

REACHOUT

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Brings Water Conservation Issues
to Forefront* page 6

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DEAN'S MESSAGE

OCTOBER MARKED MY FIRST YEAR AS THE DEAN of the Faculty of Land and Food Systems. It's been an incredible year and I feel lucky to be working in such an incredible Faculty, with such wonderful faculty members, staff and students.

October also marked the launch of our Faculty Action Plan. Developing the Plan was a year long process, one that involved consultation with our many stakeholders. I'm grateful for all the input we received and I'm looking forward to implementing the plan, along with a committee of faculty and staff, beginning in January 2016. To learn more about our Action Plan and to follow our progress, please visit landfood.ubc.ca/actionplan.

As we move forward, it's also important to honour where we came from. This year UBC is celebrating 100 years of learning, research innovation, and community engagement. The Faculty of Land and Food Systems is one of the university's three founding Faculties – originally named the Faculty of Agriculture – and we are also home to Centre for Sustainable Food Systems at UBC Farm. Farming has been part of the university since 1915.

The UBC Farm is the place where a great community of citizens, learners, and mentors come together to stretch their minds and get their hands dirty. By focusing on food production and the stewardship of our land and water, today's Farm is a key part of UBC's emergence as a global leader in sustainability. The proposed UBC Farm Centre, which you can learn more about in this issue of Reach Out, will be an unprecedented learning and research facility, a space where we can study and learn about developing safe and economically viable food systems.

Also in this issue, you'll learn more about some of the important research, teaching and learning happening in our Faculty. Professor Emeritus Hans Schreier, for example, whose research in land and water interactions



are especially relevant, given the drought British Columbia faced this past summer. Or Alison Vaughan, a PhD student from Scotland who is taking a rather unique approach to improving the lives of dairy cows through her research at the UBC Dairy Education and Research Centre.

Our Faculty is full of stories – too many to contain within the pages of one newsletter. To read more about what's happening in the Faculty of Land and Food Systems, I invite you to check out our our blog at reachout.landfood.ubc.ca.

RICKEY YADA
DEAN, FACULTY OF LAND AND FOOD SYSTEMS





GROWING THE FUTURE

OF FOOD AND FARMING AT UBC FARM

A PANEL OF EXPERTS discussed the trends that UBC Farm’s research, teaching and community programs will need to address during the next 100 years of farming at UBC at a special dialogue on September 18th.

Held at the Allard School of Law, more than 180 people attended the Centennial Session on Critical Issues in Land and Food Systems, a dialogue series created by the Faculty of Land and Food Systems as part of UBC’s Centennial celebrations. It’s been 100 years since UBC welcomed its first class of 379 students, and the university is celebrating 100 years of learning, research innovation, and community engagement.

“The Faculty of Land and Food Systems is one of the university’s three founding Faculties, so it seems only fitting that we celebrate 100 years of farming at UBC,” said Rickey Yada, Dean, Faculty of Land and Food Systems and host of the event.

Although its size, location and purpose have changed over the years, farming has been a part of UBC Vancouver since the university was established in 1915.

“By focusing on food production and the stewardship of our land and water, the UBC Farm is a key part of UBC’s emergence as a global leader in sustainability,” added Yada.

The event was moderated by Jack Wong, CEO of the Real Estate Foundation of British Columbia, and a strong supporter of UBC Farm. Earlier this year, The Real Estate Foundation of British Columbia generously invested \$1 million in support of the Centre for Sustainable Food Systems at UBC Farm.

Panelists included Arran Stephens, Co-CEO, Co-Founder and Garden Keeper, Natures Path (see sidebar), Hannah Wittman, Academic Director, Centre for Sustainable Food Systems, and Associate Professor, Faculty of Land and Food Systems, Parm Bains, President and CEO, Westberry Farms – and an alum of our Faculty (BSc Ag ’79), Joseph Fung, Principal Director of Fairchild Capital Management and Keisha Charnley, Undergraduate student, Faculty of Land and Food Systems; Volunteer at the Indigenous Health and Research Garden at UBC Farm. ©



CELEBRATING ONE HUNDRED YEARS OF FARMING AT UBC

FACULTY OF LAND AND FOOD SYSTEMS GROUNDED IN SCIENCE | GLOBAL IN SCOPE

Research, teaching and community engagement at UBC Farm leads to social, technological and “seed to plate” innovations essential for our global food future.

If you are a grower, processor, or someone who cares about healthy and sustainable foods, please join us in growing the future of food and farming @ UBC Farm.



TO LEARN MORE AND GET INVOLVED GO TO LANDFOOD.UBC.CA/UBCFARM100

PARTNERS BUILDING THE FUTURE OF UBC FARM: ARRAN AND RATANA STEPHENS (CO-FOUNDERS AND CO-CEOS OF NATURE’S PATH) • UBC ALMA MATER SOCIETY • ROYAL BANK OF CANADA • THE REAL ESTATE FOUNDATION OF BC.

TO HEAR A PODCAST OF THE PANEL DISCUSSION, PLEASE VISIT LANDFOOD.UBC.CA/UBCFARM100



UBC FARM RECEIVES \$2M FROM FOUNDERS OF NATURE'S PATH FOODS

UBC FARM, one of the last working farms near the city of Vancouver, received a \$2 million donation from the co-founders of Nature's Path Foods in September 2015.

The donation from Arran and Ratana Stephens, co-founders of North America's largest organic breakfast and snack foods company, is a personal gift to the Centre for Sustainable Food Systems at UBC Farm. The gift will help fund capital infrastructure essential for agriculture research and operations as UBC Farm expands its programs and transitions to a certified organic farm.

"My father, an organic farmer, told me to always leave the earth better than I found it. In that spirit, our investment will help preserve this farm, protecting it from urban development so that it can continue to serve future generations," said Arran Stephens.

Five years ago, UBC Farm was saved from real-estate development by a group of students, staff, faculty and community members. Today, the farm is a living laboratory for thousands of people, including UBC students who study and conduct research on the farm.

"Arran and Ratana's generous gift helps UBC Farm continue its mission to study, improve and foster sustainable food production," said Hannah Wittman, Academic Director of the CSFS at UBC Farm and Associate Professor in the Faculty of Land and Food Systems. "Their support for organic farming should be applauded as the practice becomes more and more critical for the future of global food security."

The Stephens' gift is part of UBC's start an evolution campaign, the largest fundraising and alumni engagement campaign in Canadian history.

"Arran and Ratana Stephens' commitment to The Centre for Sustainable Food Systems at UBC Farm is outstanding," said UBC Interim President Martha Piper. "The farm is a unique and innovative site at the university, and this new partnership will help it to grow and thrive." ☺



MORE THAN 500 PEOPLE CELEBRATE JOY OF FEEDING AT THE UBC FARM

SIXTEEN HOME COOKS of different cultural backgrounds gathered to offer a taste of their favourite recipes at the fourth annual Joy of Feeding event at the UBC Farm on September 19, 2015.

"Joy of Feeding is an international food celebration of the importance of carrying on the cooking traditions of all cultures," says Meeru Dhalwala, Cookbook Author & Chef/Co-owner, Viji's and Rangoli Restaurants and Chair, Joy of Feeding. "Cooking is the gateway to caring about where our food comes from, taking care of our families, and taking care of our health."

More than 500 people attended the outdoor, family-friendly event, which featured children's activities, multi-cultural beats and dishes from countries such as Peru, Iran, Greece, Hong Kong, Ukraine, Rwanda and more. The funds raised from ticket proceeds will support the learning, research, and community programs at UBC Farm.

"Joy of Feeding celebrates people coming together and connecting around food," says Hannah Wittman, Academic Director, Centre for Sustainable Food Systems at UBC Farm. "That's what UBC Farm is all about. At UBC Farm, we inspire people to become food citizens who come together to tackle the big and challenging questions of how we live and eat sustainably. The proceeds from Joy of Feeding help make it possible for us to educate the next generation of food citizens." ☺

JOYOFFEEDING.COM



PETER HIGGINS, PRESIDENT, PURDYS CHOCOLATIER

PETER HIGGINS is living every chocolate lover's dream; as President of Purdys Chocolatier, part of his role includes working with the company's chocolate development team to test new products.

"It's a great job perk," said Higgins, adding that he eats 6-8 pieces of chocolate a day.

Purdys tests over 100 new recipes a year, 15 or so of which end up in their shops, like one of the company's newest flavour combinations, raspberry balsamic vinegar.

"We look at flavour trends and food trends from all over the world," he said. "Our head chocolatier will make a batch in our test kitchen and if that batch passes an initial test, we do a larger run and trial the chocolate in one of our shops to get customer feedback."

An alum of our Food Science program ('91), Higgins joined the Canadian-owned Purdys in 1998 and



has travelled all over the world to learn more about chocolate technology. As part of the company's sustainable cocoa program, he's visited West Africa multiple times to meet with the cocoa farmers that provide Purdys with sustainable cocoa.

"Our chocolate is 100% sustainable. We pay a premium for our cocoa and that money goes to the farmers as well as to farmer education and to community programs to improve living standards in farming communities."

Purdys is also focused on making sure their employees are "chocolate connoisseurs", able to speak on everything from cocoa farming practices right through to where the balsamic vinegar used in those special raspberry balsamic chocolates comes from (Italy).

"There's a tremendous amount of training that goes in to helping our team learn about chocolate," Higgins said.

The company's investment in training its more than 1,000 staff, and in Higgins' dedication to creating strong teams, has contributed to Purdys being voted as one of Canada's Best Employers – a distinction they've received six times since 2002.

"I'm very proud to be part of Purdys," he said. "I couldn't have predicted when I was going to UBC that I would one day be President of Purdys, but I knew that whatever I was going to do, I was going to love it and be successful at it." ☺

UBC DAIRY EDUCATION & RESEARCH CENTRE OPENS STUDENT RESIDENCE

MORE THAN 100 PEOPLE celebrated the official opening of the new student residence at the UBC Dairy Education & Research Centre on September 16, 2015.

The UBC Dairy Education and Research Centre is a world-class dairy cattle teaching and research facility as well as a modern working dairy farm located in Agassiz, BC. The beautiful new 32 bed residence will provide residential environment for researchers and students who are doing basic research and innovative applied work of immediate benefit to the dairy industry.

"Having an on-site residence will allow us to increase our research productivity by having students and visiting scientists at the Centre 24/7," said Jim Thompson, Director, UBC Dairy Education and Research Centre. "It will also save students considerable travel time and will give them the added experience of living in an international campus-like environment while being able to conduct research round the clock."



"We're very proud of this particular facility," said Rickey Yada, Dean, Faculty of Land and Food Systems. "The new student residence provides an exceptional environment for our students and will help further support our teaching and research goals."

The new student residence was generously supported by BC Dairy Association (DIREC), Greenbelt Veterinary Services, Hi-Pro Feeds, Kamloops Okanagan Dairymen's Association and Mainland Milk Producers Association. ☺



“People think water is free.”

MASTER OF LAND AND WATER SYSTEMS

Land and water are essential resources required to sustain the human goals of food security and maintenance of a healthy and productive environment, including all forms of useable energy. Managing land and water as an integrated system provides a framework to aid society to achieve the goals of human security.

The 12-month, professional Master of Land and Water Systems program provides students an opportunity to obtain science based skills, training and knowledge in the area of Land and Water Systems to address the emerging environmental issues of food security, maintenance of ecological services, restoration of degraded lands, climate change adaptation, and resource conservation.

**FOR MORE INFORMATION GO TO
MLWS.LANDFOOD.UBC.CA**

BC DROUGHT

BRINGS WATER CONSERVATION ISSUES TO FOREFRONT

THIS PAST SUMMER, British Columbia faced a record breaking drought that brought water conservation issues to the forefront of public concern.

“We’ve never had to worry about water in BC before, so it’s come as a bit of a shock,” said Hans Schreier, Professor Emeritus, Faculty of Land and Food Systems. Schreier, who retired in 2007 after more than 30 years with the Faculty, has remained active with his research in land-water interactions, soil processes and water chemistry. “Until very recently we always assumed we had enough water and now we’re at the point where we’re going to have to compromise and share it with the environment.”

Paying for our water usage is one way to help conserve, according to Schreier.

“People think water is free,” he said. “We meter everything else but we still don’t meter water in Vancouver. If we don’t account for it and charge an appropriate rate for it, we won’t be able to pay for things like upgrading, pipes and leakage.”

In 2005, Schreier was involved with a project in the Columbia Basin that surveyed more than 20 communities to find out how much water was used on a daily basis. The numbers were eye-opening: the average person used up to 1,500 litres per person, per day – well above the Canadian average (The average Canadian consumes about 350 litres of water daily, more than double the European average of 150 litres). The project eventually led to a conservation program that offered financial resources to reduce water consumption. Nineteen of the 24 participated in the program, pledging to reduce their water consumption by 20% and 14 are about to reach this goal by the end of 2015.

But individual water consumption isn’t the only area that can be improved; agriculture consumes 70 per cent of our water worldwide.

“We need to find more water efficient ways to grow

food,” said Schreier. “We’re going to need to increase food production by 50% over next 30 years in order to feed our growing global population, and Canada is one of about only five countries that has the capacity to do that. From an economic point of view, we have to be careful about what we decide to export, and focusing on products that have high value, are water efficient and don’t pollute the environment.”

We can also learn from other areas of the world that have faced drought. California, for example, experienced firsthand the effect drought can have, not only on the environment but also on the economy. In the past few years, the state has been forced to divert 6% of its electricity needs, normally met through hydro, to natural gas; a move that cost them approximately \$1.4 billion.

“For the first time the world’s economic forum in Davos in 2015 has declared water as the greatest risk for business,” he said. “With climate change, drought and flood conditions are going to become more common. Too much water, not enough water, both will have huge global implications. We have a challenge ahead of us and we need to adapt to these new conditions.”

Until recently, BC didn’t have groundwater regulations. In 2014, the province introduced the Water Sustainability Act, which will provide new tools to help ensure that water stays healthy and secure for future generations of British Columbians. It will also allow government to manage surface water and groundwater as one resource, provide water users with greater certainty regarding their water rights, and establish clear rules about managing water during times of scarcity.

It’s a start but according to Schreier, even more regulations are needed.

“We’re still in the dark ages in BC in terms of water regulation,” and there are few incentives to conserve water he said. “Innovations, new regulations and conservation programs are key to effective, sustainable water management.” ☺

WHAT CAN YOU DO TO CONSERVE WATER?

- Install low-flow showerheads and taps
- Only wash full loads of laundry
- Don’t irrigate your lawn in the summer (gold is better than green) and it saves lots of water
- Collect your roofwater for outdoor use
- Reuse your kitchen water to water plants (Greywater use in all new houses)
- Eat at least one vegetarian meal a week: raising livestock takes much more water than growing vegetables (15000 L/kg for beef, 1000 L/kg for wheat, 400L/kg for vegetables)

POTTY TRAINING CALVES



AT FIRST GLANCE, training calves to urinate and defecate in a specific area might seem like a strange idea. But Alison Vaughan, a Scottish post-doctoral fellow conducting research at the UBC Dairy Education & Research Centre, is set to prove that “potty training”

dairy cattle can help make their lives better and make them active participants in their own care.

Clean calves equal healthy calves, so for hygienic reasons, keeping calves away from their waste is important. Given the amount of waste dairy cattle produce – up to 30 kilos of feces and 15 kilos of urine per cow, per day – it’s something dairy farmers are constantly having to deal with.

“If we can develop an automated toilet training system for calves and cows, we could focus more on designing buildings around animal comfort and hygiene,” said Vaughan.

Vaughan has already conducted a proof of concept with 12 calves. The calves were trained and tested over a 17 day period. Six calves were trained and rewarded with milk when they urinated in the designated area, while six were control animals; both sets of animals were subjected to the same tests. Of the six trained animals, five of them urinated more often than the controlled animals in the designated area.

Now that she’s proven that the animals can be trained, the next step is to create an inexpensive automated training system using a combination of infrared technology and visual light cameras, that farmers could easily incorporate into their existing barns. The training system, which Vaughan is working on with John Harvey, a student from UBC’s Engineering Physics program, could detect when a calf went to the bathroom and reward it for going in the right place.

Vaughan, who has a BSc in Applied Animal Behaviour (University of Lincoln), an MSc in Applied Animal Behaviour and Welfare (University of Edinburgh) and a PhD (University of Saskatchewan), is also looking at how cattle learn. “By training calves to associate a certain colour with a certain behaviour, we could

transfer their learning to a new location, so farmers wouldn’t need to retrain their animals when they’re moved to a new pen or barn.”

Vaughan’s research has attracted the attention of the media recently, including CBC and 24 Hours Vancouver. She credits the UBC Dairy Education and Research Centre for providing her with the kind of cutting edge facilities needed to complete her project.

“For scientists wanting to do animal behaviour and welfare research, the UBC Dairy Education and Research Centre is really the place to go. And being able to live on-site in the beautiful new student residence helps immensely in terms of staying close to my research.” ©





STUDENTS DIG DEEP INTO SOIL SCIENCE WITH MOBILE GAME

ARMED WITH IPHONES, dozens of first and second-year students walk into the forest at UBC. The students are on a scientific quest to better understand the ground beneath them; learning about soil by playing a mobile game.

The game is an innovative attempt to teach soil science. It's also an example of flexible learning, academic-speak for switching up the traditional lecture and teaching subjects in new ways, often with the help of technology.

"Most of my students are from a generation of mobile users, so they still get to use their beloved devices while they learn about the forest floor and the importance of soil," said Maja Krzic, a soil scientist cross-appointed in UBC's Faculty of Forestry and Faculty of Land and Food Systems. "It's a brilliant teaching trick."

Using smartphone GPS, the game (called the Forest Humus Forms Quest) directs students to find different types of soil and plants in the forest. Along the way, they must answer a series of questions (for example: What plant structures are responsible for the mixing of the organic and mineral horizons at this site?) They receive points for each correct answer, eventually logged onto a scoreboard shared by the class.

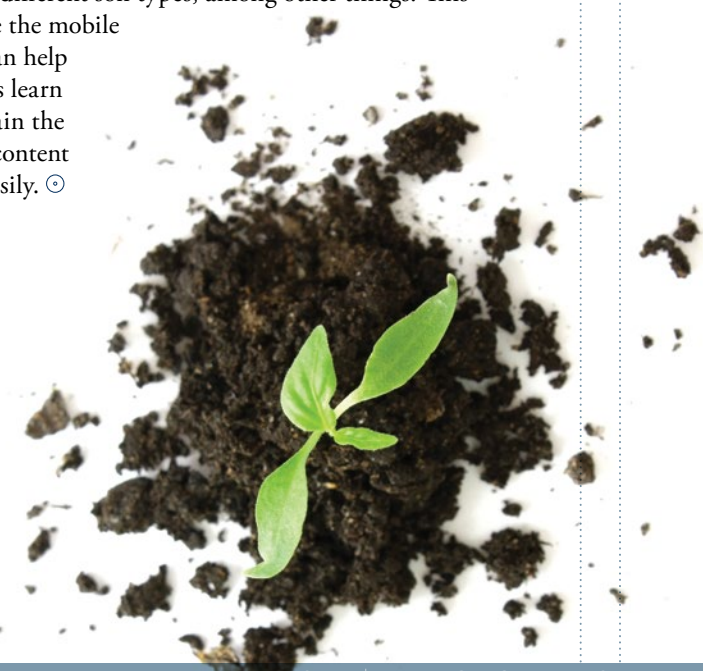
Students who complete the quest receive a bonus mark for one-third of a lab assignment. It's a miniscule increase to their overall grade but Krzic said the students who do play the game find it worthwhile.

"Students come to appreciate the beauty of the science

a lot more," said Krzic. "The game creates a sense of exploration and discovery not usually found through a traditional lecture."

Krzic developed the game for the course she teaches, Introduction to Soil Science, with help from LFS researcher Julie Wilson, graduate student Darrell Hoffman and 14Oranges Software Inc., based in Richmond, B.C.

In the course, students learn about the physical, biological and chemical properties of soil. Krzic hopes they will walk away from the course knowing how to classify different soil types, among other things. This is where the mobile game can help students learn and retain the course content more easily. ☺





PROFESSOR TONY FARRELL ELECTED TO THE ROYAL SOCIETY OF CANADA

Professor Tony Farrell was elected to the Royal Society of Canada in September 2015. The Royal Society of Canada, Academy of Arts, Humanities and Sciences is Canada's senior national body of distinguished scientists and scholars. Fellowship to the Royal Society of Canada is one of the most prestigious academic distinctions that can be attributed to a Canadian scholar. Individuals are selected based on their outstanding scholarly achievements on both a national and international level through published learned works or through original research in the arts, humanities and sciences.

PROFESSOR DAVID FRASER NAMED LOBLAW ANIMAL WELFARE ADVISOR

Loblaw, Canada's largest grocery retailer, recently named Professor David Fraser as scientific advisor on animal welfare. David has served as an advisor on animal welfare for the retail and restaurant sectors in the United States and for the World Organisation for Animal Health, and is a member of Canada's National Farm Animal Health and Welfare Council. In his role as scientific advisor to Loblaw, he will conduct research, provide expert opinion and scientific guidance, and help the company ensure that their commitments are aligned to animal welfare standards and best practices.

PROFESSOR SUSAN BARR RECEIVES EARLE WILLARD MCHENRY AWARD

Professor Susan Barr has been selected as the 2015 recipient of the Earle Willard McHenry Award for Distinguished Service in Nutrition. The award, presented by the Canadian Nutrition Society, is given annually in recognition of distinguished service in the field of nutrition by a Canadian or Canadian-based individual. Barr received the award in May at the CNS Annual Conference in Winnipeg.

PROFESSOR GWEN CHAPMAN LAUNCHES ACQUIRED TASTES

Professor Gwen Chapman's new book, *Acquired Tastes: Why Families Eat the Way They Do* was recently released by UBC Press. Co-written with Brenda L. Beagan, Josee Johnston and Deborah McPhail, Elaine M. Power & Helen Vallianatos, the book draws on interviews with parents and teens from over one hundred families in urban and rural Canada, showing that age, gender, social class, ethnicity, health concerns, food availability, and political and moral concerns shape the meanings that families attach to food and their self-identities.

LFS ALUMNA RECEIVES A 2015 TRUDEAU FOUNDATION SCHOLARSHIP

Alumna Anelyse Weiler (BSc GRS '11) is one of 16 recipients of the Trudeau Doctoral Scholarship. The award recognizes exceptional Canadian students who have distinguished themselves through academic excellence, civic engagement, and a commitment to reaching beyond academic circles. Weiler is currently a doctoral candidate at the University of Toronto.

FOOD AND RESOURCE ECONOMICS GRADUATE STUDENT SELECTED TO SPEAK AT INTERNATIONAL SKOLL WORLD FORUM



Food and Resource Economics Masters student and MasterCard Foundation scholar Isaac Jonas, was selected as a delegate for the Skoll World Forum Young Leaders Initiative at Oxford University in April.

The annual Skoll World Forum focuses on exchanging ideas to create innovative solutions to global social issues through a three day conference featuring debates, presentations and workshops from over 1,000 social entrepreneurs from around the world. LFS' own Isaac Jonas was one of only ten international delegates to be selected by the forum to present and help incite social change. His research has focused on the interconnections between development, social entrepreneurship and access to education.



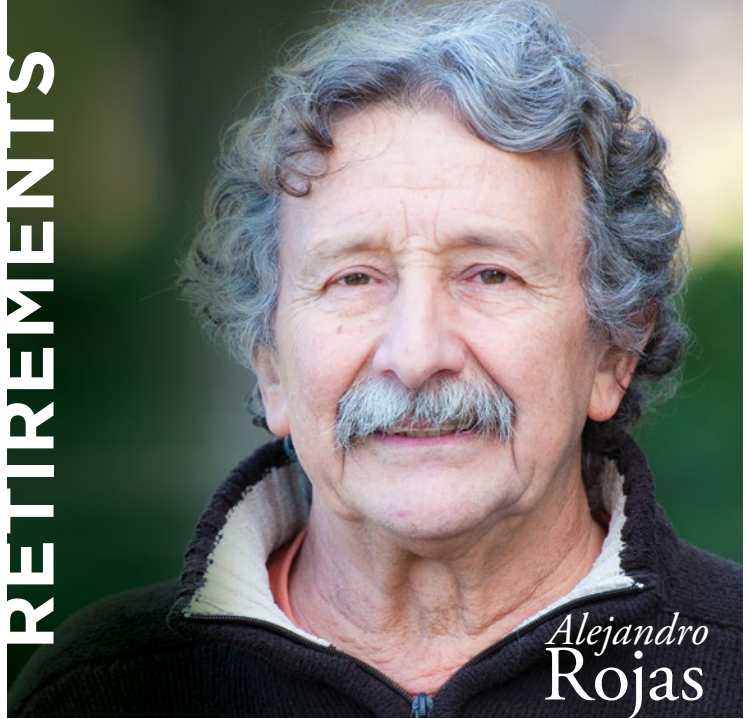
GRS ALUM RECEIVES GATES CAMBRIDGE SCHOLARSHIP

Jodi Gustafson, an alumna of our Global Resource Systems program, is one of three Canadian students – and the only UBC student – selected among 54 Gates Cambridge Scholars who will begin their postgraduate studies at the University of Cambridge in October. Gates Cambridge Scholarships are prestigious, highly competitive full-cost scholarships awarded to outstanding applicants from countries outside the UK.

Jodi will do a Master of Philosophy in conservation leadership. While in the Global Resource Systems program, she produced a documentary, *Qikiqtaruk- Herschel Island: Yukon's Vulnerable Arctic Treasure* which highlighted the impacts of climate change on Inuvialuit communities in Canada's Western Arctic.

She was also recently named one of Canada's Top 25 Environmentalists Under 25 for 2015 as listed by *The Starfish*. ☺

RETIREMENTS



AFTER ALMOST TWENTY YEARS with our Faculty, Associate Professor Alejandro Rojas retired in May 2015. Appointed as a sessional lecturer in 1996, he made his way through the ranks and was promoted to Associate Professor with tenure in 2010.

Rojas is the driving force behind the Think&EatGreen@School (TEGS) Project, which aims to connect Vancouver K–12 students to food and sustainability issues while helping schools lighten their ecological footprint and reduce greenhouse gas emissions. Over the past five years, the TEGS program has made an invaluable contribution to ecological education for students, and has had wide-reaching impacts throughout the Lower Mainland community.

“We’ve exposed students to meal planning and preparations with local, seasonal ingredients that have a low-carbon footprint,” said Rojas. “Our hope is that kids will receive the tools they need to make better choices about the food they eat because healthy food is ultimately better for our planet as a whole.”

The project has been a great success, thanks in large part to Rojas’s leadership. A Memorandum of Understanding (MOU) was recently drafted to facilitate and formalize the collaboration between the Centre of Sustainable Food Systems and the Vancouver School Board, so the important work of the Think&EatGreen@School project will continue. Although he will no longer be leading the project, Rojas plans to stay involved.

In September 2010, he was profiled as a leading scientist on the BC Ministry of Advanced Education and Labour Market Development’s Year of Science website, a school year long program to inspire young minds across the province and foster a culture of research and innovation. Rojas was also the 2015 recipient of the Canadian Association for Food Studies Excellence in Food Studies Award. This important award is given each year to only one scholar in recognition to his life achievements in research and teaching and community service. ☺

THINKEATGREEN.CA



SARAH HARVEY WESTERN NUTRITION RESEARCH CENTRE

STRATEGIC PARTNERSHIPS between universities and industry can often lead to breakthrough research. Earlier this year, our Faculty established the Western Nutrition Research Centre (WNRC) to provide a range of contract research services for the functional food and natural health product industries.

“It’s a relatively new model in terms of offering a service menu and creating collaborations between industry and scientists,” said Sarah Harvey, Manager of the WNRC. “The combination of our personnel, facilities and equipment is unique in BC. The goal is to enhance access to the Faculty’s expertise and capacity through our service delivery model.”

WNRC’s facilities, which are used primarily for teaching and research purposes, include a clinical research unit, sensory evaluation lab, test kitchen, and wet lab containing state-of-the-art analytical instruments.

“We customize our services to meet our client’s needs,” said Harvey, adding that a principal investigator will work closely with

a client to personally oversee a project. “Our researchers can offer advice on formulation or the design of a new product or conduct clinical studies to help support a health claim.”

Clinical studies can give companies a competitive advantage by producing scientific evidence on the effectiveness and health benefits of their product. Currently, the WNRC is running clinical trials on two natural health products, both led by Dr. Tim Green. Other services offered include sensory evaluation, glycemic index testing, bioefficacy trials, analytics and regulatory affairs.

Harvey joined the WNRC in March, 2015 and acts as a liaison between industry and our researchers. As a graduate of our Human Nutrition program (MSc, 2011), she gained experience in the field working on clinical trials in folate supplementation in New Zealand and Malaysia. After graduation, Harvey worked as a clinical dietitian at BC Children’s Hospital in the Biochemical Diseases Department, and then in Health Canada’s prenatal nutrition program in the Northwest Territories. ☺

WNRC.LANDFOOD.UBC.CA

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