

THE POWER OF PARTNERSHIP SEPTEMBER 13 - 15 2020 TORONTO

2020 TERROIR SYMPOSIUM

FINAL REPORT

What started as a gathering of leaders in the hospitality industry, has now become one of the leading food tourism and hospitality symposiums in Canada. Terroir brings together innovative people from the fields of hospitality, food and tourism; including chefs and restaurateurs, hoteliers, drink experts, growers and producers, food retailers, food media, destination marketing organizations and business leaders.

This year, and for the first time ever, the Terroir Symposium was executed as an entirely virtual event and was broadcast live through our custom designed Terroir event app. During a time when we were leaning on one another more than ever, Terroir championed Collaboration and the Power of Partnerships. While exploring why we are stronger together, the virtual event also featured Taste of Terroir Experience Boxes, Virtual Networking Rooms, breakout sessions, and a cook-along after party.

TERROIR BY THE NUMBERS

10100	MINUTES OUR APP WAS OPEN
400	POUNDS OF BARILLA PASTA RECEIVED
200	TASTE OF TERROIR BOXES SHIPPED
562	CONTACT SHARES
408	ATTENDEES
56	SPEAKERS FROM
6	COUNTRIES
18	POUNDS OF ONTARIO CHEESE DELIVERED
200	BOTTLES OF WINE SHIPPED FROM
12	SUSTAINABLE WINEMAKING ONTARIO (SWC

SESSION DELAYED DUE TO TECHNICAL ISSUES

CERTIFIED WINERIES

PROGRAM PARTNERS

25



THE AUDIENCE

0 2207 The 12 Minute Talks

WHY DID THEY ATTEND?

Chefs / Cooks

8.33%

The 12 Minute Talks

Service Professionals

50.00%

The Workshops

Learning about new products

Media Professionals

16.67%

Meeting new people in the industry

Educators

Farmer/ Food Producers

Culinary Tourism Consultants

Students

Event Managers

Restaurant Owners

Project Managers

Accomodations

Distributors

Not-For-Profit Employees

Grocers

Slow food advocates

Gardeners

PR & Events

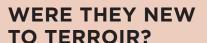
Winery Employees

Brewery Employees

Cidery Employees

Distillery Employees

Destination Marketing Organizations



70% SAID YES 30% SAID NO

"LEARNING ABOUT WHAT'S
UNIQUE OR NEW IN THE
INDUSTRY FROM THE EXPERTS,
BEING INTRODUCED TO
INCREDIBLE PEOPLE WHO ARE
ACCOMPLISHING OR PUSHING
FOR CHANGES WITHIN THEIR
OWN NICHE"

— 2020 Post-Event Survey Response



2020 TORONTO

THE TERROIR APP: ENGAGEMENT METRICS

1.82K User Contributions: The Total Number Of Social Shares, Attendee Messages, etc.

13.3K All Engagement: Total Number
Of Actions Across All Users

10.1K Minutes Open

5.38K Session Views

2.27K Navigation Icon Taps

408 Attendees

183 Apple Devices

182 Web Users

43 Android Devices

217 Organization Views

91 Bookmarked Speakers

562 Contact Shares

25.5K Banner Impressions

136 Banner Taps

2.09K Achievements Earned In Gamification

2.93K Game Engagement

NOTE:

The app and content is still live for delegates to enjoy

"MUCH BETTER THAN TECHNOLOGY USED FOR OTHER TRAVEL CONFERENCES AND TRADE SHOWS."

— 2020 Post-Event Survey Response

"EXCELLENT EXPERIENCE, EASY TO NAVIGATE THE APP. ENJOYED THE GAMIFICATION."

— 2020 Post-Event Survey Response

"MOVING FROM A COMPLETELY PHYSICAL FORMAT TO A COMPLETELY VIRTUAL ONE IS AN EXTREMELY DIFFICULT ONE. [TERROIR] HAS MANAGED TO PRESENT THE SAME GRAVITAS AND GRACE AS YOU ALWAYS HAVE IN THIS ONLINE PLATFORM. WELL DONE!"



SOCIAL MEDIA METRICS

INSTAGRAM SEPT 1 - 20, 2020

IMPRESSIONS: 41,116
REACH: 6,708
PROFILE VISITS: 1,758
WEB CLICKS: 173
INTERACTIONS: 1,125

TWITTER SEPT 1 - 20, 2020

 IMPRESSIONS:
 51,100

 LIKES:
 370

 RT'S:
 111

 LINK CLICKS:
 56

INSTAGRAM JULY - SEPT, 2020

IMPRESSIONS: 154,246
REACH: 52,272
PROFILE VISITS: 3,674
WEB CLICKS: 581
INTERACTIONS: 3,293

TWITTER JULY - SEPT, 2020

 IMPRESSIONS:
 115,900

 LIKES:
 734

 RT'S:
 227

 LINK CLICKS:
 219

"A COMMENDABLE EFFORT UNDER DIFFICULT CIRCUMSTANCES AND A RAPIDLY CHANGING WORLD."

— 2020 Post-Event Survey Response

"I LOVED THE CONVERSATION AND THOUGHT THAT THE FACILITATORS DID A GREAT JOB. MET SOME WONDERFUL PEOPLE."



THE TASTE OF

Though we couldn't be together in person this year, we still wanted to bring a taste of Terroir to our attendees at home.

With the help of our partners we put together a Taste of Terroir Experience Box that was shipped to 200 attendees and media from across Ontario.

Every "Terroir Box" also inluded an extra ticket to the event. We called these Solidarity Tickets and they were distributed the week before the event to members of the culinary tourism and hospitality industry unable to purchase a ticket to Terroir due to the current economic climate. Industry was asked to apply through a web portal.

This program was made possible by the generous support of our Signature Partners. In the end, we distributed 83 SOLIDARITY TICKETS.



INCLUDED IN THE BOX WAS:

One bottle of SWO certified Ontario wine paired with an Ontario artisan cheese

Large jars of Dickey Bee Honey

Seed Pouches from The Wildflower Farm

One bottle of Vodkow Artisan Spirit

One bag of fresh ground Georgian Bay Blend coffee by Grounded Coffee Co.

One bottle of Seedlip Mini

One bottle of Fever Tree Tonic Water

Two Tall Boy Cans of Craft Beer from breweries along the Saints & Sinners Trail

One copy of Edible Magazine

One copy of Eat at Home by Voula Halliday

One carton of Crosby's Molasses

One Crosby's Molasses cookbook

One bottle of seasonal Top Shelf Distillery Bitters

One Egg farmers of Canada cutting board

One jar of Eataly's Signature Arrabbiata Sauce

One Ocean Wise button

One copy of the WMAO Travel Guide

One limited edition Terroir branded campfire mug

One box of Barilla lasagna noodles

One box of Barilla rigatoni noodles

One 30\$ grocery gift card for ingredients to participate in the Barilla Pasta Party Cook-Along



2020 PROGRAMMING HIGHLIGHTS

PAUSE+STRETCH WITH SEEDLIP

Seedlip invited our delegates to take a pause and enjoy a sophisticated and refreshing non-alcoholic cocktail with Sarah Parniak, Seedlip Market Manager for Canada, followed by a restorative yoga flow curated by Queenie & Jonathan Phair of Sweat + Tonic.

TERROIR TALK: WORKING WITH YOUR FARMERS

Chef Matt Basile and Anneke Stickney, a
Canadian egg farmer based in Ontario,
discussed the power of partnership
between chefs and farmers, sustainability
measures being implemented by
Canadian Egg Farmers, and what the
future of chef and farmer collaboration
could look like.



Chefs Suzanne Barr and Adrian Forte took attendees through a Culinary Technique workshop, and building from the Chefs' Manifesto Action Plan, Suzanne and Adrian showcased tips and tricks on how to grill and preserve local, seasonal ingredients found in the FoodShare "Good Food Box".

In between grilling and preserving,
Suzanne and Adrian had a discussion with
Paul Newnham from the Chefs' Manifesto
and discussed the 8 thematic areas of the
Chefs' Manifesto, food injustice within the
food system, and Ontario's diverse BIPOC
farmers.



DIGITAL DEMO: WHOLE ANIMAL BUTCHERY

Hendrik Dierondonck, celebrated butcher and restaurateur, executed a live Jersey Cow butchery demo from his Michelin Star restaurant - Carcasse - in Belgium. Attendees learned some of his time honoured techniques and got a first-hand look at the value of craftsmanship.

TERROIR DRIVEN WHISKEY TASTING WITH WATERFORD DISTILLERY

Neil Conway, Grace O'reilly and Dr.

Dustin Herb of Waterford Distillery in

Ireland led a comprehensive, interactive
exploration of their unique terroir-driven
whiskeys. Their pioneering whiskey project
uses only Irish barley, including organic
& biodynamic, from unique terroirs. Each
crop is harvested & distilled separately.

SUSTAINABILITY AND ONTARIO WINE MAKING PRESENTED BY VQA WINES OF ONTARIO

The topic of sustainable winemaking is on the rise and Ontario's grape and wine industry is committed to enhancing the environment by adopting sustainable practices in their vineyards and wineries. Christopher Waters of The Globe and Mail led a discussion on this important topic, alongside Jamie Goode, Dean Stokya, Gabriel Demarco, Ann Sperling, Stephen Gash and Matthew Speck.

Winemaker panelists were from Ontario VQA wineries that are Sustainable Winemaking Ontario (SWO) Certified. This third-party audited program is a successful collaboration between Ontario VQA wine producers and growers, all working to move our industry forward in an environmentally conscious way.



OFFICIAL AFTER-PARTY: PASTA COOK-ALONG WITH BARILLA

After a long day of networking and learning, Barilla had our attendees join them for an evening of al dente pasta perfection with a cook-along hosted by their executive chef, Lorenzo Boni and our official Terroir emcee Elizabeth Falkner. This dynamic-duo whipped up two fall-inspired pasta dishes, while giving our audience their expert tips on how to be a pasta pro.

70% OF DELEGATES RATED SPEAKER CONTENT AS GOOD OR EXCELLENT

"GOOD SPEAKERS & INTERESTING TOPICS"

— 2020 Post-Event Survey Response

"IT WAS INTERESTING, FAST-MOVING AND INFORMATIVE. A NICE MIX OF CONTENT. TIME WELL SPENT."

— 2020 Post-Event Survey Response

"IT IS INSPIRING TO HEAR ABOUT WHAT IS HAPPENING ACROSS THE COUNTRY AND TO HAVE INSIGHTS ON THE FUTURE."



2020 SPEAKERS

Adrian Forte

Afrim Pristine

Alan Bekerman

Aman Dosani

Ann Sperling

Anneke Stickney

Andrew McBarnett

Arlene Stein

Beth Potter

Cheyenne Sundance

Chris Waters

Christine Flynn

Conor Spacey

Crystal Luxmore

Dean Stoyka

Dr. Dustin Herb

Eden Hagos

Elizabeth Falkner

Dr. Erinn Tucker

Dr. Ernest Walker

Gabe Demarco

Gilian Files

Glenn Mandziuk

Hendrik Dierendonck

Dr. Jamie Goode

Jason Bangerter

Jenni Lessard

Jessi Flynn

Joseph Shawana

Jonathan Phair

Laura Irvine

Lorenzo Boni

Mark Brand

Matt Basile

Matthew Speck

Megha Kohli

Michel Labbé

Minto Schneider

Neil Conway

Paul Newnham

Queenie Phair

Ren Navarro

Sarah Parniak

Stephen Gash

Steve Beauchesne

Susan Cole

Suzanne Barr

Dr. Sylvain Charlebois

Yanick Hofstetter

Zoya de Frias Lakhany

"THE SPEAKERS WERE WELL PREPARED AND THERE WAS A NICE MIX OF CONTENT."

— 2020 Post-Event Survey Response

"THE CURATION OF SPEAKERS WAS THOUGHTFUL AND BALANCED. I LEARNED SO MUCH! :)"



THANK YOU TO OUR 2020 PARTNERS

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SIGNATURE PARTNERS



















PROGRAM PARTNERS









EVENT PARTNERS

































MEDIA PARTNERS











