Monday, August 10

Track 1. Organics Management

9:00 am - 10:15 **Keynote Session: Progress on Food Waste Prevention, Reduction, & Recovery**

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

- U.S. EPA Efforts to Reduce Food Waste, Peter Wright, Administrator for EPA’s Office of Land and Emergency Management. DC

10:30 am - 12:00 **Anaerobic Digestion: Technologies, Feedstocks, Successful Case Studies**

* Moderator: Gary Bilbro, EcoSafe Zero Waste

- Organics Recycling from MSW and SSO with Centralized Mixed Waste Processing and Anaerobic Digestion. Yaniv Scherson, Managing Director, Western U.S. Anaergia. CAN
- Food Waste Only Digester in New England. Brian Paganini, VP, Quantum Biopower. CT
- Continuous Flow High Solids Anaerobic Digestion: The Urban AD Solution. Rolfe Philip, VP of Business Development and Sales, Thoeni North America Inc. CA

12:45 pm – 2:15 **Composting Technologies, Case Studies, BMP’s, Public-Private Partnerships**


- 10 Years in the Making: Case Study Describing the City of San Diego Food Waste Composting Project from Pilot to Full Scale and Beyond. Burton Ewert, City of San Diego. CA
- Filling the Void: The Tools to Develop and Implement Powerful, Profitable Composting Partnerships. Mitch Kessler, President, Kessler Consulting, Inc. FL
- Covered ASP Best Management Practices. Waylon Pleasanton, Sustainable Generation, LLC. DE

2:30 pm - 3:45 **Anaerobic Digestion: Technology Evaluation, Renewable Energy from Organics, Biofuels**

* Moderator: George Savage, CalRecovery

- Anaerobic Digestion at Scale: When to know You’re Ready. Peter Ettinger, BioEnergy Development Co. MD
- A Developers View of Anaerobic Digestion Based Renewable Energy from Organics. Rashi Akki, CEO, Ag-Grid E. PA
- D3 & D5 RINs: Navigating the Co-Digestion Conundrum. Alan Johnson, Quasar Energy Group. OH

4:00 pm – 5:30 **Organics Diversion and Collection**

* Moderator: Tracie Onstad Bills, SCS Engineers

- The Importance of Organic Waste Diversion. Jim Miller, JR Miller & Associates. CA
- Are Commercial Organics Diversion Mandates Working in California? Laith Ezzet and Haley Kunert, HF&H Consultants. CA
- Making Cents of SB 1383: CA’s 75% Organic Diversion Mandate. Veronica Pardo, California Refuse Recycling Council. CA
- Semi-Underground Organics Containment: The Next Frontier. Tim Corcoran, Molok North America Ltd. ON
Monday, August 10
Track 2. Food Recovery Forum | Solutions to Food Waste Prevention, Reduction, & Recovery

9:00 am - 10:15 Keynote Session: Progress on Food Waste Prevention, Reduction, & Recovery
Moderator: Dr. Stuart Buckner, Buckner Environmental Associates, LLC
- U.S. EPA Efforts to Support Recycling and Reduce Food Waste, Peter Wright, Administrator for EPA's Office of Land and Emergency Management. DC

10:30 am – 12:00 Advances in Wasted Food Policy and Practices; Using Measurement Tools to Reduce Food Waste and Drive Prevention
Moderator: Dr. Jon Deutsch, Drexel University
- Food Matters: Templates and Tools for Tackling Food Waste at the City Level. Darby Hoover, Senior Resource Specialist, Natural Resources Defense Council (NRDC) Food & Agric. Program. CA
- Moving Up the Hierarchy: Using Measurement and Data to Drive Behavior Change for Food Waste Prevention. Steven M. Finn, VP of Food Waste Prevention, LeanPath, Inc. OR
- Real World Examples of Prevention Using AI. Anna Vogel, Head of Operations, Winnow. IA

12:45 pm – 2:15 Standardized Date Labels, Information Campaigns and Consumer Food Waste: Research and Response
- ReFED (Rethink Food Waste Through Economics & Data) and Ohio State University conducted research evaluating how the introduction of the Food Marketing Institute and Grocery Manufacturers Association’s voluntary labeling standards affect consumer decisions and how this might inform decisions about date-labeling policies. Attendees will learn what this research yielded, and its salience in light of recent Federal legislative initiatives.
  Moderator: Jackie Suggitt, Stakeholder Engagement Director, ReFED
  Speakers
  - Brian Roe, Van Buren Professor in the Department of Agricultural, Environmental and Development Economics, Ohio State University. OH
  - Kevin Smith, Senior Advisor for Food Safety, Center for Food Safety & Applied Nutrition, U.S. Food and Drug Administration. MD
  - Meghan Stasz, Senior Director, Sustainability, Grocery Manufacturers Association. VA

2:30 pm – 3:45 Designing Solutions to Ensure Food Security – ReFED’s Nonprofit Food Recovery Accelerator
- ReFED recently launched its Nonprofit Food Recovery Accelerator to catalyze ideas and inspire actions that lead to a doubling of healthy food available to the 40 million Americans facing food insecurity. Members of the first Accelerator cohort will discuss how earned revenue models and technology solutions can be scaled to drive more impact.
  Moderator: Alexandria Coari, Capital and Innovation Director, ReFED
  Speakers
  - Human-Centered Hunger Relief and Food Distribution. Bryan Moran, Director of DevOps, Plentiful. NY
  - Unique Nonprofit Revenue Models. Jennifer Boone, Sourcing Manager, Bightier Bites. TX
  - Food Recovery Technology Innovation. Dana Yost, Chief Operations Officer, Community Food Bank of Southern Arizona. AZ

4:00 pm – 5:30 Food Waste BMP’s, Technology App’s, Zero Waste, and Innovative Recovery Solutions
Moderator: Coryan Mansell, Center for EcoTechnology
- MealConnect: Preventing Food Waste and Fighting Hunger. Justin Block, Managing Director, Retail Information Services, Feeding America and Natasha Curley, Food Sourcing Specialist, Second Harvest Food Bank. LA
- Food Waste Is a Design Flaw. Christina Mitchell Grace, CEO, Foodprint Group. NY
- Adding Value and Reducing Waste in the Fruit and Vegetable Supply Chain: One company’s strategies to reducing fruit and vegetable waste pre-retail while adding to producer’s bottom lines. Evan Lutz and Kevin Kresloff, Hungry Harvest. MD
Tuesday, August 11
Track 1. Organics Management

9:00 am – 10:15 Evaluation of Organics Management Options; Composting Odor Control; Equipment Maintenance
Moderator: George Savage, CalRecovery
- Comparison of Organic Waste Management Options in Terms of Air Quality and GHG Impacts. Patrick Sullivan and Raymond Huff, SCS Engineers. CA
- Reorganizing and Reframing Composting: How to eliminate compost facility odor by flipping the composting process inside out and upside down. Geoff Hill, HDR. CA
- Large Compost Cultivating: Odor Management. Robert Ballantyne, RWI Enhanced Evaporation. CO
- The Importance of Maintenance: Four Key Strategies to Sustain Lasting Improvements. Ted Dirkx, Application Specialist, Vermeer Corporation. IA

10:30 am – 11:50 AD and Composting: Integrated Solutions, Pre- and Post-Treatment Options
Moderator: Mitch Kessler, Kessler Consulting, Inc.
- To Compost or Not to Compost? Luc De Baere¹, N. McDonald², Bruno Matthews¹, Organic Waste Systems (OWS) ¹ Belgium; ² Ohio
- Mixing it Up: An Analysis of Switching from Mechanical to Hydraulic Mixing. Alan Johnson, VP, Quasar Energy Group
- Benefits Achieved Worldwide by Bio-drying Waste Fractions Derived from Mixed MSW for Production of Quality RDF. Luigi Castelli, BioMRF Technologies, Inc. CA
- Integrated Eco-parks - a sustainable solution for upcycling, recycling and recovery of organic waste, MRFs residues and municipal waste. Pier Paolo Cella, CEO, Entsorga Group. NC and Bill Kosco, Eisenmann Corp. IL

12:55 pm – 2:05 Panel Discussion 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:
  o Evan Edgar, Principal, Edgar & Associates, CA (Moderator)
  o Bill Camarillo, President, Agronim, CA
  o Tracie Onstad Bills, Northern California Director, SCS Engineers, CA

2:15 pm – 3:30 Residential and Multi-Residential Organics Diversion
Moderator: Lisa Coelho, SCS Engineers
- How to Start and Maintain a Multi-Residential Program: Keys to training each participant and working with hauling and municipal partners for a successful program. Gary Bilbro, EcoSafe Zero Waste. NC

3:45 pm – 4:45 Grants and Subsidies for Organic Recycling
Instructors: Bruce and Janet Everly, Energy Improvement Matters (EIM), LLC.
- Topics covered include:
  o Grants and subsidies that offer the best return on investment
  o Basics of the USDA’s REAP program, DOE’s funding, Treasury tax credits.
  o Methods to reduce your project’s first costs.
  o Example projects that qualify funding
  o How to apply for grants with the least pain and expense
Tuesday, August 11
Track 2. Food Recovery Forum | Solutions to Food Waste Prevention, Reduction, & Recovery

9:00 am – 10:15 The Effects of Organics Diversion Policies on Food Donation and Food Waste Recycling Programs
Moderator: Regina Anderson, Food Recovery Network
- Leveraging Organic Waste Mandates. Hope Pascoe, Alameda County Community Food Bank. CA
- RecycleSmart Edible Food Generator Survey, Contra Costa County Solid Waste Authority. Tracie Onstad Bills, SCS Engineers, CA
- Public-Private Partnerships Support Wasted Food Diversion Efforts. Coryanne Mansell, Center for EcoTechnology. MA

10:30 am – 11:50 Reducing Food Waste and Increasing Recovery in Municipal, Regional, and State Programs (Spotlight Session)
- Food Recycling and Rescue – Los Angeles County’s Three-Pronged Approach. Suk Chong, Senior Civil Engineer, Los Angeles County Public Works and Michelle Leonard, Vice President, SCS Engineers
- Accelerate Food Waste Reduction Through Collaboration. Holly Stirnkorb, Senior Solid Waste Planner, Metro. OR
- Eating the Food Scraps Elephant: How Madison, WI is Tackling the Problem of Food Scraps a Bite at a Time through Prevention and Diversion. Bryan Johnson, Recycling Coordinator, Stacie Reece, Sustainability Program Coordinator, City of Madison, and John Welch, Director Waste & Renewables, Dane County. WI
- Santa Clara County Community Based Social Marketing (CBSM) of Food Waste Reduction Program and Food Recovery Efforts Project. Lisa Coelho, SCS Engineers, CA

- The Kroger Co. Zero Hunger | Zero Waste Foundation (“Foundation”) has announced the 7 winners of the inaugural call for the Innovation Fund. The Foundation committed $1 million in grants to engage with innovators to develop ideas and scalable solutions to prevent food waste and end hunger in the U.S. Join some of the award winners who will discuss their projects and how they will assist in the goal to prevent food waste and end hunger in the U.S.
  o Waste Tracking & Analytics. Anna Vogel, Operations Manager, Winnow, IA
  o Food Rescue Expansion. Katie Marchini, Chief Operating Officer, Replate, CA
  o There’s Wonder in Waste. Jeff Beegle, Chief Science Officer and Co-founder, mobius. TN

2:15 pm – 3:30 Leading by Example: Food Recovery Best Practices with Winners of the General Mills Food Recovery Champions Program
- General Mills has announced the 20 winners of its Food Recovery Champions program that awarded $1 million in grants to expand surplus food recovery in the U.S. and Canada for greater social and environmental impact. Come hear this panel of food recovery innovators from across the U.S. who will share details about their programs and how they are leveraging their grants from General Mills to achieve greater levels of food recovery.
  Moderator: Lee Anderson, Director of Global Issues Management and Public Affairs, General Mills
  o Fresh Produce Recovery. Rick Nahmias, Founder and Executive Director, Food Forward, CA
  o Fresh Seafood Recovery. Jim Harmon, Executive Director, SeaShare, WA
  o Recovery at Retail and Foodservice Channels. Leah Lizarondo, Founder and CEO of 412 Food Rescue, PA
  o Prepared Food Recovery. Barbara Bronstein, Founder and President, Second Servings of Houston. TX

3:45 pm – 4:45 The Upcycled Food Association: The New Voice of an Industry, Promoting Upcycling Nationwide
- The Upcycled Food Association aims to reduce food waste by supporting “Food Upcyclers,” businesses that use food waste as a primary input, representing their interests in policy discussions, and disseminating among members best practices in communications, networking, and infrastructure. In this session, association members will share ground-breaking research in the space, and current initiatives.
Speakers:
  o Turner Wyatt – Co-Founder and CEO, Upcycled Food Association
  o Jon Deutsch Ph.D. - Professor of Culinary Arts and Food Science, Drexel University (Moderator)
  o Mike Oraschewsky - Co-Founder, TBJ Gourmet
  o Caroline Cotto - Chief Operating Officer, Renewal Mill
Wednesday, August 12
Track 1. Organics Management

9:00 am – 10:15 Conversion Technologies for Organics, Using Existing WWTP Infrastructure
Moderator: Tate Moeller, Organix Solutions
- The Opportunity to Convert Challenging Waste Streams into valuable Outputs with Pyrolysis. Andrew White, CEO. Char Technologies. CAN
- Urban Biocycle Concept for Municipal Organics: From Wastewater Treatment to Resource Recovery. Joerg Blischke, Senior Process and Organics Management Specialist, Black & Veatch Corporation. CA
- Developing A Landfill RNG Project, Lessons Learned at The Dane County Landfill. Nadeem Afghan, BIOFerm Energy Systems. WI
- Food Scrap Slurry Characteristics and Value. Casey Furlong, Emerson. WI

10:25 am – 11:40 Mechanical Biological Treatment (MBT), Gasification, and Other Conversion Technologies
Moderator: George Savage, CalRecovery
- FastOx® Gasification: Profitably Achieve 100% Recycling. Mike Hart CEO, Sierra Energy. CA
- Waste to Biogas, What is Next? Xu Fei (Philip) Wu, SusWork Inc. CAN
- Is a Successful MBT Technology a Viable Alternative to Landfilling and Incineration in North America? Glen Tobiason, Quality and Environmental Management, Zweckverband Abfallbehandlung Kahlenberg (ZAK). Germany

12:15 pm – 1:30 Upcycling Organic Waste, Biodegradability and Bioaccumulation of Polymers, Circular Economy as a Strategic Mission
Moderator: Gary Bilbro, EcoSafe Zero Waste
- Upcycling Organic Waste into PHA Biodegradable Plastics. Robert Celik, Abdul Khogali, COO, and Luna Yu CEO, Genecis Bioindustries Inc. ON
- Aerobic and Anaerobic Biodegradability of Biopolymers. László Aleksza, CEO, ProfiKomp Környezettechnika Zrt., L., and Zsuzsanna Üveges, Szent István University. Hungary
- Moving to a Circular Economy: BPI’s New Strategic Mission. Rhodes Yepsen, Executive Director, Biodegradable Products Institute, NY
- The Bioaccumulation of Plastic Waste is a Global Challenge. Is compostable packaging the solution? Gary Robinson, CEO, Synaptic Packaging, LLC. GA

1:40 pm – 2:40 ‘NOTHING WASTED’ Visionary Perspectives on Sustainable Systems, Zero Waste, and Biofuels
Moderator: Dr. Stuart Buckner, Buckner Environmental Associates, LLC
- Sustainable Community Systems Incorporating Solid Waste Management. George Savage, Senior VP, CalRecovery. CA

*CONCURRENT FOOD RECOVERY FORUM SESSIONS

2:50 pm – 4:00 Small Scale & Scalable Food Waste Recycling Technologies for Food Waste Generators
Moderator: Peter Klaich, Shapiro Enterprises
- Transforming Food Waste for The Benefit of The Environment. Jason Hoen, Global Sales and Marketing Director, Green Eco Technologies. UK
- On-Site Food Waste Decomposition/Reduction Mechanisms. Jaclyn Hill and Ed Sawchuk, Patriot Organics LLC. NY
- Urban Food Scraps as Feed for Black Soldier Fly Farm. Alexis Lin, Founder, Food Cycle. NY

4:10 pm – 5:00 Closing Plenary: ‘NOTHING WASTED’ - Food Waste Paradigms
Moderator: Darby Hoover, NRDC
- Food Recovery is Not Enough to Impact Hunger. Leah Lizarondo, 412 Rescue. MA
- There’s More Than Enough: Minimizing Waste, Maximizing Savings. Komal Ahmad, CEO, COPIA. CA
Wednesday, August 12
Track 2. Food Recovery Forum | Solutions to Food Waste Prevention, Reduction, & Recovery

9:00 am – 10:15 Prioritizing Source Reduction in Food Recovery Programs: Creating and Quantifying Behavior Change Across the Food System
Moderator: Geertje Grootenhuis – San Diego Food System Alliance
- Source Reduction in 15 of San Diego’s Largest Institutions Through the Smart Kitchens San Diego Partnership. Rachel Oporto, Program Coordinator, San Diego Food System Alliance. CA
- Consumer Education About Wasted Food at the Point of Sale in Grocery Stores and Farmers Markets. Geertje Grootenhuis, Program Manager, San Diego Food System Alliance. CA
- Prioritization of Wasted Food Solutions at the City-level. Dave Didonato, Sustainability Specialist, City of Chula Vista. CA
- Quantifying Behavior Change as a Result of Consumer Education – data and lessons from Save The Food San Diego EcoChallenge, Sarah Feteih, Outreach Coordinator, San Diego Food System Alliance, CA

10:25 am – 11:40 Technology + Civic Engagement + Partnerships: Launching and Scaling Food Recovery
Moderator: Leah Lizarondo, 412 Food Rescue
- Speakers
  - Steve Dietz, Food Donation Connection. TN
  - Aaron Tolson, Development Director, Prince William Food Rescue. VA
  - Michelle Sandidge, Chief Communications Officer, Housing Authority of the City of Pittsburgh. PA
  - Aubrey Alvarez, Executive Director, Eat Greater Des Moines. IA

12:15 pm – 1:30 Uncovering the Complexities of the Food Donation System
Moderator: Regina Anderson, Food Recovery Network
- Complexities of Prepared Food Donation. Holly Stirnkorb, Senior Solid Waste Planner, Metro. OR
- Life Cycle Assessment of Edible Food Rescue. Sanne Stienstra, Material Recovery Specialist, Oregon DEQ Materials Management. OR
- Supporting Food Rescue Through Partnerships. Katie Pearmine, Strategic Sourcing Manager, Oregon Food Bank. OR
- From the Ground Up: Establishing A Food Recovery Community. Carol Shattuck, CEO and Melissa Spiesman, VP, Food Rescue US. CT

1:40 pm – 2:40 Capturing Event Food Waste to Maximize Food Waste Prevention, Donation and Diversion
This panel will review how different departments within a stadium or large event spaces interact with food waste and how collaboration can improve waste prevention, donation, logistics, communication and processing. The panel will also discuss how business initiatives are driving increased organic waste diversion and reuse in event management. Attendees will learn about innovations in food waste processing that repurpose waste into raw materials and how stadiums can ensure uncontaminated waste is delivered to these facilities.
Moderator: Greg Lettieri, CEO, Recycle Track Systems
- William Cosgarea, Sustainability Specialist, Javits Center. NY
- Matthew Jozwiak, Founder and Executive Director, Rethink Food. NY
- Jessica Tomaz, Sustainability Manager, Recycle Track Systems. NY

2:50 pm – 4:00 Food Rescue BMP’s; Food Waste and Zero Waste Strategies in Schools
Moderator: BethAnn Taylor, Taylor Environmental
- How to Efficiently Scale a Food Rescue Organization - We’re an Open Book. Lauren Palumbo, Lovin' Spoonfuls. MA
- Food Recovery Network: Creating a New Generation of Leadership Fighting Food Waste and Hunger. Regina Anderson, Executive Director, Food Recovery Network. DC
- A Tale of Two Schools: How the same food waste intervention training changed food waste in two school districts. Jennifer Shukaitis and Sara Elnakib. Rutgers Cooperative Extension. NJ
- Saint Paul Public Schools Zero Waste Strategies & Tactics for Breakfast to Go Program. Jodi Taitt, Founder EcoConsilium. MN

4:10 pm – 5:00 Closing Plenary: ‘NOTHING WASTED’ - Food Waste Paradigms
Moderator: Darby Hoover, NRDC
- Food Recovery is Not Enough to Impact Hunger. Leah Lizarondo, 412 Rescue. MA
- There's More Than Enough: Minimizing Waste, Maximizing Savings. Komal Ahmad, CEO, COPIA. CA
Thursday, August 13
Track 1. Zero Waste Certified Training Course [Registration fee $125]


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 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.

Track 2. Food Waste & Organics Diversion Program Development Workshop [Registration fee $125]


- This workshop will guide the attendee through a complete understanding of organics diversion from landfill. The types of waste that can be diverted; The processes for separation; Collection of materials; What happens to the material when it reaches its destination; How to start an organics diversion program; Utilizing tools and programs for successful diversion. All these topics and many more will be covered in this all-inclusive workshop on the A-Z’s of Organics Diversion.