

Better all together™

COLLABORATE & INNOVATE TO ELEVATE THE DINING EXPERIENCE

JUNE 22 · VIRTUAL

Join the SGP Team and our supplier partners on our state-of-the-art virtual HIF platform to explore the latest and greatest food products and services to help you create the best possible meal solutions for your seniors.

WHAT ARE YOU LOOKING FOR?



Digital Cookbook - Take a peek at our newly created recipes and product serving concepts and download as needed.



Product Showcase - Check out our suppliers' newest and most innovative products and/or services that will be presented in a short video format.



Resource Library - We've got you covered! Whether it's training videos or product solutions guides, they are all posted here for your convenience.



Supplier Connect - Engage with our partnered suppliers who are here to help.



Sample Station - A full selection of product samples will be made available by our Supplier Partners. Simply connect, click and enjoy.



Taste of Canada - Join our top Chefs from across the country who will showcase their talents with their regional flare using a variety of our supplier partners products in their signature recipes and plate presentations.

JUNE 23 · LIVE

*ALL EVENT TIMES ARE EASTERN STANDARD TIME (EST).

12:00 - 12:30 PM - SGP Welcome & Supplier Connect

12:30 - 1:15 PM - "Culinary Collaboration" Bringing Restaurant Style Concepts into Senior Living Menus



If you're hungry for something new and different then join us as Ashtad Dadachanji (Executive Chef) and Al Solomon (President) of Marigolds and Onions Catering will entertain and inspire you with their visionary expertise on how to turn your basic meat and potatoes into "Caramelized Beef with Potato Dauphinoise". Discover new ways to add flavour and spices such as Coriander Honey Chicken, Fish with Piri Piri Sauce, or new vegetarian and plant-based options like Sweet Corn Tofu Bake or Stuffed Acorn Squash with Cauliflower.

The session will be followed by a live Q&A.

1:15 - 1:45 PM - Supplier Connect

1:45 - 3:15 PM - Peer to Peer Connect

Join your senior living industry peers at 3 - 30 minute round table sessions. You're invited to connect, share and discover new ways to tackle the challenges facing the industry today.

1. **Spice Up Your Menus:** How to create culturally diverse authentic tasting meals
2. **Get to the Root of the Problem:** How to incorporate more plant based foods on your menus
3. **Fighting the Labour Crunch:** How do we work through these challenging times

3:15 PM - Networking with Group

- Portal will remain open for both days and you will have full access to all resources.
- Gamification on both days - Collect Points - Win Prizes and Earn CSNM points!

[CLICK HERE TO REGISTER](#)