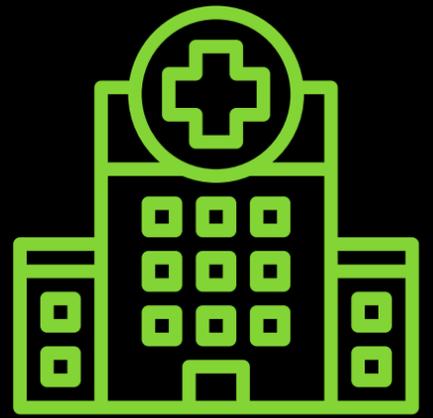


FOOD: PROCUREMENT



For the past decade, Dan Munshaw has been very active in engaging and supporting local, sustainable and culturally-appropriate food choices for the City of Thunder Bay. And it all began when two situations collided: 1) the release of the Thunder Bay Food Charter, which spoke about the importance of food sovereignty, Indigenous foods systems, and local/sustainable options; and 2) his attendance in a local "food speed dating event" with 14 different local producers. This collision left him in awe at what was/is available in the region, but also disappointed that he didn't recognize the depth of consideration that go along with food system choices. It was then that Dan had an epiphany. He made a choice, a commitment to learn more about food and to do a deep dive into how he could partner with healthcare facilities to bring change.

SUCCESSSES

Tangible outcomes in education and results: *"I hope that by sharing more information, others can expeditiously blow through barriers and not have similar roadblocks impact time-sensitive decisions."* -DM



- Complementing anecdotal stories with statistics by gathering quantitative data as a means of monitoring change and sharing information with others (including cost-savings data since 2014)

- Speaking with supervisors and managers in Long-term Care to overcome barriers and roadblocks (e.g., Educating staff on the *Long-term care Act*, debunking myths, and working closely together to introduce new food options to the facility)

- Using Regional farm and fishing tours as learning opportunities (e.g., taking food buying staff and frontline cooks to visit farmers and fishers to have conversations--to listen and learn from their stories) and following-up with formal contracts

PRACTICAL ADVICE



- Aim to combine different types of knowledge (e.g., purchasing skills + listening to the stories of regional growers) to mobilize opportunities to work collaboratively

- Connect with local organizations to learn more about your knowledge gaps and integrate lessons into actions (e.g., take the initiative to learn more about local Indigenous food systems and how to meaningfully incorporate regional Indigenous foods into the food supply chain)

"There are so many different layers to our local food system. It's like an onion. When you think you have unpacked one and you find some cool successes, it leads into other areas. And along my journey I've had a few epiphanies that were quite substantial." -DM

FUTURE GOALS



- Continuing to be actively involved in connecting people and groups together to bring new avenues of Indigenous foods into the supply chain (e.g., wild meats)

- Connecting with organizations like NOURISH Health to dive deep into social justice projects (including incorporating measurable criteria that reflect diversity/inclusion, sustainability, etc., into procurement proposal requests)

Interviewee:

Dan Munshaw (DM), Manager of Supply Management, City of Thunder Bay

