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Press Release

George Brown College's first five funded nutrition and healthy eating projects completed

TORONTO, ON (June 28, 2017) – After just one year, the Food Innovation and Research Studio (FIRSt) at George Brown College's Centre for Hospitality and Culinary Arts has completed five projects funded by Helderleigh Nutrition Application Fund (HNAF) in a joint initiative to engage municipalities, universities, schools, health agencies and hospitals in helping to improve the diet, physical health and wellness of people in the GTA.

Each project entailed the devising and disseminating of specialized recipes for organizations with unique challenges: Baycrest Health Sciences, a global leader in geriatric healthcare, research, innovation and education; EatRight Ontario, a contact centre that provides all Ontarians healthy eating advice for free from Registered Dietitians; Electronic Living Lab for Interdisciplinary Cancer Survivorship Research (ELLICSR) at the University Health Network (UHN), Princess Margaret Cancer Center; The Epilepsy Diet Program's multi-disciplinary team at The Hospital of Sick Children (SickKids); Ronald McDonald House Charities Toronto, which provides a 'home away from home' near hospitals for seriously ill children and their families — this last project also included classes on nutrition and cooking for families.

The Helderleigh Nutrition Application Fund continues making a total of \$400,000 available over four years for such nutrition and health-related applied research projects. Fund recipients use FIRSt's state-of-the-art facilities to create and test healthy and tasty recipes, but also to provide theoretical nutritional analysis, conduct consumer sensory evaluations, provide custom training and more. An important benefit of the partnership is the involvement of students and faculty to solve practical problems through applied research. They are involved throughout a project's development.

"The Helderleigh Nutrition Application Fund is affecting such a diverse and important range of people's nutrition and healthy eating, while giving our students and faculty practical experience in applied research," said Dawn Davidson, Acting Vice President Research and Innovation at George Brown College. "Our partnership is benefiting all involved."

Project applications are accepted quarterly. Applications are evaluated by a task force comprised of research and culinary experts from George Brown College and The Helderleigh Foundation, which created the \$400,000 fund

As a condition of the funding, grantees are required to share publicly whatever they develop so others can benefit, too. "We hope to continue funding between four and 10 grants of \$15,000 to \$30,000 annually, and even consider larger projects that could have a significant impact," says Llewellyn Smith, The Chairman, Helderleigh Foundation.

"Through this fund, we will continue providing organizations and students with a new and innovative opportunity to solve real-world nutrition challenges," said Lorraine Trotter, Dean, Centre for Hospitality and Culinary Arts.

George Brown College-led research plays an important role in promoting Canadian innovation. Research Infosource, a leading source of R&D intelligence in Canada, recently recognized George Brown as one of the top research colleges in the country.

Organizations interested in applying for funding can learn more about the application process at [FIRSt](#). The next application deadline will be in August of 2017.

About George Brown College

Toronto's George Brown College has established a reputation for equipping students with the skills, industry experience and credentials to pursue the careers of their choice. The college offers programs from its three campuses located across the downtown core, including its newest location at the Toronto waterfront, which opened in September 2012. George Brown offers 149 full-time programs and 224 continuing education certificates/ across a wide variety of professions to a student body of over 28,000 (full-time enrolment) students, including over 3,500 international students; and over 64,000 continuing education registrants. Students can earn certificates, diplomas, postgraduate certificates, apprenticeships and degrees. [George Brown College](#)

About George Brown's Centre for Hospitality and Culinary Arts

The Centre for Hospitality and Culinary Arts is a leader in offering Culinary and Hospitality excellence in education. Its programs are designed to meet the needs of industry and are well known around the world in the culinary, baking, nutrition and hospitality fields. The Centre offers certificates, diplomas, degrees and postgraduate certificates, and runs a number of culinary enterprises including The Chefs' House restaurant, which provides students with the real-world practice employers' value.

About George Brown's Food Innovation & Research Studio

The Food Innovation & Research Studio (FIRSt) offers industry access to marketing, culinary and technical resources, state of the art facilities and networking opportunities for the not for profit sector and small to medium-sized businesses within the GTA food and beverage industry, enabling these organizations to solve dietary challenges and reach more customers. [FIRSt](#)

About The Helderleigh Foundation

[The Helderleigh Foundation is a private foundation located in Toronto Ontario. Established in 2002, it supports applied nutrition, nutrition literacy and initiatives which promote healthy foods that have ingredients grown in Canada such as pulses. www.thehelderleighfoundation.org](#)

For more information, please contact:

Winnie Chiu

Product Development and Industry Advisor
George Brown College
416.415.5000 ext. 3616
Mobile: 647.688.3987
wchiu@georgebrown.ca