

January
2021

DIVERSITY

food services

WELCOME

Award-winning. Sustainable.

A new approach to the business of food

Welcome to our table!

Diversity is a multifaceted food service company that operates out of the kitchens at the University of Winnipeg.

We pride ourselves in creating fresh, delicious and authentic dishes from scratch, and doing it well.

2018 & 2020 Winners of LEAF Canada's

Greenest Restaurant award for our category, we bring our values of

sustainability, community and local economic development

to everything we cook

ABOUT DIVERSITY

WHAT'S NEW?

WHAT'S HAPPENING IN OUR KITCHEN?

Check out our new convenient scan codes.

FINISH READING ON PG. 2



MONTHLY PARTNER FEATURE

Prarie Quinoa

FINISH READING ON PAGE 3



MONTHLY MEET OUR CREW FEATURE

Hear who we employ and try their food.

FINISH READING ON PAGE 4





We deliver Monday - Friday between 10am and 5pm .
Orders placed before noon will be delivered on the same day.
Orders placed after 12:00 (noon) will be confirmed for the next delivery day.
We are closed weekends and holidays.

Groceries and Catering

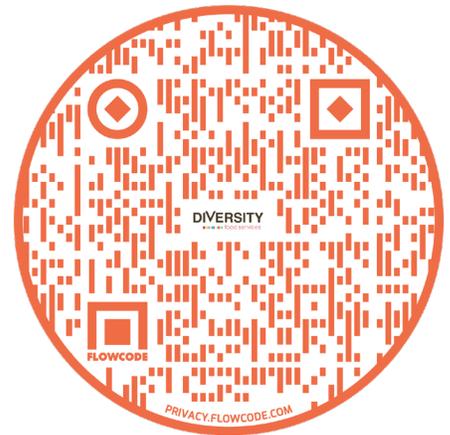
During this time of COVID 19 we have carefully thought of ways we can cater. Individual meals catered for your zoom meetings perhaps?

Prepared in a safe, sanitized environment. Our staff always use gloves, masks, hairnets and we carefully control kitchen access. Delivery can be contactless or minimally so. All items are individually portioned.

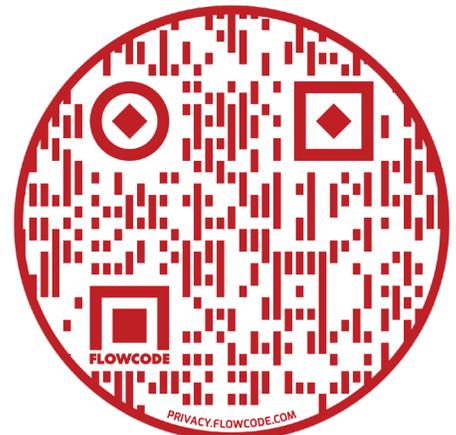
Diversity is maintaining its commitment to fresh, local, organic and sustainably produced ingredients even during this crisis. Don't hesitate to request input from our experienced catering team to best fit the needs of your guests or employees.

In need of groceries? We offer some great organic and/or local, sustainability-minded produce, dry goods and treats we serve at our restaurants are available for next day and same delivery.

Contact us today, and **support local!**
www.diversityfoodservices.com
e-mail us: diversity@uwinnipeg.ca
204-291-8561



Scan for the catering page



Scan for the grocery order page

“Our mission is to grow quinoa locally in Western Canada and to produce a superior and distinct Canadian quinoa.”

– Percy Phillips, Founder; Prairie Quinoa



Who we partner with

Prairie Quinoa

Prairie Quinoa is a family-owned and operated business based in the city of Portage la Prairie, Manitoba. Our goal is to produce a quality Canadian-grown quinoa, while utilizing local resources, farmland and farmers. Their team includes:

OWNERS (Percy Phillips, James Kuhl, Kristen Gray)

It started innocently enough, with a casual interest in whether a quinoa variety that would grow in Manitoba could be found. Finding quinoa seed that would grow in prairie conditions turned out to be a “task”, but after locating a small amount there were early successes the first year. Several years later and more than a few variety trials later, 2015 produced our first commercial crop of quinoa.

Prairie Quinoa is located in Portage la Prairie, just west of Winnipeg in the Canadian province of Manitoba. Portage la Prairie is the heart of a diverse agricultural community, both cultivation and processing and logically where Prairie Quinoa is located.

After our first commercial crop in 2015, Prairie Quinoa is continuing variety trials with Manitoba Agriculture, expanding its quinoa acreage and developing direct marketing of Amber Quinoa in 2016.

We intend for Prairie Quinoa to continue to produce distinct local quinoa in Manitoba and Western Canada, encouraging a healthy lifestyle and diet that Canadian quinoa can be a part of.

Prairie Quinoa’s founder, Percy Phillips, is an engineer recently turned engineer/farmer. While travelling in Peru, Percy was introduced to the local quinoa production techniques, and enjoyed the variety of quinoa dishes that were served in the areas he was visiting. He began to wonder “can quinoa be grown in Canada?” – the answer, after 5 years of hard work; a qualified *yes!*

<http://prairiequinoa.ca>

The Farm Address

PO Box 1523 Portage La Prairie, MB R1N 1P3
info@prairiequinoa.ca



Meet our Crew

And try their food

“Good Day. My name is **Akshjot Kheeva**. I have been working with Diversity Food Services for over a year. I am from Punjab, India and came to Canada to pursue my passion for cooking and baking. I began at Red River College where I studied Culinary Arts. During my time there I learned a lot, and met a lot of great chefs. My goal is to one day become a professional baker focusing on cakes and pastries.

The dish I want to share with you today is the very popular Samosa. It is a triangular savory pastry filled with spiced vegetables and fried until crispy. I have paired it with two sauces, one is tangy and sweet and the other is minty and spicy. I picked Samosas as my speciality dish to share with you, because it reminds me of when I was 15 and my mother taught me how to make them from scratch, and I think they are delicious! The flavourful combination of spices in this dish represents India well.”

Samosa will be on feature for the month of January. You can buy it from us through our online grocery store at www.diversityfoodservices.com.”

Part of our vision at diversity food services is being inclusive with all of our staff, so we thought you should get to know them!!!

We foster a positive, dynamic work environment that values the skills of each employee.



Thank you Winnipeg keeping us busy during the pandemic.
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