



7th Annual Food Recovery Forum & 10th Annual Organics Recycling Conference

Conference May 9-12, 2022 | Exhibits May 10-12 | Las Vegas Convention Center, West Hall

Monday, May 9

Track 1, Room W224: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:30 am – 9:45 Keynote Session: Solutions for Food Waste and Wasted Food Prevention, Reduction, and Recovery; Actions for 50% Reduction by 2030

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

- 50% Reduction in Food Waste by 2030: Federal, State and Local Solutions. Madeline Keating, City Strategist, Natural Resources Defense Council (NRDC). NY
 - The United States 2030 Food Loss and Waste Reduction Goal seeks to cut food loss and waste in half by 2030. With 8 years to go, what is happening across the country to achieve this goal? While measuring food waste reduction nationally is still a big challenge, municipalities, states, and the federal government are taking action to reduce food waste both at the policy and programmatic levels. Kick-off this year's WasteExpo Food Recovery Forum by getting a high-level overview of solutions and actions on the 50% reduction goal across sectors and geographies.
- Culinary Solutions for Food Waste Prevention and Minimization, from Home Kitchen through Production Facility. Jonathan Deutsch, Ph.D., CHE, CRC, Drexel University. PA
- Circular Economy in Food Waste and Food Production. Zhihao Chen, Homer Farms & Arizona State University. AZ

10:00 am – 11:30 Using Technology to Drive Food Waste Prevention, Reduction and Rescue

Moderator: Nina Sevilla, NRDC

- The Power of MealConnect and the Feeding America Network. Nathan Crone, Senior Manager, Agri Sourcing Partnerships and Christopher Swann, Sr. MealConnect Program Manager, Feeding America. IL
- Innovation for Impact: Scaling Food Waste Prevention for Transformational Change. Steven Finn, Vice President of Sustainability and Public Affairs, Leanpath. OR
- Technology that Saves: People, Profit, and Planet. Paige Sullivan, Head of Client and Nonprofit Accounts, Copia. CA
- Powering the Earth's Food Forward. Sue Marshall, CEO, NETZRO. MN

12:30 pm – 1:30 Using Data to Inform Total Food Waste Minimization Programs for Foodservice Along the Hierarchy

- While there are many innovations and program partners in tracking waste, developing menu items aimed at full product utilization, facilitating donations, and carting, until now the industry has lacked a comprehensive solution from top to bottom, from rationalizing supply chain, through improving operations, maximizing incentives for donation, and operating carting contracts cost-effectively and ethically. In this session, representatives from leading organizations propose a holistic approach to benefit the triple bottom line sustainability of foodservice operations.

Speakers:

- Jonathan Deutsch, Drexel University. PA (Moderator)
- Ignacio Ramirez, Winnow North America. IL
- Matt Jozwiak, ReThink Food. NY

1:45 pm – 3:00 Food Waste and Wasted Food Solutions throughout the Supply Chain - based on Research, Metrics, and Innovative Technologies

Heather Billings, Center for EcoTechnology

- The U.S. National Household Food Waste Tracking Survey: An Introduction and Initial Results. Brian E. Roe, VanBuren Professor, Agricultural Environmental and Development Economics, Leader, Ohio State Food Waste Collaborative, Ohio State University, Yiheng Shu and Ran Li, Ohio State University. OH
- How Combining New Technology and Behavioral Science Can Solve the Plate Waste Problem. Ignacio Ramirez, Managing Director, Winnow North America. IL
- Revenue and Branding Opportunities from the Upcycling of Fresh Food Streams Before They Become Waste. Mark LeJeune, COO and Steven Zicari, CTO, California Safe Soil, LLC. CA

3:15 pm – 4:30 Preventing and Reducing Food Waste in Critical Areas of the Supply Chain

Moderator: Judi Gregory, Go2Zero Strategies

- Adding Value and Reducing Waste in the Fruit and Vegetable Supply Chain. Evan Lutz, CEO, Hungry Harvest. MD
- Strategies for Preventing and Recovering Wasted Food from Businesses and Institutions. Portia Sinnott and Chris Sparnicht, COOLNow, Zero Waste USA. CA
- Packaging that Allows Consumers to Reduce Food Waste, effortlessly. Gerry Gersovitz, Founder & CEO, Stay Fresh Packaging. CA



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Track 2, Room W219: Organics Management

8:30 am – 9:45 [Room W222] Keynote Session: Solutions for Food Waste and Wasted Food Prevention, Reduction, and Recovery; Actions for 50% Reduction by 2030

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- Circular Economy in Food Waste and Food Production Zhihao Chen, Homer Farms & Arizona State University. AZ

10:00 am – 11:30 Innovations in Composting: Systems, Technologies, and Process Improvements

Moderator: Bill Camarillo, Agromin

- Right Sizing Your Investment in a Composting System: A Science Based Approach. Baraka Poulin and Tim O'Neill, ECS, WA
- Regulations Driving Organics Infrastructure: Republic's CA Composting Facilities with a focus on the Otay facility in Chula Vista - California's first fully solar-powered compost facility. Chris Seney, Director, Organics Operations, Republic Services. AZ
- Distributed Composting: build resiliency and support local food production. Ben Parry, CEO, Compost Crew and Jeffrey Neal, Founder and CEO, Loop Closing. DC
- R&D of a Continuous Compost / Humus System Creating High Volume with Minimum Footprint. Robert Ballantyne Director of Research and Development, Resource West, Inc. CO

12:30 pm – 1:45 Composting, Anaerobic Digestion, and Other Organics Treatment Processes – Which is best for your facility? Critical Factors in the Design Process

Moderator: Tracie Onstad Bills, SCS Engineers

- The Pros and Cons of Composting vs. Anaerobic Digestion. Patrick Sullivan, Senior Vice President, SCS Engineers. CA
- Making Sense of the Different Ways to Process Organic Waste: Lessons from the Field. Eric Herbert, CEO, Zero Waste Energy and President, Bulk Handling Systems. OR
- AD Facilities in Sensitive Areas. Jim Miller, CEO, JR Miller Associates. CA

2:00 pm – 3:30 Case Studies of Successful AD Facilities and Process Upgrades to Enhance Energy Infrastructure

Moderator: Neil Edgar, Edgar & Associates

- Developing and Delivering a Food Waste AD facility: Comparison of a Municipal vs. Private Facility from a Process Solutions Company's Viewpoint. Michael Theodoulou, Anaerobic Digestion Leader North America, SUEZ Water Technologies & Solutions. CAN
- Updates and Case Studies of High Solids Anaerobic digestion projects in US & Canada. Thomas Gratz, Sales Manager, Hitachi Zosen. TN
- Agriculture Case Study on Producing RNG on a Large Dairy Farm. Noah Carlson, Applications Engineer, BIOFerm Energy Systems. WI
- Looking Ahead: Future-Proofing Our Energy Infrastructure with Anaerobic Digestion. Shawn Kreloff, Bioenergy Devco (BDC). DC

3:45 pm – 5:00 Climate Change, Renewable Energy and Other Sustainable Benefits of Composting and AD

Moderator: Neil Edgar, Edgar & Associates

- Climate Change Connection to Our Soil. Bill Camarillo, CEO, Agromin. CA
- Remaking Sustainable Supply Chains with Anaerobic Digestion. Peter Ettinger, Chief Development Officer, Bioenergy Devco (BDC). MD



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Tuesday, May 10

Track 1, Room W224: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

9:00 am – 10:15 Municipal and State Food Waste Policy as a Lever for Tackling Climate Change

- The United States 2030 Food Loss and Waste Reduction Goal aims to cut food loss and waste in half by the year 2030. However, despite the fact that food waste is responsible for 4% of the total US GHG emissions, it is often left out of conversations about climate action planning and key policy priorities. This panel will focus on how to bring food waste strategies to the forefront of climate discussions, examples of how cities have advanced food waste policies beyond their borders and examples of effective food waste policies at the local, state and federal level.

Attendees will get strategies for prioritizing food waste policy in their state or municipality, learn about ways that municipalities are engaging on state and federal policy priorities and how to connect food waste reduction to municipal climate action planning. Panelists will also discuss food waste policies currently being considered at the federal level and in some US cities/states.

Speakers:

- Madeline Keating, City Strategist, NRDC. CO (moderator)
- Ida Arabshahi, Program Analyst, Department of Energy and Environment, District of Columbia. DC
- Renee Wallace, Executive Director, FoodPlus Detroit. MI
- Holly Stirnkorb, Senior Solid Waste Planner, Portland, OR
- Brittany McPeak, LEED AP, TRUE Advisor, Sustainability Project Coordinator, The City of Orlando, FL

10:30 am – 12:00 Successful Models for Sustainable Food Waste & Wasted Food Solutions

Moderator: Nina Sevilla, NRDC

- Building a Sustainable Food Waste Management Company. Jasmine Crowe, CEO, Goodr. GA
- Food Waste Happens, Here's What We Should do About it -- for the sake of people, profit, and the planet. Paige Sullivan, Head of Client and Nonprofit Accounts, Copia. CA
- Leveraging New Relationships for Providing Wasted Food Solutions. Heather Billings, Senior Environmental Specialist, Center for EcoTechnology. MA
- Save More Than Food: Evaluating the Effectiveness of an Education and Awareness Campaign on Reducing Food Waste. Jane Karetny, Food Waste Programs Administrator, Solid Waste Authority of Central Ohio (SWACO). OH

1:00 pm – 2:30 The Road to Edible Food Recovery and Reducing Organics Disposal

- California has passed one of the most aggressive edible food recovery policies in the world. To meet the legislative requirements, municipalities across the state are actively developing food recovery programs. This session will look at several examples of municipalities in Los Angeles County and the steps they are taking. The examples will include edible food capacity planning, identifying food generators and recovery organizations, outreach to edible food generators, gathering needed data, setting up programs and training for successful recovery, matching food recovery organizations to donors, and tracking the amount of food recovered. Additionally, this session will highlight practices to recover non-edible food through organics collection and recycling programs when food recovery is not an option.

Speakers:

- Judi Gregory, Go2Zero Strategies. CA (Moderator)
- Michelle Leonard, SCS Engineers. CA
- Cory Oskardmay, Go2Zero Strategies. CA

2:45 pm – 4:00 Prioritizing Prevention in Municipal Food Waste Reduction Strategies

- When crafting multi-year strategies to reduce food waste - either at the municipal level or in another setting - it is key to develop cross-cutting strategies that prioritize efforts focused on wasted food prevention. There are many strategic and creative ways that cities have incorporated prevention messaging into food scrap recycling and food rescue programs. This panel will address effective messaging strategies and case studies across several US cities.

Attendees will learn about creative approaches incorporating messaging, key partners to include in local prevention campaigns, why it is important to prevent edible food from getting to the food scrap recycling phase, and what kinds of messaging resonates in different communities.

Speakers:

- Madeline Keating, City Strategist, NRDC. CO (moderator)
- Lesly Baesens, Food Waste Recovery Program Administrator, City and County of Denver. CO
- Jane Karetny, Food Waste Programs Administrator, Solid Waste Authority of Central Ohio (SWACO). OH
- Nina Sevilla, Program Advocate, NRDC. CO



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Track 2, Room W219: Organics Management

8:30 am – 10:15 Organics from MSW: Processing Options and Case Studies

Moderator: Gary Bilbro, EcoSafe Zero Waste

- Urban Bio-cycle Concept for Municipal Organics: From Wastewater Treatment to Resource Recovery. Joerg Blischke, Senior Process and Organics Management Specialist, Water Division, Black & Veatch Corporation. CA
- High Diversion Facility for Meeting SB1383 Requirements: Clean Compost Out of Mixed Household Waste. Luc De Baere, Managing Director, Norma McDonald, North American Sales Manager, OH, Bruno Mattheeuws, PR Manager, DRANCO nv. Belgium
- Recovering Municipal Source Separated Organics for Energy Extraction. Logan Randles, Senior Asset Manager. Generate Capital, OH
- Organics Recycling from Municipal Solid Waste (MSW) to Renewable Natural Gas (RNG) at Wastewater Treatment Plants. Yaniv Scherson, Ph.D., P.E., Chief Operating Officer, Anaergia. CA
- Production from the Organic Fraction of Municipal Solid Waste. Andrea Baldini, Sales Manager, and Roberto Salmaso, General Manager, Sebigas Renewable Energy srl. Italy

10:30 am – 11:45 Financing and Funding Incentives for Organics Recycling Infrastructure Projects

Moderator: Jim Miller, JR Miller Associates

- Funding Opportunities for Edible Food Recovery. Evan Edgar, Principal, Edgar & Associates. CA
- Challenges and Opportunities in Unlocking BECCS Projects (Carbon Capture and Sequestration) Mark Purser, Generate Capital. CA
- Funding Incentives for Organic Waste Management. Evan Edgar, Evan Edgar, Principal, Edgar & Associates. CA

12:45 pm – 1:45 Panel Discussion: Update 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:

- Evan Edgar, Principal, Edgar & Associates, CA (Moderator)
- Bill Camarillo, CEO, Agromin, CA
- Tracie Onstad Bills, Northern California Director, SCS Engineers, CA
- Heidi Sanborn, Executive Director, National Stewardship Action Council. CA

2:00 pm – 3:15 Improving Organics and Food Waste Recycling Programs

Moderator: Neil Edgar, Edgar & Associates

- Digitizing Your Organics and Waste Diversion Recycling Programs. Laura Rosenshine, Common Ground Compost LLC, NY
- Finding the Value in Restaurant Food Waste. Ryan Cooper, Director of Circular Economy Solutions, Rubicon Global. GA
- Benefits of Backhauling Organics. Chelsi Tryon, Business Solutions Director, Engie Impact. NY

3:30 pm – 5:00 Innovations, Mandates and Sustainable Solutions in Food Waste and Organics Diversion

Moderator: Gary Bilbro, EcoSafe Zero Waste

- In the Time of COVID - CA's New Organic Reduction Mandate. Veronica Pardo, Resource Recovery Coalition of CA
- Compostable Organics Out of Landfill Now (COOLNow) – A Program by Zero Waste USA. Rick Anthony, Vice President, Zero Waste USA. CA
- Bringing Organics Sustainability to Wine Country. Rick Aho, Principal, Divert Organics. CA



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Wednesday, May 11

Track 1, Room W224: Food Recovery Forum | Solutions for Food Waste Prevention, Reduction, & Recovery

8:30 am – 9:15 Movin' On Up . . . The Food Recovery Hierarchy

- The City of Orlando has been moving up the food recovery hierarchy by expanding food waste prevention messaging & food rescue to reach our goal of zero waste to landfill by 2040. Through a technical assistance grant with NRDC Food Matters, the city has focused recent efforts on their approach and metrics to food prevention and rescue strategies. Food prevention topics include creating a food waste prevention webpage, conducting food waste audits of city programs, online and in person educational trainings, strategic placement of advertisements in public spaces, social media content, and more. Food rescue topics include a recent pilot with a food rescue company at 6 city Neighborhood Centers, creating a food rescue network in Central Florida, gleaning, and conducting a food rescue assessment of the city.

Attendees will learn how to: implement programs to fulfill zero waste goals and social challenges; Develop and launch diverse outreach strategies for businesses and residents; Leverage local and regional partnerships to collaborate and learn from Attendees will also participate in a short breakout session to play the city's food waste bingo card, created for the inaugural Florida Food Waste Prevention Week.

Speakers:

- Resham Shirsat, LEED AP, TRUE Advisor, Sustainability Project Manager, The City of Orlando. FL
- Brittany McPeak, TRUE Advisor, LEED GA, Sustainability Project Coordinator, The City of Orlando. FL

9:45 am – 11:00 Lessons Learned and Programs Developed in Complying with Food Waste and Wasted Food Policy Mandates

Moderator: Tracie Onstad Bills, SCS Engineers

- Now I Need a Food Recovery Program? Lessons learned on developing and implementing a successful Food Recovery Program for a jurisdiction to comply with SB1383. Avelita Jones, Senior Program Manager and Alyssa Wagner, Environmental Specialist II, City of Carlsbad. CA
- Understanding the Food Waste and Wasted Food Aspects and Impacts of SB 1383. Miyon Mael, Business Development Director, WasteXperts, NV
- Accelerate Food Waste Reduction Through Collaboration. Holly Stirnkorb, Senior Solid Waste Planner, Metro. OR

11:15 am – 12:15 The Food Donation Chain & Models for Food Waste Rescue & Reduction in Las Vegas

- Donating surplus food from hotels, restaurants and event venues reduces food waste to landfill while helping the food insecure. But what is the process and the chain of custody to handle and ultimately serve donated food? Learn about the end-to-end process and impact of donating food from the venue perspective to the food bank and the non-profit hunger relief agency that serves it back to the community. Attendees will also learn how some of the major resorts reduce and manage food waste that cannot be donated. These examples serve as models for how other food service organizations can implement and scale their food waste reduction programs.

Speakers:

- Larry Scott, COO, Three Square Food Bank. NV (Moderator)
- MGM Resorts – Cassie Snow, Sustainability Manager, MGM Resorts International. NV
- Caesars Entertainment – Wendy Bagnasco, Senior Manager, ESG, Sustainability & Business. NV
- Three Square Food Bank – Amanda Jerzak, Director of Procurement, Three Square Food Bank. NV
- Las Vegas Livestock – James Combs, Owner. NV

1:15 pm – 2:15 Sustainable Management of Food & Food Waste - The 4MyCiTy Sustainability Plan

- The 4MyCiTy plan focuses on improving food security and environmental sustainability through the reduction of food waste. The plan is broken down into 4 phases that operate concurrently, i.e., Source reduction, Feed the Hungry and our animal friends, Industrial/commercial use, and Composting. Attendees will learn how 4MYCITY developed the plan, its effectiveness, and the many benefits to the community.

Speakers:

- Christopher Dipnarine – CEO (Moderator)
- Jack Dupreay - Chief Operations Director
- Manish Desai - Chief Research and Development Officer

2:45 pm – 4:00 Food Waste Recycling Technologies for Food Waste Generators

Moderator: Gary Bilbro, EcoSafe Zero Waste

- Food Waste: Why and How it Impacts Your Carbon Footprint. Iain Milnes, President, Power Knot. CA
- Real Simple Food Waste Solutions: If Not Now, When? Larry Fradkin, Future Enviroassets, LLC. KY
- Digestate Land Application: how to stay in compliance with regulations. Mark Vanderbeken, DRYCAKE, Canada



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Track 2, Room W219: Organics Management

8:30 am – 10:00 Increasing Organics Diversion with Compostable Products

Moderator: Gary Bilbro, EcoSafe Zero Waste

- Roadmap to Increased Organics Diversion via a Single Set of Acceptability Criteria for Compostable Products. Wendell Simonson, Marketing Director, Biodegradable Products Institute, NY
- Will New Legislation Resolve Composter Challenges with Compostable Packaging? Neil S.R. Edgar, Senior Project Manager, Edgar & Associates. CA
- Expanding Consumer Access to Composting by Improving Sortation. Gary Robinson, TIPA Corp, NJ and Alan McDowall, Printpack. GA
- Practical EPR to Improve Profitability for Composters and Sustainable Brands. Kimberly Davis, Manager and Rich Cohen, Founder, Elevate Packaging. IL

10:15 am – 11:45 A Solid Waste Systems Approach to Certifying Compostables for Organics Processing Facilities

- The Compost Manufacturing Alliance (CMA) is a compost manufacturer owned and operated third party certifier of compostable food service products. Since 2017, CMA has rapidly grown to be North America's premier compostable products field research experts. This session will address the incorporation of compostables from a facility perspective, covering programs in New York City, Phoenix, Chicago, Seattle, Denver, and other major cities. A growing number of CMA affiliates field test and process compostable products that meet both lab and field disintegration standards. Learn about the genesis of field testing, the operational process steps for field trials, how to identify the best compostables for varying technologies, and CMA's experience

Speakers:

- Susan Thoman, Managing Director, CMA (Moderator) - The genesis of the program, and how CMA connects the generators, haulers and processing facilities to field vetted compostables, Washington state labelling laws to address contamination that CMA supports and promotes, and trends/products we are seeing that will emerge in the marketplace
- Alex Thomas, Special Projects and Field Lead, CMA - The CMA testing process, field experiences, studies funded by packaging manufacturers, brands and large restaurant chains to address gaps between ASTM standards and field realities
- Michael Nicholson, Senior Vice President, WeCare Denali - A composter's perspective on compostables across multiple sites, challenges, and opportunities, WeCare tours and outreach activities to educate the supply chain on the realities of composting processes

12:45 pm – 2:00 Mitigating and Eliminating Contaminants: PFAS, Plastics, and more

Moderator: Gary Robinson, TIPA Corp.

- Determination of the Composition of Micro-Plastics in German Compost Samples. Christian Garaffa, Marketing Manager for Source Separation & Recycling, Novamont NA. CT
- Elimination of PFAS and Emerging Contaminants in Sewage Sludge and Landfill Leachate Using Supercritical Water Oxidation (SCWO). Dr. Marc Deshusses, Professor of Civil and Environmental Engineering, Duke University and 374 Water, and Dr. Tali Harif, 374 Water. NC
- Overcoming Contamination at Composting Facilities: Top 10 Best Practices from around the North America. Ted Dirks, Application Specialist, Vermeer Corporation. IA

2:15 pm – 4:00 Conversion Technologies for Organics; Pre-Treatment Options for AD and Food Waste Processing

Moderator: Gary Bilbro, EcoSafe Zero Waste

- High Temperature Pyrolysis: Digestate Management and Biogas Co-Products. Andrew White, CEO, Char Technologies Ltd. ON
- FastOx® Gasification: Converting Waste to Power and Profits Through 100% Organics Recycling. Mike Hart, CEO, Sierra Energy. CA
- Applying Thermal Hydrolysis Pre-Treatment to the Organic Fraction of MSW to Optimize Anaerobic Digester Performance. Pedro Lorenzo, Strategic Project Manager, NOWON, CA
- Improved Pre-Treatment of Food Waste for Anaerobic Digestion Using Enzymes. Lindsey Tucker Novozymes North America Inc. NC.



Thursday, May 12 – Workshops & Training Courses

Room W219: Zero Waste Certified Training Course [Registration fee \$125]

8:30 am – 12:30 Introduction to Zero Waste Training. Instructor: Richard Anthony, Richard Anthony, Associates, VP, 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 Rick Anthony, 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.

Room W224: Food Waste Diversion Program Development Workshop [Registration fee \$125]

8:30 am – 12:30 Food Waste and Organics Diversion for All Waste Generators: Commercial, Residential, Institutional. Instructor: Gary Bilbro, National Sales Manager, Ecosafe Zero Waste. BC

- This is a comprehensive workshop that will guide the attendee in understanding all the important aspects of diverting food waste and organics from landfill.

The groundwork for the Workshop will include discussion of:

- Environmental benefits of food scrap diversion
- Feeding Hungry People
- Laws and Regulations mandating food scrap diversion
- Healthy Soils

Non-Edible Food Scraps are generated in almost every building occupied. From homes to schools, to office buildings, restaurants, hotels, hospitals, and industrial facilities. This workshop will identify these locations and help the attendee learn about the processes of waste separation, collection, processing, and reporting.

Topics to be covered include:

- Waste characterization
- Contamination
- Health & Safety
- Collection
- Organics Processing options
- Education of waste generators
- Data collection and reporting
- Tools and programs available to assist in waste diversion process

This workshop will help any municipality, business, educational institution, or commercial entity that generates food scraps and currently sends it to landfill or incineration. The process will be shown to be easy, concise and compliant with all municipal or state regulation