

20th Annual Canadian Summit on

FOOD SAFETY & REGULATION

June 24 & 25, 2026

Hilton Toronto Airport Hotel & Suites
Toronto, ON

Practical Strategies for **Food Safety** **Leaders** from Farm to Fork



The leading summit for food safety and regulation professionals building safer, more compliant food operations across Canada.



The Canadian Summit on Food Safety & Regulation brings together food safety managers, QA directors, regulatory affairs leads, and compliance professionals from across the food and beverage sector. In its 20th year, this respected community event is where practitioners come to stay ahead of CFIA and Health Canada requirements, manage contamination risk, and build best practice from farm to fork.

This is not a passive conference. Expect interactive masterclasses where you build practical frameworks, panels that surface real lessons from 2025's high-profile recalls, roundtables where you pressure-test your approach with peers, and exhibitor sessions showcasing the latest detection and traceability technologies. You'll leave with tools you can use immediately.

2026 Summit **Highlights**

01

Lessons from 2025's Biggest Recalls

Unpack global recall cases to strengthen contamination, allergen, and supply chain controls.

03

Food Safety Meets Operations

Embed regulatory compliance into daily workflows without sacrificing productivity or efficiency.

05

Fighting Food Fraud with Genomics

Use DNA barcoding and authentication tools to verify ingredient and supply chain integrity.

07

Interactive peer connection

Navigate allergen risk with next-generation labelling strategies and evolving global standards.

02

CFIA Inspection Readiness

Hear directly from CFIA on navigating inspections and driving continuous improvement.

04

Sustainability Regulation on the Rise

Understand Canada's tightening sustainability laws and protect your brand from greenwashing.

06

Traceability as a Regulatory Asset

Deploy digital frameworks that meet federal standards and enable confident recall response.

08

Research-Driven Labelling Compliance

Apply the latest science to ensure accurate, compliant labelling across all markets.

Is Your Role Here?

If you work in any of the functions below, you'll take away practical strategies, frameworks, and peer-led insights you can apply immediately.

Food Safety & Quality

Food Safety, Quality Assurance, Quality Control HACCP, Sanitation, FSQA Manager

Regulatory & Compliance

Regulatory Affairs, Compliance, Labelling, Government Relations, Policy, R&D

Operations & Production

Plant Manager, Production Quality, Operations, Supply Chain QA, Cold Chain Logistics

Senior Leadership

Director Food Safety, VP Quality, Head of FSQA, C-Suite, Senior Manager, Department Head

Register Now →



Who Attends?

Delegates are food safety and regulatory affairs practitioners from food and beverage manufacturing, retail, food service, hospitality, and government. This is a working community: people accountable for compliance, contamination prevention, and audit readiness, not a general industry audience.

Recent FSR delegates and speakers include leaders from:



Trusted by Leading Financial Institutions

Don't just take our word for it! Here's what past delegates say about the takeaways, connections, and ROI.

This conference makes the food safety network grow. Speakers are interesting and it's great to see suppliers and new technologies.



A great platform to connect industry and the latest technology providers. These conferences surface amazing solutions built around real industry needs.



I have attended many food safety events — this is one of the most professionally managed.



The presentations inspired me to think outside my box. I learned a great deal listening to all the speakers from across the food safety industry.



Very well organized and informative. I learned a lot about current food regulatory trends and left with valuable insights I can apply directly in my work.



A great coming together of like-minded industry professionals and regulators — a unique, Canada-focused experience you won't find anywhere else.



Agenda at a Glance

Eastern
Std. Time

DAY 1 - Wednesday, June 24, 2026

8:00 AM	Networking Breakfast: Build Community Contacts
9:00 AM	Opening Comments From Your Host
9:10 AM	Regulatory Keynote Update: Food Safety And Regulation In Canada
9:40 AM	Panel next-gen Food Safety: AI, Blockchain, And Global Supply Chains
10:10 AM	Speed Networking! Make Meaningful Connections
10:30 AM	Industry Expert ai-driven Risk Modelling: Turning Real-time Data Into Action
11:00 AM	Exhibitor Lounge: Visit Booths & Source Expertise
11:30 AM	Case Study Combining Ai-enhanced Inspection With Human Oversight
12:00 PM	Industry Expert food Safety In The Age Of Automation And Robotics
12:30 PM	Panel: Navigating The Intersection Of Food Safety, Operations, And Regulation
1:00 PM	Networking Lunch: Delve Into Industry Conversations
2:00 PM	Exhibitor Lounge: Visit Booths & Win Prizes
2:15 PM	Tracks Food Safety: Masterclass create A Food Safety Culture/ Tracks: Food Regulation: Masterclass navigating Food Sustainability Regulation
3:00 PM	Tracks: Food Safety: Masterclass excellence In Food Presentation/ Tracks: Food Regulation: Masterclass advocacy In Action
3:45 PM	Exhibitor Lounge: Attend Vendor Demos & Consult Industry Experts
4:15 PM	Industry Expert: Future-proofing Foreign Material Detection With AI Vision Systems
4:45 PM	Case Study: Strengthening Food Fraud Prevention With Genomics And Advanced Authentication
5:15 PM	Closing Comments From Your Host
5:25 PM	Evening Reception: Enjoy Great Conversation, Music, & Networking
6:30 PM	Conference Adjourns To Day 2

Eastern
Std. Time

DAY 2 - Thursday, June 25, 2026

8:00 AM	Networking Breakfast: Build Community Contacts
9:00 AM	Opening Comments From Your Host
9:15 AM	Opening Keynote understanding CFIA Inspection Guidelines
9:45 AM	Fireside Chat: lessons From Global Recalls In 2025: Regulatory Compliance, Contamination Controls, And Allergen Oversight
10:00 AM	Panel Discussion: Emotional Storytelling Meets Tech-Driven Efficiency
10:15 AM	Roundtable Discussions: AI In Food Safety / Pathogen Detection / Avoiding Contaminants / Regulation And Compliance/ Inspection Best Practice / Recall Strategies/ Allergens/ Environmental Monitoring
10:45 AM	Exhibitor Lounge: Visit Booths & Source Expertise
11:15 AM	Industry Expert Smart Equipment: Self-sanitizing Surfaces And Automation
11:45 AM	Panel from Farm To First Cut: Strengthening Food Safety For Processors
12:15 PM	Networking Lunch & Exhibitor Lounge: Delve Into Industry Conversations
1:15 PM	Tracks: Case Study sustaining Excellence: Building Trust Through Continuous Improvement In Food Safety / Tracks: Food Regulation: Case Study traceability In Action In Complex Canadian Supply Chains
2:00 PM	Tracks: Masterclass: AI And EI In Canadian Food Safety / Tracks: Presentation advancing Allergen Management: Updates From The Codex Committe
2:50 PM	Exhibitor Lounge: Attend Vendor Demos & Consult Industry Experts
3:15 PM	Panel: Harnessing Research To Strengthen Food Safety And Labelling Compliance
3:45 PM	Industry Expert: Advantages Of Combining Product Inspection Technologies
4:15 PM	Panel managing Allergen Risk In A Personalized Nutrition Era
4:45 PM	Closing Comments From Your Host
5:00 PM	Conference Concludes

Featured Speakers

[View All Speakers →](#)

Hear directly from senior marketing and growth leaders shaping digital strategy across banking, insurance, credit unions, wealth, and fintech with practical perspectives you can apply immediately.



Pamela MacDonald

Executive Director,
Inspection Support



Dinesh Puravankara

Director-Scientific &
Regulatory Affairs



Jacintha Roberts

Director, Regulatory
Affairs



Brad O’Kurily

Food and Product
Safety Director



Gwynne Sitsker

Director of Food Safety
and Quality



Ravi Kiran Kurni

Food Safety & Quality
Manager



Anthony Gene

Head of Quality
Assurance



Rob Hood

Corporate Director,
Food & Beverage



Marjolein De Koning

Vice President, Quality
and Food Safety



Raman Brar

Director, QA & Food
Safety



Ryan Poon

Director, Food Safety
and Quality Assurance



Owais Ahmed

Director for FSQA,
Projects & Manufacturing
Optimization



Featured Speakers

[View All Speakers →](#)



Dr. Dharendra Thakur

Director, Food Safety and Quality Assurance 



John W. Spink

Assistant Professor 



Beatrice Povolo

Director, Food Safety & Regulatory Affairs



Kate Reid

Director of Food Service



Paula Rosowicz

Senior QA Manager



Jeff Hall

Senior Director, Food Safety & Innovation 



Theophilus Anyam

Director, Food Quality Assurance



Leonard Mapiye

Director, Food Safety, QA & Regulatory Affairs



Mark FeDuke

Director, Risk Management & Regulatory Affairs



Andressa Bueno

Director of Food Services



Ranjeet Singh

Director, Food Safety, QA and Regulatory Affairs



Kathleen Howard

Director of Food and Beverage



Featured Speakers

[View All Speakers →](#)



Sonny Brar

Senior Vice President,
Food Safety



Deanna Zenger

National Project
Manager & Regional
Coordinator



Loveline Tikum

FSQA, Sanitation &
Regulatory Affairs Manager



Divya Mahajan

Senior Manager,
Food Safety & QA



Sanaz Molaye Moghaddam

FSQA and Quality
Improvement Manager



Aneesa Malik

L&D Manager



Parviz Yousefian

Food Science Professor



Frank Mastromattei

Professor- Food Safety



Azmina Lalani

Director FSQR



Farkhondeh Izadi

Director of Food Safety &
Regulatory



8:00–9:00 AM

Networking Breakfast: Build Community Contacts

- Start your day off right and connect with **food safety and regulation leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices**, and prepare for the day ahead.

9:00–9:10 AM

Opening Comments From Your Host

Gain insight into today’s sessions so you can get the most out of your conference experience.

9:10–9:40 AM

Regulatory Keynote

Regulatory Update: Food Safety and Regulation in Canada

- Understand the latest changes under the Safe Food for Canadians Regulations (SFCR) and other key frameworks.
- Strengthen record-keeping, traceability, and preventive control measures to meet inspection standards.
- Anticipate future regulatory shifts and build resilience into your compliance programs.

9:40–10:10 AM

Panel

Next-Gen Food Safety: AI, Blockchain, and Global Supply Chains

- Harness AI-powered predictive analytics for early contamination detection.
- Implement blockchain-enabled traceability to ensure global regulatory compliance.
- Overcome budget and skillset gaps to adopt frontier technologies with confidence.



Dr. Dharendra Thakur
Director, Food Safety and Quality Assurance
Redstone Food Group LTD

Moderator



Owais Ahmed
Director for FSQA, Projects & Manufacturing Optimization
Xotic Premium Foods



Ravi Kiran Kurni
Food Safety & Quality Manager
Peace By Chocolate



Ryan Poon
Director, Food Safety and Quality Assurance
Pattison Food Group

10:10–10:30 AM

Speed Networking! → Make Meaningful Connections

Grow your network by meeting like-minded individuals to share your latest ideas and projects with:

- Enjoy a quick icebreaker, exchange LinkedIn information, and **build lasting business relationships**.
- Achieve your conference networking goals in a **fun and agile fashion**.
- **Join a community** of marketing leaders and gain invaluable support.

10:30–11:00 AM

Industry Expert

AI-Driven Risk Modelling: Turning Real-Time Data into Action

- Deploy predictive food safety models powered by generative AI for early risk detection.
- Integrate real-time monitoring systems to continuously strengthen risk assessments.
- Translate technical capabilities into compelling ROI to gain executive buy-in for digital food safety investments.

11:00–11:30 AM

Exhibitor Lounge: Visit Booths & Source Expertise

- Explore the latest **food safety and compliance technology** and strategies with our industry-leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

11:30–12:00 PM

Case Study

Combining AI-Enhanced Inspection with Human Oversight

- Deploy AI tools to identify potential risks and anomalies in real time.
- Integrate human expertise to validate AI findings and make informed inspection decisions.
- Continuously refine AI models based on feedback and evolving regulatory standards.



Raman Brar
Director, QA & Food Safety
FGF Brands

12:00–12:30 PM

Industry Expert

Food Safety in the Age of Automation and Robotics

- Deploy smart sensors and robotics to proactively detect and prevent contamination.
- Balance digital maturity with workforce training to ensure safe and effective adoption.
- Integrate automation strategies into existing food safety frameworks for measurable impact.

12:30–1:00 PM

Panel

Navigating the Intersection of Food Safety, Operations, and Regulation

- Align food safety protocols with operational workflows to minimize contamination risks while maintaining productivity and cost-effectiveness.
- Embed regulatory compliance into daily operations through clear documentation, traceability systems, and proactive internal audits.
- Leverage cross-functional collaboration to identify bottlenecks, anticipate compliance risks, and adapt processes in real time.



Divya Mahajan
Senior Manager, Food Safety & Quality Assurance
Hello Fresh



Andressa Bueno
Director of Food Services
Schlegel Villages



Ranjeet Singh
Director, Food Safety
Wild Fork



Theophilus Anyam
Director, Food Quality Assurance
Sager Food Products

Moderator

1:00–2:00 PM

Networking Lunch: Delve Into Industry Conversations

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food safety and regulation colleagues**.

2:00–2:15 PM

Exhibitor Lounge: Visit Booths & Win Prizes

- Browse through different sponsor booths and **test drive new technology**.
- Enter your name for a chance to **win exciting prizes**.
- Take advantage of **event-specific offers** and special content.

2:15–3:00 PM

TRACK 1: FOOD SAFETY

MASTERCLASS

Create a Food Safety Culture that Adapts to a Changing Workforce, New Technologies, and Root Cause Practices

- Align leadership, technology, and employee responsibility to sustain a proactive, learning-driven safety culture.
- Embed safety practices into remote and AI-assisted teams to maintain consistent standards and accountability.
- Integrate systematic root cause analysis into daily operations to prevent repeat incidents and strengthen continuous improvement.



Saleha Junaidy
Quality Assurance & Food Safety Manager
Conestoga College

TRACK 2: FOOD REGULATION



Jacintha Roberts
Director, Regulatory Affairs
Nestle Health Science Canada

MASTERCLASS

Navigating Food Sustainability Regulation in a Changing Market

- Understand current and emerging Canadian and international sustainability regulations covering emissions, packaging, waste reduction, and responsible sourcing.
- Evaluate sustainability claims and labelling (recyclable, carbon-neutral, regeneratively grown) to ensure evidence-based compliance and avoid greenwashing risk.
- Integrate sustainability standards into procurement, packaging, and supply chain strategies to meet legal requirements and certification frameworks.
- Prepare for audits and reporting by developing verifiable data systems that track environmental performance across the product lifecycle.



Anthony Gene
Head of Quality Assurance
Dr. Oetker Canada

3:00–3:45 PM

TRACK 1: FOOD SAFETY

MASTERCLASS

Excellence in Food Presentation: Ensuring Safety and Strengthening Personnel Training in Hospitality

- Learn how visual appeal intersects with safe handling, preparation, and service standards, and how properly trained staff can reduce risks while elevating the guest experience.
- Explore training essentials for kitchen staff, front-of-house teams, and management to build a food safety conscious workforce.
- Deep dive into common (and less common) challenges in hospitality settings.



Kathleen Howard
Director of Food and Beverage
Toronto Cricket Skating and Curling Club



Aneesa Malik
L&D Manager
Toronto Cricket Skating and Curling Club

TRACK 2: FOOD REGULATION

MASTERCLASS

Advocacy in Action: Influencing Regulatory and Policy Development in Canada’s Food Industry

- How associations engage with policymakers at Health Canada and the Canadian Food Inspection Agency to influence regulatory direction.
- Approaches to building evidence-based positions that reflect member needs and operational realities.
- The role of member consultation, committees, and working groups in shaping advocacy priorities.



Azmina Lalani
Director FSQR
Rustica Foods

3:45 – 4:15 PM

Exhibitor Lounge: Attend Vendor Demos & Consult Industry Experts

- Enjoy **exclusive sponsor demos** and experience the next level of food safety and compliance innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.

4:15 – 4:45 PM

Industry Expert

Future-Proofing Foreign Material Detection with AI Vision Systems

- Implement AI-powered vision systems for real-time identification of contaminants
- Integrate detection data with quality control processes to prevent defective products from reaching consumers.
- Future-proof operations by continuously adapting AI models to emerging risks and evolving regulatory standards.

4:45 – 5:15 PM

Case Study

Strengthening Food Fraud Prevention with Genomics and Advanced Authentication

- Use DNA barcoding and other genomic tools to verify ingredient authenticity.
- Align food fraud prevention practices with global regulatory standards.
- Integrate advanced authentication into supply chain monitoring for ongoing risk mitigation.



John W. Spink
Assistant Professor
Michigan State University

5:15 – 5:25 PM

Closing Comments From Your Host

Review the key solutions and takeaways from today’s sessions. Source a summary of action points to implement in your work. Discuss tomorrow’s highlights!

5:25 – 6:30 PM

Evening Reception: Enjoy Great Conversation, Music, & Networking

- **Relax and unwind** with tasty cocktails after a long day of learning.
- Don’t miss your chance to **win fun prizes** by scanning your badge at our exhibitor booths.
- Make dinner plans with your **new connections** and explore the best of what Toronto nightlife has to offer. Just be sure to set your alarm for Day 2!

6:30 PM

Conference Adjourns To Day 2

8:00–9:00 AM

Networking Breakfast: Build Community Contacts

- Start your day off right and connect with **food safety and regulation leaders**.
- Get to know your **industry peers** and colleagues over a delicious breakfast.
- Source practical tips, discuss **best practices**, and prepare for the day ahead.

9:00–9:15 AM

Opening Comments From Your Host

Gain insight into today’s sessions so you can get the most out of your conference experience.

9:15–9:45 AM

Opening Keynote

Understanding CFIA Inspection Guidelines

- Interpret CFIA inspection standards and procedures across different food categories.
- Prepare your facilities, records, and staff for routine and targeted inspections.
- Implement corrective actions and continuous improvement based on inspection findings.



Pamela MacDonald
Executive Director, Inspection Support
Canadian Food Inspection Agency

9:45–10:15 AM

Fireside Chat

Lessons from Global Recalls in 2025: Regulatory Compliance, Contamination Controls, and Allergen Oversight

- Review leading recall cases tied to contamination events, supply chain gaps, and undeclared allergens through a regulatory and enforcement lens.
- Pinpoint compliance failure points across the supply chain where regulatory controls, documentation, or verification processes most commonly break down.
- Enhance monitoring, traceability, and allergen management programs to meet CFIA and international regulatory standards, including recall readiness and communication protocols.



Brad O’Kurily
Food and Product Safety
Director
Costco Canada

10:15–10:45 AM

Roundtables: Discover Thought-Provoking Ideas

Take a deep dive down the innovation rabbit hole in one of our roundtable discussions. Share common challenges and best practices with your food safety and compliance peers on a topic of your choosing:

1. AI in Food Safety



Led by:
Kamanie Sitaram
HACCP/BRCGS Coordinator
FGF

2. Pathogen Detection
3. Avoiding Contaminants
4. Regulation and Compliance
5. Inspection Best Practice
6. Recall Strategies



Led by:
Marjolein De Koning
VP, Quality and Food Safety
Danone

7. Allergens
8. Environmental Monitoring



Led by:
Farkhondeh Izadi
Director of Food Safety & Regulatory
Thomas Fresh

10:45–11:15 AM

Exhibitor Lounge: Visit Booths & Source Expertise

- Explore the latest **food safety and compliance technology** and strategies with our industry-leading sponsors.
- Share your challenges with the **biggest innovators** in the business.
- Schedule **one-to-one private meetings** for personalized advice.

11:15–11:45 AM

Industry Expert

Smart Equipment: Self-Sanitizing Surfaces and Automation

- Implement self-sanitizing surfaces and automated cleaning systems to minimize microbial risks.
- Integrate smart equipment into production workflows for consistent, reliable performance.
- Monitor and maintain automated systems to ensure ongoing effectiveness and regulatory compliance.

11:45–12:15 PM

Panel

From Farm to First Cut: Strengthening Food Safety for Processors

- Understand microbial hazards commonly found in raw and frozen meats, including Salmonella, Listeria monocytogenes, and E. coli, and how they spread through early production stages.
- Enhance hygiene practices to lower contamination risks before processing begins and optimize cleaning and sanitation programs that balance microbial control with reduced chemical usage, supporting both sustainability and food safety goals.
- Leverage monitoring technologies and microbial testing to track cleanliness and verify interventions throughout the supply chain.



Paula Rosowicz
Senior QA Manager –
Brampton (Programs),
Maple Lodge Farms



Loveline Tikum
FSQA, Sanitation &
Regulatory Affairs Manager
Conestoga Meats

12:15–1:15 PM

Networking Lunch: Delve Into Industry Conversations

- Meet interesting speakers and pick their brains on the **latest industry issues**.
- **Expand your network** and make connections that last beyond the conference.
- Enjoy great food and service while engaging with your **food safety and regulation colleagues**.

1:15–2:00 PM

TRACK 1: FOOD SAFETY

CASE STUDY

Sustaining Excellence: Building Trust Through Continuous Improvement in Food Safety



Sanaz Molaye Moghaddam
FSQA and Quality Improvement Manager
Nonni's Bakery

TRACK 2: FOOD REGULATION



Jacintha Roberts
Director, Regulatory Affairs
Nestle Health Science
Canada

CASE STUDY

Traceability in Action in Complex Canadian Supply Chains

- Implement traceability frameworks aligned with Canadian federal regulations and international food safety standards.
- Deploy digital systems to rapidly track, trace, and verify product movement, supporting swift regulatory response and recall execution.
- Maintain complete, auditable records to meet inspection requirements and demonstrate proactive risk management.



Mark FeDuke
Director
ArdoVLM

2:00–2:50 PM

2:50–3:15 PM

3:15–4:45 PM

TRACK 1: FOOD SAFETY

MASTERCLASS

AI and EI in Canadian Food Safety

- Understand how AI and EI work together to strengthen food safety outcomes
- Identify 3 practical applications they can implement in their organization
- Develop an action plan for integrating human-centred AI approaches in food safety protocols



Deanna Zenger
National Project Manager & Regional Coordinator
Food Processing Skills
Canada

TRACK 2: FOOD REGULATION

PRESENTATION

Advancing Allergen Management: Updates from the Codex Committee

- Gain insight on the most recent international discussions, proposed changes to priority allergen lists, and evolving guidance on precautionary allergen labelling.



Beatrice Povolo
Director, Food Safety & Regulatory Affairs
Food Allergy Canada

Exhibitor Lounge: Attend Vendor Demos & Consult Industry Experts

- Enjoy **exclusive sponsor demos** and experience the next level of food safety and compliance innovation firsthand.
- Meet one-on-one with leading solution providers to **discuss organizational hurdles**.
- **Brainstorm solutions** and gain new perspectives and ideas.

Panel

Harnessing Research to Strengthen Food Safety and Labelling Compliance

- Use evidence-based criteria to develop labels that accurately communicate ingredients, allergens, nutritional information, and safety claims.
- Integrate labelling requirements into food safety systems, ensuring packaging and labelling work together to meet regulatory mandates and reduce consumer risk.
- Continuously monitor regulatory updates to adjust labelling strategies and maintain compliance across diverse markets.



Dinesh Puravankara
Director-Scientific & Regulatory Affairs
Coca-Cola



Leonard Mapiye
Director, Food Safety, QA & Regulatory Affairs
Shah Trading Company Limited



Parviz Yousefian
Food Science Professor
Cestar College of Business, Health, and Technology



Moderator

Jacintha Roberts
Director, Regulatory Affairs
Nestle Health Science
Canada

3:45–4:15 PM

Industry Expert

Advantages of Combining Product Inspection Technologies

- Leverage complementary inspection technologies (metal detection, X-ray, vision systems, etc) for comprehensive contaminant detection.
- Optimize inspection workflows to balance speed, accuracy, and cost-effectiveness.
- Continuously evaluate and refine technology integration to respond to evolving risks and regulatory requirements.

4:15–4:45 PM

Panel

Managing Allergen Risk in a Personalized Nutrition Era

- Understand the growth of allergen-free markets and the implications for food manufacturing, retail, and service.
- Implement next-generation allergen labelling strategies, including digital QR code transparency.
- Align allergen management practices with global standards to ensure consistent safety across markets.



Gwynne Sitsker
Director, Food Safety & Quality
Embassy Foods



Kate Reid
Director of Food Service
Food Allergy Canada



Rob Hood
Corporate Director, Food & Beverage
Silver Hotel Group



Azmina Lalani
Director FSQR
Rustica Foods



Frank Mastromattei
Professor- Food Safety
George Brown College

4:45–5:00 PM

Closing Comments From Your Host

Review the key solutions and takeaways from the conference. Source a summary of action points to implement in your work.

5:00 PM

Conference Concludes



Stay at the Hilton Toronto Airport Hotel & Suites

Airport Access, City Within Reach

The Hilton Toronto Airport Hotel sits directly opposite Toronto Pearson International Airport, with a complimentary shuttle running between the two. The UP Express train connects you to downtown in under 30 minutes. The Toronto Congress Centre and International Centre are both within a 7-minute drive, and Vaughan Mills, Sherway Gardens, and Square One are all within a 20-minute reach.

Built for Conversation

The conference is held inside the hotel, so the conversation never stops when the sessions do. Attendees and speakers are all under one roof — making it easy to continue roundtable debates over dinner, catch a speaker in the lobby, or arrange a one-to-one during a break. No commute, no fragmented evenings. Just more time with the right people.

Comfortable, Self-Contained Stay

Rooms include complimentary high-speed Wi-Fi, mini-fridge, coffee-maker, and in-room safe. Wind down at the heated indoor pool or keep up your routine in the Fitness Centre. Mosaic Kitchen Bar & Lounge serves a locally inspired menu on site. Reserve using the group booking link before May 22, 2026 to lock in the discounted rate of \$265/night.

[Book Your Room Now →](#)

***subject to availability



Register for FSR Canada 2026

Choose your pass type: in-person or virtual access

Secure your spot at FSR Canada (June 24 - 25, 2026). Select **Full In-Person Access** for the complete onsite experience, or **Live Stream Access** to join key sessions from anywhere - both include **3-month on-demand replays**.

What's included in your registration

Live Stream Access includes:	Full In-Person Access includes:
<ul style="list-style-type: none"> • Keynotes, panels, and live Q&A via stream • Virtual networking (message boards, roundtables, private chats) • Virtual Expo Hall access • Speaker content (presentations/white papers where available) • On-demand access for 3 months 	<ul style="list-style-type: none"> • Full conference access (keynotes, panels, case studies, roundtables) • In-person networking with speakers, delegates, and sponsors • Breakfast, lunch, snacks + onsite cocktail reception • Expo Hall access • Speaker content (presentations/white papers where available) • On-demand access for 3 months

Pass Type	Rate	Deadline
Live Stream Access (Early Bird)	\$1,295	Ends May 29, 2026
Full In-Person Access (Early Bird)	\$1,495	Ends May 29, 2026
Group Rates (in-person)	\$1,495 (1 - 2) / \$1,395 (3) / \$1,195 (4+)	Register Together

Ready to register?

[Register Now →](#)

Contact:

Anthony Arqueza, Delegate Sales Associate
 Email: Anthony.Ar@strategyinstitute.com