

3rd Annual Food Recovery Forum

A Practicum on Solutions to Food Waste Prevention, Reduction, & Recovery

The Food Recovery Forum at WasteExpo 2018 focuses on progress and solutions to reduce food loss and waste in the U.S., to rescue wholesome food to feed the hungry, and to recover inedible food residuals for beneficial reuse. You'll walk away with the latest insights, solutions, and valuable connections.

Presentations at the Food Recovery Forum will focus on successful initiatives and model programs to educate attendees and to help promote the significant efforts being undertaken to reduce food waste and increase food recovery, reuse, composting and anaerobic digestion. Much of the content will be directed toward generators of food waste, e.g., restaurants, groceries, food retailers and wholesalers, and institutions, as well as organics recycling professionals. The goal is to educate them and provide successful solutions and model programs about reducing waste and increasing recovery, reuse, and other environmentally beneficial options available.

Speakers include leaders of public, charitable, academic, and private organizations who are at the forefront of this sector and have made significant commitments and progress.

Whether you're a producer, hauler, or processor of food waste, the time is right to dig deeper into this booming industry by learning about its vast opportunities and networking with peers and experts in the field.

Timely and Informative Educational Sessions

At the Food Recovery Forum, you'll learn about the current and significant efforts to *reduce* food waste and to *increase* food recovery, reuse, composting, and anaerobic digestion.

If you're a generator of food waste from industries including hospitality, manufacturing, healthcare, food service or any institution that generates food waste, you'll discover a wide array of solutions that benefit both the environment and your bottom line. If you're an organics recycling professional, you'll learn best practices and solutions from peers and experts and have opportunities to network with the best in the industry.

Speakers include leaders of public, charitable, academic, and private organizations who are at the forefront of this sector and have made significant progress and have developed solutions. A sampling of featured speakers and program highlights include:

- **The National Resources Defense Council (NRDC) and The Ad Council** will present a *Nationwide Public Service Awareness Campaign to Reduce Wasted Food*.
- **Kate Worley, Senior Manager, Solid Waste & Recycling, Wal-Mart Stores** will present *Walmart's Farm-to-Fork Food Waste Strategy*.

- **Ashley Zanolli, Senior Policy and Program Advisor, and Elaine Blatt, Natural Resource Specialist, Oregon DEQ Materials Management Program** will present *Implementation of Oregon DEQ's Strategy to Prevent the Wasting of Food*.
- **Darby Hoover, Senior Resource Specialist, Natural Resources Defense Council** will present *Food Matters: New Data on Food Wasted in Cities and How to Expand the Amount of Food We Rescue*.
Presentation covers NRDC Cities Baseline Food Waste Assessment & NRDC Cities Food Rescue Analysis – results & next steps
- **Members of the Food Marketing Institute, National Restaurant Association, Food Waste Reduction Alliance, Compass Group, ReFED, World Wildlife Fund, Centerplate, and Walmart** will present *From Insight to Action: How Food Businesses are Taking the lead to reduce waste from supplier to consumer*
In this session, leaders in this movement to reduce food waste will give case studies as to what their companies or organizations are doing to address food waste across the supply chain, and what solutions have been developed to reduce our environmental footprint, maximize efficiency, and address the challenge of food waste and food insecurity in the U.S. Panelists include:
 - **Andy Harig, Senior Director of Sustainability, Food Marketing Institute (FMI)**
 - **Amy Keister, VP Consumer Engagement, Compass Group**
 - **Chris Hunt, Senior Advisor. Director, ReFED**
 - **Laura Abshire, Director of Sustainability, Policy, & Gov't Affairs, National Restaurant Association (NRA)**
 - **Kate Worley, Senior Manager, Solid Waste & Recycling, Walmart**
 - **Stephan Blaser, Executive Chef, Las Vegas Convention Center. Centerplate**
 - **Pete Pearson, Director, Food Waste, World Wildlife Fund (WWF)**
- **Reducing Food Waste and Food Loss in the U.S. will be addressed by a Federal Policy Panel moderated by Dr. Elise Golan, Director for Sustainable Development, USDA**
Panelists include:
 - **Cheryl Coleman, Director, Resource Conservation and Sustainability Division, US EPA.**
Environmental Policy to Reduce Food Loss and Waste: Measurement, Leadership and Best Practices.
 - **Katie Sandson, Clinical Fellow, Food Law and Policy Clinic, Center for Health Law and Policy Innovation. Harvard Law School.** *Legislative Opportunities to Reduce Food Waste and Increase Food Recovery.*
 - **Chris Cochran, Executive Director, and Chris Hunt, Senior Advisor, ReFED; Emily Broad Leib, Assistant Clinical Professor of Law, Director, Harvard Law School Food Law and Policy Clinic.** *Federal Food Waste Policy Priorities.*

In a session focusing on ***Youth Engagement in Food Recovery for a More Sustainable Food System: Strategies and Opportunities***, featured speakers and organizations include

- **Jonathan Deutsch, Professor, Center for Food and Hospitality Management. Drexel University and the James Beard Foundation** *Towards a New Triple Bottom Line in Food Product Development*
- **Kris Moon, VP, James Beard Foundation** *Training the Next Generation of Chefs to Reduce Food Waste.*
- **Regina Northouse, Executive Director, Food Recovery Network** *Organizing Youth for Food Recovery.*

A session on ***Using Data and Technology to Drive Food Waste Reduction***, will feature a panel of experts and entrepreneurs who will discuss how data and technology is being used to develop successful organics recycling programs, address collection efficiencies, and provide solutions to reduce food waste and ensure recovery of food scraps. Speakers and Panelists

- **Konstantin Zvereff, CEO, BlueCart** - *B2B Solutions for Reducing Food Waste & Increasing Your Bottom Line*
- **Ricky Ashenfelter, CEO, Spoiler Alert** - *Using Data to Drive Food Waste Reduction*
- **Komal Ahmad, CEO, Copia** – *Solving Your Company’s Dumbest Problem: Food Waste*
- **Ryan Begin, CEO, Divert** - *Using Analytics to Minimize Shrink through Behavioral & Operational Changes*
- **Danielle Nierenberg, President and Founder, Food Tank** *Innovations in Post-Harvest Loss Prevention: What farmers are developing and the use of technology*

Another focus of this year’s Food Recovery Forum is **How Municipalities and States are Reducing Food Waste and Increasing Organics Diversion and Recovery**. Presenters include:

- **Richard Chelsey, SC Department of Health and Engineering, SC and Anna DeLage, South Carolina Department of Commerce, SC** *Don’t Waste Food SC: A Collaborative Campaign of Stakeholders to Reduce Food Waste.*
- **Kamil Krawczyk, Senior Manager of Field Operations. Department of Sanitation. NY.** *Food Waste & Organics Recycling in NYC: Programs and Strategies for Building the Nation’s Largest Organics Collection Program.*
- **Alex Dmitriew, Commercial Zero Waste Coordinator. San Francisco Department of the Environment.** *Mandatory Food Composting in San Francisco.*
- **A Food Waste Diversion and Recovery Workshop** will be presented by **Gary Bilbro, NewGreen Consulting, LLC**. This workshop will teach food waste generators, haulers, processors, municipalities, businesses, and institutions how to start, develop and promote a successful food waste recovery program.

To view the entire program for the Food Recovery Forum, [click here](#) and go to Track 1, April 23-25.

Some of the additional sessions in the Food Recovery Forum, include:

- **Food Rescue and Recovery: An Analysis of Problems and Solutions, Successful Strategies, Model Programs, and BMP’s to Reduce Food**
- **Lessons from the EU, New Zealand and Australia: Food Waste Recovery, Key Success Factors in Food Waste Management, & Transitioning Food Waste to a Circular Economy**
- **‘Save The Food’ Campaign: Results and Examples of a Partnership between the NRDC and the Ad Council’s Public Service Campaign to Reduce Wasted Food**
- **Small Scale & Scalable Food Waste Recycling Technologies for Food Waste Generators**
- **A Panel Discussion on Compostable and Recyclable Packaging**
- **Expanding Collection of Food Scraps and Compostable Packaging**
- **The Food Recovery Forum will also feature a presentation of ‘Wasted! The Story of Food Waste’**

Featured Speakers

Some additional Featured Speakers in the **Food Recovery Forum** include: Brian Roe, Professor, Dep't of Agriculture, Environmental and Development Economics Leader, Ohio State Food Waste Collaborative, OSU; Marv Zauderer, Exec. Director, ExtraFood.org; Leah Lizarondo, CEO, 412 Food Rescue; Lynn Dyer, President, Foodservice Packaging Institute; Nora Goldstein, Editor, BioCycle; Steve Rickerby, Founder, We Compost; Minal Mistry, Oregon DEQ materials Management Program; Ruth Abbe, President, Abbe & Assoc.; Tracie Onstad Bills, Northern California Director, SCS Engineers; Lorenzo Macaluso, Center for EcoTechnology; and many more...

Register for your Discounted Pass to get access to the **Food Recovery Forum** or the **Premium Pass** to get access to the entire WasteExpo Conference Program that includes this and much more!



To check out the entire Composting, Organics Recycling and Food Recovery Forum Program, click on the link above. For the Food Recovery Forum agenda, go to Track 2

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Join Our Sponsors for the Food Recovery Forum

Get in on the launch of the highly anticipated 3rd Annual Food Recovery Forum at WasteExpo and generate some new business too! With recent food waste mandates, new regulatory and policy initiatives, and increased consumer awareness, the time is ripe to capitalize on this growing sector. Now is your chance to meet the waste generators, haulers and buyers who need solutions to their food-waste issues. It's no longer an option....and your participation in this new program shouldn't be either!

Don't miss this unique opportunity to join in the food-recovery industry's most important gathering of the coming year!

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