

Prairie Research Kitchen

Cultivating culinary leaders and food innovation through applied research



Red River College's (RRC) third Technology Access Centre is now open for business. The Prairie Research Kitchen, located in RRC's School of Hospitality and Culinary Arts on the 11th floor of Paterson GlobalFoods Institute, serves Western Canada's vibrant food production industries through:

- Applied research including food prototyping, ingredient applications, food process modifications and consumer research trials.
- Technical services such as student recipe development, food photography, trade show support and start-up consultations.
- Training on new ingredients and cooking or preservation methods emerging in the food and food service industries. The Prairie Research Kitchen is also a training ground for the next generation of culinary-trained food product developers and entrepreneurs.

Emerging areas for culinary research include food fermentation, charcuterie and meat curing, food waste repurposing, and clinical sample development and production. Product and process development continues with proteins, hemp, pulses, and Indigenous foods and ingredients. The Prairie Research Kitchen's multi-functional space is the ideal site for research with industry partners, as well as a learning space for instructors and students looking to enhance education and professional development.

The Prairie Research Kitchen features:

- a fully equipped commercial kitchen and a second modular-style kitchen for project-specific equipment and client projects
- an analytical and culturing lab
- a client collaboration and focus group space
- a specialized food photography room

In addition to equipment housed at the Prairie Research Kitchen, the research team has access to analytical equipment in RRC's Life Sciences labs, including an Illumina Genetic Sequencer. This opens up opportunities for collaborative genetic-backed research projects in food and agriculture.





Technology Access Centres: the College Connection

As a Technology Access Centre (TAC), the Prairie Research Kitchen provides the agri-food industry with a gateway to the expansive research capabilities housed at RRC. The College's culinary research team has a blended background of culinary and food science skills, supplemented with the expertise and talent from RRC instructors specializing in Culinary Arts, Hospitality, Life Sciences, IT and Engineering.

A TAC is a research centre in a Canadian college funded through the Natural Sciences and Engineering Council's (NSERC) College and Community Innovation (CCI) program. The TAC provides local industry - particularly small- and medium-sized enterprises - with access to specialized technology, equipment and expertise with the goal of enhancing their productivity, competitiveness and innovation. Having a TAC located within a college means students have easy access to industry projects and additional training experiences that prepare them for future careers.

The Prairie Research Kitchen is Red River College's third Technology Access Centre, joining the Technology Access Centre for Aerospace & Manufacturing and the Building Efficiency Technology Access Centre.



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