

The creative, robust, and innovative food ecosystem in Prince Edward Island will benefit from increased awareness of supports during the COVID-19 pandemic. Embracing “The Food Island” and high levels of interconnectedness across sector operators, the Food Island Partnership, BioFoodTech Centre, and Canada’s Smartest Kitchen at Holland College, are committed to ensuring our specialized skillsets are communicated to those who may require them. Collectively, we want all stakeholders to be aware of supports specifically related to helping companies, and their staff, during this unprecedented and turbulent time. The following list focuses only on specific supports which can be leveraged during the COVID-19 pandemic.

	Canada’s Smartest Kitchen	Food Island Partnership	BioFoodTech
Staff Development	<p>Support for examining and improving business flow, customer touch points, purchasing and receiving protocols, etc.</p> <p>Support for specific changes required based on existing and evolving business models.</p>	<p>Finance, Marketing communication, retail, wholesale food experience</p> <p>Business development</p> <p>Funding</p>	<p>Sanitation, Hygiene and Production SOP/GMP training for companies and staff</p> <p>Artisan Craft Workshops</p> <p>1-5 day hands on workshops with skilled trainers, to teach companies and employees artisan craft processing methods, such as:</p> <ul style="list-style-type: none"> • Beverage Fermentation • Distilling • Cheesemaking • Food & Beverage Wild & Cultured ferments • Charcuterie • Cider
Food Safety	<p>Safe food handling practices and operational sanitation protocols. The basics such as signage, touch points, etc. and more in-depth requirements such as staff/client communications.</p>		<p>Industry Workshops:</p> <ul style="list-style-type: none"> • Food Safety for Maintenance Staff • Food Safety for Managers & Supervisors • HACCP and the Control of Listeria • Plant Sanitation and Listeria Control for Plant Workers • Quality Control and In House Laboratory Workshop • Food Safety Considerations in New Product Development

Strategic/Operational Planning	Facility, product, and menu redesign related to pandemic response. Crisis and recovery planning. Linkages to funding programs.	Operational Review /Food Canvas Cash flow template Mentoring/advice	Ideation Workshops (BioFoodTech, CSK & FPI collaboration) Product and Process Feasibility Funding support programs Retail/vendor support Manufacturing design/requirements By product usage In plant troubleshooting
Corporate Culinary Services	Standard suite of services. Menu re-engineering. Food and ingredient distribution realignment requirements.		
Manufacturing	Ethanol and hand sanitizer formulation. Alcolyzer certifications (upcoming).	Connector Co-packing advice Finance Costing Packaging Mentor	CFIA –SFCA licensed Pilot Plants for food manufacturing Health Canada licensed Pilot Plants for Bioscience manufacturing Environmental Health licensed kitchens Support to gain CFIA, NHP + licenses Equipment rentals
Festival and Event Support	Sanitation protocols and planning. Suite of corporate chef services. Participate in discussions regarding a new reality in this sector.	Funding Consultation/Advice Communication Training new standards Partner	
Product Development	Consultation on case by case basis. Applied research partnerships and projects related directly to the pandemic. Assessment of distribution channels, SOPs, CCPs, and existing/changing customer base.	Consultation Food development canvas Mentors Funder Focus on potential new rules Food service VS Retail	Team of food scientists, technologists & engineers available to work on industry projects including concept development, bench scale prototypes, sensory analysis, packaging, process development, quality improvements, scale-up & early-stage manufacturing
Consulting	Food operation re-opening consultations. Messaging for incoming clients and	Mentors available Special services fund \$\$ Food Propel program	All aspects of food product development, scale up and commercial manufacturing

	<p>guests. Planning for new food distribution models (online payment, curbside delivery, etc.).</p>	<p>Food Xcel Local supply- potential new rules for regions</p>	<p>Regulatory support (licensing, labelling) HACCP/food safety /SOPs Risk management/Recall & Traceability Quality issues Ingredients/Supply chain support</p>
<p>Analytical Services</p>			<p>SCC accredited food safety microbiological analysis Low alcohol testing pH, water activity, moisture tests Scope of accreditation</p>