow.

"This is definitely not sort of the typical garden you see," said horticulturalist and Niagara College graduate Meghan Beattie.

But she says the odd location hasn't affected the taste.


"Every so often we'll snack on a little something. Because the restaurant wasn't opened yet, we got to do a lot of quality control," she laughed.

Kyle Paton is the Grow chef and former owner of St. Catharines Rise Above.

"It's kind of a political thing for us," he said. "It's showing people they can be healthy and can do these things no matter what their disposition is and no matter what their

Growing together: sustainable garden planted at White Oaks

Partnership with Niagara College students



Sustainable garden at White Oaks
Melinda Cheevers/Metroland

Mackenzie Haines tends to marigolds planted in a new garden at White Oaks Resort. The sustainable garden was led by faculty and students from Niagara College and funded by the federal government in partnership with White Oaks Resort & Spa.

2/4

Niagara-On-The-Lake Town Crier
By Melinda Cheevers

NIAGARA-ON-THE-LAKE — Joni Mitchell would be proud. Instead of paving paradise to put up a parking lot, White Oaks Resort opted to turn a surplus piece of roadway in front of its Taylor Road property into a lush garden rather than expanding its parking lot.

Michael Wakil, White Oaks's chief development officer, said the original plan was to extend the resort's parking lot but in the end, he just couldn't go through with it.

"I realized when you look out, it would just be asphalt. There's the parking that's already here, then a roadway and then the (Outlet Collection at Niagara's) parking lot. That's a lot of asphalt," he said.

Instead, White Oaks teamed up with Niagara College, tapping into expertise found within the school's horticulture program, to create a strip of garden that runs along Taylor Road. White Oaks went through the college's Research and Innovation department that partners various school faculties and students up with appropriate research opportunities within Niagara's business community. Gregor MacLean, the college's project manager overseeing the agriculture and environment portfolio, applied for grants to fund the initiative. As a result, two horticulture students — Mackenzie Haines, who was on a co-op placement and Meghan Beattie, a recent graduate of the program — were brought on board for the summer to help make the garden a reality. They designed and built the garden.

"We designed this garden together, we take care of it together," said Haines of the garden.

COVERAGE TYPE Digital, Print
JULY 2016 [St.Catharines Standard](#), [Niagara This Week](#)

CFWI funding for new TAC

Government grants are announced for the Research & Innovation division: the Canadian Food & Wine Institute Innovation Centre receives funds to create a Technology Access Centre.

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Niagara College awarded \$1.9M in funding to assist region's food and beverage innovators

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September 8, 2016

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Filed under: Niagara College

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Posted by: Press Release

Niagara College will continue to expand its services and equipment for Niagara's food and beverage innovators as a result of Wednesday's announcement of \$1.75 million over five years from the federal government to create a Technology Access Centre (TAC) for the Canadian Food and Wine Institute Innovation Centre.

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Niagara College Canada

APPLIED DREAMS.

The Hon. MaryAnn Mihychuk, minister of Employment, Workforce Development and Labour, delivered the news as part of a nationwide announcement of grants through the Natural Sciences and Engineering Research Council of Canada (NSERC). During the event, Mihychuk, on behalf of the Hon. Kirsty Duncan, minister of Science, also announced another \$135,710 in funding for equipment for Niagara College's Agriculture and Environment Innovation Centre.

"Through today's investment, the Government of Canada is supporting collaborations between talented scientists and engineers working hard on college campuses and their counterparts who are leading local businesses," said Duncan Wednesday. "Such partnerships can lead to the commercialization of ideas, job creation for the middle class and sustainable economic growth that benefits all Canadians."

"This is exciting news for us, as it allows us to broaden and formalize the work begun several years ago," notes Marc Nantel, associate vice-president of Research, Niagara College. "With this funding, we will be able to ramp up our activity and better serve the food and beverage industry, with increased equipment and services, as well as by hiring a centre manager, a full-time researcher and a dedicated technologist."

"The Niagara region has more than 1,200 small- and medium-sized businesses in this industry who are working hard to be competitive, yet in many cases they do not have in-house research and innovation capacity," adds Dan Patterson, president, Niagara College. "That's where our research division comes in. Our faculty and students work with these businesses to improve their products and efficiency. These projects then contribute to job creation and the overall development of the sector in the region."

COVERAGE TYPE Digital
SEPTEMBER 2016 [St. Catharines Standard](#), [Erie Media](#), [Agri Digest Online](#)

Niagara College awarded \$1.9M for region's food and beverage innovators

Niagara College will continue to expand its services and equipment for Niagara's food and beverage innovators as a result of the Sept 7 announcement of \$1.75 million over five years from the federal government to create a Technology Access Centre for the Canadian Food & Wine Institute Innovation Centre.

The Hon. MaryAnn Mihychuk, Minister of Employment, Workforce Development and Labour, delivered the news as part of a nationwide announcement of grants through the Natural Sciences and Engineering Research Council of Canada (NSERC). During today's event, Mihychuk, on behalf of the Hon. Kirsty Duncan, Minister of Science, also announced another \$135,710 in funding for equipment for Niagara College's Agriculture & Environment Innovation Centre.

Located at the Niagara-on-the-Lake campus, the CFWI Innovation Centre will also provide support services and mentorship to hundreds of companies as a result of training and networking opportunities. The Centre offers a full suite of services to support industry innovation and commercialization of new products and processes in the food and beverage sector. From new recipe development to shelf-life testing and nutritional labelling, the CFWI Innovation Centre pairs industry partners with faculty, recent graduates and students with the right expertise and equipment to meet industry needs.

As a Technology Access Centre, the CFWI Innovation Centre becomes one of 30 such TACs across Canada, supported by the Tech-Access Canada network (tech-access.ca). Tech-Access Canada serves vital industrial sectors across the country, responding to industry applied research needs through innovation support services delivered by college faculty, staff and students.

The Centre was announced in 2012 during a visit by Her Royal Highness, the Countess of Wessex, and came into being thanks to significant funding support from the Government of Canada through NSERC (\$2.3 million); the Canada Foundation for Innovation (\$680,000); from the Ontario Research Fund (\$680,000); and contributions from Niagara College and industry partners.

The minister's announcement was made at Red River College in Winnipeg, and included more than \$36 million in grants for 32 research projects to colleges and CEGEPs across Canada, to support applied research and development activities with Canadian businesses. The grants were awarded under the College and Community Innovation Program.

1500 lbs. of pork donated to Westman food banks

For the sixth year in a row, the Provincial Exhibition has partnered with six Manitoba Co-op's and five local meat processors to deliver approximately 1500 lbs. of pork from the Royal Manitoba Winter Fair to several Westman food banks and soup kitchens.

Provincial Exhibition volunteer Lawrence Langlois of Virden, volunteered to care for the pigs that are used in the pig scrambles at the 2016 Royal Manitoba Winter Fair. Feed for the animals is donated by Co-op Feeds and western Manitoba Co-op retailers, including Heritage Co-op, Neepawa Gladstone Co-op, Valleyview Co-op, Kenton Consumers Co-op and Boundary Co-op.

"Over the last few weeks, the pigs were delivered by our volunteers to Renard's Meat Services at Virden, Prairie Rose Meats at Souris, Henry Meats in Brandon, Jarvis Meats at Gladstone, and DAL Meats in Killarney." Said Ron Kristjansson, General Manager of the Provincial Exhibition. "These local meat processors have donated all the processing costs and make sure the meat is delivered to food banks and soup kitchens in their own area."

The distribution of the meat donation directly relates to the region where the feed and processing sponsors are located to create a direct connection between the feed suppliers and the meat processors.

"We have been able to support groups in need from Portage la Prairie up through Minnedosa, Souris, Brandon, Killarney, Boissevain, Virden and right out towards Moosomin, Saskatchewan." Said Kristjansson. "In Brandon, the meat was donated to Helping Hands Soup Kitchen. The direct connection between the meat processors and the organization receiving the pork is a special part of this program and all of the processors have their own relationships with the groups in their area."

The Provincial Exhibition takes great pride in giving back to the community in this manner. "Support from partners like the Co-ops, the Spruce Woods Colony which sold us the pigs at a very reasonable price, and all of the meat processors allows us the opportunity to use the pigs during the Royal Manitoba Winter Fair for agricultural education, as well as give a valuable food donation to the Westman area." Said Kristjansson. "The Provincial Exhibition receives a lot of support from the residents in this area and are proud to be able to support them in return."

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Grant for research equipment


Agriculture & Environment Innovation Centre gets funding from Applied Research Tools & Instruments Grants (ARTI) for weather measurement stations.

COVERAGE TYPE Digital

SEPTEMBER 2016 [St.Catharines Standard](#), [Erie Media](#)

Niagara College given \$1.75M for food and beverage innovators

Wednesday, September 7, 2016 5:03:47 EDT PM



Niagara College's Niagara-on-the-Lake campus. QMI file photo.

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Over the next five years, Niagara College will receive a \$1.75 million grant from the federal government to build a technology access centre.

The centre will be a part of the community college's plans to expand the services and equipment it already offers to Niagara's food and beverage innovators.

An additional \$135,710 in funding from the Natural Sciences and Engineering Research Council of Canada is going toward Niagara College's Agriculture and Environment Innovation Centre at its Niagara-on-the-Lake campus.

With that funding, the college will be building six weather measurement stations in fields, orchards and vineyards across Ontario. The data collected from this will help developing and programing algorithms to identify threatening weather.

Associate vice-president of research at the college, Marc Nantel, said this funding will allow the school to expand on existing work and better serve the industry.

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Niagara College awarded \$1.9M in funding to assist region's food and beverage innovators

September 8, 2016 | Filed under: Niagara College | Posted by: Press Release

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nc Niagara College Canada
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NC at the forefront of food innovation: *The Toronto Sun*

Marc Nantel's comments about NC's unmatched facilities are highlighted in Toronto Sun newspaper article about food science innovation.

COVERAGE TYPE Digital
SEPTEMBER 2016 [The Toronto Sun](#)


LIFE EDUCATION & CAREERS

ON CAMPUS: YOUR GUIDE TO POST-SECONDARY EDUCATION
Food science focuses on innovation

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SPECIAL TO POSTMEDIA NETWORK

FIRST POSTED: MONDAY, SEPTEMBER 26, 2016 02:06 PM EDT | UPDATED: MONDAY, SEPTEMBER 26, 2016 02:21 PM EDT



Pere Ramel found his educational calling when he was studying for his master's degree in the Netherlands. That calling was the University of Guelph, where he is now a food science PhD candidate researching healthier alternatives to bad fats and oils in foods.

"Most of my professors were talking about going to Guelph and had a lot of good things to say about it," he says. "One of the main reasons I came was to work with Dr. Alejandro Marangoni, who is one of the most well-known people in his field."

Ramel says his interest in food science began when he was an undergraduate in the Philippines. "Not only is food a necessity in life, but it is an industry that is so consumer driven. There is so much importance in the work we do in providing people with better choices and more affordable, healthier foods."

He says the program's combination of advanced research, industry ties and hands-on product development is preparing him for the real world, whatever his career choice. "If I want to work in the industry, I'm prepared for that. I already have the experience through collaborating with the private sector. But if I want to become a professor, I can do that too. That's what's unique about Guelph. It prepares you for whichever path you wish to take."

Food science has been a mainstay at the University of Guelph, whose roots go back more than a century when it was founded by the dairy industry. Over time, it has achieved global recognition as a premier institution dedicated to food science.

Art Hill, professor and chair, department of food science, says the beauty of this area of study is that it can evolve from any of the fundamental sciences. "If you look around our department you will find people with molecular biology and engineering backgrounds, physicists and chemists." The program has 130 graduate students conducting research and development work, as well as 160

Pere Ramel is a food science PhD candidate at the University of Guelph researching healthier alternatives to bad fats and oils in foods. Peter Power for Postmedia Network

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The university also has strong ties with local and international retailers, food processors and associations to promote research and development and product development, including the Loblaw's Academy.

It offers three food science graduate programs as well as a master's level course in food safety and quality assurance (FSQA). "The FSQA is interesting in that enrolment is largely landed immigrants. Typically they have previous degrees and certificates and worked in the industry and come here to get their certification to work in the Canadian food sector," Hill says.

The discipline is growing in popularity, he adds. "There's a lot more interest and awareness around food and interest in innovation. Another big driver has been food safety."

Career prospects for students in food science are extremely promising, he adds. "The industry hires more students than we are able to attract. In fact, many who graduate wind up working where they did their co-op placement."

The latest item on the University's agenda is the launch of the new Guelph Food Innovation Centre (formerly the Guelph Food Technology Centre), complete with an updated pilot production plant. "This will allow us to provide better hands-on training for undergraduates and access for research, as well as engage in product development," Hill says.

Innovation in the food sector is also an area that Niagara College is driving with the help of industry, government and associations, says Marc Nantel, associate vice-president of research and innovation. Up to 40 per cent of students applying for the program are post-graduates.

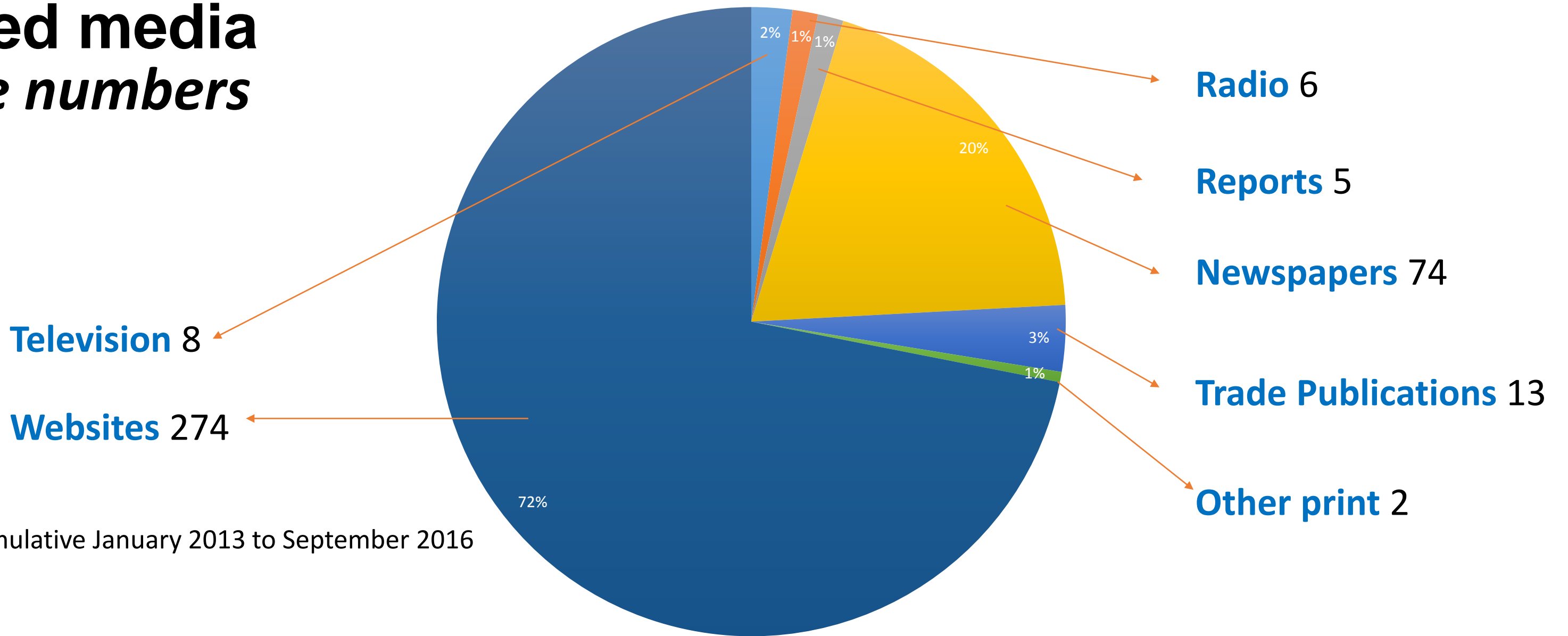
"Niagara College is one of first in Canada to get on the applied research train," Nantel says. That research can be course-based, or though providing technical services in the school's labs for industry partners, or funded research on a co-op basis or part-time. By partnering with industry, students' ideas can find a home for commercialization."

The school boasts four labs, funded through the Canada Foundation for Innovation and the Ontario Research Fund, that allow students to explore such areas of food science as microbiology, chemistry, sensory analysis and shelf-life testing. It also has a teaching winery and brewery, with plans to launch a distillery program in 2017.

"No one else in Canada has a teaching brewery, winery and distillery in one location," Nantel says. "There are lots of opportunities for students to spread their wings and try things, whether it's creating a new beer and establishing a micro-brewery of their own, or working with companies to develop new products."

Gary Torraville, associate dean, Canadian Food and Wine Institute at Niagara College, says there any number of projects students can choose from to launch their careers. "We have worked with a slew of different groups over the years, including research for large organizations, packaging applications, quality

Earned media *by the numbers*



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Research & Innovation
Published by Myles Fisher [?] · July 25 ·

Follow our progress! Part 3 of our White Oaks Resort & Spa Project Blog:
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Research & Innovation
Published by Myles Fisher [?] · August 8 ·

NOW HIRING for the part-time position of Business Development Coordinator in the Research and Innovation department at Niagara College. Deadline to apply is Friday, September 9. Click the link to view the full job posting. <http://bit.ly/2aGCyEq>

Business Development Coordinator - Research & Innovation

Applications are invited for the part-time position of Business Development Coordinator in the Research and Innovation department at Niagara College. This position is located at the Niagara-on-the-Lake Campus.

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Research & Innovation
Published by Myles Fisher [?] · September 14 ·

We're hiring a Dissemination & Outreach Officer to join our #ncinnovation team! Deadline to apply is Friday, September 30. Click to the link below to view the full job posting.
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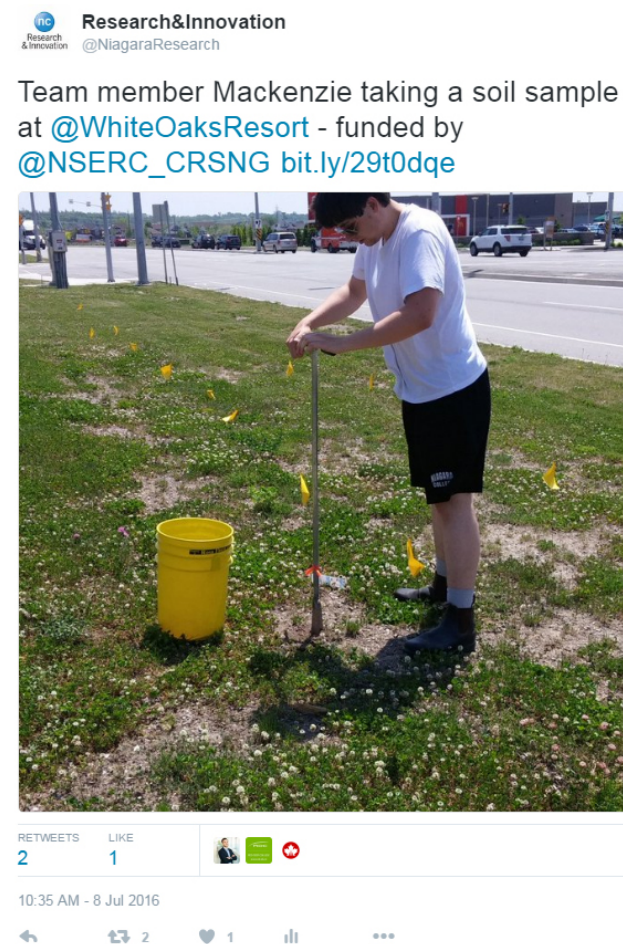
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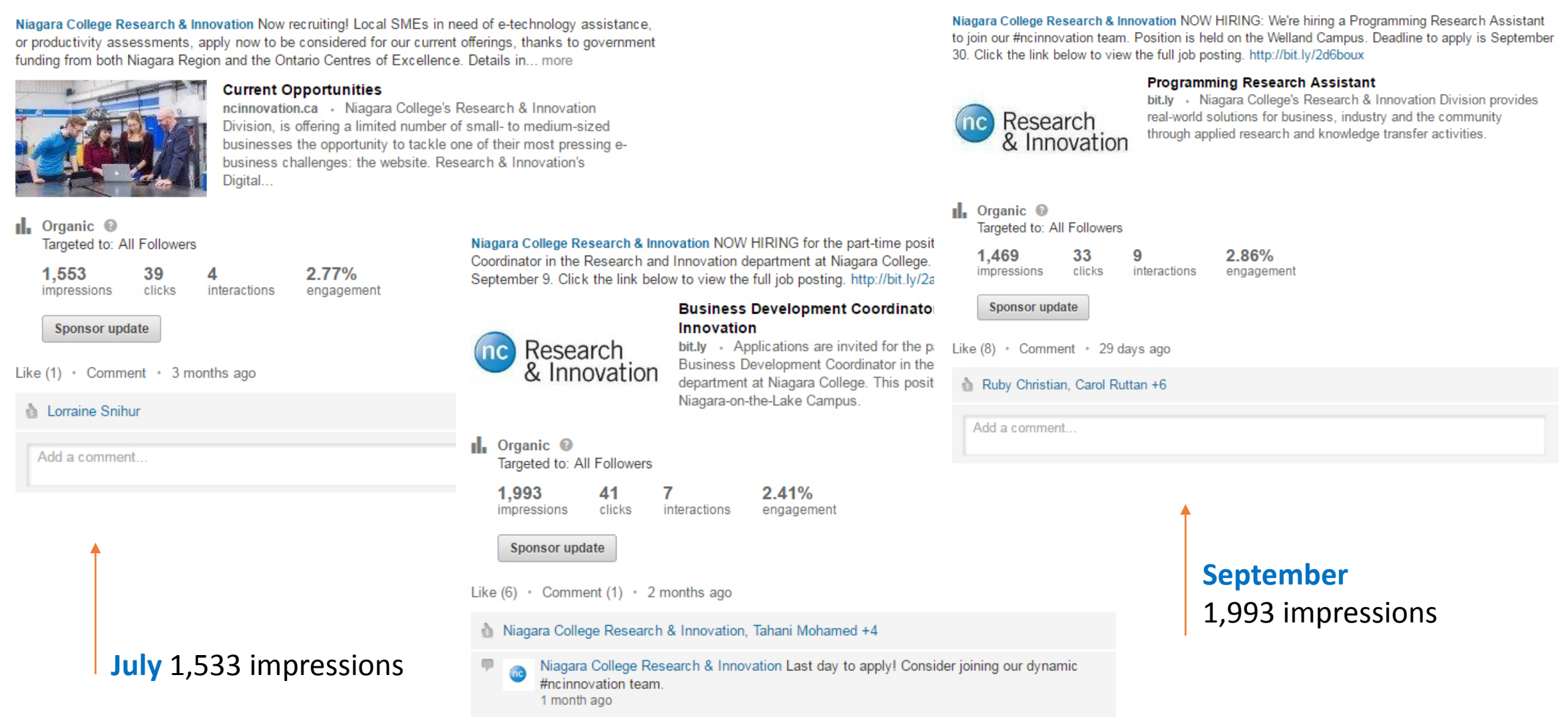
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For more information visit: **ncinnovation.ca**

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