



# 7<sup>th</sup> Annual Composting and Organics Recycling Conference Program & 4<sup>th</sup> Annual Food Recovery Forum

May 6-9, 2019 | Las Vegas Convention Center, Las Vegas, NV

## Monday, May 6

### **Track 1, Room S231- Food Waste Prevention & Reduction, Organics Recovery Infrastructure Development, Composting, Anaerobic Digestion, and Biofuel Production**

#### **9:00 am - 10:30 Keynote Session: Solutions to Food Waste Prevention, Reduction, & Recovery**

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

- Actions to Unlock a Sustainable Food Future. Ashley Zanolli, Former Senior Policy and Program Advisor, Oregon DEQ Materials Management Program
- Innovation in the Food Waste Sector. Chris Cochran, Executive Director, ReFED (*Rethink Food Waste Through Economics and Data*)
- The Role Chefs Can Play in Reducing Food Waste. Chef Tiffany Derry, Chef Ambassador on Food Waste, The James Beard Foundation. NY

#### **10:45 am - 12:15 Composting Infrastructure Development, Air Permitting Requirements, Technology Innovations, and Alternative Technologies**

Moderator: Carla Castagnero, President, AgRecycle Inc.

- Survey of Air Permitting Requirements for Composting Facilities Across the U.S. Patrick Sullivan, SCS Engineers. CA
- Upgrading ASP Aeration Systems to Manage High Solids Digestate. Michael Bryan-Brown, President, Green Mountain Technologies.
- Maryland Environmental Services - The Financial and Operational Benefits of Demonstration and Pilot-Scale Organics Recycling Projects. Corinne Coe, Sustainable Generation, LLC. DE
- From Dine to Swine: How Pigs are used to Recycle Food Scraps from Las Vegas Strip Hotels, Casinos, and Restaurants – Collection & Processing, Legal & Environmental Issues. James Combs, Las Vegas Livestock, NV

#### **1:00 pm – 2:30 Anaerobic Digestion and Pre-Treatment Technologies for Processing MSW and Source-Separated Organics, Producing Renewable Energy & High-Quality Compost; Safety Management at AD Facilities**

Moderator: Gary Bilbro, EcoSafe Zero Waste

- Organics Recycling from Mixed Waste Processing with New and Existing Anaerobic Digestion Infrastructure. Yaniv Scherson, Managing Director, Western U.S. Anaergia
- Case Study: Impact of Pretreatment and Wet/Dry Screening on Impurities in Compost Derived From MSW. Luc De Baere<sup>1</sup>, N. McDonald<sup>2</sup>, Organic Waste Systems (OWS) <sup>1</sup> Belgium; <sup>2</sup> Ohio
- Preventing Disaster – Process Safety Management for Anaerobic Digestion. Mr. Euan Munro, Senior Process Engineer, SLR Consulting.
- A Viable Mechanical Biological Waste Treatment Technology. Glen Tobiason, Quality and Environmental Management, Zweckverband Abfallbehandlung Kahlenberg (ZAK). Germany

#### **2:45 pm – 4:15 Successful Case Studies of Anaerobic Digestion, Biogas and Biofuel Production**

Moderator: Evan Edgar, Edgar and Associates

- San Luis Obispo 36,000 TPY Food & Green Waste AD Facility – Case Study & Status Update. Thomas Gratz, Hitachi Zosen Inova USA, LLC
- Surrey Biofuel Facility reached Full Service in June 2018: Results after 1 year. Ryan Lauzon, Waste Treatment Technologies. Canada Ltd. BC
- California Waste Hauler Turns Yard and Food Waste into Vehicle Fuel. Bill Kosco, Eisenman Corp.
- Rialto Bioenergy Facility Case Study – Resource Recovery Optimization. Kim Domptail, GHD.

#### **4:30 pm – 5:45 Anaerobic Digestion and Emerging Technologies for Processing Organic Waste and Producing Renewable Energy Products**

Moderator: George Savage, CalRecovery

- Organic Waste Diversion to Alternate Technologies. Alan Johnson, VP, quasar energy group. OH
- Organics and Beyond: Feedstock Complexities and Process Solutions. Jim Miller, CEO, J.R. Miller & Associates
- Food Waste to Energy Using 2 Phase AD: Case Study of the Hermitage Food Waste to Energy Facility. Thomas Darby, American Bioenergy
- The Carbon Advantage of Biogas. Bernard Fenner, Senior VP, Harvest Energy Holdings, LLC. MA



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### **Track 2, Room S232: Food Recovery Forum | A Practicum on Solutions to Food Waste Reduction, & Recovery**

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

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- Innovation in the Food Waste Sector. Chris Cochran, Executive Director, ReFED (*Rethink Food Waste Through Economics and Data*)
- The Role Chefs Can Play in Reducing Food Waste. Chef Tiffany Derry, Chef Ambassador on Food Waste, The James Beard Foundation. NY

#### **10:45 am – 12:15 Advances in Wasted Food Policy, Practices, and Management; Highlighting What Cities, States, and Companies can do Differently When It Comes to Wasted Food**

Moderator: Chris Cochran, Executive Director, ReFED

- Food Matters: Working with Cities to Measure and Tackle Wasted Food. Darby Hoover, Senior Resource Specialist, Natural Resources Defense Council (NRDC) Food & Agric. Program. CA
- Moving Food Up the Hierarchy Through Better Measurement and Technical Tools. Cheryl Coleman, Director, Resource Conservation and Sustainability Division, USEPA. DC
- Lessons Learned: From Measurement to Management in Government and the Private Sector. Kai Robertson, Lead Advisor, Food Loss & Waste Protocol, World Resources Institute. DC.
- Zero Hunger | Zero Waste: Kroger's Social Impact Plan to End Hunger and Eliminate Food Waste by 2025. Kari Armbruster, Project Manager, Zero Hunger | Zero Waste, The Kroger Co

#### **1:00 pm – 2:30 Using Data and Technology to Drive Food Waste Reduction**

Moderator: Ashley Zanolli, Former Senior Policy and Program Advisor, Oregon DEQ

- Food Waste and the Sharing Economy. Dr. Stephen Hamilton, Professor of Economics, California Polytechnic State Univ. & Timothy Richards, Morrison School of Agribusiness & Res. Mgm't, AR State Univ.
- Innovation for Prevention: Using Measurement and Data to Achieve Food Waste Prevention at Scale. Steven Finn, VP, Food Waste Prevention, LeanPath, Inc. OR
- Preventing Food Waste by Optimizing Efficiency and Decision Making Throughout the Food Value Chain. Brittany Buchanan, FreshCloud Global Business Lead, AgroFresh
- The EPA Food Recovery Hierarchy in Action: MGM Resorts and the Future Food Cycle Already in Las Vegas, Yalmaz Siddiqui, VP, Corporate Sustainability, MGM Resorts & Member, Nevada's Sustainability Alliance

#### **2:45 – 4:15 Consumer Acceptance of Upcycled Foods: Guidance for Manufacturers and Retailers**

- The Drexel Food Lab, Center for Food and Hospitality Management at Drexel University together with colleagues from LeBow College of Business & School of Biomedical Engr'g have been engaged in research projects regarding consumer acceptance of value-added surplus food products, which otherwise would have been wasted. Hear the origins of this research and results of three consumer studies: labeling and price sensitivity to upcycled foods, cook from frozen trials, and certifications for recovered foods. Guidelines for manufacturers & retailers will be discussed  
Speakers:
  - Dr. Jonathan Deutsch, Professor, Center for Food & Hospitality Mgm't & Dep't of Nutrition Sciences, Drexel Univ.
- **A panel discussion among upcycled food entrepreneurs follows the research presentation**
  - Kait Bowdler, Director of Sustainability, Philabundance
  - James Bello, Co-Founder, Shameless Pets
  - Anna Hammond, CEO/Founder, Matriark Foods
  - Mike Oraschewsky, Chief Executive Boar, TBJ
  - Daniel Kurzrock, Co-Founder/Chief Grain Officer, Regrained

#### **4:30 pm – 5:45 Food Waste Reduction and Recovery at Sports Stadiums and Other Large Venues**

Moderator: Richard Lombardo, Natur-Tec®

- Greener Stadiums: A Play Book for Food Waste Recycling. Greg Lettieri, CEO, Recycle Track Systems.
- Understanding Opportunity Cost and its Influence on Big Box Retailer Food Waste Diversion Program. Emanouel (Manny) Manatakis, National Sustainability Solutions, *CLEANAWAY*. AUS
- Food Composting on a Large Scale and From Large Scale Venues. Carla Castagnero, President, AgRecycle Inc. PA



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## Tuesday, May 7

### **Track 1, Room S231: Composting, Anaerobic Digestion, Renewable Energy from Food Waste and other Organics, Meeting Capacity Needs, Collection Strategies**

#### **9:00 am – 10:15 Composting: Increasing Processing Capacity, Improving Process Management, Minimizing Contamination**

Moderator: George Savage, CalRecovery.

- Infrastructure Improvements to Maximize Processing Capacity for Food and Yard Waste Composting, Staten Island Compost Facility, NY. Jeffrey Heath, GHD; Brian Fleury, Denali Water Solutions; Kirk Tomlinson, DSNY
- Methods to Achieve 0.5% Contamination in Organics. Tracie Onstad Bills, SCS Engineers. CA
- High Tech Composting, Off the Grid. Waylon Pleasanton Sustainable Generation, LLC. DE

#### **10:30 am – 12:00 Food Waste to Energy via Anaerobic Digestion and other Technologies**

Moderator: Tracie Onstad Bills, SCS Engineers. CA

- Biomethane Production From 100% Food Waste: AD Process Case Study. Michael Niederbacher, CEO, BTS Biogas Srl/GmbH. Italy
- Opportunities for Sustainable Energy in Processing, Consumption and Disposal of Food Through Anaerobic Digestion. Tom Drake, MTU Onsite Energy / Rolls Royce Power Systems. MN
- Anaerobic Digestion Facilities Solve Food Waste Challenges and Sustain Farms. John Hanselman, CEO, Vanguard Renewables
- Where Will All the Food Waste Go – Emerging technologies and Trends in Collection and Processing. Ryan Cooper, Rubicon Global. GA

#### **1:00 pm – 2:30 Anaerobic Digestion and Composting: Technology Improvements and Optimizing System Design; Organics Collection Strategies and Costs**

Moderator: Stuart MacDonald, Organix Solutions

- Organics Processing – The Latest Developments in Anaerobic Digestion and Composting. Eric Herbert, CEO, Zero Waste Energy, LLC
- Optimal Food Waste Recycling: Anaerobic Digestion & Composting. Marieke Krompkamp, Waste Treatment Technologies, Netherlands B.V.
- Estimating Route Performance and Costs for Collection of Organics. George Savage, CalRecovery, Inc. CA
- Critical Structuring, Financial and Societal Drivers of AD Development. Lex Heslin, CEO, ENSO Infrastructure, LLC. NY

#### **2:45 pm - 4:15 Best Management Practices and Case Studies: Anaerobic Digestion with Food Waste and Co-Digestion**

Moderator: George Savage, CalRecovery

- Developing Best Practices for Food Waste Digestion & Co-Digestion. Michael Corbett, Divert, Inc.
- Anaerobic Digestion with Food Waste and Co-digestion. Alan Johnson, VP, quasar energy group. OH
- Food Waste Impact Study: Sewer Process Modelling for Renewable Energy Production using Existing Infrastructure. Bart Kraakman<sup>1)</sup>, C. Ransom<sup>2)</sup>, T. Williams<sup>3)</sup>, <sup>1)</sup> CH2M-JACOBS, OR, <sup>2)</sup> CH2M-JACOBS, CA, <sup>3)</sup> CH2M-JACOBS, MI.
- Energetic Use of Organic Waste to produce Biogas by Anaerobic Digestion Using Sewage Sludge as Inoculum. Diana Hernández and M. Lozano, Universidad Nacional de Colombia; José Martinez, Centro Desarrollo Ind. Tecsol

#### **4:30 pm – 5:45 Meeting Capacity Needs for Processing Food Waste and Other Organics Using Existing Infrastructure at Waste Water Treatment Plants (WWTP's)**

Moderator: Gary Bilbro, EcoSafe Zero Waste

- Is Your Food Waste Recycling Costing too much? Discover a New Solution using Waste Water Treatment Capacity. William Heller, Organic Waste Logistics Ltd.
- Creating a Business Case for Food Waste Co-Digestion at Wastewater Resource Recovery Facilities. Carol Adaire Jones, Environmental Law Institute. Washington DC
- Food Waste Disposers: A Sustainable Alternative to Landfills. Michael Keleman, Manager of Environmental Engineering, Emerson



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### Track 2, Room S232: Food Recovery Forum | A Practicum on Solutions to Food Waste Reduction, & Recovery

#### 9:00 am – 10:15 Organic Waste Bans, Mandatory Organics Recycling Laws, and Related Strategies for Food Waste Management: An Analysis of Existing Policies, Challenges, & Opportunities

- Harvard Law School Food Law and Policy Clinic and Center for EcoTechnology will present on a toolkit for states and cities interested in implementing organic waste bans or recycling laws. Attendees will learn best practices for implementing food waste bans and recycling laws to support the growth of food waste diversion in the way best suited to their state or local situation

Speakers:

- Lorenzo Macaluso, Director of Client Services, RecyclingWorks/Center for EcoTechnology
- Katie Sandson, Clinical Fellow, Food Law and Policy Clinic | Center for Health Law and Policy Innovation, Harvard School of Law

#### 10:30 am – 12:00 ‘Nothing Wasted’: Industry Visionaries Discuss Solutions to Food Waste and Wasted Food

Moderator: Ashley Zanolli, Former Policy and Program Advisor, Oregon DEQ

- Darby Hoover, Senior Resource Specialist, Natural Resources Defense Council (NRDC) Food & Agric. Program. *“Waste Not: The Problem of Prevention”*
- Dr. Stephen Hamilton, Professor of Economics, California Polytechnic State University. *“Keeping Food out of Landfills”*
- Jonathan Deutsch, Ph.D., Professor, Center for Food and Hospitality Management and Department of Nutrition Sciences, Drexel University. *“From Cost to Revenue: The Food System Sensitive Model for Keeping Nutrition Out of the Dumpster.”*
- Leah Lizarondo, CEO, 412 Rescue. *The “Last Mile” is not about Food Recovery.*
- Komal Ahmad, CEO, Copia. *“How can we Solve the world’s dumbest problem?”*

#### 1:00 pm – 2:30 Reducing Food Waste and Increasing Organics Recovery in Municipal, Regional, and Commercial Programs (Spotlight Session, Room S233)

Moderator: Evan Edgar, Edgar & Associates, Inc.

- Finding Pathways to Food Waste Diversion: How to Scale Programs No Matter the Infrastructure. Madisen Gittlin, Global Green. NY
- Cost Effective Food Scrap Recovery Models for Residential and Commercial Programs and Zero Waste Events – a Rural Case Study. Elisa Seltzer, Senior Consultant, RRS. MI
- Building a Regional Food Waste and Organics Recovery Program. Jon Koch, Director Water & Resource Recovery Facility, City of Muscatine. IA
- Compostable Bioplastics: An Important Enabler to Food Scrap Collection, Richard Lombardo, Natur-Tec® - a division of Northern Technologies Intl. Corp., MN

#### 2:45 - 4:15 Technology Innovations and other Solutions to the Problem of Wasted Food

Moderator: Lorenzo Macaluso, Center for EcoTechnology

- A Mile Wide and Inch Deep: Why Food Recovery Needs Local Scale to Impact Hunger. Leah Lizarondo, CEO, 412 Rescue. MA
- Technology Solutions across the Food Recovery Hierarchy. Coryanne Mansell, Center for EcoTechnology. MA
- Solving Your Company’s Dumbest Problem: Food Waste. Komal Ahmad, CEO, Copia. CA
- Energy from Food Waste – Flipping the Perspective to Reducing Production & Generation Throughout the Supply Chain. Michael Corbett, Divert Inc. MA

#### 4:30 pm – 5:45 Source Separation and Collection in Commercial and Municipal Programs: BMP’s, Data Collection and Evaluation, Lessons Learned, Case Studies

Moderator: Stuart MacDonald, Organix Solutions

- Estimate and Evaluate Outcomes of Food Scraps Collection for Continuous Improvement. Holly Stirnkorb, Senior Planner, Metro. OR
- Split-Cart Food Scraps Recycling. Lisa Coelho, SCS Engineers, CA
- Capture More Food Waste and Reduce Contamination at Food Establishments: Developing Best Practices for Front-Of-House Collection. David Fridland, Eco-Products; Kate Bailey and Dale Ekart, Eco-Cycle.



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## Wednesday, May 8

### **Track 1, Room S231: Waste Conversion Technologies, Maximizing Organics Diversion, Financing Organics Recovery, Odor Control Technologies**

#### **9:00 am – 10:15 Innovative Waste Conversion Technologies for Processing Bio-Waste and Creating Renewable Fuels and Energy – Part 1**

Moderator: Ryan Cooper, Rubicon Global

- Gasification – Clean Energy for Landfill Diversion. Jeff Snyder, VP Business Development, Aries Clean Energy
- Renewable Natural Gas 101 – What is it and Why Should I Care. Scott Chabina. Marathon Capital, LLC
- Rialto Bioenergy Facility Case Study – Integrating Advanced Pyrolysis & Anaerobic Digestion. Kyle Muffels, GHD

#### **10:30 am – 12:00 Maximizing Organics Waste Reduction and Diversion**

Moderator: Tate Moeller, Organix Solutions

- A New Era for Waste and Recycling in California: Realizing the Organic Waste Reduction Goals of SB 1383. Veronica Pardo, CRRC Northern District Regulatory Affairs Director. California Refuse Recycling Council (CRRC), Sacramento, CA.
- Integrated Waste & Organics Processing to Maximize Diversion, Eric Herbert, CEO, Zero Waste Energy, LLC. CA
- Getting Clean Organics at the Source: Education and Outreach. Kimberly Scheibly, Director of Compliance & Customer Relations, Marin Recycling & Resource Recovery. CA
- Organics Waste Minimization Strategies in Philadelphia, Pennsylvania. Scott McGrath, Environmental Planning Director, City of Philadelphia, and Terry Keene, Keene Environmental Consulting LLC

#### **1:00 pm – 2:30 Innovative Waste Conversion Technologies for Processing Bio-Waste and Creating Renewable Fuels and Energy – Part 2**

Moderator: Tracie Onstad Bills, SCS Engineers. CA

- Zero Heroes – on Zero Waste, Net Zero GHG, carbon Negative Fuel, near-Zero NOx. Evan Edgar, *Principal* Edgar & Associates, Inc., CA
- Advanced Biorefineries for a Sustainable Waste Diversion & Transition to a Circular Economy: David McConnell, VP, Enerkem Inc. CAN
- Maximizing the Value of CNG/RNG: Lessons Learned and Best Practices. William Zobel, Trillium CNG.
- Market Drivers and Challenges for Landfill High BTU projects. Nadeem Afghan, BIOFerm Energy Systems. WI

#### **2:45 pm – 4:00 From Rotten Apples to Juicy Returns: Investors Discuss Financing Organics Recovery and Waste Management Projects**

- This session will cover the fundamentals of what investors look for when investing in organics and other waste management projects and technologies. Speakers will give an overview of what type of capital you'll need at every stage of the project, e.g., project equity, debt, corporate equity, early development capital, etc. Discussion will also include how developers and stakeholders can present an organics project in a way that stands out to investors.

Moderator: Brandon Moffatt, Vice President, StormFisher Ltd.

Panelists:

- Brent Belding, Partner at Sparkstone Capital Advisors
- John Dannan, Vice President, Waste to Value at Generate Capital
- Josh Dale, Executive Director Project Finance at Rabobank

#### **4:15 pm – 5:45 Technologies and Equipment for Managing Odors at Organics Recovery Facilities; Pre-Treatment Equipment for AD**

Moderator: BethAnn Taylor, Taylor Environmental

- Ozone in Air for Composting Odor Control. Allan Finney, and Greg Duns, Environ Environmental Ltd.
- Aerosol Lofting for Odor Control. Robert Ballantyne, Director of Research and Development, Resource West, Inc.
- Innovative Approaches to Eliminating Odor at Compost and Organics Recycling Facilities. Michael Lewis, BossTek
- Cyclonic Separation Treatment for AD. Jeremie Steward, DRYCAKE



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### **Track 2, Room S232: Food Recovery Forum | A Practicum on Solutions to Food Waste Reduction, & Recovery**

#### **9:00 am – 10:15 Panel Discussion: Scrap Your Fears About Food Waste: A Guide to Implementing an Organics Collection Program**

- Attendees will learn best practices for municipalities developing or improving food waste and organics programs. Panelists will present case studies & provide a comprehensive review of steps in the process, e.g., city, hauler, processor. All phases of organics program development will be addressed including research, planning, choosing the proper equipment, best practices for educating residents on organic waste collection, and program implementation.

Moderator: Kristin Kinder, Director of Research and Waste Stream Sustainability, Wastequip

Panelists:

- Charlotte Pitt, Operations Manager at Denver Solid Waste, City of Denver
- Dave Vaughn, VP & Senior Director of Business and Market Development, Recology. CA
- Ned Foley, Owner, Two Particular Acres; Managing Member, American BioSoils & Compost. PA

#### **10:30 am – 12:00 Food Rescue and Recovery: An Analysis of Problems and Solutions, Successful Strategies, Model Programs, and BMP's for Fundraising**

Moderator: Leah Lizarondo, 412 Rescue

- Replate Ensures #EveryoneEats. Katie Marchini, COO, Replate
- Food Recovery Network: The Largest Student Led Movement Against Food Waste and Hunger. Hannah Cather, Program Manager, Food Recovery Network
- A Blueprint for Scaling Prepared Food Donations to Charity: Brittany Price, Director, Sustainable Operations, MGM Resorts International. NV
- How Relationship Building Has Changed the Landscape for Grocery Rescue at Three Square Food Bank. Larry Scott, COO, *Three Square Food Bank*. NV

#### **1:00 pm – 2:30 Food Recovery & Organics Recycling in Schools; Zero Waste Trends in Higher Education**

- K-12 Cafeteria Waste Management Practices and Trends. Debra Kantner, Policy Program Director and Dr. Bryan Staley, President, EREF. NC
- Implementing Organics Recycling and Maximizing Waste Diversion in Schools. Tate Moeller, Organix Solutions, MN
- University campuses offer unique zero waste opportunities and challenges. Come hear from national leaders in this sector who are charting new ground in zero waste programs, policies, and infrastructure. This panel includes a mix of public and private institutions from across the country who will share their best practices, data insights, and innovations driving measurable progress towards zero waste.

Moderator: Amity Lumper, Co-President, Cascadia Consulting Group, Inc.

Panelists:

- Kristin Parineh, Sustainability Director. Stanford University
- Liz Gignilliat, Manager UW Recycling. University of Washington
- Taylor Spicer, Sustainability Programs Manager. Emory University

#### **2:45 pm – 4:00 Zero Waste, Above and Beyond Organics Diversion**

Moderator: BethAnn Taylor, Taylor Environmental

- Designing for Zero Waste. Anna Dengler, Vice President of Business Operations, Great Forest.
- White Bear Lakes Area Schools – A Waste Diversion Program that Net the School District Savings of \$81,000 a Year. Jodi Taitt, Founder & Principal Consultant, EcoConsilium
- Diverting Waste Through the Art and Science of Achieving Behavior Change. Arnold Bowers, Business Solutions Director, ENGIE Insight and Jeff Ruskowitz, Director Sustainable Operations, Caesars Entertainment.

#### **4:15 – 5:45 Small Scale & Scalable Food Waste Recycling Technologies; Equipment for Food Waste Generators**

Moderator: Tate Moeller, Organix Solutions

- Feasibility Study for Micro-Digester Co-Located at Food Bank. Katie Chapman, Lyndsey Lopez, and Todd Williams. Jacobs. CA
- Food Waste & Trash = Energy & Cash (\$). Craig Shaw, CEO, Advetec and Peter Klaich, Shapiro Enterprises.
- Landfill Diversion Through Food/Organic Waste Separation & Depackaging. Corey Rossen, Ecoverse



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## **Thursday, May 9**

### **Track 1, Room S231: Zero Waste Certified Training Course [Registration fee \$125]**

**8:30 am – 12:30 Introduction to Zero Waste Certified Training.** Instructor: Richard Anthony, Richard Anthony Associates, VP of Zero Waste USA and Chair of the Zero Waste International Alliance.

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, Room S232: Food Waste Diversion Program Development Workshop [Registration fee \$125]**

**8:30 am – 12:30 Composting and Organics Diversion Programs for Food Waste Generators**

**Instructor: Gary Bilbro, EcoSafe® Zero Waste**

- This will be a full-scale workshop on how to start a successful composting program for all waste generators including municipal, educational, health care, hospitality, food service and many more. This workshop will cover all aspects of successful organics diversion programs. Attendees will learn all they need to start and maintain a diversion program where they live and work. The environmental and economic benefits of organics diversion will be reviewed. The financial benefits related to waste diversion and organics recycling will be explained. This workshop should be attended by anyone interested in organics diversion, composting and zero waste to landfill.