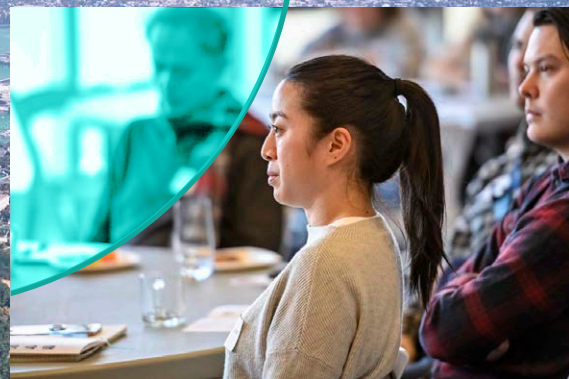
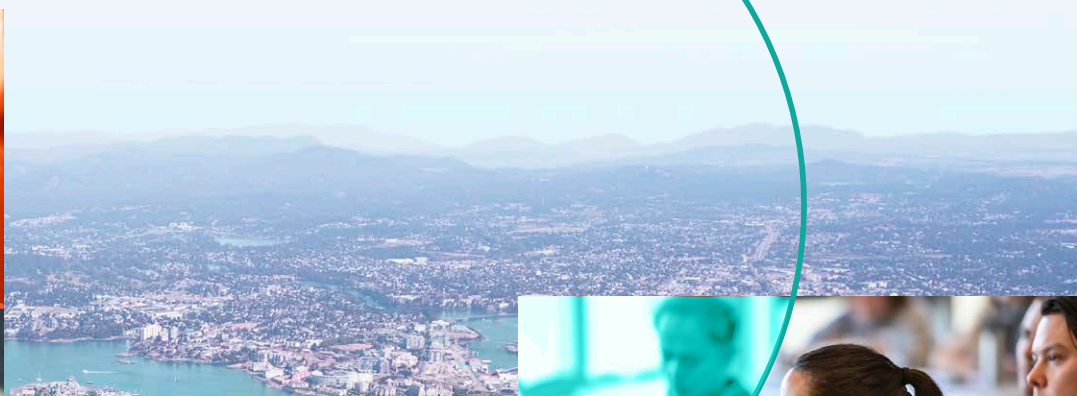




Pitch & Plate

The landscape for local B.C. food is growing, and with it, new opportunities for B.C. food and beverage products.





Pitch&Plate After two successful Feed BC events in January and November 2021, Pitch & Plate is back with a focus on B.C. producers and processors from Vancouver Island region that are ready for the Institutional Food Service market.

This unique event designed and delivered for Feed BC and the Ministry of Agriculture, Food and Fisheries by B.C. food industry educators, Good to Grow, collaborates with Feed BC public sector Partners. Pitch and Plate gives local B.C. food and beverage companies the opportunity to meet and pitch to B.C. public institutions including post-secondary and health care, broadline distributors, and suppliers that are all looking to use more B.C. local food.

Thank you to Feed BC partners on Vancouver Island that helped support this event, Camosun College, University of Victoria, Royal Roads, Vancouver Island University and Island Health. A special thank you to Camosun College Interurban Campus for hosting the event location.

We respectfully acknowledge that land on which we gather is within the territories of the Lekwungen (Esquimalt and Songhees), Malahat, Pacheedaht, Scia'new, T'Sou-ke and WSÁNEĆ (Pauquachin, Tsartlip, Tsawout, Tseycum) peoples.

Feed BC offers a range of tools, resources and individualized supports to increase B.C. food in public institutions. More information is available on the [Feed BC website \(gov.bc.ca/Feed BC\)](http://gov.bc.ca/FeedBC) under [Feed BC Institutional Partnerships](#), [Producer and Processor Resources](#) and [Value Chain Innovation](#).

Agenda | March 16th, 2022 12:30–3:30pm

			PRESENTATION
12:00PM - 12:30PM	Doors Open: Refreshments and Seating		IN-PERSON ONLINE SAMPLES
12:30PM - 12:55PM	Opening Remarks		● On-site presentations will be streamed live for remote attendees.
12:55PM - 1:05PM	● Hornby Organic	Chocolate Chip Peanut Butter SnackBar	
1:10PM - 1:20PM	● Bake My Day Gluten-Free Bakeries	Sausage Roll	● Online presentations will be broadcast live for in-person attendees.
1:25PM - 1:35PM	● Island Farmhouse Poultry (Rosstown Farms and Natural Foods)	Chicken Wings *	
1:40PM - 1:50PM	● Sutra Foods	Butter Chicken Sauce with Tandoori Rub	Samples will be available on-site and mailed to remote registrants.
1:55PM - 2:05PM	● The Samosa Box Victoria	Vegetarian Samosas and Tamarind Chutney	* Samples are available on-site but will not be included in the mailed sample package.
2:05PM - 2:20PM	Break		
2:20PM - 2:30PM	● Walcan Seafood	Smoked Wild BC Salmon	
2:35PM - 2:45PM	● Natural Pastures Cheese Company	Boerenkwas Cheese	
2:50PM - 3:00PM	● Arbutus Farms Kitchen	Gourmet Potato Salad *	
3:05PM - 3:15PM	● Rawmbas Foods	Apple Raspberry Muffin	
3:15PM - 3:25PM	Update On Past Presenters		
3:25PM - 3:30PM	Closing Remarks		

Vendors

HORNBY ORGANIC

*Organic Gluten-Free Energy
and Snack Bars*



Located in Comox B.C., Hornby Organic hand crafts certified organic and gluten-free energy and snack bars and supplies them to customers across Canada. The company's mission is to make delicious organic foods without the negative impact on people and the planet. Their simple combination of high quality organic ingredients truly sets their bars apart; not only in quality, but in taste as well.

CERTIFICATIONS:	QAI certified (organic) GFCO certified (gluten-free)
BROADLINE DISTRIBUTION:	yes
CONTACT:	Cayleigh Rees
PHONE:	250-941-3383
EMAIL:	cayleigh@hornbyorganic.com
WEBSITE:	https://hornbyorganic.com

BAKE MY DAY GLUTEN-FREE BAKERIES

*Gluten-Free Ready-to-Bake
Frozen Pastries*



Bake My Day Gluten-Free Bakeries is a dedicated gluten-free commercial bakery located in Duncan, B.C. specializing in gluten-free puff pastry and shortcrust. The company offers delicious easy to prepare and Ready-to-Bake items. Owner Dale Norton sources many of the ingredients from within B.C.

CERTIFICATIONS:	HACCP compliant
BROADLINE DISTRIBUTION:	yes
CONTACT:	Dale Norton
PHONE:	250-748-8450
EMAIL:	office@bakemyday.ca
WEBSITE:	https://www.bakemydayglutenfree.com



ISLAND FARMHOUSE POULTRY

*Rosstown Farms
and Natural Foods*

Raw Chicken Products



Located in Cowichan Bay, B.C., Island Farmhouse Poultry provides 100% Island-raised, Island-processed, and Island-sold fresh, frozen, and further prepared chicken. Island Farmhouse Poultry is part of the Rosstown Family of brands – all of which have been proudly serving 100% farmer-owned and B.C.-raised premium chicken and turkey products for more than three generations.

CERTIFICATIONS:	HACCP compliant HACCP certified (Rosstown)
BROADLINE DISTRIBUTION:	yes
CONTACT:	Chris Ormiston
PHONE:	250-252-2131
EMAIL:	chris.ormiston@rosstown.com
WEBSITE:	https://farmhousepoultry.ca

SUTRA FOODS

Indian Simmer Sauces



Sutra Foods manufactures fresh frozen authentic Indian simmer sauces in Duncan, B.C. They currently offer four flavors: Butter Chicken, Coconut Korma, Red Thai, and Rosée. All of their products are gluten-friendly with dairy-free options. The company sources local ingredients when possible. Their sauces are a great canvas to create your own culinary masterpieces.

CERTIFICATIONS:	HACCP certified
BROADLINE DISTRIBUTION:	no
CONTACT:	Michael Gill
PHONE:	250-813-1011
EMAIL:	sutrawholesale@gmail.com
WEBSITE:	https://www.sutrasauces.com



THE SAMOSA BOX VICTORIA

*Samosas and
Tamarind Chutney*



Samosa Box Victoria, located in Victoria, B.C., is a family-run business specializing in gourmet, high quality samosas and tamarind chutney. The company currently offers lightly fried frozen vegetarian, chicken, and beef samosas that can be re-heated in the oven or air fryer. Ingredients are sourced local when in season.

CERTIFICATIONS:	none
BROADLINE DISTRIBUTION:	no
CONTACT:	Kamaljeet Parhar
PHONE:	250-588-4483
EMAIL:	thesamosaboxvictoria@gmail.com
WEBSITE:	https://samosaboxvictoria.com

WALCAN SEAFOOD

Wild B.C. Seafood



Walcan Seafood is an independent and family operated seafood wholesaler and primary processor on Quadra Island, B.C. The company specializes in wild B.C. seafood (salmon, spot prawns, halibut, and cod) in a variety of frozen, fresh and shelf stable preparations with value added products available seasonally. Walcan has export markets and domestic brands with reach across Canada, the U.S., Asia and Europe.

CERTIFICATIONS:	HACCP certified DFO (Fishery Traceability) BC Kosher SQFI (Costco)
BROADLINE DISTRIBUTION:	yes
CONTACT:	Brandon Pirie
PHONE:	250-285-3361
EMAIL:	b.pirie@walcan.com
WEBSITE:	https://www.walcan.com



**NATURAL PASTURES
CHEESE COMPANY**

Buffalo and Cow Milk Cheese



Natural Pastures Cheese Company is a Courtenay, B.C. based producer of award winning artisan cheese using water buffalo and cow milk from Vancouver Island farms. The company offers over 20 varieties of cheese produced using a blend of traditional European techniques and local innovation to bring out the unique flavour and terroir of Vancouver Island produced milk.

CERTIFICATIONS:	HACCP certified
BROADLINE DISTRIBUTION:	yes
CONTACT:	Doug Smith
PHONE:	250-334-4422
EMAIL:	doug@naturalpastures.com
WEBSITE:	http://www.naturalpastures.com

ARBUTUS FARMS KITCHEN

Fresh Deli Foods



Arbutus Farms is an independent food company located in Duncan, B.C. supplying fresh deli foods to retailers across Western Canada. They offer clean, preservative free, locally made salads, sides, and HMR options. The company uses local ingredients whenever possible, many of which are sourced from Vancouver Island and the Fraser Valley.

CERTIFICATIONS:	HACCP certified
BROADLINE DISTRIBUTION:	self-distributed
CONTACT:	Nels Dugstad
PHONE:	250-952-7100
EMAIL:	ndugstad@jdefinefoods.com
WEBSITE:	http://arbutusfarms.ca

RAWMBAS FOODS

Gluten-Free and Vegan Muffins



Rawmbas Foods is an Indigenous and family owned company in Nanaimo, B.C. manufacturing certified gluten-free and vegan muffins made with premium ingredients. Quality is ensured as every Rawmbas muffin originates from their own state-of-the-art production facility.

CERTIFICATIONS:	HACCP certified GFCO certified (gluten-free) Vegecert certified (vegan) LVL1 and LVL2 food safe
BROADLINE DISTRIBUTION:	no
CONTACT:	James Bartlett
PHONE:	250-714-4980
EMAIL:	james@rawmbas.ca
WEBSITE:	https://rawmbas.ca

FEED BC

feedBC

Bringing B.C. food to public institutions

About Feed BC | Feed BC is a provincial government initiative led by the Ministry of Agriculture, Food and Fisheries, to encourage, inspire and support a shift to more B.C. food in hospitals, residential care facilities, public post-secondary institutions, and other government-supported facilities.

EMAIL: feedbc@gov.bc.ca

WEBSITE: <https://gov.bc.ca/feedbc>

**GOOD TO GROW NATURAL
PRODUCTS COACHING**



GOOD TO GROW

About Good to Grow | We are teachers, coaches, and supporters to B.C. food producers and processors. We firmly believe in giving local brands a hand up by providing them with the tools to enter and thrive in the market. Three cheers for local!

ADDRESS: 105 – 828 Harbourside Drive
North Vancouver, BC V7P 3R9

EMAIL: info@goodtogrowproducts.com

WEBSITE: <http://www.goodtogrowproducts.com>

CAMOSUN COLLEGE

**CAMOSUN
COLLEGE**

March 2022 Pitch and Plate Location | Camosun College is located in beautiful Victoria, British Columbia. Their two campuses serve approximately 19,000 learners a year in certificate, diploma, bachelor's degree and continuing education programs.

ADDRESS: Interurban Campus
4461 Interurban Rd
Victoria, BC V9E 2C1

PHONE: 250-370-3000

WEBSITE: <https://camosun.ca>

