Monday, April 23
Track 1 - Food Waste Recovery, Organics Recovery Infrastructure Development, Composting, Anaerobic Digestion, Organics Collection & Processing

9:00 am - 10:15 **Keynote Session: Solutions to Food Loss, Waste, and Recovery; Organics Diversion Legislation and Infrastructure Development**
Moderator: Dr. Stuart Buckner, Buckner Environmental Associates, LLC

- Nationwide Public Service Awareness Campaign to Reduce Wasted Food. Darby Hoover, Senior Resource Specialist, Food & Agriculture Program, NRDC. NY; Rachelle Reeder, Director, The Ad Council. NY
- Walmart’s Farm-to-Fork Food Waste Strategy. Kate Worley, Senior Manager, Solid Waste & Recycling, Wal-Mart Stores, Inc. AR
- California’s Mighty Organics Recycling Challenge: Can It Be Met and How? Paul Relis, Senior VP, CR&R Inc., CA

10:30 am - 12:00 **Composting Infrastructure Development, Process Management, Keys to Profitability**
Moderator: Evan Edgar, Edgar and Associates

- Subtitle C: Regional Mega-Facilities are the Future of Commercial Composting. Rachel Oster, Diversion Strategies. CA
- Large Scale Composting - Keys to Long Term Profitability. Tim O’Neill, Engineered Compost Systems. WA
- The Effect of Feedstock Sizing on Aerated Static Pile Composting. Dave Girard, Peterson Corp. OR
- Septage Treatment and Composting for Small Waste Operations. Andy Miller, Estancia Valley Solid Waste Authority. NM

1:00 pm – 2:45 **Anaerobic Digestion, Mechanical Biological Treatment & Recycling Technologies for Processing MSW and Producing High Quality Compost and Renewable Energy**
Moderator: George Savage, VP, CalRecovery, CA

- Revisiting Source Separate Collection – Clean Compost, Biogas, and Valuable Recyclables from MSW Using Effective Pretreatment and Anaerobic Digestion. Luc De Baere¹, N. McDonald², Organic Waste Systems (OWS) ¹ Belgium; ² Ohio
- Anaerobic Digestion of the Organic Fraction of MSW. Thomas Gratz, Hitachi Zosen Inova, VA
- A Flexible Approach to Organics Recycling from MSW with New and Existing Anaerobic Digesters. Dr. Yaniv Scherson, Anaergia, CA

3:00 pm – 4:30 **Anaerobic Digestion and Composting: Factors Affecting Facility Design, Strategies for Technology Selection, New Stimulants for Financial Success**
Moderator: Gary Bilbro, NewGreen Consulting

- Strategies for Selecting the Most Cost-Efficient Collection & and Processing Systems for AD, Lessons Learned and Case Studies of Facility Design and Development
- Food Waste Digestion: Feedstock Complexities / Process Solutions. Diarmid Jamieson, SLR Consulting Limited, UK
- The New and Improved Financial Landscape of Anaerobic Digestion. Eric Herbert, CEO, Zero Waste Energy. CA

4:45pm – 6:00 **Organics Collection Strategies and Rate Structures, Reducing Contamination, Facility Designs that Increase Diversion**
Moderator: Tate Moeller, Organix Solutions

- Is Your Commercial Organics Rate Structure a Success or a Failure? Laith Ezzet and Haley Kunert, HF&H Consultants. CA
- Reducing Contamination in the Commercial Food Waste Bins to Digest Clean Material at the Sewer Treatment Facility While Meeting Compliance with AB 1826. Tracie Onstad Bills. SCS Engineers. CA
- A Layered™ Approach to Organics Recovery – The Key to Achieving High Diversion Rates. Ken Beaver, Dover Environmental Solutions. TN
Monday, April 23
Track 2: Food Recovery Forum | A Practicum on Solutions to Food Waste Prevention, Reduction, & Recovery

9:00 am - 10:15 **Keynote Session: Solutions to Food Loss, Waste, and Recovery; Organics Diversion Legislation and Infrastructure Development**
Moderator: Dr. Stuart Buckner, Buckner Environmental Associates, LLC
- Nationwide Public Service Awareness Campaign to Reduce Wasted Food. Darby Hoover, Senior Resource Specialist, Food & Agriculture Program, NRDC. NY; Rachelle Reeder, Director, The Ad Council. NY
- Walmart’s Farm-to-Fork Food Waste Strategy. Kate Worley, Senior Manager, Solid Waste & Recycling, Wal-Mart Stores
- California’s Mighty Organics Recycling Challenge: Can It Be Met and How? Paul Relis, Senior VP, CR&R Inc., CA
- CR&R’s AD facility is the largest such facility in North America. In this presentation, it will be explained how the CR&R facility implements all aspects of California’s organics policy objectives to remove organics from landfills by 2025.

10:30 am – 12:00 **Advances in Wasted Food Policy, Practices, and Management, Highlighting What Cities and States can do Differently When It Comes to Wasted Food**
Moderator: Amy Keister, VP Consumer Engagement, Compass Group
- Implementation of Oregon DEQ’s Strategy to Prevent the Wasting of Food. Ashley Zanolli, Senior Policy and Program Advisor and Elaine Blatt, Senior Program and Policy Specialist, Oregon DEQ Materials Management Program. Presentation highlights include: Motivations and opportunities to reduce wasted food, Attitudes and behaviors related to preventing the wasting of food, Effective call to action messaging for households and businesses, Wasted food better practices in the commercial sector, Wasted food prevention campaigns, Developing a wasted food baseline, Food rescue opportunities
- Food Matters: New Data on Food Wasted in Cities and How to Expand the Amount of Food We Rescue. Darby Hoover, Senior Resource Specialist, Natural Resources Defense Council (NRDC) Food & Agric. Program. CA

1:00 pm - 2:45 **Panel Discussion - From Insight to Action: How Food Businesses are Taking the lead to reduce waste from supplier to consumer**
- Food waste and how to solve it remains a hot topic in the U.S. and throughout the global supply chain. In this session, leaders in this movement 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.
  Moderator: Ashley Zanolli, Oregon DEQ Materials Management Program
  - Addressing Food Waste Across the Supply Chain: Lessons from the Food Waste Reduction Alliance (FWRA). Andy Harig, Senior Director of Sustainability, Food Marketing Institute (FMI)
  - Every Day is Stop Food Waste Day - partnerships, solutions, success stories and lessons learned. Amy Keister, VP Consumer Engagement, Compass Group
  - Addressing ReFED’s retail and food service guide Chris Hunt, Senior Advisor, ReFED
  - Food Waste Initiatives and Results at Walmart. Kate Worley, Senior Manager, Solid Waste & Recycling, Walmart
  - Food Waste Reduction at the Las Vegas Convention Center. Stephan Blaser, Executive Chef, LVCC. Centerplate

3:00 pm - 4:30 **Federal Policy Panel: Reducing Food Waste and Food Loss in the U.S.**
Moderator: Dr. Elise Golan, Director for Sustainable Development, USDA
- Environmental Policy to Reduce Food Loss and Waste: Measurement, Leadership and Best Practices. Cheryl Coleman, Director, Resource Conservation and Sustainability Division, US EPA. DC
- Federal Food Waste Policy Priorities. 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.

4:45 pm – 6:00 **‘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**
Moderator: Regina Northouse, Food Recovery Network
- The Issue of Food Waste and NRDC’s Work with Partners, Darby Hoover, Senior Resource Specialist, Food & Agriculture Program, NRDC. SF
- Local Example: Dakota County, MN. Jenny Kedward, Environmental Specialist, Dakota County. MN
Tuesday, April 24
Track 1: Odor Management, Organics Diversion and Infrastructure Development, Collection and Processing Food Waste & Organics, Anaerobic Digestion – Opportunities and Issues

9:00 am - 10:15 Managing Odors and VOC’s at Organics Recovery Facilities
Moderator: Evan Edgar, Edgar & Associates
  • Managing Odors at Composting and Other Organics Facilities. Patrick Sullivan, SCS Engineers. CA
  • City of Albany Biosolids Management Program to Implement a Composting Solution. Brian Fuchs, GORE® Cover: North America. DE
  • VOC Regulation in California and the Elephant(s) in the Closet. Geoff Hill, Engineered Compost Systems. WA

10:30 am - 12:00 Organics Legislation, Building Food Waste & Organics Infrastructure, Achieving Diversion Goals
George Savage, VP, CalRecovery, Inc.
  • Increasing Capacity and Building Food Waste and Organics Recovery Infrastructure. Lorenzo Macaluso, The Center for EcoTechnology. MA
  • Mandatory Organics Legislation and a Study on Organics Capacity. Tracie Bills. SCS Engineers. CA
  • Organics Out! Meeting Sb 1383: CA’s Goal of 75% Diversion by 2025. Veronica Pardo, California Refuse Recycling Council Regulatory Affairs Director. CA
  • Entering the Anthropocene With the Power of Organics, Evan Edgar, Principal, Edgar & Associates, Inc. CA

Moderator: Debra Darby, Organix Solutions
  • Organics Recycling Business Models. Paul Oostelbos, Plexus Recycling Technologies. CO
  • Canadian Biogas Market Stimulants. Maxime Lemonde, CEO, BiogasWorld Media. CAN
  • Food Waste Diversion: Organics Separation and Grit Removal, Prior To Energy Conversion. Cedric Vanderbeken, DRYCAKE, CAN
  • Utilizing Existing Wastewater Treatment Plant Infrastructure to Close the Loop on Retail Unsold Food. Ben Kuethe, Divert Inc. MA

3:00 pm – 4:15 Collection Methods and Processing Systems for Food Waste and Other Organics
Moderator: Gary Bilbro, EcoSafe® Zero Waste
  • Collection and Processing Methods to Build Capacity to Recover Organics. George Savage, VP, CalRecovery, Inc.
  • Making Economic Sense of Organics Recycling. Debra Darby, Organix Solutions
Residential hauling data will be presented to analyze the cost effectiveness of the three collection solutions for organics.
  • Strategic Programs for Maximizing Diversion. Rick Shipley. CEO, Organix Recycling. IL

4:30 pm – 5:45 So, You Want to Build an Anaerobic Digester? What You Need to Know, Q & A Discussion
Although the AD industry in North America has grown, many AD projects have failed. This session will provide an open dialogue with AD industry experts with experience in building successful plants or remediating failing plants. Discussion will include sound development practices, fatal flaw analysis, sound technology design and implementation, meeting the pre-processing needs of varying organics, hidden long-term operating expenses, post-processing, selecting between high/low BTU, and other critical considerations for success. Panelists will share insight from their actual AD operations on what they built or inherited, and how their business model evolved to ensure a great reference project. Attendees will gain a deeper understanding of what AD developers and those involved in biogas projects need to know for a successful project.
Panelists:
  o Nadeem Afghan, BIOFerm Energy Systems (Moderator)
  o John Haeckel, Clean Fuel Partners
  o Brandon Moffat, StormFisher Environmental
  o Christine McKiernan, SUEZ North America
  o Rutger Zweers, STADLER America
**Tuesday, April 24**

**Track 2 – Food Recovery Forum | A Practicum on Solutions to Food Waste Prevention, Reduction, & Recovery**

**9:00 am – 10:15** Youth Engagement in Food Recovery for a More Sustainable Food System: Strategies and Opportunities
- In this session, we explore what is happening at colleges and culinary programs around the country to mold energetic learners into food system activists and advocates. The session will feature three programs with hands-on examples and food product samples.
  
  Moderator: Regina Northouse, Executive Director, Food Recovery Network
  - Towards a New Triple Bottom Line in Food Product Development. Jonathan Deutsch, Professor, Center for Food and Hospitality Management, Drexel University and the James Beard Foundation
    - The Drexel Food Lab unites students and faculty in culinary arts, food science, nutrition and related fields around solving real world problems. Students have been engaged with farmers, food manufacturers, retailers, and food banks to convert surplus food into market-driven value-added food products
  - Training the Next Generation of Chefs to Reduce Food Waste. Kris Moon, VP, James Beard Foundation
    - The James Beard Foundation, supported by the Rockefeller Foundation, recently embarked on a national curriculum project to train culinary students in food waste recovery within and beyond commercial kitchens.
  - Organizing Youth for Food Recovery. Regina Northouse, Executive Director, Food Recovery Network
    - In the 229-chapter National Food Recovery Network, students work with food providers and the chef community to recover and distribute by applying a national model to address food insecurity.

**10:30 – 12:00** Using Data and Technology to Drive Food Waste Reduction
- A panel of experts and entrepreneurs 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.
  
  Moderator: Leah Lizarrondo, CEO, 412 Food Rescue
  - Using Data to Drive Food Waste Reduction. Ricky Ashenfelter, CEO, Spoiler Alert. MA
  - Solving Your Company’s Dumbest Problem: Food Waste. Komal Ahmad, CEO, Copia. CA
  - Using Analytics to Minimize Shrink through Behavioral & Operational Changes. Ryan Begin, CEO, Divert, Inc. MA

**1:15 pm – 2:45** Reducing Food Waste and Increasing Organics Diversion and Recovery in Municipal, County, & State Programs (Spotlight Session)
- Darby Hoover, Natural Resources Defense Council (NRDC)
  - Don’t Waste Food SC: A Collaborative Campaign of Stakeholders to Reduce Food Waste. Richard Chesley, SC Department of Health and Environmental Control and Anna DeLage, South Carolina Department of Commerce
  - Food Waste & Organics Recycling in NYC: Programs and Strategies for Building the Nation’s Largest Organics Collection Program. Kamil Krawczyk, Senior Manager of Field Operations. Department of Sanitation. NY
  - Organics Diversion in Hennepin County. Ben Knudson, Recycling Specialist, Hennepin County Environment and Energy Department. MN
  - Mandatory Food Composting in San Francisco. Alex Dmitriew, Commercial Zero Waste Coordinator. San Francisco Department of the Environment. CA

**3:00 pm – 5:45** Food Rescue and Recovery: An Analysis of Problems and Solutions, Successful Strategies, Model Programs, and BMP’s to Reduce Food Waste
  
  Moderator: Regina Northouse, Food Recovery Network
  - Technology + Civic Engagement: Can it scale retail food recovery? Leah Lizarrondo, CEO, 412 Food Rescue. PA
    - Presents the best practices in launching and scaling a local food recovery organization, how to grow food recovery’s stakeholders: retail food donors, nonprofit, recipient partners and volunteers, how to harness technology and social media to scale, How to effectively grow your volunteer network, How to establish innovative transportation partnerships that facilitate access for volunteers, How to effectively track and measure impact.
  - Learning Not to Waste: The Power of Attentiveness & Avoiding Mixed Messages. Brian Roe, Professor, Dep’t of Agriculture, Environmental and Development Economics Leader, Ohio State Food Waste Collaborative, OSU
  - Industry, Safety Net, and Community Partnerships for Food Recovery. Marv Zauderer, Founder, ExtraFood.org, CA
  - Superior Logistics Turn the Tide in Detroit’s Fight Against Hunger. Micheal Spicer, COO, Forgotten Harvest. MI
  - Leveraging the Positive Environmental Impact of Food Rescue to Access More Food Through Strategic Partnerships, Technology and Innovation. Liz Baldridge, Director of Sustainability and Food Waste Initiatives, Feeding America. IL
  - Reducing Food Waste Today. Patti Larson, Executive Director. Food Finders. CA
**Wednesday, April 25**

**Track 1: Waste Conversion Technologies, FOG, Organics Diversion, Compost Quality & Usage**

**9:00 am – 10:15 Fats, Oils, and Grease (FOG): Processing Options, Products and Revenue Streams**

- Moderator: BethAnn Taylor, Taylor Environmental
  - Co-digestion with Food Waste and Fats, Oils & Grease (FOG). Wayne McFarland. GHD, Inc. NY
  - Driving Through the FOG. Gary Bilbro, EcoSafe® Zero Waste. SC

**10:30 am – 12:00 Innovative Waste Conversion Technologies for Processing Bio-Waste and Creating Renewable Fuels and Energy**

- Moderator: BethAnn Taylor, Taylor Environmental
  - Advanced Biorefineries for Waste Diversion and Circular Economy: The Case of Enerkem. David McConnell, VP, Enerkem Inc. CAN
  - FastOx Gasification: Profitably Achieve 100% Recycling. Michael Kleist, Sierra Energy, CA
  - Organic Waste to Biogas, What is Next. Xu Fei (Philip) Wu, W&Y Environmental International Inc. CAN
  - Zero Waste to Landfill: Processing MSW Organics and SSO with High Temperature Volume Reduction Reactors. Craig Shaw, CEO, Advetec. AUS

**1:00 pm – 2:30 An Integrated Collaborative Approach to Organics Diversion, Increasing Capture Rates, Equipment for Improving Compost Quality, Tools for Driving Product Use**

- Moderator: BethAnn Taylor, Taylor Environmental
  - Connection with Soil Improvement Critical to Successful Food Waste Recovery. JD Lindeberg. President, RRS. MI
    - Includes discussion of tools for local composters that will help grow their market for both services and the final product
  - Clean Compost from Mixed Waste Organics. Brian Schellati, Van Dyk Recycling Solutions

**2:45 pm - 3:45 Equipment Solutions that Address Contaminant Issues, Pre-Processing for AD, and Odor Control**

- Moderator: Gary Bilbro, EcoSafe® Zero Waste
  - Addressing Outdoor Odor Emissions. Nick Waechter, BossTek. IL

**4:15 pm – 5:45 Movie - Presentation of ‘Wasted! The Story of Food Waste’**

- The documentary addresses the global food waste problem and boasts a veritable who’s who of culinary stars. Among the famous faces in Wasted’s are Anthony Bourdain, Dan Barber, Mario Batali, Massimo Bottura, Sean Brock, and Danny Bowien. Over the course of the film, the chefs take ingredients that are typically considered to be trash and consider how to serve them as delicacies. Adapted from Chris Fuhrmeister, Eater.
Wednesday, April 25
Track 2: Food Recovery Forum | A Practicum on Solutions to Food Waste Prevention, Reduction, & Recovery

9:00 am – 10:15 Panel Discussion on Compostable and Recyclable Packaging
Ashley Zanolli, Oregon DEQ
- Making Food Ware Packaging Sustainable and the Alameda ReThink Disposable Project. Ruth Abbe, Abbe & Assoc.
- Overview of Compostability. Rick Lombardo, Natur-Tec
- Packaging Attributes Unwrapped. Minal Mistry, Oregon DEQ Materials Management Program
  Discussion of the findings from a meta-review of life cycle assessment (LCA) studies about packaging and food service ware, and insights into the reliability of the material attributes – recycled or bio-based content and being compostable or recyclable – to convey environmental goodness and sustainability

10:30 am - 12:00 Expanding Collection of Food Scraps and Compostable Packaging
- In 2017, two market studies were conducted to better understand the current state of the infrastructure to divert food scraps and compostable packaging. In the first study, BioCycle refreshed its community access survey to develop a national plot of residential food scrap collection programs. At the same time, Resource Recycling Systems (RRS) collected information on food scraps and packaging acceptance by composters as part of the Foodservice Packaging Institute (FPI) efforts to recover more foodservice packaging. In this session, FPI, BioCycle and RRS will present key findings from the research, examine how the information is being used to gain insights, and discuss significant access and infrastructure gaps that were identified through the process.
  Speakers:
  - Lynn Dyer, President, Foodservice Packaging Institute
  - Nora Goldstein, Editor, BioCycle
  - Hunt Briggs, Senior Consultant, RRS (Moderator)

1:00 pm – 2:30 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
  Moderator: Evan Edgar, Edgar & Associates
- Dutch Transitions Agenda for Moving Biomass and Food Towards a Circular Economy. Herman Huisman MSc, Senior Advisor International Cooperation, RWS-WVL- Environment. The Netherlands
- Global Review of Good Practice in Food Waste Management, Establishing Key Success Factors. Racheal Ajayi, Scott Baum, Cordia Chu, Centre of Environment and Population Health, Griffith University. QLD
- We Compost: How We Diverted Three Million Kilograms of Compostable Waste from the Landfill Starting with One Bin and a Pickup Truck. Steve Rickerby, Founder, We Compost. New Zealand

2:45 pm – 3:45 Small Scale & Scalable Food Waste Recycling Technologies for Food Waste Generators
  Moderator: Tate Moeller, Organix Solutions
- Exo-thermic Reactor for Processing Food Waste and MSW, a Zero Waste Solution. Peter Klaich, Advetec. UK
- Using a Food Waste Biodigester as the Hub of a Food Waste Reduction Program. Nathan Ridgway, Mechline Developments. UK

4:15 pm – 5:45 Movie - Presentation of ‘Wasted! The Story of Food Waste’
- The documentary addresses the global food waste problem and boasts a veritable who’s who of culinary stars. Among the famous faces in Wasted’s are Anthony Bourdain, Dan Barber, Mario Batali, Massimo Bottura, Sean Brock, and Danny Bowien. Over the course of the film, the chefs take ingredients that are typically considered to be trash and consider how to serve them as delicacies. Adapted from Chris Fuhrmeister, Eater.
Thursday, April 26

Track 1: Zero Waste Certified Training Course [Registration fee $125]
8:30 am – 12:30 Introduction to Zero Waste Certified Training. Instructor: Ruth Abbe, President, 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 a nationally renowned expert. The content is designed to be easy to retain and the extensive resources are easy to access. It is valuable municipal staff, haulers, decision makers, advocates and all interested in Zero Waste. Certificates of Completion are awarded to students that pass the open book exam and turn in the evaluation.

Track 2: Food Recovery Forum | A Practicum on Solutions to Food Waste Prevention, Reduction, & Recovery
9:00 am – 11:00 Food Waste Diversion & Recovery Workshop
  - This workshop will teach waste characterization and diversion processes for food and other organics for any entity generating, hauling or processing organics and those that regulate the sector. Understanding feedstock materials, contamination issues, container and collection options, and BMP’s for handling food and other organic waste. Identifying the benefits to the environment and your bottom line. Anyone that wants to learn more about starting a sustainable food waste program will benefit by attending this workshop.