



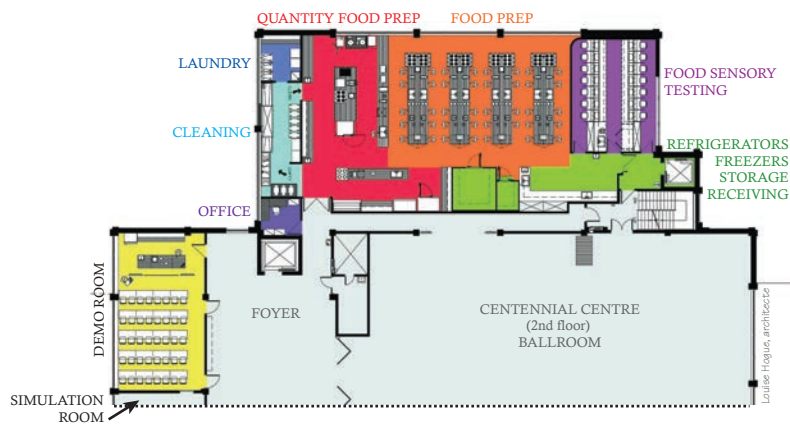
## The Food and Nutrition Laboratories McGill University, Macdonald Campus

The Food and Nutrition Laboratories include:

- a demonstration room;
- a quantity food production laboratory;
- a food preparation laboratory with eight 5-person workstations;
- a sensory evaluation laboratory.

Managed by the School of Dietetics and Human Nutrition of McGill University, the Food and Nutrition Laboratories opened in 2010. High-performance industry-standard equipment makes it the ideal facility for advanced food service training, nutrition research, and development and evaluation of novel food products. The facility is wheelchair accessible.

The Food and Nutrition Laboratories are located on the magnificent Macdonald Campus of McGill University, in scenic Sainte-Anne-de-Bellevue on the western tip of the Island of Montreal, between Highways 40 and 20. The campus is easily accessible by car or public transit; it is just 15 minutes away from the Pierre-Elliott-Trudeau International Airport, and 30 minutes west of the downtown core. The campus features ample parking facilities.



### Helen R. Nielson Culinary Demonstration Room

Capacity: 35 persons

The Demonstration Room features both standard and professional food service equipment. With its audio-visual equipment, large screens, and mirrors for projection of the demonstration area, the facility is ideal for demonstrations, presentations, community events and film shoots. There is also the potential to live-stream for tele-training.



Adjacent to the Demonstration Room is a Simulation Room. With its one-way observation window, this suite becomes the ideal place to conduct training sessions, interviews and host focus groups.

## The Food and Nutrition Laboratories

Composed of the **Mary Catherine Freeman Quantity Food Production Laboratory** and the **Frederick N. Southam Food Preparation Laboratory**, this HACCP-compliant training and research facility, infused with natural light, is one of the most spacious of its kind in the greater Montreal Area. In one continuous space, there is opportunity for interaction between the two facilities.

### Mary Catherine Freeman Quantity Food Production Laboratory

Capacity: 12 persons

The laboratory features industry-standard equipment:

- Integrated stainless countertops
- 3 combi/steam/conventional ovens (Rationale)
- 1 full-size blastchiller
- 1 walk-in fridge
- 1 walk-in freezer
- 1 grill
- 1 fryer
- 2 high capacity steam-jacketed kettles
- 1 proofer
- 1 autoclave
- 1 high-capacity mixer (floor model)
- 1 vacuum packaging machine
- 1 ice cream machine
- 1 meat slicer
- 2 industrial vegetable cutters

### Frederick N. Southam Food Preparation Laboratory

Capacity: 8 workstations with 5 work posts each (total 40 persons)

The laboratory features industry-standard equipment:

- Integrated stainless countertops, with one wheelchair-accessible Post per workstation
- 5 Induction plates
- 6 Gas stoves with ovens
- 8 Table-top mixers
- 8 Industrial table-top food processors
- 5 Mobile storage units and roll-in refrigerators

As an integral part of the School of Dietetics and Human Nutrition, the Food and Nutrition Laboratories provide the best possible location for hands-on training programs, and product development and testing.

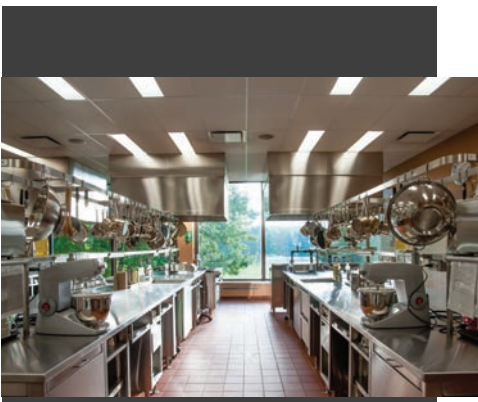
### Sensory Evaluation Laboratory

Capacity: 14 persons

The biggest sensory evaluation laboratory on the Island of Montreal and one of the largest in Eastern Canada is also part of the Food and Nutrition Laboratories. Fourteen stations are equipped with networked terminals, allowing for instantaneous and simultaneous reporting of sensory evaluation data using the most up-to-date software. The latest available databases are also available to report nutrient composition.

The Sensory Evaluation Laboratory is the ideal place to hold taste panels and test new foods and products.

The Food and Nutrition Laboratories and the School of Dietetics and Human Nutrition work in collaboration with McGill's Department of Food Science and Agricultural Chemistry and the McGill Centre for the Convergence for Health and Economics. The facilities also support student initiatives from the Macdonald Campus Bieler Family Internship and Entrepreneurship and Innovation Programs.



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