



FOOD WASTE REDUCTION PROGRAM

The Vancouver Convention Centre is committed to reducing food waste and its environmental impact. We are working to achieve this through our Food Waste Reduction Program, which educates and encourages event planners and employees to support our mission of eliminating food waste at events.

EVENT PLANNING

Food waste costs your business money and contributes to environmental damage, despite being entirely preventable. Our Catering Managers can assist you in the meal planning stage, enabling you to find ways to make your events more thoughtful and sustainable.

STAFF MANAGEMENT

With a goal of reducing our impact on the environment, the Vancouver Convention Centre seeks to educate our employees about their role in reducing food waste. As a company that strives to be innovative and sustainable, we continually improve our efforts through education, awareness, and monitoring waste through food waste audits. See your Catering Manager for details!

FOOD DONATION & COMMUNITY PARTNERS

We believe in making the Vancouver Convention Centre a greener place for everyone and a sustainable partner in the community. We donate surplus ingredients and food which are then used to prepare nutritious meals to help those less fortunate in our community.

The Vancouver Convention Centre is partners with local charitable organizations and community groups including Union Gospel Mission and Second Harvest.



For over 15 years, the Vancouver Convention Centre has been a proud partner in helping to support the Union Gospel Mission's meal program.

Serving an average of 750 meals 4 times a day, Union Gospel Mission provides meals to those who are courageously transforming their lives out of poverty, homelessness, and addiction. Programs focusing on street outreach, emergency shelters, recovery programs, and employment services encourage community members to take steps towards a new life.

www.ugm.ca

“ I come here mainly for meals; it makes a world of difference; I'm not working right now and a lot of the time I have very little food at home. Bottom line UGM keeps me going. ”



We are also proud partners with Second Harvest, a food charity that rescues fresh, nutritious foods that would otherwise be wasted.

www.secondharvest.ca

“ I wanted to send you thanks with gratitude for the generous donation of breakfast and lunch menu items. The Seniors Boys Club and the farm workers were absolutely blown away by the quality of the food. ”

Queen Elizabeth Lions Club