

# **The 4<sup>th</sup> Annual Food Recovery Forum at WasteExpo 2019**

**May 6-9, 2019 | Las Vegas, NV**

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

The Food Recovery Forum at WasteExpo 2019 focuses on the progress made and current innovations 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 award-winning Food Recovery Forum focus on successful initiatives and model programs to educate attendees and to help expand the significant efforts being undertaken to reduce food waste and increase food recovery for beneficial reuse. Much of the content is directed toward generators of food waste, e.g., restaurants, groceries, institutions, food retailers and wholesalers as well as the public sector and government officials who are responsible for developing and implementing policy for residential and commercial food waste diversion and recovery programs.

## **Timely and Informative Educational Sessions At the Food Recovery Forum**

Attendees will learn about advancements in reducing food waste and increasing food recovery. If you're a generator of food waste from industries including hospitality, manufacturing, healthcare, food service or any other 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 from experts and have opportunities to network with the best in the industry.

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

Speakers include leaders of public, nonprofit, academic, and private organizations who are at the forefront of this sector and who have made significant contributions to developing solutions to food waste prevention, loss, reduction, and recovery.

## Featured Speakers

Some of the Featured Speakers in the **Food Recovery Forum** include:

- Darby Hoover, Senior Resource Specialist, Natural Resources Defense Council (NRDC)
- Chris Cochran, Executive Director, ReFED (Rethink Food Waste *Through Economics and Data*)
- Chef Tiffany Derry, Chef Ambassador on Food Waste, The James Beard Foundation
- Ashley Zanolli, Former Senior Policy and Program Advisor, Oregon DEQ Materials Management Program
- Cheryl Coleman, Director, Resource Conservation and Sustainability Division, USEPA
- [And many more...](#)

To check out the entire **Composting, Organics Recycling and Food Recovery Forum Program**, [click here](#). For the Food Recovery Forum agenda, go to **Track 2**.

**Register using Code V120 for your 25% Discounted Pass** to get access to the *Food Recovery Forum* or for the **Premium Pass** to get access to the entire WasteExpo Conference Program that includes this and much more!

[Register Now](#)

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### For information on Exhibiting, contact our sales team:

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