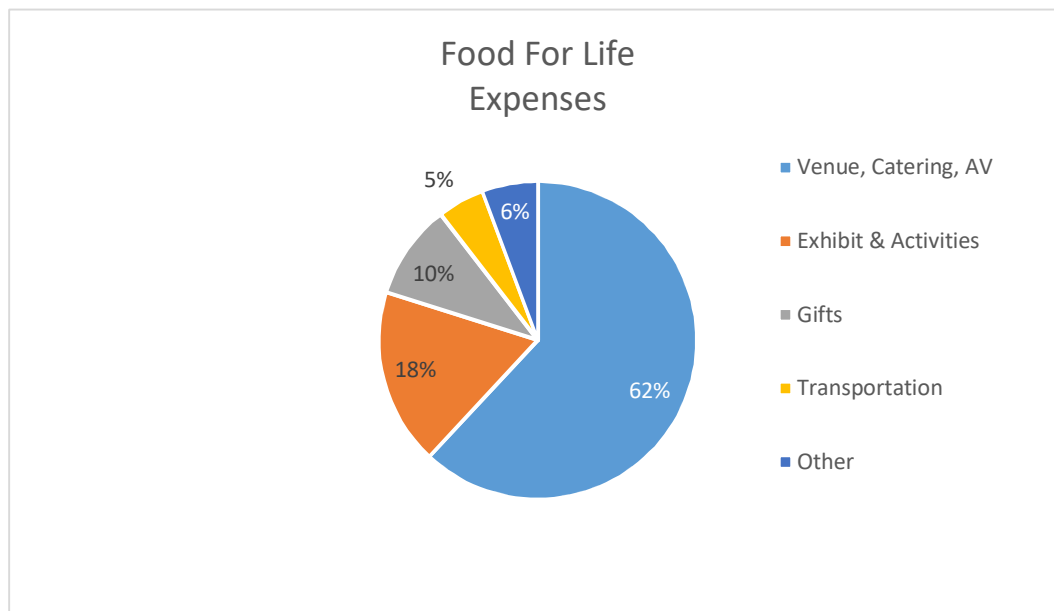


McGill University - Food For Life Event

EVENT EXPENSES

Category	\$ CAD	%
Venue, Catering, AV	\$ 8,996.15	62%
Exhibit & Activities	\$ 2,609.28	18%
Gifts	\$ 1,399.88	10%
Transportation	\$ 689.85	5%
Other	\$ 826.32	6%
	\$ 14,521.48	



McGill University – Food For Life Event

Testimonial by participants Paul J., BScAgr'82, MSc'85 and his wife Diane

Said Paul:

“It started with being introduced to research and new products being developed at Mac [Macdonald], including some amazing chocolate, nutritional effects on type-2 diabetes, and the effect of nano particles in food.

Then a hands on experience in the Sensory Evaluation Labs, evaluating taste and texture of 4 different puddings.

After that, we were treated to a cooking class by Baptiste Peupion, the Executive Chef at the Fairmount Queen Elizabeth Hotel and with Principal Fortier as sous-chef. He prepared a wonderful Cauliflower spaghetti, all from locally sourced ingredients and used 100% of the cauliflower including the leaves and stem!

The event ended with a wonderful lunch prepared by students in the Dietetics Program as part of the 100-mile Meal Event.

To top it off, between the main course and desert we were wowed by three wonderful 3MT thesis presentations by Mac finalists and McGill winners!

An amazing lunch, an amazing day. I'm pleased and impressed at how Mac is continuing its special place in agriculture, the environment, and human nutrition!”