



Restaurant Association of Nova Scotia

Working with the food & beverage sector since 1947

1560 businesses - 26, 300 jobs - \$1.3 billion sales

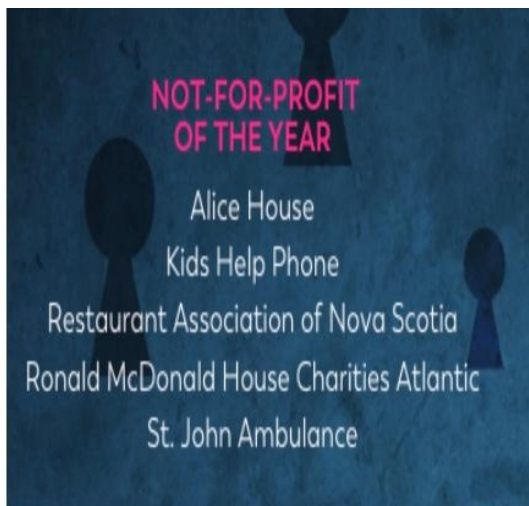
Visit our Website

UPDATES

Phase 5 Reminders:

- Proof of Vaccination is mandatory for dining in
- Masks still required for customers unless seated for eating and/or drinking
- All staff must wear masks
- Contact tracing no longer mandatory

Grace period for 12 year old - Children who turn 12 between 1 January and 4 October 2021 have until 31 December 2021 to attend events and activities while they get vaccinated. Children who turn 12 after 4 October 2021 have 3 months from their birthday to get vaccinated.



Halifax Chamber Business Awards

It was an incredible honor to be nominated and an even greater honor to be a finalist in the Halifax Chamber Awards for Non-Profit of The Year.

Click [here](#) for more info.

2021 Taste of Nova Scotia Award Winners

The 2021 Taste of Nova Scotia Award Winners were announced on Thursday, October 21

at the Taste of Nova Scotia Awards Ceremony, as part of Devour! The Food Film Festival.

Award for Service - La Cuisine Robicheau, Saulnierville

Product of the Year - Ultra-Premium Ice Cream, Tatamagouche Ice Creamery, Tatamagouche

Restaurant of the Year - The Biscuit Eater Cafe & Books, Mahone Bay

Producer of the Year - Van Dyk's By Nature, Caledonia

Culinary Ambassador Hanspeter Stutz - Grand Pré Wines/Fundy Drinks/Magic Winery Bus, Grand Pré

You can find all of the files on Dropbox at the following link: <https://bit.ly/3Ed11MH>

Taste also uploaded the video to their YouTube channel. Here the link: <https://youtu.be/9sMR-KmmsaY>

SUPPORTS & RESOURCES

Small Businesses Can Save Big With Efficiency Nova Scotia

Energy efficiency means more than just savings on bills - small businesses also gain a competitive advantage, with additional benefits such as: more comfortable space for employees and customers, savings on their bottom line, equipment that is more reliable, has a longer life and needs fewer repairs, and reduced greenhouse gas emissions.

Until December 31, 2021, incentives for eligible small businesses have increased to cover up to 80% of the total project cost on select lighting and all Commercial Heating measures.

Learn more about the energy efficiency upgrades available to Nova Scotia small business here: <https://www.energycyns.ca/business/business-types/small-business/>

Survey

Restaurants Canada, on behalf of Dr. Sylvain Charlebois and Dr. Gumataw Abebe from Dalhousie University, is reaching out to learn about your off-premise services (drive-thru, takeout, delivery) during the pandemic as each province moves forward with reopening plans at a different pace. The information you provide will support our ongoing engagement to better understand the operational and supply chain challenges and how the needs of foodservice are addressed in times of global pandemic.

This survey should take not more than 7 minutes to complete and will remain open until Friday, November 26, 2021.

The information you provide in this survey will be kept strictly private and confidential. Your responses will not be viewed on an individual basis but analyzed in aggregate form.

SURVEY

Gallagher Benefit Services (Canada) Group Inc. is one of the benefit suppliers for RANS - offering great

SAVE THE DATE

Webinar with Gallagher Benefit Services (Canada) Group, Inc.

Learn more about health benefit options for your organization

November 16, 2020

9:00 am (AST)

If you have any questions, please contact
Natasha at 902-429-5343 ext. 1 or at
natasha@rans.ca



rates to our members on health benefit plans.

To learn more about the health plan options offered by Gallagher Benefit Services, please join us for a webinar on November 16 at 9:00 am.

RSVP [here](#)

Zoom details will follow closer to the session.

STATS, TRENDS, INFO

5 Tips For Minimizing Restaurant Employee Turnover

1. Look for a good fit
2. Be transparent about covid-19 policies
3. Learn what makes your employees happy
4. Maintain a supportive work environment
5. Offer stability

Click [here](#) to read more.

The Changing Face of Protein

Protein's getting a lot of attention these days. The definition of protein is expanding beyond traditional meats, and operators are shifting to new cuts and formats.

Click [here](#) to read more (see slide 4).

Focus on Food Safety: Climate Change Increases Food Safety Risks

Rising temperatures, greenhouse gas emissions and smog and chemical discharges into the atmosphere will increase food safety risks throughout the supply chain.

Click [here](#) to read article.

Overview on Immigration Programs

Representatives of the Immigration and Population Growth Branch with Labour, Skills and Immigration provided an overview of immigration programs, including information on the Nova Scotia Nominee Program (NSNP) and the Atlantic Immigration Pilot Program (AIP). What was discussed: application processes, recruitment options and sources of skilled

workers.

click [here](#) to see the presentation.

Big Erics Inc. - Looking for a Demo Partner

Big Erics is working with Valentine, a Swiss based equipment dealer with over 65 years experience in Kitchen Equipment. Valentine is globally recognized for high quality immensely dependable deep fat fryers. The company has expanded all over Europe and is looking to reach the North American market. We are proud to offer new and innovative products to our customers. Big Erics will be partnering with Valentine in Atlantic Canada.

Big Erics is searching for a partner to demo a Valentine Fryer at their restaurant for the coming months. Big Erics will be offering this restaurant a \$1,000 Big Erics credit in exchange for their feedback and results from this fryer. We view this is a great opportunity to trial an amazing new product and be compensated for their time and efforts.

If this is something you would be interested in, please email natasha@rans.ca.

CHICAGO, Oct. 14, 2021—Technomic released the 2021 Burger Global Menu Category Report exploring an in-depth look into global sales, consumer preferences, menu trends, operator insights and brands to watch related to the burger category.

“Burger is one of the largest and most dynamic menu categories on the global stage, and restaurant operators have significant opportunities as recovery scenarios begin to set in across international markets” explains Aaron Jourden, senior research manager of global at Technomic. “The new Global Burger Menu Category Report allows operators and suppliers alike to leverage deep category insights, post-pandemic operator and menu trends and expert analysis to better capitalize on these opportunities.”

Key findings:

- More than 50% of consumers in 19 of 25 countries order a burger at least occasionally, with the Philippines, South Africa and the United States as the top markets
- Beef is the most preferred protein for burgers, with 78% of consumers selecting it globally
- Chicken is the leading alternative to beef globally, ranking second among burger patty options
- 59 years is the average age of burger brands within Technomic's Global 150 chain restaurant list, with A&W the oldest at 102 years and Shake Shack the youngest at 17 years

PRODUCTS & SERVICES



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Our friends at [My Apparel](#) are doing a promotion where they give back to charities and causes.



Our mission at Restaurant Association of Nova Scotia (RANS) is to continuously make a positive impact for the restaurant industry of Nova Scotia.

RANS will receive \$2.00 for every purchase from the **RANS Collection** and it will be used directly to help support our amazing industry!

Check out the collection [here](#).

Please feel free to share this awesome promotion with your staff, friends, family, and colleagues.

THANK YOU

A Huge Thank-You to all who came out and supported the 2021 Golf Tournament. To sponsors, golfers, volunteers, and those who donated prizes, we are incredibly grateful for your support. Also, a big thank you to AMCA for providing delicious coffee at registration.

Thank You to our Sponsors!

Presenting Sponsor



Welcome Sponsor



Silver Sponsors



To All Our Hole Sponsors - Thank You!!



DEVONIAN COAST WINERIES



MEET OUR BENEFIT SUPPLIERS

We are able to offer our members a wide range of services and support thanks to our benefit suppliers:

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- Print and design [KKP](#)
- Financial services [Stream Financial](#)
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- Glassware [Jymline Glassware Ltd](#)
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- Point of sales systems [Pineapple Bytes](#)
- Pest and wildlife control [Orkin](#)
- Draught system design & installation [BeerTech](#)
- Expertise in IT solutions [Codoholics Consulting Inc.](#)

If you are currently a member of RANS or would like to become a member and access the discounts, rates, and services provided; please contact natasha@rans.ca or 902-429-5343 ext 1.

OUR SPONSORS



NSLC PROMOTIONS

Our Promotions - September 27 - November 14, 2021 (P6)

[Licensee Only Offers](#)

[Limited Time Offers](#)

[Air Miles® Offers](#)

SUBMISSIONS

We are in search of Business Bite submissions from our members! If you have an event, new product/service, or interesting trends/stats to add to one of the newsletters and/or our social media, please send to natasha@rans.ca.

We are excited to see them!



