



8th Annual Food Recovery Forum & 11th Annual Organics Recycling Conference

Conference: May 1-4, 2023 | Exhibits: May 2-4 | Ernest N. Memorial Convention Center, New Orleans

Monday, May 1

Track 1, Room 265: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:30 am – 9:45 Food Waste Reduction for Communities, Municipalities, Businesses, and Institutions

- Learning from Oceanside, a National Leader in Sustainability and Zero Waste. Colleen Foster, Environmental Officer, City of Oceanside - Water Utilities Department. CA
- Business Case for Reducing Surplus Food. Coryanne Mansell, Client Services Strategist, Center for EcoTechnology. MA
- Lessons Learned in Commercial Food Waste Prevention & Reduction. Holly Stirnkorb, Principal Solid Waste Planner, Metro, Portland. OR

10:00 am - 11:45 Keynote Session: Food Waste Policy Models, Opportunities, and Best Practices; Solutions for Household Food Waste Reduction; Optimizing Food Waste Recovery

Moderator: Dr. Stuart Buckner, Buckner Environmental Associates, LLC

- Global Trends, Domestic Opportunities in Food Waste Policy. Emily M. Broad Leib, Professor of Law; Faculty Director, Food Law and Policy Clinic; Deputy Director, Center for Health Law and Policy Innovation, Harvard Law School. MA
 - This presentation will address several global trends in food waste policy and best practices that can be models for the U.S. Key opportunities for domestic food waste policy action in the U.S. will also be discussed. Discussion will include global food waste and food donation policies, based on the findings from 23 countries included in the Global Food Donation Policy Atlas, policy models related to consumer food waste reduction, and several pending and upcoming opportunities for food waste reduction policy action at the federal level in the U.S., including the 2023 Farm Bill.
- Culinary Home Empowerment for Food Waste Prevention and Minimization (CHEF-WPM). Jonathan Deutsch, Ph.D., Drexel Food Lab, Drexel University. PA
 - Most of the food wasted in the US occurs at the household level. Consumers need to be passionate about food waste prevention and minimization. A new program at Drexel University leverages chefs as thought leaders and taste makers to build excitement among consumers. Examples of program materials and project plans will be shared.
- The U.S. National Household Food Waste Tracking Survey: Updates and Emerging Trends. Dr. Brian E. Roe, Van Buren Professor; Yiheng Shu and Ran Li, Ohio State University. OH
- Changing The Food Waste Recycling Paradigm. John Hanselman, Founder and Chief Strategy Officer, Vanguard Renewables. MA

12:45 pm – 1:45 Federal Food Loss and Waste Reduction Initiatives

- During this joint agency session, representatives from the U.S. Department of Agriculture, Environmental Protection Agency and Food and Drug Administration will share tools, resources and funding opportunities regarding food loss and waste reduction. Agency representatives will highlight federal efforts, such as incentivizing food loss and waste reduction through public-private partnership, as well as discuss future initiatives.

Speakers:

- Lana Suarez, U.S. Environmental Protection Agency, Washington, DC (Moderator)
- Jean Buzby: U.S Department of Agriculture. Washington DC
- Priya Kadam, Senior Advisor, Center for Food Safety and Applied Nutrition. U.S Food and Drug Administration. MD

2:00 pm – 3:00 Accelerating Progress in the Fight Against Food Waste: Insights from the Pacific Coast Food Waste Commitment

- You can't manage what you don't measure, which is why collaborations like the Pacific Coast Food Waste Commitment are so important in the fight against food waste. Structured in a pre-competitive framework, the PCFWC works with food businesses to collect and analyze data to identify food waste hotspots and to provide a roadmap of solutions. It's an example of governments, nonprofits, and businesses working together to achieve their sustainability goals. Attendees will learn the impacts of food waste reduction, the importance of data collection and reporting, and how peer collaborations like the PCFWC can accelerate progress.

Speakers:

- Pete Pearson, Global Initiative Lead, Food Loss and Waste, World Wildlife Foundation (Moderator)
- Natasha Tofil, ESG Analyst, Sprouts Farmers Market
- Jude Medeiros, Manager of Sustainable Operations, Sodexo USA
- Paul de Block, Sustainability Advisor, City of Portland. OR

3:30 pm – 4:30 Food Waste Reduction Technology, Infrastructure, Supply Chain Efficiency; Best Practices and 50% Reduction by 2025 at Live Venues

- Technology and Infrastructure Needs to Reduce Wasted Food and Develop Efficient Supply Chains. Ryan Begin, CEO, Divert and Christine Gallagher, Sustainable Operations Manager, Ahold Delhaize.
- Impactful Food Waste Reduction Practices at Live Events. Molly Crouch, Corporate Director, Sodexo Live! North America.



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Track 2, Room 273: Organics Management

8:30 am – 9:45 Successful AD Facilities; Process Upgrades to Enhance Energy Infrastructure

- High Solids Anaerobic Digestion: Case Studies and Lessons Learned. Thomas Gratz, Sales Manager US, Hitachi Zosen Inova U.S.A. CA
- Anaerobically Digesting the Organic Fraction of Mixed Waste to Produce Carbon Negative Renewable Natural Gas (RNG). Dr. Yaniv Scherson, COO, Anaergia, CA
- Advanced Technology for Poultry Waste Processing. Jim Miller, PE/SE, JR Miller & Associates.CA

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- Changing The Food Waste Recycling Paradigm. John Hanselman, Founder and Chief Strategy Officer, Vanguard Renewables. MA

12:45 pm – 2:00 Technologies for Optimizing Organics Processing; Achieving Carbon Neutrality

- Processing Organics & MSW for Recovery, Energy, and Diversion. Eric Herbert, CEO, Zero Waste Energy, President, Bulk Handling Systems. OR
- Technology Integration for Effective Organic Waste Processing. Annie Ironmonger, Director of Business Development, Convertus Group. London
- Developing a Carbon-Neutral Economy. Nadeem Afghan, BIOFerm Energy Systems. WI

2:15 pm – 3:45 Composting: Technologies, System Solutions, and Products for Agriculture

- Distributed Composting: An under-leveraged solution for large scale diversion. Jeffrey Neal, and Kristie Blumer, Compost Crew. MD
- Composting Synergy: ASP Followed by Turned Windrow. Baraka Poulin, Director of Business Development, Engineered Compost Systems. WA
- Growing Food Scrap Diversion: A Case Study on Adding Food Waste as a Feedstock to Existing Compost Operations. Clay Ezell, Co-Owner, Collection and Business Development, The Compost Company, and Brad Miller, Market Development Manager, CE Biodegradables, Eastman Chemical.
- How to Create a Saleable Compost Product for Agriculture Food Production. Todd Dunderdale, Senior Area Sales Manager – West, Komptech Americas

4:00 pm - 5:15 Innovations in Organics Collection and Processing; Establishing a Multi-Sector Composting Community

- Don't Panic, it's Organic: Modernizing Residential Organic Waste Collection in Urban Communities. Brian Phillips, President & CEO, and Jeff Satwicz, VP of Product Strategy, Bigbelly. MA
- Tackling Organics in Route to Zero Waste. Brad Karst, North American Sales Manager/MSW & Organics, Machinex Technologies, Inc. CAN
- Creating a Composting Community from Scratch. Charlie Pioli, Founder & CEO, O-Town Compost. FL



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Tuesday, May 2

Track 1, Room 265: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:30 am – 9:30 Recovering Edible Food for the Health of the Planet, People, and Profits

- The Food and Drug Administration has estimated that 30%-40% of the food supply is wasted. Meanwhile, the USDA reports that over 10% of households in the US are food insecure. Across the globe, efforts to recover edible food are taking center stage. In this session, you will hear from three organizations that are recovering food and feeding communities in unique and creative ways.

Speakers:

- Judi Gregory, Go2Zero Strategies & Grow2Zero FARMS Founder (Moderator)
- Evan Lutz, CEO & Founder, Hungry Harvest
- Diana Lara, Executive Director, Food Finders

9:45 am – 10:45 How to Utilize Excess Food and Existing Infrastructures and Resources to Simultaneously Address Food Waste and Food Insecurity - and Create a More Sustainable and Equitable Food System

- Every year, 40% of the U.S food supply goes uneaten. Meanwhile, 38 million people are food insecure. In this session, Rethink Food brings together a group of leaders, collectively building a better food future. The discussion will focus on leveraging all stakeholders, e.g., restaurants, food establishments, companies, and existing resources such as food and kitchen capacity, to forge a new path forward to reduce food waste and address food insecurity in a cost-effective and culturally celebrated way.

Speakers:

- Matt Jozwiak, Founder and CEO, Rethink Food: how a Certification program creates an ecosystem where meals sustainably go to communities. (Moderator)
- LaToya Meaders, Owner, Collective Fare: how restaurants can build long-term community work in their daily operations.
- Katie Kinney, Vice President Marketing, U.S. Office Division of Brookfield Properties: on the first-of-its-kind Rethink Certified campus at Manhattan West in New York City.
- Jonathan Deutsch, Ph.D., Professor of Culinary Arts and Food Science, Drexel University: on social and cultural aspects of food, food waste, and culinary education.

11:00 am – 12:15 Innovative Solutions for Reducing Food Waste Throughout the Supply Chain – New Technologies and Model Programs

- The Role of Postharvest Solutions in Reducing Food Waste Across the Supply Chain. Matthew Aronson, Chief Revenue Officer, Verdant Technologies. CO
- Reimagine Food Waste from Indoor Farm to Table. Gary Hilberg, Chief Sustainability Officer, Local Bounti. MT
- How Consumers can Empower Waste Reduction Throughout the Food System. Evan Lutz, CEO, Hungry Harvest. MD

1:00 pm – 2:30 Technology and Other Solutions to Scaling Local and Country-Wide Food Rescue & Recovery

- Technology Makes it Easy and Beneficial to do Good. Kimberly Smith, CEO, Copia. CA
- Utilizing The Platform Revolution for Successful Food Donation Programs. Alyson Schill, CEO & Cofounder, Careit
- Scaling Food Rescue is Hard...How to do it right. Proven solutions from the field. Jennifer England, Head of Partner Development, Food Rescue Hero. MA
- The Power of Partnership to Scale Food Rescue. Holly Stirnkorb, Principal Solid Waste Planner, Metro, Portland, OR

2:45 pm – 4:30 Successful Food Waste Reduction and Diversion Programs; State Food Waste Legislation and Best Practices; Food System Planning

- EPA New England Healthy Communities Grant Program: Wasted Food Diversion Successes! Christine Beling, Team Leader, Sustainable Materials Management, US Environmental Protection Agency-New England. DC
- SB 1383: What we can learn from California's Food Waste Legislation. Katie Marchini, COO, Replate
- The State Food Waste Reduction Toolkit: Food Waste Recovery Lessons Learned from State Leaders. Tori Oto, Food Law and Policy Clinic, Harvard Law School. MA
- Sustainable Food System Planning in New Jersey. Gary Sondermeyer, VP of Operations, Bayshore Recycling. NJ



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Tuesday, May 2

Track 2, Room 273: Organics Management

8:00 am – 9:00 Designing for Success: Multifamily Food Scrap Collection

- Food scraps collection has been implemented for a housing development of 4,255 units. Successful multi-family food scraps collection can divert significant amounts of food discards from the landfill, while identifying cost savings. In this session the waste hauler, third party vendor, and property manager will review their comprehensive approach, outreach and logistics strategy, residential engagement approach, operational and infrastructure optimization, and appropriate tools for tenant participation.

Speakers:

- Jessica Aldridge, Director of Sustainability and Zero Waste Programs, Athens Services, CA (Moderator)
- Gary Bilbro, Regional Manager, EcoSafe Zero Waste, NC
- Jennifer Duet, Sales Strategy Manager, Athens Services, CA
- Aryn Thomez, VP of Property Management, Prime Group, Park La Brea, CA

9:15 am – 10:45 Organics Management: Legislation, Collection, and Processing; National Composting Survey

- The Road to Organics Recovery in California. Veronica Pardo, Resource Recovery Coalition of CA
- Source Separate Collection Versus Single Bin Mixed Waste Collection of Organics in Light of California SB1383. Luc De Baere, President, DRANCO Inc. OH, Bruno Mattheeuws, Sales Engineer, and Bert Dierick, Sales Engineer DRANCO nv, Belgium
- Enabling the Organics Recycling Renaissance: Lessons from those Generators, Haulers and Processors that are Rising to the Occasion. Ryan Cooper, Director of Circular Economy Solutions, Rubicon. GA
- State of Practice of U.S. Composting: 2020 National Composting Facility Survey Results. Suzie Boxman, Director of Programs, EREF. NC

11:00 am – 12:00 Panel Discussion: Update on The Future of Organics in California

- Learn about California's SB 1383 implementation that will require 75% diversion of organic waste from landfills by 2025. Hear from industry policy leaders and composters in an interactive panel discussion regarding collection, contamination, permitting, and markets of transforming organic wastes into compost and energy products. This lively discussion will include questions from the audience on how to develop over 100 facilities at a cost of \$2 to \$3 billion.

Panelists:

- Evan Edgar, Principal, Edgar & Associates, CA (Moderator)
- Bill Camarillo, CEO, Agromin, CA
- Tracie Onstad Bills, West Region Waste Business Development Leader, HDR, OR
- Heidi Sanborn, Executive Director, National Stewardship Action Council. CA

12:45 pm – 2:15 Anaerobic Digestion: System Guidance; Processing Food Waste, MSW, and Biosolids; Policy Impacts; The Circular Economy of Wasted Food

- Plant Design Decisions Impacting Sustainability and Carbon Intensity for Food Waste & Municipal Sludge Digestion Projects, Michael Theodoulou, Anaerobic Digestion Leader, SUEZ Water Technologies & Solutions. CAN
- Expanding Municipal Composting Facility Capacity with High Solids Anaerobic Digestion: Calgary Compost Facility (CCF). Rolfe Philip, President, Thoeni North America Inc., and Ken Kielly, President, AIM Environmental Group Inc.
- Anaerobic Digestion at Scale: New Policies Accelerating Innovation. Shawn Kreloff, CEO, Bioenergy Devco. MD
- Thinking on the Circular Economy of Wasted Food. David Wright, Project Director, GHD. NY

2:30 pm – 3:30 Jurisdiction-Wide Organics Program Implementation

- California's Senate Bill 1383 imposed state-wide requirements for jurisdictions to implement organics recycling programs which include food and yard trimmings. As a result, many jurisdictions have been scrambling to get into compliance, coordinating with haulers, businesses, multi-family complexes, and single-family residences to set up programs, educate participants, and monitor participation. Best practices of setting up jurisdiction-wide organics programs, including several case studies, will be discussed.

Speakers:

- Judi Gregory, President, Go2Zero Strategies. CA
- Jessica Aldridge, Sustainability Director, Athen's Services. CA
- Cory Oskardmay, Project Manager, Go2Zero Strategies. CA

3:45 pm - 4:45 State and Municipal Organics Management Plans

- Case Study: Colorado State-wide Organics Management Plan: A Framework for Regional Organics Opportunities. Debra C. Darby, CCP, Manager Organics Sustainability Solutions, and Christian Ferguson, Solid Waste and Recycling Planner, Tetra Tech.
- A Strategic Plan and an Environmental Management System Lead the Metropolitan Water Reclamation District of Greater Chicago to Biosolids Composting for High Quality Class A Production. Daniel E. Collins, Retired Supervising Civil Engineer, Metropolitan Water Reclamation District of Greater Chicago. IL



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Wednesday, May 3

Track 1, Room 265: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:30 am – 9:15 Reducing Food Waste through Emergency Meal Programs

- An Emergency Meal Program can reduce the quantity of food destined for landfill while providing communities with a valuable emergency management resource and addressing food insecurity. This session explores the implications of food insecurity in an emergency, connections to food waste reduction, and technologies to enable effective programs. Attendees will learn about the increased economic stress associated with food insecurity during an emergency, how solutions to this problem can also reduce food destined for landfill, and how tools such as solar powered cold storage units and repurposing kitchens are used to enable regional programs.

Speakers:

- Dr. Gregory Warren, Chapman University, CA
- Mike Learakos, Abound Food Care, CA
- Alexandra Yates, Orange Coast College, CA

9:30 am – 10:45 New Initiatives to Prevent Food Waste and Address Hunger and Food Insecurity

- Food Waste Prevention Week (FWPW) - Created by a Nationwide Spirit of Collaboration and Community. Elaine Fiore, Food Conservation Alliance/Broward County Public Schools. FL
- Unravelling the Myth of Food Shortage. J.C. Faulk, Founder. An End to Ignorance, Inc./Bmore Community Food. MD
- “Pop-up Grocery Store” Initiative. Lisa Miller, Food Partnership Manager, Second Servings of Houston. TX

11:00 am – 12:15 Innovative Programs to Rescue Food and Combat Hunger

- Community Fridges and Food in Non-traditional Spaces. Aubrey Alvarez, Eat Greater Des Moines. IA
- Rescue Runner: New Orleans' Prepared Food Renaissance. Sammie N. Jackson II, Second Harvest Food Bank. LA
- Food Rescue to Go! An innovative way to recover and distribute rescued food to families facing hunger. Christopher Dipnarine, Executive Director, 4MyCiTy. MD

1:15 pm – 2:15 Food Waste Recycling and Edible Food Recovery in our Schools

- The EPA estimates that about 1 in 12 of our children are food insecure, and yet one-third of the typical school's waste stream is food. This disconnect leads to a lot of wasted food, and money. We will share real life examples and strategies of setting up food waste recycling, and edible food recovery programs at some of the nation's largest and most prominent school districts. Attendees will learn strategies to implement food waste recycling in schools

Speakers:

- Jonathan Levy, Project Director, Go2Zero Strategies
- Cynthia Vant Hul, President, Mariposa Eco Consulting, Inc.
- Brennah Pohlmann Moellendorf, Zero Waste Specialist, Go2Zero Strategies

2:45 pm – 4:00 Small Scale Food Waste Recycling Technologies

- A Clean Tech Solution to Food Waste Diversion and Reduction. Cory Piché, Food Cycle Science Corporation. ON
- Transforming Food Waste to Energy On-Site with Micro-Scale Anaerobic Digestion. Lillian Childress, Closed Loop Partners. NY
- Food Waste Disposers: An Organics Management Tool. Casey R. Furlong, Environmental Specialist, InSinkErator. WI



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Track 2, Room 273: Organics Management

8:30 am – 10:15 Increasing Organics Diversion with Compostable Products

- Will Implementation of Compostables Reduce Contamination and Capture More Food? Stephanie Katsaros, Founder and President, Bright Beat. MI
- Beyond Certification: Getting Items Composted in Practice. Rhodes Yepsen, Executive Director, Biodegradable Products Institute. NY
- Trying to Make Compostable Products Work; How New Policy Efforts are Addressing Single Use Packaging Challenges. Neil S.R. Edgar, Senior Project Manager, Edgar & Associates. CA
- Life Cycle Analysis on Compostable Foodservice Ware. Erin Levine, Resource Recovery Manager, World Centric. CA
- Aerobic and Anaerobic Biodegradability of Biopolymers. Laszlo ALEKSZA Ph.D., Researcher, Szent István University, and CEO, ProfiKomp Inc. Hungary

10:30 am – 12:00 MythBusters Compost Edition: Common Assumptions in Industrial Composting and Stories from the Piles

- Learn about the evolution of CMA and its supply chain partners' field testing and special project work to connect the science of real-world composting operations with the science of compostable product design. CMA experts will present new information that challenges standard assumptions about certain compostable substrates, while sharing how this research may better inform legislative efforts around compostables.

Speakers:

- Susan Thoman, Principal and Managing Director, Compost Manufacturing Alliance. CA (Moderator)
- Diana Lloyd-Jones, Account Manager, Compost Manufacturing Alliance
- Janet Thoman, Compliance Director, Compost Manufacturing Alliance
- Alex Thomas, Consultant & Field Supervisor, Compost Manufacturing Alliance

12:45 pm – 2:00 Conversion Technologies for Organics

- Novel Concepts for Using UIC Wells for Carbon Removal. Omar Abou-Sayed and Ibrahim Mohamed, Advantek Waste Management Services. TX
- Gasification: Converting Waste to Power and Profits Through 100% Organics Recycling. Mike G. Hart, CEO, Sierra Energy. CA
- Scaling-Up: Industrial Organic Waste Conversion Through Commercial Insect Farming. David Fluker, CEO and Erin Trahan, Marketing Director, Soldier Fly Technologies, Inc. LA

2:15 pm – 3:15 Advances in Sustainable Packaging and Composter Stewardship

- Increase Composter Profitability: Compost Stewardship of Packaging. Andy Brooks, CEO and Founder, Bootstrap Compost, and Rich Cohen, Founder, Elevate Packaging. IL
 - This presentation provides composters with proven steps on how compostable packaging materials are consistently diverted from landfills, and how composters benefit from eliminating contamination, overs, and compost labeling confusion resulting in higher profitability and high-quality compost.
- Industry and Academic Partnerships to Drive Sustainable Solutions Across the Food Value Chain. Elizabeth Rhue, Global Vice President of Environmental, Sustainability and Technical Services and Anne Barr, Executive Director, Clemson University, Sonoco FRESH initiative. SC

3:30 pm – 4:45 Pre-Treatment Technologies and Recovering Organics from Contaminated Waste Streams

- Pre-Treatment of Source Separated Organics for Biogas Production - A Case Study. Mark Vanderbeken, Chairman, Drycake. CAN
- Pre-Treatment of Contaminated and Packaged Food Waste in the Copenhagen Region. Lars Ravn Nielsen, CEO, Gemidan Ecogi. Denmark
- Pre-processing Food Scraps for AD - slurry characteristics and bio-chemical methane potential. Casey R. Furlong P.E., Environmental Specialist, InSinkErator. WI



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Thursday, May 4 – Workshops & Training Courses

Room 265: Food Waste Diversion Program Development Workshop [Registration fee \$125]

8:30 am – 12:30 Food Waste and Organics Diversion for All Waste Generators: Commercial, Residential, Institutional, Events. Instructor: Charlie Pioli, Founder & CEO, O-Town Compost. FL

- This is a comprehensive workshop that will guide the attendee in understanding all the important aspects of diverting food waste and organics from landfill. The groundwork for the workshop will include discussion of:
 - Environmental benefits of food scrap diversion
 - Feeding Hungry People
 - Laws and Regulations mandating food scrap diversion
 - Healthy Soils
- Non-Edible Food Scraps are generated in almost every building occupied. From homes to schools, to office buildings, restaurants, hotels, hospitals, and industrial facilities. This workshop will identify these locations and help the attendee learn about the processes of waste separation, collection, processing, and reporting that apply to each situation. Topics to be covered include waste characterization, contamination, health & safety, collection, organics processing options, education of waste generators, data collection and reporting, and tools and programs available to assist in waste diversion. This workshop will help any municipality, business, educational institution, or commercial entity that generates food scraps and currently sends it to landfill or incineration. The process will be shown to be easy, concise, and compliant with all municipal and state regulations.

Room 273: Zero Waste Certified Training Course [Registration fee \$125]

8:30 am – 12:30 Introduction to Zero Waste Training. Instructors: Richard Anthony, Richard Anthony Associates, VP, Zero Waste USA and Chair, Zero Waste International Alliance and Amanda Rice Waddle, Program Manager, Zero Waste USA

Attendees will learn:

- Why Zero Waste is the fastest, most cost-effective way communities can reduce climate change impacts, promote local sustainability, and create green jobs
- How more than 250 U.S. municipalities are systematically pursuing high diversion and Zero Waste
- What Zero Waste businesses – now in the thousands, are doing to help lead the way
- How your community could move toward Zero Waste
- Where to find the resources needed to further your own knowledge and practice of Zero Waste

This class is taught in a lively, interactive manner by Rick Anthony, a nationally renowned expert. The content is designed to be easy to retain and the extensive resources are easy to access. It is valuable to municipal staff, haulers, decision makers, advocates and all interested in Zero Waste. Certificates of Completion are awarded by Zero Waste USA to students that pass the open book exam and turn in the evaluation.