



Partners in Prosperity: Igniting Indigenous Growth

I'm proud to share with you our first issue of Partners in Prosperity: Igniting Indigenous Growth. This digital newsletter highlights Sodexo's work with Indigenous partners as well as our mutual projects and success stories.

In this first edition, you'll learn about an upcoming change to supply chains and a mentor from Nisichawayasihk Cree Nation. You'll also meet a man from Uashat in northeastern Quebec who's outperforming his colleagues with his silence. As we mark National Indigenous Peoples Day on June 21, I hope you join me in celebrating these people and their communities.

Partners in Prosperity will be published every quarter.



Canadian supply chains to grow with Indigenous links

Sodexo is working with a new group of corporate procurement champions to boost business between Aboriginal and non-Aboriginal Canadians. "We are proud to be a founding member of the Aboriginal Procurement Champions. Sodexo does business with over 80 Indigenous partners, and we are committed to building more relationships with Indigenous entrepreneurs and suppliers who add unique value to our supply chain," says Elizabeth Aucedo, Manager Supplier Diversity, Sodexo Canada. The [new Aboriginal Procurement Champions](#) is part of a national strategy of the Canadian Council for Aboriginal Business.



What's cooking at Keeyask?

In our kitchen at the Keeyask Manitoba Hydro site in Northern Manitoba, Sodexo Chef Blaine Prince serves up skills to aspiring cooks. The students work full-time and devote over 800 hours of training toward their Red Seal chef certification. "I am proud to share my culinary expertise with other Indigenous people," says Chef Blaine, a member of Nisichawayasihk Cree Nation. "By teaching them new skills, I also give them confidence and options." The program is the first of its kind, providing Indigenous students on-site learning, in partnership with Assiniboine Community College, the Manitoba government and University College of the North.



Tiny green thumbs in Northern Manitoba

Children in York Landing, Northern Manitoba are savouring their first taste of freshly-picked tomato and herbs. The grade seven and eight students at George Saunders Memorial School are learning how to grow, harvest and prepare fresh greens with indoor garden towers. Sodexo donated four towers to the community as part of the Good Food Machine pilot project. Compared to a traditional garden, the tower garden's aeroponic technology uses only 10% of the space and water, and yields 30% more harvest. Plants can grow indoors, all year round in any climate.



Sodexo honours Fort McKay First Nation

Sodexo Canada recently honoured Fort McKay First Nation in Alberta with the CCAB's Aboriginal Economic Development Corporation of the Year Award. The award recognizes the important role of economic development and Aboriginal businesses to Indigenous communities. Sodexo is the founding and exclusive sponsor of the award. Fort McKay picked up the prize at the annual gala hosted by the Canadian Council for Aboriginal Business of which Sodexo is also the title sponsor.



Campaign on Indigenous business wins international prize

A media campaign that highlighted Indigenous participation in the Canadian economy has been recognised for excellence. The campaign included an Op-Ed, that reached more than 7.7 million readers. "Our campaign was designed to draw attention to the economic and societal value created by strong Indigenous-owned businesses," says Katherine Power, vice president, corporate affairs, Sodexo Canada. "By working closely with the Canadian Council for Aboriginal Business, we developed a compelling narrative for concerted private sector action." Sodexo Canada and its public relations agency, Xposure PR, were honoured with the 2018 Gold Quill Award from the International Association of Business Communicators.



Sodexo in person

Gallen Fontaine-Vollant works in the cafeteria of Minerai de Fer Québec in Fermont. Gallen hails from the Uashat community of Sept Îles in northeastern Quebec. He is a general helper, deep cleaning all the heavy equipment and performing other jobs. Gallen is unable to speak or hear. The 30-year-old never had a full-time job until now. When the band council mentioned he was available to work, Executive Chef Georges Ouellet jumped at the opportunity. "I wasn't sure how we were going to communicate at first. But we figured out accommodations with simple hand gestures and written instructions," says Chef Ouellet. "Gallen is one of our most conscientious employees at the site. I am very proud of him. His joy, team spirit and excellent performance are making a big impact on everyone."

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