



## 9<sup>th</sup> Annual Food Recovery Forum & 12<sup>th</sup> Annual Organics Recycling Conference

Conference: May 6-9, 2024 | Exhibits: May 7-9 | Las Vegas Convention Center, Nevada

### Keynote Speaker:

**Kathy Cacciola**

Global Sustainability Lead, Food Program

Company: Google



- **Presentation Title:** Taking a Bite Out of Food Waste
- **Description:** Addressing food loss and waste across the value chain is a key lever to achieve a net zero future. In 2022, the Food team at Google announced ambitious goals to reduce food waste by 50% and send zero food waste to landfill by 2025. Mixing a bit of art and science, and in collaboration with an extensive network of partners, Google is tackling this seemingly simple and yet incredibly complex issue. During this keynote, Kathy will give a sneak peek into their approach, areas of success, lessons learned, and what's left on their plate to tackle in 2024 and beyond.
- **Brief Bio:** As Global Sustainability Lead for Google's Food Program, Kathy leads strategy and key initiatives across a portfolio of food venues in partnership with a large network of food vendor partners. Kathy is responsible for driving scalable change across the industry and food systems to drive economic value, support social initiatives and contribute positive environmental impact. Previously, Kathy served as Vice President of Enterprise Sustainability at Aramark, responsible for developing and leading the company's 2025 global sustainability / environmental, social, governance (ESG) strategy.

Kathy's commitment to sustainability has been a theme throughout her career through roles at the University of Virginia's Office of the Architect, National Wildlife Federation, American Rivers, Greenpeace, and the Kenai National Wildlife Refuge in Alaska. During her tenure at Aramark, Kathy served on the Culinary Institute of America Menus of Change Business Leadership Council, National Restaurant Association's Sustainability Executives Steering Committee, Humane Society of the US Corporate Roundtable, and Seafood Watch Foodservice Roundtable.