

## HONOURABLE MENTION McGill University



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### McGill Feeding McGill

McGill Feeding McGill is a great example of how a public institution can support large-scale food production. Realizing that the University's Macdonald Campus Farm had potential beyond teaching and research, Student Housing and Hospitality Services (SHHS) turned to the research station as a supplier for foodservices. By 2013, the Horticultural Research Station became the main produce provider for SHHS. To date, the farm has supplied 120,000 kg of fruits and vegetables and 180,000 eggs, while creating more than 12,000 hours of student employment experience in commercial-scale agricultural production.

The initiative has allowed SHHS to increase its proportion of local food, maintain its position as a pioneer of sustainability on campus, and connect members of the McGill community with the food they eat. SHHS has reached more than 7,500 students through Local Food Days, Meatless Mondays and culinary workshops that teach students how to prepare healthy meals.

As a spinoff of this project, the university also launched the installation of rainwater collection vessels to reduce the amount of water used in its operations, and a large-scale leaf composting program to reduce the need for fertilizer on farm fields.

Whether on a large or small scale, any institution can reduce its carbon footprint and promote healthier food choices by utilizing its own land to feed the student body, or partnering with local farms and organizations to source more sustainable products.

For further information on this project, please contact:  
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## HONOURABLE MENTION University of Toronto



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### Facilities & Services Invoice Workflow Project

A broadly transformative project, the Facilities & Services (F&S) Workflow initiative automates the department's invoice payment process, significantly increasing productivity for more than 100 staff members across the university. Embedded with internal controls, the electronic invoice workflow system gives users the ability to view and approve invoices using SAP or web interface. This reduces risk by eliminating potential duplicate payments, promoting greater accountability and transparency, and generating several customized management reports that provide new opportunities for management oversight of spend analysis. Ensuring timely approval of F&S payables also enables opportunities for early payment discounts. Meanwhile, budgetary controls are enhanced thanks to real time data on budget expenditures and accrual valuations.

The software uses state-of-the-art optical scanning technology to enable data mining from scanned invoices. These include utility meter readings, which are stored in an energy database automated to generate key metrics and up-to-date consumption data. A robust search tool allows users to easily extract information. An electronic approval system also significantly reduces paper consumption – approximately 60% of invoices are now received by email.

The system was pro-actively designed to permit transferability to other departments with relatively little customization, and plans are underway to work collaboratively with other institutions to discuss transferability potential.

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