



U.S. FOOD WASTE SUMMIT

JUNE 26-27, 2018

CO-HOSTS:

**HARVARD LAW SCHOOL FOOD LAW AND POLICY CLINIC
REFED**

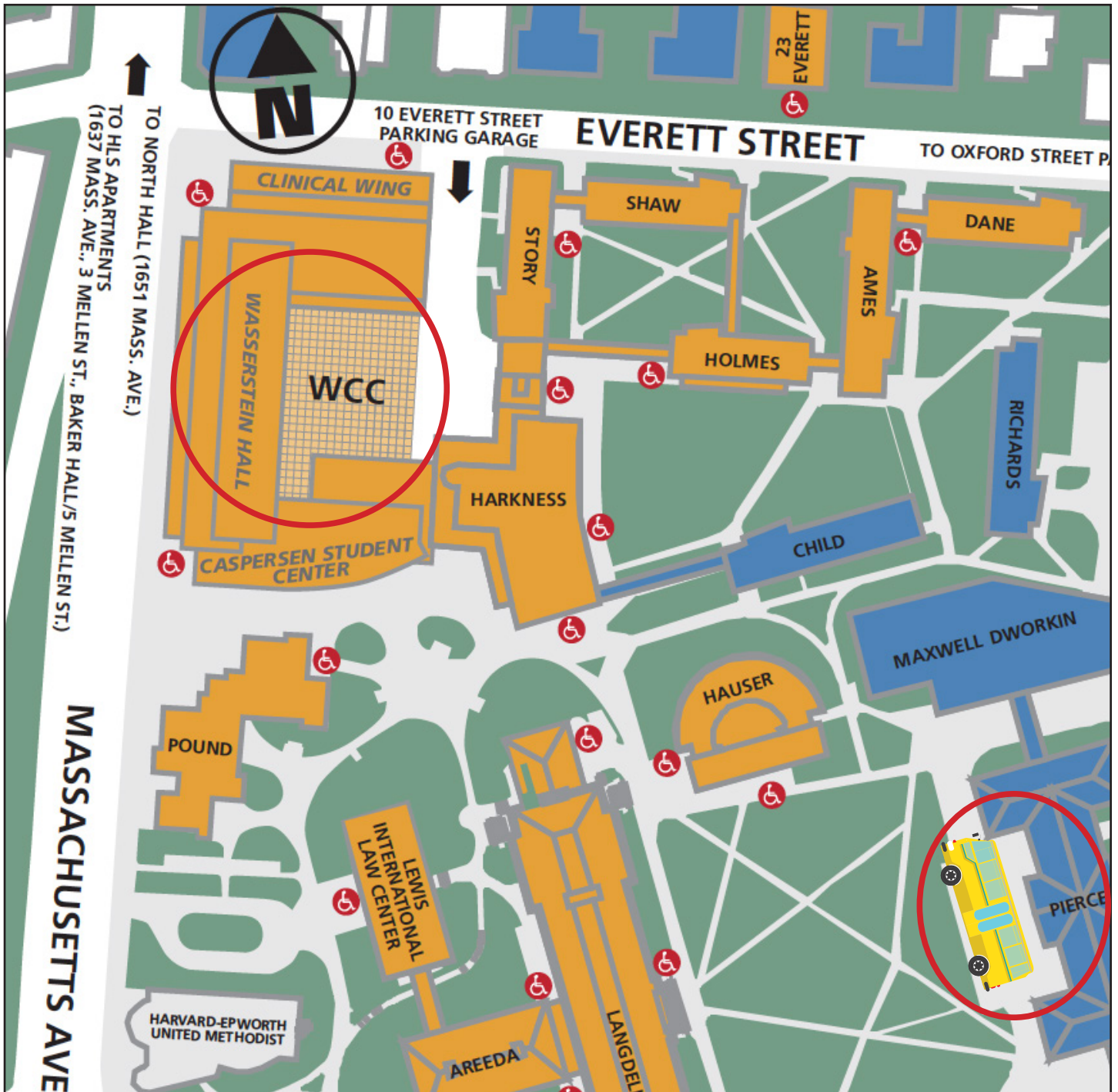


FOOD LAW
and POLICY CLINIC
HARVARD LAW SCHOOL



ReFED

HARVARD LAW SCHOOL CAMPUS



Harvard Law School

Wasserstein Hall, 2nd Floor
1585 Massachusetts Avenue, Cambridge, MA 02138

Bus drop-off: Outside of Pierce Hall

WELCOME

On behalf of the Harvard Law School Food Law and Policy Clinic and ReFED, we welcome you to this gathering of food businesses, policymakers, innovators, advocates, capital providers, and other leaders from around the country. We're thrilled by the progress made in terms of awareness and action on food waste since *Reduce and Recover: Save Food for People*, hosted at Harvard Law School in 2016, and we're eager to build on this momentum to continue tackling the social, economic, and environmental challenges posed by wasted food.

We hope that you join the Summit ready to engage with one another and to share your ideas, your passion, and your commitment to take action on food loss and waste. It's our goal that the strategies and relationships developed at this conference will form the foundation for future actions to address wasted food at a local, state, national, and global scale. Thank you for being a part of this dialogue to advance the cause of food waste reduction for the sake of our communities, our environment, and our economy.

Sincerely,



Emily Broad Leib
Assistant Clinical Professor of Law
Director, Food Law and Policy Clinic
Deputy Director, Center for Health Law and Policy Innovation
Harvard Law School



Chris Cochran
Executive Director
ReFED



Share your experience at the U.S. Food Waste Summit on social media using #USFoodWasteSummit

@HarvardFLPC @ReFED

AGENDA: TUESDAY, JUNE 26

8:00am-9:00am WCC 2nd Floor Hallway

Registration & Breakfast

9:00am-9:30am Milstein East

Welcome from Organizers & Distinguished Guests

Emily Broad Leib, Harvard Law School Food Law and Policy Clinic

Chris Cochran, ReFED

John F. Manning, Morgan and Helen Chu Dean and Professor of Law, Harvard Law School

9:30am-10:15am Milstein East

Opening Plenary: Food Waste Solutions Perspectives

Karen Hanner, Feeding America

Chad Frischmann, Project Drawdown

Fireside Chat: Reflections on the Growth of the Food Waste Movement

Jesse Fink, The Fink Family Foundation

Dana Gunders, Next Course, LLC

Allison Aubrey, NPR (moderator)

10:15am-10:30am WCC 2nd Floor Hallway

Coffee Break

10:30am-11:45am

Breakout Session One

□ Milstein East

New Models for Food Rescue

Liz Baldrige, Feeding America

Kait Bowdler, Philabundance

Megan Cornish, FoodMaven

Maen Mahfoud, Replate

Lauren Palumbo, Lovin' Spoonfuls

Doug Rauch, Daily Table

Nicola Dixon, General Mills Foundation (moderator)

WCC 2004

Federal Food Waste Policy

Co-hosted by the U.S. Environmental Protection Agency

Kelliann Blazek, Office of Congresswoman Chellie Pingree

Elise Golan, U.S. Department of Agriculture

Kathleen Salyer, U.S. Environmental Protection Agency

Emily Broad Leib, Harvard Law School Food Law and Policy Clinic (moderator)

WCC 2009

Measurement of Food Waste

Nell Fry, Sodexo

Alison Grantham, Blue Apron

Lisa Johnson, North Carolina State University

Kai Robertson, World Resources Institute

Andrew Shakman, LeanPath, Inc.

Jackie Suggitt, ReFED (moderator)

AGENDA: TUESDAY, JUNE 26

11:45am-1:10pm

Lunch and Working Groups (See more information on pages 7 & 8)

Accelerating Date Label Standardization [WCC 2009](#)

Bridging the Food Waste Research Funding Gap [WCC 1023](#)

Building Infrastructure for Farm Level Surplus [WCC 2004](#)

Exploring Food Waste Reduction Packaging [WCC 1019](#)

Incentivizing & Supporting Healthy Food Donation [WCC 2012](#)

Organic Waste Management & Policy [WCC 1015](#)

1:15pm-2:30pm

Breakout Session Two

[WCC 2004](#)

Influencing Consumer Behavior

JoAnne Berkenkamp, NRDC
Jonathan Deutsch, Drexel University
Laura Moreno, University of California Berkeley
Janelle Nanos, The Boston Globe (moderator)

[WCC 2009](#)

Standardized Date Labeling: Where We Are Now & the Road Ahead

Lee Anderson, General Mills
Emily Broad Leib, Harvard Law School Food Law and Policy Clinic
Jackie Suggit, ReFED
Dana Gunders, Next Course (moderator)

[Milstein East](#)

International Approaches to Reducing Food Loss and Waste

Co-hosted by the U.S. Environmental Protection Agency

Susan Fraser, Environment and Climate Change Canada
Nicola Hopley, Department for Environment, Food and Rural Affairs, United Kingdom
Frederica Incocciati, Waste and Pollution Directorate - Ministry of Environment, Land and Sea, Italy
Marie Claire LHENRY, General Directorate for Risk Prevention, France
Toru Terai, Ministry of the Environment, Japan
Giuliana Torta, EU Delegation to the USA
Kathleen Salyer, U.S. Environmental Protection Agency (moderator)

2:30pm-2:45pm [WCC 2nd Floor Hallway](#)

Coffee Break

AGENDA: TUESDAY, JUNE 26

2:45pm-4:00pm

Breakout Session Three

□ Milstein East

Organic Waste Bans and Beyond: Policy Strategies for Managing Food Waste

Lorenzo Macaluso, Center for EcoTechnology, Inc.
Katie Sandson, Harvard Law School Food Law and Policy Clinic

WCC 2009

Food Waste Reduction in Action: Examples Across the Food Industry

Becky Green, Compass Group
Monica McBride, World Wildlife Fund
Ashley McCormack, McDonald's Corporation
Thomas McQuillan, Baldor Specialty Foods
Denise Osterhues, The Kroger Co.
Angel Veza, ReFED (moderator)

WCC 2004

Food Waste Prevention, Recovery, and Distribution from School and Institutions

Nancy Deming, Oakland Unified School District and Bay Area Schools
Crista Martin, Harvard University Dining Services
Regina Northouse, Food Recovery Network
Sasha Purpura, Food for Free
Jonathan Bloom, Wasted Food (moderator)

4:00pm-5:00pm Milstein East

Closing Plenary: Philanthropic and Private Capital

Eileen Hyde, Walmart Foundation
Devon Klatell, The Rockefeller Foundation
Kyle Pogue, CalRecycle
Adam Rein, MissionPoint Partners
Chris Cochran, ReFED (moderator)

5:00pm-6:30pm Harvard Law School Courtyard

Reception

AGENDA: WEDNESDAY, JUNE 27

8:30am-9:00am WCC 2nd Floor Hallway

Registration & Breakfast

9:00am-9:15am Milstein East

Welcome

9:15am-10:15am Milstein East

Plenary Panel: Global to Local—Food Waste Reduction at All Levels of Policy

Kelliann Blazek, Office of Congresswoman Chellie Pingree

Kathryn Garcia, City of New York Department of Sanitation

Nicola Hopley, Department for Environment, Food and Rural Affairs, United Kingdom

Hannah Kane, State Representative, Commonwealth of Massachusetts, House of Representatives

Emily Broad Leib, Harvard Law School Food Law and Policy Clinic (moderator)

10:15am-10:30am WCC 2nd Floor Hallway

Coffee Break

10:30am-11:45am

Breakout Session One

□ Milstein East

Food Safety Regulations and Guidance for Food Donations

Mitzi Baum, Feeding America

Steve Dietz, Food Donation Connection

Karen Franczyk, Whole Foods Market

Kevin Smith, U.S. Food and Drug Administration

Katie Sandson, Harvard Law School Food Law and Policy Clinic (moderator)

WCC 2004

From the Get-Go: Emerging Food Waste Prevention Innovations

Daniel Kurzrock, ReGrained

Paul Lang, BlueCart

Emily Malina, Spoiler Alert

Peter Mehring, Zest Labs

Katherine Miller, James Beard Foundation

Alexandria Coari, ReFED (moderator)

WCC 2009

Food Waste Reduction Packaging

Ron Cotterman, Sealed Air Corporation

Rob Kaplan, Closed Loop Partners

Lana Suarez, U.S. Environmental Protection Agency

Rhodes Yepson, Biodegradable Products Institute

Jackie Suggitt, ReFED (moderator)

AGENDA: WEDNESDAY, JUNE 27

11:45am-1:00pm Milstein East

Lunch

1:00pm-2:30pm

Working Groups

Accelerating Date Label Standardization WCC 2009
Bridging the Food Waste Research Funding Gap WCC 1023
Building Infrastructure for Farm Level Surplus WCC 2004
Exploring Food Waste Reduction Packaging WCC 1019
Incentivizing & Supporting Healthy Food Donation WCC 2012
Organic Waste Management & Policy WCC 1015

2:30pm-2:45pm WCC 2nd Floor Hallway

Coffee Break

2:45pm-4:00pm

Breakout Session Two

WCC 2004

State Policy: Emerging Solutions

Co-hosted by the U.S. Environmental Protection Agency

Sue AnderBois, State of Rhode Island, Office of the Governor
Greg Cooper, MassDEP
Ashley Zanolli, Oregon Department of Environmental Quality
Chris Beling, U.S. Environmental Protection Agency-New England (moderator)

Milstein East

Food Waste Research Trends

Lucyna Kurtyka, Foundation for Food and Agriculture Research
Gary McMurray, Georgia Tech
Roni Neff, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future
Danyi Qi, Ohio State University
Katy Franklin, ReFED (moderator)

WCC 2009

Emerging Solutions across the Food Waste Recycling “Treatment Train”

Ryan Begin, Divert Inc
Debbie R. Friedel, Delaware North
Michael Keleman, InSinkErator
Robin Sweere, WISErg
Janice Tran, Generate Capital
Nora Goldstein, BioCycle (moderator)

4:00pm-4:30pm Milstein East

Closing Remarks

Next Steps for Working Groups, Conference Organizers, and Food Waste Ecosystem

WORKING GROUPS

Over the course of the conference, we will convene six Working Groups that each focus on specific strategies and opportunities to reduce wasted food. Each Working Group will tackle a unique topic and will consist of a facilitated discussion over the course of two days focused on solutions to reduce food waste, with an emphasis on what can be done in the next 6-12 months.

The six Working Group topics are as follows:

Accelerating Date Label Standardization

The Date Labels Working Group will take an action-oriented approach, taking stock of where we are now and looking ahead at how to tackle the remaining barriers to action—focusing specifically on voluntary adoption, state and national policy, consumer education, and measurement of progress and impact.

Bridging the Food Waste Research Funding Gap

ReFED's *Roadmap to Reduce U.S. Food Waste* projected that a 20 percent reduction could be achieved by catalyzing investment into existing innovation; to reach a 50 percent or greater reduction, continued research is needed. This Working Group will discuss the opportunity to establish national research priorities, maximize and coordinate funding to outcomes-driven research, and drive science rapidly from idea to innovation to application through models such as the consortia and matched funding model. The Foundation for Food and Agriculture Research (FFAR) has spearheaded in crop science and antimicrobial stewardship.

Building Infrastructure for Farm Level Surplus

This Working Group will pursue ways to ensure more wholesome crops are harvested and make it to consumers. Building on the working group that convened at the 2016 conference, as well as the work that the group has done since then, this group will explore ways to support gleaning efforts and enhance market opportunities and distribution chains for farm-level surplus products.

Exploring Food Waste Reduction Packaging

This Working Group will take a deep dive into the intersection of sustainable packaging and food waste reduction—policies, corporate commitments, existing and emerging research, etc. The group will discuss short- and long-term objectives (what does success look like?), assess where we are now as a broader industry, and prioritize where we should be going in the future.

Incentivizing & Supporting Healthy Food Donation

This Working Group will explore policy and logistical opportunities and challenges related to increasing the recovery and donation of healthy food products, such as fresh produce, meat, dairy, and healthy prepared foods. Discussion topics may include tax incentives for food donation, nutrition standards for donated food, and support for infrastructure and distribution of fresh food.

Organic Waste Management & Policy

This Working Group will address challenges with addressing and managing organic waste and explore solutions including policy avenues (such as organic waste bans, zero waste plans, and solid waste management strategies), technological innovations (in areas such as composting, AD, waste water treatment, and on-site systems), and industry-driven solutions and partnerships.

WORKING GROUPS

Each group will address the following questions:

- › What federal policy options can decrease wasted food?
- › What state and local policy options can decrease wasted food?
- › What private sector actions can decrease wasted food?
- › What are the opportunities for innovation in this arena?
- › What resources, data, or partnerships are needed to spur change?

The Working Groups will convene twice: Tuesday's session will introduce Working Group members to one another and to the issue area, and Wednesday's session will continue the discussion and culminate in identifying recommended actions and next steps for the group to stay connected after the conference. We encourage participants to attend the same Working Group over the course of the two days, as the two sessions will build on one another. Each Working Group will have a chance to report back to the full conference in the concluding plenary of the conference on Wednesday afternoon. We hope Working Groups will stay connected and continue to facilitate progress, even after the close of the Summit.



We are passionate about creating access to safe, affordable and healthier food for families.

The Walmart Foundation is proud to sponsor the U.S. Food Waste Summit.





**ZERO
HUNGER
ZERO
WASTE**

We're committed to ending hunger in our communities and eliminating food waste in our company by 2025.

Follow our journey at **TheKrogerCo.com** and **#ZEROHUNGERZEROWASTE**

The Kroger Co. Family of Stores



Across the U.S. and around the globe, General Mills is proud to support innovative organizations and coalitions that are advancing food waste reduction and surplus food recovery.



SUE ANDERBOIS

Director of Food Strategy, State of Rhode Island, Office of the Governor

Sue AnderBois is Rhode Island's first director of food strategy, a role she has filled since Summer 2016. In this role, Sue has worked with colleagues across State government and throughout Rhode Island's food system to develop Relish Rhody—Rhode Island's Food Strategy, which was released by Governor Raimondo in May 2017. Sue's background is in policy and strategy—both in food systems work and in clean energy. In Rhode Island, she was a member of the Food Policy Council from 2014 -2017, and also serves as the Chair of the Providence Sustainability Task Force. She has an MBA from Yale School of Management and a B.A in Environmental Studies from Dartmouth College and lives in Providence, Rhode Island, with her husband and their cat.

LEE ANDERSON

Director, Global Issues Management & Public Affairs, General Mills

Lee Anderson is Director of Global Issues Management & Public Affairs for General Mills. Lee leads the company's global response to emerging reputational and regulatory issues, stakeholder engagement, and U.S. state government relations. An attorney with over 20 years of government relations experience, Lee leads several external engagements for General Mills, including serving as Chair of AMERIPEN - the American Institute for Packaging in the Environment, as well as serving as the company representative on the Food Waste Reduction Alliance, the Grocery Manufacturers Association Sustainability Committee and Packaging Task Force, and the National Conference of State Legislature's Hunger Partnership.

ALLISON AUBREY

Correspondent, NPR

Allison Aubrey is food and health correspondent for NPR News and a contributor to the PBS NewsHour. Along with her colleagues at The Salt, NPR's food blog, she uses food as a lens to explore key issues of the day. The aim is to reveal how food connects us to each other, culture, policy, science, and more. Allison has won numerous awards including the American Society for Nutrition's Media Award, a National Press Club Award for Consumer Journalism, and is the 2016 and 2018 winner of the James Beard Award in the category of Best TV segment. She is a graduate of Denison University and Georgetown University. She lives in Washington, DC, and can be found online at @AubreyNPRFood.

SPEAKER BIOS

LIZ BALDRIDGE

Director of Sustainability, Feeding America

Liz Baldrige is the Director of Sustainability and Food Waste Initiatives at Feeding America, the largest food rescue organization in the United States. Liz works to build awareness that food rescue for those in need is a first line solution against food waste and helps create programs that enable greater, more efficient food rescue. Additionally, Liz works to develop sustainable practices within Feeding America's network of more than 200 food banks. Liz graduated from Ohio University and began her non-profit career sourcing previously untapped resources of food for donation from national manufacturers.

MITZI D. BAUM

Managing Director of Food Safety, Feeding America

Mitzi Baum has been a member of the Feeding America team for over 21 years and is currently the Managing Director of Food Safety. In this role, Mitzi manages the continued development of food safety initiatives including: development and execution of the food safety strategic plan; oversight of third party food safety audit program; food safety educational summits; development of food safety resources; and coordination with donors and regulatory agencies to support donations. Mitzi earned her Master of Science in Food Safety and certificate in Food Law from Michigan State University. She earned her Bachelor's degree from Bowling Green State University, Bowling Green, OH in Restaurant/Hospitality Management.

RYAN BEGIN

CEO, Divert Inc.

Ryan is the CEO of Divert, a company that is focused on changing the way food retailers manage and value unsold food. Ryan co-founded Divert in 2007 and continues to help drive growth, innovation and commercialization of Divert's products and services. Prior to Divert, Ryan led a multi-disciplined team in the integration of advanced missile defense technology at Raytheon. Before Raytheon, Ryan was a lead controls and systems engineer at Proton Energy Systems where he worked to bring a flagship product from concept to commercialization. Ryan holds a Bachelors and Masters Degree in Electrical Engineering from Clarkson University.

CHRISTINE BELING

Project Engineer, US Environmental Protection Agency-New England

Christine joined the United States Environmental Protection Agency (EPA New England) in December 1994. She is currently a member of the Assistance and Pollution Prevention Unit in the Office of Environmental Stewardship. Chris' role in the unit is to promote EPA's mission in the area of Sustainable Materials Management. The unit focuses on non-regulatory initiatives aimed at extended product responsibility/product stewardship, waste prevention, reuse and recycling actions by the public and private sectors. Christine holds a B.S. in Chemical Engineering from Tufts University.

JOANNE BERKENKAMP

Senior Advocate, NRDC

JoAnne Berkenkamp focuses on improving the efficiency of the U.S. food system by reducing food waste from farm to fork. She specializes in food-waste prevention and food rescue through industry-based approaches, consumer education, and policy advocacy. JoAnne has nearly two decades of experience working in the food-systems arena, including regional food-systems development, public education, institutional food procurement, and food supply chain research and development. JoAnne has also worked in the corporate finance and international development sectors. She holds a bachelor's in finance from the University of Illinois and a master's from the John F. Kennedy School of Government at Harvard University.

KELLIANN BLAZEK

Counsel, Office of Congresswoman Chellie Pingree

Kelliann Blazek works as Counsel for Congresswoman Chellie Pingree (ME-1). She oversees the agriculture and nutrition policy portfolio, which includes staffing the Congresswoman on the House Appropriations Subcommittee on Agriculture. Kelliann previously worked at the Harvard Law School Food Law and Policy Clinic and the National Sustainable Agriculture Coalition. She is a graduate of the University of Wisconsin Law School and grew up on her family's farm in Wisconsin.

SPEAKER BIOS

JONATHAN BLOOM

Professional Food Waste Fighter, Wasted Food

Jonathan Bloom is a journalist, consultant and thought leader on food waste. Jonathan wrote the book *American Wasteland* and created the web site *Wasted Food*. He has spoken on food waste from New Haven to New Zealand and has consulted with the UN FAO, Harvard Law School, NRDC, General Mills, and Minnesota Public Schools. In 2014, he was an Expert-in-Residence at Bucknell University and reprised that role at Concordia College in 2017. A Boston native, Jonathan now lives Durham, NC, with his wife, two sons and many, many containers for leftovers.

KAIT BOWDLER

Deputy Director, Sustainability, Philabundance

Kait Bowdler is Deputy Director of Sustainability at Philabundance. In her role, Kait advances innovative policy and programmatic solutions to reduce food waste; such as partnering with volunteer enabled food rescue programs and developing Abundantly Good, the organization's retail brand to support the donation of upcycled surplus food products. In her previous role at DC Central Kitchen, she led a national coalition that empowered college students to become anti-hunger advocates. She has a background in developing programs in untraditional settings including with The Peace Corps. Kait graduated from the University of Pittsburgh with a B.A. in Political Science and Psychology.

EMILY M. BROAD LEIB

Assistant Clinical Professor of Law; Director of the Food Law and Policy Clinic;
Deputy Director of the Center for Health Law and Policy Innovation, Harvard Law School

Emily Broad Leib is an Assistant Clinical Professor of Law, Director of the Food Law and Policy Clinic, and Deputy Director of the Center for Health Law and Policy Innovation of Harvard Law School. She co-founded and directs the Harvard Law School Food Law and Policy Clinic, the first law school clinic in the nation devoted to providing legal and policy solutions to nonprofit and government clients in order to address the health, economic, and environmental challenges facing our food system. She has published scholarly articles in the *Wisconsin Law Review*, the *Harvard Law & Policy Review*, and the *Journal of Food Law & Policy*, among others. Emily's groundbreaking work on food waste has been covered in such media outlets as CNN, The Today Show, MSNBC, TIME Magazine, Politico, and the Washington Post.

ALEXANDRIA COARI

Capital & Innovation Director, ReFED

Alexandria (Alex) serves as ReFED's Capital and Innovation Director. She brings 10 years of investment banking, sustainable food supply chain, and acceleration experience with startups, for-profits and nonprofits in the U.S. and Latin America, including time at JP Morgan, Agora Partnerships and Fair Trade USA. She is passionate about helping mission-driven companies grow their impact and believes in the power of market-based approaches to solving today's biggest challenges.

CHRIS COCHRAN

Executive Director, ReFED

Chris Cochran is the Executive Director of ReFED, an entrepreneurial non-profit initiative that works with decision-makers from across the food system to reduce food waste. Previously, Chris was the Senior Manager of Sustainability at Walmart where he developed a farm to consumer view of the food supply chain while leading sustainability for Walmart's global produce business. Chris started his career in food and agriculture by working with smallholders farmers with CARE International in Honduras, Central America. Chris's experience with tackling food waste from multiple points in the value chain helps ReFED bring together new collaborators on food system challenges.

GREG COOPER

Director Business Compliance & Recycling, MassDEP

Greg has nearly 20 years of experience working on solid waste issues in Massachusetts. He currently manages the Commonwealth's efforts on waste reduction, recycling, toxicity reduction, and composting. This includes managing several financial and technical assistance programs and leading the state's solid waste policy and regulatory development.

MEGAN CORNISH

VP Government and Industry Affairs, FoodMaven

Megan Cornish provides leadership in regulations, policies, and industry affairs that characterize the food ecosystem. With years of lobby and legislative experience in Washington, D.C., she served in two congressional offices and on a number of campaigns. She has a MS in Food Policy from Johns Hopkins University and a BA in Political Science from Colorado College.

SPEAKER BIOS

RON COTTERMAN

Vice President, Sustainability, Sealed Air Corporation

In his position as Vice President, Sustainability, Ron Cotterman is responsible for Sealed Air's company-wide strategy in sustainable business practices and works to advance sustainability innovation across Sealed Air's business units. His primary focus is on customer needs, manufacturing platforms, business plans and technologies to improve sustainability of products, processes and services. Ron has an undergraduate degree in Chemical Engineering from the University of Florida and a PhD in Chemical Engineering from the University of California, Berkeley. He has over 30 years of industrial experience in innovation, business development and sustainability and currently resides in Charlotte, North Carolina.

NANCY DEMING

K-12 School Sustainability Specialist, Oakland Unified School District and Bay Area Schools

Nancy's passion and objective is to serve the community by developing, educating, implementing, and maintaining sustainable initiatives that will effect positive changes to our environment. She works with k-12 schools and school districts on waste reduction and sorting programs. She is the Sustainability Manager for Custodial and Nutrition Services in Oakland Unified School District. She has grant funding to work with any school and school district in Alameda County offering similar support, as well as contract work with Central Contra Costa Waste Authority/Recycle Smart Schools Program. She has developed and continues to work on various projects that include sorting station systems, food share procedures, custodian and food service training and certification and a developing school food donation program.

JONATHAN DEUTSCH

Professor, Drexel University

Jonathan Deutsch, Ph.D. is Professor in the Center for Food and Hospitality Management and Department of Nutrition Sciences at Drexel University in Philadelphia, PA and the James Beard Foundation Impact Fellow, leading a national curriculum on food waste prevention for culinary instructors and students.

STEVE DIETZ

Director of Business Development, Food Donation Connection

Steve Dietz is director of business development at Food Donation Connection since 2005. Food Donation Connection coordinates surplus food donation programs throughout the U.S., Canada and 20 other countries. In his role, Steve works with executive leadership of restaurants, grocery stores, convenience stores, universities, hospitals, airports and other venues developing programs to get surplus food to over 9,000 non-profit agencies that feed those in need. A regular guest speaker to local, regional and national organizations—including the Summer 2016 Harvard University Law School’s food law and policy conference, “Reduce and Recover: Save Food for People.”

NICOLA DIXON

Associate Director, General Mills Foundation

When she’s not burning dinner, Nicola Dixon leads philanthropy for General Mills and its Foundation in the areas of Food Security and Sustainability. In this role Nicola develops strategies, programs and partnerships to strengthen communities and environmental ecosystems around the globe by leveraging the Foundation’s stewardship of US\$33 million a year in charitable cash giving, the skills and engagement of 38,000 employees worldwide, and \$40+ million worth of annual food product donations. Nicola is a passionate advocate for the role of innovation within grand global challenges, using resources wisely and ending food waste. Nicola serves on ReFED’s national advisory board.

JESSE FINK

Trustee, The Fink Family Foundation

Jesse Fink is a founding trustee of The Fink Family Foundation, co-founder of MissionPoint Partners, and founding COO of Priceline.com. He is an entrepreneur committed to solving environmental and social challenges by aligning investments and activities with his philanthropic mission. Jesse serves as Chair of the Steering Committee of ReFED, a nonprofit initiative the Foundation seed funded in 2015 to reduce food waste in the U.S.

SPEAKER BIOS

KAREN FRAN CZYK

Green Mission Coordinator, North Atlantic Region, Whole Foods Market

Karen Franczyk became focused on sustainability when she and her husband decided to become farmers. They bought an organic farm in Winchendon, MA, and found their niche selling their organic heirloom tomatoes to Whole Foods Market. This relationship led to Karen deciding to work for Whole Foods Market in June, 2001. She worked her way up through the stores, spending the last 7 years in Operations as a Store Team Leader in both Providence, RI (Waterman St.) and Newton, MA (Four Corners). After 12 years in Operations, Karen moved over to the Store Development Team, where she became the Green Mission Coordinator for the North Atlantic Region.

KATY FRANKLIN

Operations Manager, ReFED

Katy Franklin serves as ReFED's Operations Manager, supporting organizational development and designing systems for effective program implementation and management. Previously, Katy managed operations at Sustainable America, where she gained a deep understanding of successful food waste reduction programs with consumers, food service providers, private firms, and at major events. She has co-authored research on consumer-level impacts of food waste and impact investing to catalyze solutions. Katy also helped develop Further with Food, a public-private partnership convened to address food loss and waste.

SUE FRASER

Head, Landfill Gas and Organic Waste Unit, Environment and Climate Change
Canada

Sue studied geological and civil engineering at Queen's University and the University of British Columbia, and worked as an environmental consultant for several years before joining Environment and Climate Change Canada. She spent many years working in the field of chemicals management and is now leading the development of strategies to reduce methane emissions from the waste sector.

DEBBIE R. FRIEDEL

Director of Sustainability, Delaware North

Debbie Friedel is the Director of Sustainability for Delaware North and is responsible for implementing and managing the company's sustainability program. She has been with the company for a total of 15 years and prior to this role, she was the Director of Sustainability for Delaware North Parks and Resorts. Debbie is responsible for ensuring that each of Delaware North properties are implementing and managing environmental, interpretive, facilities stewardship and sustainability programs. She is engaged and works closely with others through community outreach and education to achieve balance for the health of our planet and ourselves.

CHAD FRISCHMANN

VP & Research Director, Project Drawdown

Chad Frischmann is the Vice President and Research Director of Project Drawdown, a nonprofit organization that assesses, maps, models, and communicates the world's most substantive solutions to reverse global warming. A coalition-builder and systems strategist, Chad works to reverse global warming and build a new, regenerative future with cascading benefits to the environment and to human well-being. Chad is the lead researcher and principal architect of the methodology and models behind the New York Times best-seller Drawdown. In collaboration with a global team of researchers and thought leaders, Chad designed global systems models to assess the world's most effective climate solutions and determine if, when, and how the world can reach drawdown.

NELL FRY

Senior Manager Sustainability, Sodexo

Nell Fry is Senior Manager of Sustainability Field Support for Sodexo North America's Office of Corporate Responsibility. In this role, Nell is responsible supporting our operators to implementing corporate responsibility practices, with an emphasis on waste reduction, throughout Sodexo's 13,000 sites in North America. Sodexo has committed to eliminating avoidable waste in all their locations by 2025 in alignment with the United Nations Sustainable Development goal 12.3 and the United States' target of 50% food waste reduction by 2030. Sodexo will take action accordance with the EPA Food Waste Hierarchy and ReFED's Roadmap to Reduce U.S. Food Waste. Nell is responsible for creating initiatives that can be rolled out to all Sodexo sites nationally to eliminate waste by raising awareness, improving processes, measuring impact and collaborating with other thought leaders.

SPEAKER BIOS

KATHRYN GARCIA

Commissioner, City of New York Department of Sanitation

Appointed in March 2014 by Mayor Bill de Blasio, Commissioner Kathryn Garcia leads the world's largest municipal sanitation department and its 9,700 uniformed and civilian employees. Under her direction, the department keeps New York City healthy, safe and clean by collecting, recycling and disposing waste, cleaning streets and vacant lots, and clearing snow and ice. After her appointment as the Department's 43rd commissioner, Kathryn set an ambitious long-term goal for New York City: contribute zero waste to landfills. To achieve this goal, DSNY has developed the nation's largest curbside organic waste collection program, collected and properly recycled more than 13 million pounds of electronic waste, and launched DonateNYC to help New York City residents and businesses give goods, find goods, and do good. A lifelong New Yorker, Kathryn launched her career as an intern at the Department of Sanitation. Before returning to the Department as Commissioner, she served as Chief Operating Officer at the New York City Department of Environmental Protection, where she was responsible for the operation of the City's water supply, water and sewer system, and wastewater treatment plants. Kathryn earned her Bachelor of Arts in Economics and History at the University of Wisconsin-Madison.

ELISE GOLAN

Director of Sustainable Development, U.S. Department of Agriculture

Elise Golan is the Director of Sustainable Development at the U. S. Department of Agriculture. In this role, she provides leadership in planning, coordinating, and analyzing the Department's policies and programs related to sustainable agricultural development. Prior to taking this position, Elise served as the Associate Director of the Food Economics Division at the Economic Research Service, USDA. She received her Ph.D. in agricultural economics from the University of California at Berkeley.

NORA GOLDSTEIN

Editor, BioCycle

Nora Goldstein is Editor of BioCycle, the Organics Recycling Authority, published by The JG Press, Inc. in Emmaus, PA (www.biocycle.net). BioCycle is in its 59th year of publishing. Nora has authored numerous articles on all facets of zero waste, food recovery and recycling, composting and anaerobic digestion. Additional responsibilities include BioCycle Conferences, BioCycle National Surveys, and BioCycle's FindAComposter.com. She received the US Composting Council's Hi Kellogg Award for Outstanding Service to the Composting Industry, and the American Biogas Council's Biogas Visionary Award.

ALISON GRANTHAM

Director, Sustainability and Standards, Blue Apron

Alison Grantham directs sustainability at Blue Apron, a leading national meal kit company with the vision of building a better food system. Her team has reduced food waste through a multi-faceted approach ranging from spec overhauls, facility optimization, food bank donations, distribution to employees, and diversion to animal feed and composting. Prior to joining Blue Apron, Dr. Grantham conducted research at the Rodale Institute, and managed Penn State Extension's Start Farming program. She holds a dual-title PhD in Ecology and Biogeochemistry from Penn State University and a BA, summa cum laude, in Biological Sciences and Environmental Studies from Mount Holyoke College.

BECKY GREEN

Senior Manager of Sustainability, Compass Group

Becky Green is the Senior Manager of Sustainability for Compass Group US. Becky started with Compass Group 4 years ago and was attracted to their ability to make real change with their vast reach across the globe. Compass' Sustainability Platform inspired her with all of the different initiatives that Compass was touching. Reducing food waste is her true passion and launched a waste tracking tool that has allowed accounts to reduce their waste by 11% to be able to meet the goal of reducing food waste by 25% by 2020. Becky helped to launch Compass's Day of Action Stop Food Waste Day which has expanded to 34 countries this year.

DANA GUNDERS

Principal, Next Course, LLC

Dana is a leading expert on food system efficiency and, according to Consumer Reports, "the woman who helped start the waste-free movement." She founded and led NRDC's initiative to reduce food waste, during which time she authored Waste Free Kitchen Handbook, testified in Congress, and launched the Save the Food campaign. Her work has been featured by John Oliver, Science Friday, New York Times, and Dr. Oz. Dana now provides workshops and advisory services on food waste prevention and spends far too much time devising ways to get her two small kids to throw less food on the floor.

SPEAKER BIOS

KAREN HANNER

Vice President, Product Sourcing, Feeding America

Karen Hanner is the Vice President, Product Sourcing for Feeding America, leading a team committed to relationship development with 200 major CPG manufacturers to ensure unsellable food and grocery products are donated to food banks to avoid being wasted. Hanner also leads Sustainability at Feeding America, represents the organization on the FWRA and is a member of the ReFED Advisory Council. Prior to joining Feeding America in 2008 Hanner held positions in marketing/supply chain management at Kraft, Keebler, Nestle, and Market Day. She holds a master's degree from Northwestern University and a BS from Georgetown University.

NICOLA HOPLEY

Food Waste Team Leader, Department for Environment, Food and Rural Affairs

Nicola is the leader of the team at the Department of Environment, Food and Rural Affairs working to address food waste issues. She has worked in Defra for over 15 years in a variety of environmental policy positions.

EILEEN HYDE

Director, Strategic Initiatives, Walmart Foundation

Eileen Hyde develops strategy and leads a grant portfolio focused on food system issues and interventions to increase access to safe, affordable and healthy food in the United States and certain global markets. This includes Walmart and the Walmart Foundation's goal of providing 4 billion meals to families in need and nutrition education to 4 million people by 2020 and strategic initiatives to address food waste and loss in the US, Canada and the UK as well as efforts to improve food safety in China. Eileen joined the Walmart Foundation after over 10-years of experience working in the anti-hunger community with roles at organizations including Feeding America. Eileen was an Emerson National Congressional Hunger Fellow.

LISA JOHNSON

Senior Research Scholar, North Carolina State University

Lisa has developed and successfully funded a dynamic, interdisciplinary research program studying on-farm food loss at North Carolina State University. Over the past several years, she has worked with large scale vegetable growers to determine factors contributing to food loss and solutions to benefit them. She has used direct measurement to determine a wide variety of vegetable crop losses in over a hundred fields. She is now expanding this work to other production regions in the US. Lisa holds a Ph.D. in Horticultural Science from NC State, Masters' and Bachelors' degrees in Horticulture from the University of Georgia.

HANNAH KANE

State Representative, 11th Worcester District, Commonwealth of Massachusetts,
House of Representatives

Hannah Kane serves as the State Representative for the 11th Worcester District. Representative Kane is the Ranking Minority Member on the Legislature's Joint Committees on Public Health and Marijuana Policy. Representative Kane serves as Minority Leader Bradley Jones designee on the Massachusetts Food Policy Council and the Special Commission on Local and Regional Public Health. Rep. Kane is a State Director of the National Women in Government Foundation and a member of the Board of Directors for the Massachusetts Caucus of Women Legislators. Representative Kane lives in Shrewsbury with her husband Jim and children, Madison, Caitlin and Patrick.

ROBERT KAPLAN

Cofounder, Closed Loop Partners

Rob Kaplan is Co-founder of Closed Loop Partners, an innovative platform for impact investing, sustainability, and the circular economy. Rob previously served as Director of Sustainability for Walmart Stores, Inc. where he was responsible for packaging, customer engagement, and integration with the consumables business, including personal care and household cleaning. Before joining Walmart, he helped lead corporate responsibility and brand strategy for Brown-Forman Corporation, which produces and markets spirit brands such as Jack Daniel's. Rob received his MBA from the Haas School where he studied marketing, corporate responsibility, and social entrepreneurship. He lives in Brooklyn with his wife and two children.

MICHAEL KELEMAN

Manager of Environmental Engineering, InSinkErator

Mr. Keleman currently serves as Manager of Environmental Engineering for InSinkErator, the world's leading manufacturer of food waste disposers. He has over 20 years of experience as a wastewater treatment professional, starting at a laboratory in Lafayette, IN and progressing to supervision and management of facilities in Fremont, Angola and Elkhart, Indiana. Mr. Keleman obtained a Bachelor of Science from Purdue University in Environmental Health Science and has a Master's of Science in Environmental Engineering from the Milwaukee School of Engineering. He holds various certifications and licenses for water and wastewater treatment operations and is a Registered Environmental Health Specialist with the National Environmental Health Association.

SPEAKER BIOS

DEVON KLATELL

Senior Associate Director and Initiative Strategy Lead for Food, The Rockefeller Foundation

As Initiative Strategy Lead for Food, Ms. Klatell leads the design of the Foundation's global strategy to advance a more nourishing and sustainable food system. Currently, she is working with Foundation leadership, external experts and existing partners to design strategies to provide equitable, long-term access to micronutrient-rich diets, and to reshape a sustainable protein system. In addition, Ms. Klatell oversees our work to prevent wasted food in the U.S. A part of the Foundation's global YieldWise initiative, this effort seeks to eliminate the enormous environmental, social, and economic costs caused by food waste. Prior to taking on her current role, Ms. Klatell established and led the Foundation's Strategic Planning team, which designed implementation models, resource plans, and risk assessments for the Foundation's global initiatives. Before joining the Foundation, Devon was a management consultant at Katzenbach Partners and at Booz & Company. Ms. Klatell holds a B.A. from Harvard University in cognitive psychology and an M.A. in food systems from New York University.

LUCYNA KURTYKA

Senior Scientific Program Director, Foundation for Food and Agriculture Research

Lucyna Kurtyka joined the Foundation for Food and Agriculture Research in 2016 as Senior Scientific Program Director, bringing more than 20 years of nonprofit and private sector experience covering many facets of the global food system. Before joining FFAR, Lucyna was Global Lead on Food Policy and International Organizations at Monsanto Company. At the International Life Sciences Institute she directed projects related to food safety. She was Program Officer at the National Academy of Sciences' Board on Agriculture, and at AOAC International, Lucyna oversaw the validation and approval process for analytical methods used in nutrition labeling. Lucyna holds an M.S. degree in food technology from the Agricultural University in Krakow, Poland.

DANIEL KURZROCK

CEO/Co-Founder, ReGrained

Dan is the co-founder and Chief Grain Officer of ReGrained. Dan founded ReGrained out of his hobby for homebrewing beer, where he first discovered that "spent" grain could be given a delicious second life. He is now obsessed with the impact edible upcycling and closing nutrient loops can have on our food system. Dan holds an Economics degree from UCLA and a Sustainable MBA from Presidio Graduate School.

PAUL LANG

Head of Training, BueCart

Paul Lang has almost 30 years experience in the hospitality industry. He managed restaurants while attending film school in Boston before he began traveling and working in Italy and France. Paul eventually ended up as Estate Chef for the Capezzana Estate in Tuscany. This propelled him to a career working in various capacities with some of the most respected restaurateurs in the world. This all culminated with his creation of A Casa, a much loved events company featured in The New York Times and Food and Wine Magazine. He has now shifted his energy online and is working with BlueCart bringing modern technology into the hospitality wholesale world.

MARIE CLAIRE LHENRY

Head of the International Affairs Unit, General Directorate for Risks Prevention

Marie-Claire LHENRY is a civil engineer working for the French government since 1986. She worked on different policies such as water management, road safety, housing, waste and climate change. She has a long experience in international negotiations in environmental fora. After seven years as adviser on environmental crime at the French Gendarmerie, she came back in the Ministry of Environment in 2017, as Head of the International Affairs Unit in the General Directorate for Risks Prevention.

LORENZO MACALUSO

Director of Client Services, Center for EcoTechnology, Inc.

Lorenzo Macaluso, Director of Client Services, has worked at The Center for EcoTechnology since 2000 and is a national expert on business waste reduction systems. He works with government, foundation, and industry partners to develop award-winning waste diversion solutions for businesses and homeowners to help them reduce waste, save energy, and improve environmental performance. He serves on the MassDEP Organics Subcommittee and has presented at numerous state and national conferences as a waste reduction infrastructure development expert. He designed and implemented a variety of environmental programs throughout the Northeast, and consulted with many others nationally. Lorenzo has a Master of Public Health with an Environmental Health focus, and a Bachelor of Science in Natural Resource Management; both degrees are from the University of Massachusetts, Amherst.

SPEAKER BIOS

MAEN MAHFOUD

Founder & CEO, Replate

Maen is the CEO and Founder of Replate. Growing up as a Syrian, Maen saw the effects of poor access to food nearly every day. After immigrating to California, he was disappointed to find similar disparities within San Francisco and was inspired to build Replate. Today, he and his talented team aim to solve inefficiency in the food supply chain by matching surplus food from businesses with communities in need. Maen is a graduate of UC Berkeley and Imperial College of London. He is passionate about food waste, food insecurity, empathy and circular economy. Replate operates in SF, Bay Area, NY, and Chicago. By 2022 Replate projects to recover 16 million meals.

EMILY MALINA

Chief Product Officer, Spoiler Alert

Emily Malina is the Co-Founder & Chief Product Officer of Spoiler Alert, a Boston-based technology company helping food businesses manage unsold inventory. Spoiler Alert offers a business intelligence solution that allows food distributors, manufacturers, and retailers to get a better handle on their food recovery and waste diversion efforts, as well as a private marketplace that facilitates real-time food donations, discounted sales, or organics recycling. Born out of MIT in 2015, Spoiler Alert is backed by Acre Ventures (the VC arm of the Campbell Soup Company) and partners with leading food companies such as Sysco Corporation and HelloFresh.

CRISTA MARTIN

Director for Strategic Initiatives & Communication, Harvard University Dining Services

Crista Martin joined HUDS in 1998 and provides communications support for its 30-plus operations, including online and print marketing, social media, market research, and public and media relations. Crista also spearheads HUDS Strategic Initiatives, guiding the planning and implementation of work in the areas of sustainability, food donation, business development and planning, customer service and more. She serves on the Menus of Change University Research Collaborative Advisory Board and is an active participant in the National Association of College and University Food Services (NACUFS). HUDS food donation work has been recognized with a “Food Hero” by the City of Cambridge in 2015, with a Visionary Award from the Cambridge Chamber of Commerce in 2017, and with a Sustainability Award from NACUFS in 2018.

MONICA MCBRIDE

Senior Program Officer, World Wildlife Fund

Monica joined WWF in January 2017 and has been managing the Food Waste team's portfolio of projects including demonstration projects focused on food waste reduction in the hospitality sector, quantification of on-farm loss of specialty crops in the US, and working with leading retailers to understand their current scope of food loss and waste to implement zero waste merchandising strategies. Monica's expertise includes product level life cycle assessments, value chain greenhouse gas quantification, sustainable supply chain strategy development, and waste management and sustainable agriculture policy evaluation and implementation.

ASHLEY MCCORMACK

Manager, US Public Affairs, McDonald's Corporation

As Manager of US Public Affairs at McDonald's, Ashley focuses on the company's sustainability and climate action work, engaging with stakeholders and partners to advance the company's sustainability goals. Prior to McDonald's, Ashley worked on policy, partnerships and fundraising in both the nonprofit and corporate sectors. Ashley worked at Environmental Working Group on policy issues and partnerships relating to food, agriculture and environmental health. As manager of GoPro's corporate social responsibility (CSR) program, she spearheaded the company's first CSR report as well as developed their GoPro for a Cause program to support nonprofits from around the globe.

GARY MCMURRAY

Principal Research Engineer, Georgia Tech

Gary McMurray is a Principal Research Engineer and Division Chief for the Food Processing Technology Division at the Georgia Tech Research Institute. He is also the Associate Director for Collaborative Robotics at Institute for Robotics and Intelligent Machines at Georgia Tech. The Food Processing Technology Division conducts innovative research in sensors for food quality and food safety, robotics, and water/energy sustainability for the poultry and broader agricultural industries. Mr. McMurray's research has focused on the development of robotic technologies and solutions for the agribusiness community, including the protein and the fruit and vegetable industries.

SPEAKER BIOS

THOMAS MCQUILLAN

Director of Food Service Sales and Sustainability, Baldor Specialty Foods

Thomas McQuillan, Director of Sales and Sustainability at Baldor Specialty Foods, is a transformational executive, food sustainability leader, chef, and innovator in systems and operations. McQuillan has 30+ years of successful business leadership experience and is a major player in the food sustainability movement. In 2015, he joined Baldor Specialty Foods, the largest produce and specialty foods distributor in the Northeast, to identify a cost effective way to re-purpose the overwhelming amount of food byproduct created by the company's Fresh Cuts facility. McQuillan's SparCs program completely eliminated food waste from Baldor's facility and re-invented the way people feel about unused food.

PETER MEHRING

CEO, Zest Labs

Peter Mehring is the CEO of Zest Labs. He brings extensive experience in engineering, operations and general management at emerging companies and large enterprises. Peter leads Zest Labs' efforts in pioneering freshness management solutions for the fresh food supply chain. The company's Zest Fresh solution improves food quality and product margins while reducing waste and benefiting the environment by modernizing the food distribution and delivery system. He was formerly VP of the Mac hardware group at Apple Computer and SVP of Engineering at Echelon. Peter has a BSEE from Tufts University and holds 17 US patents.

KATHERINE MILLER

Senior Director, Food Policy & Advocacy, James Beard Foundation

Katherine Miller is an award-winning communications executive, campaign strategist and social media expert. She is the Founding Executive Director of the Chef Action Network (CAN), a nonprofit organization giving back to the chefs who cook from their souls, donate their time and talent, and help us better understand the many complex issues related to food. Miller is also the Senior Director of Policy and Advocacy at the James Beard Foundation where she oversees the Chefs Boot Camp for Policy and Change along with program areas designed to influence positive changes in public policy and industry practices. In September 2017, she was named "The 2017 Most Innovative Woman in Food and Drink" by Fortune and Food & Wine. She is a graduate of Loyola University of New Orleans and in her free time she is perfecting her bread baking techniques.

LAURA MORENO

PhD Candidate, UC Berkeley

Laura Moreno is a PhD candidate at UC Berkeley. Laura researches wasted food in the U.S. with a focus on consumer behavior and measurement. Laura uses direct measurement, surveys, and open-ended interviews to better understand the social, behavioral, and cultural processes that affect how people purchase, store, prepare, and eventually waste food. Laura was the lead researcher for the NRDC's city-level food waste measurement. Additionally, Laura worked with Oregon DEQ to qualitatively explore food waste behaviors in households. Prior to graduate school, Laura worked for 4 years at the U.S. EPA Pacific Southwest Region, focusing mostly on organic waste management.

RONI NEFF

Assistant Professor and Program Director, Johns Hopkins Bloomberg School of Public Health, Center for a Livable Future

Dr. Roni Neff is an Assistant Professor at the Johns Hopkins Bloomberg School of Public Health and a program director at the school's Center for a Livable Future, an academic center focused on food systems and public health. Her team is working on about a dozen interdisciplinary research projects related to wasted food, including focus on policy and interventions, consumers, and a major new project on seafood waste. She approaches wasted food through the lenses of public health, food systems, equity and environment using qualitative and quantitative methods. Dr. Neff edited the textbook, Introduction to the US Food System.

JANELLE NANOS

Business Reporter, The Boston Globe

Janelle is a business reporter at the Boston Globe, covering retail, restaurants, and consumer culture. She thrives on diving deep into the ideas, people, and businesses that drive Boston's economy. She has previously worked at Boston Magazine, National Geographic Traveler, and New York Magazine, and she currently teaches a class in magazine writing at Boston College. Her work has appeared in The New York Times, The Washington Post, and The Wall Street Journal, among other publications.

SPEAKER BIOS

DENISE OSTERHUES

Senior Director, Corporate Affairs, The Kroger Co.

Denise Osterhues leads Kroger's sustainability, philanthropy and community engagement efforts as part of the Corporate Affairs leadership team. In this role, she helps lead Kroger's Zero Hunger | Zero Waste social impact plan. Denise joined Kroger in 2007 in Corporate Affairs, was promoted to senior director of Associate Communications & Engagement in 2014, and took on her current role in 2017. Before joining Kroger, she led community development communications at First Union National Bank in Charlotte and served in various roles at The Dow Chemical Company in Midland, Mich., including financial communications and environment, health and safety communications.

LAUREN PALUMBO

Chief Operating Officer, Lovin' Spoonfuls

Lauren's role at Lovin' Spoonfuls combines a commitment to the nonprofit sector and passion for food, and has led to many years of growth and leadership on the 'Spoonfuls team. Lauren has worked to expand the organization and seeks to bring this food rescue model to every community in Massachusetts, and to lead conversations on the importance of reducing food waste and ensuring access to healthy food for all people. In 2015, Lauren was recognized as an 'Emerging Leader' by Bank of America's Neighborhood Builders program, and in 2016, Lauren was selected as one of the BBJ's '40 under 40', which recognizes Boston's young business leaders.

KYLE POGUE

Environmental Program Manager, CalRecycle

Kyle manages the CalRecycle team that helped establish the Greenhouse Gas Reduction Funds program to support food waste prevention and rescue efforts and organics processing infrastructure expansion. Of current focus is the development of regulations supporting recent legislation establishing targets to achieve a 50% reduction in the level of statewide disposal of organic waste by 2020 and a 75% reduction by 2025. This law establishes an additional target that 20 percent of currently disposed edible food is recovered for human consumption by 2025. CalRecycle also participates in the Pacific Coast Collaborative with a goal to halve per capita wasted food by 2030.

SASHA PURPURA

Executive Director, Food For Free

Sasha Purpura is Executive Director of Food For Free (FFF), a non-profit dedicated to providing everyone in Greater Boston with reliable access to nutritional food. Under her leadership FFF has grown dramatically, tripling its fundraising, staff, and food rescue, while implementing multiple new family meal and home delivery programs and fostering partnerships with educational institutions throughout the region. She is also co-founder of Plato's Harvest Organic Farm and Dig It Local and serves on the Board of Directors of the Central Square Business Association and Cambridge Nonprofit Coalition. She received her MBA in organizational and environmental sustainability from Antioch University.

DANYI QI

PhD Candidate, Ohio State University

Danyi Qi is a PhD Candidate from the Department of Agricultural, Environmental, and Development Economics in the Ohio State University and she is going to join Louisiana State University as an assistant professor in August 2018. Her primary research focuses on the sustainability of the food system with specific interests related to food waste, consumer behavior, and nutrition and health. Her research employs a combination of theoretical, experimental and empirical methods to understand consumer food waste patterns and examine the effects of proposed food waste policies on consumer food consumption, intake and waste behaviors. During her PhD in the Ohio State University, she published 3 peer-review journal articles regarding food waste including one article in a leading field journal American Journal of Agricultural Economics, and two articles in an interdisciplinary journal PLOS ONE.

DOUG RAUCH

Founder/President, Daily Table

Doug is the Founder of Daily Table, an innovative retail concept designed to bring affordable nutrition to the food insecure through utilizing the excess, wholesome food that would otherwise be wasted. Doug spent 31 years with Trader Joe's, the last 14 years as President. He developed their prized buying philosophy, and created their unique private label food program. He "graduated" from TJ's in 2008 and is also a founding board member of Conscious Capitalism Inc., and is a Trustee at Olin College; on the Board of Overseers at WBUR as well as several for-profit and non-profit companies.

SPEAKER BIOS

ADAM REIN

Managing Director, MissionPoint Partners

Adam Rein helps lead MissionPoint's direct investment origination, portfolio management, and broader impact investment strategy. In 2010, Adam co-founded Altaeros Energies, a startup launched out of MIT to bring low cost wind energy and telecommunications to the developing world. Adam is also a co-founder of Greentown Labs, the country's largest clean technology incubator. Previously Adam worked as a strategy consultant for Bain & Company. Adam has an MBA from the MIT Sloan School of Management, an MPA from the Harvard Kennedy School of Government and a BA from Yale University.

KAI ROBERTSON

Lead Advisor, FLW Protocol, WRI

Kai Robertson serves as lead advisor for the Food Loss & Waste Protocol, representing the World Resources Institute (WRI). The FLW Protocol is a global collaboration of seven leading organizations that has developed the internationally-recognized Food Loss and Waste Accounting and Reporting Standard.

Kai has over 25 years of experience working with the food, beverage, and agriculture sector. She previously served as global director for BSR's food, beverage and agriculture advisory practice, led the development of corporate partnerships at World Wildlife Fund and at Conservation International, and worked for nearly a decade at the Food Marketing Institute (FMI).

KATHLEEN SALYER

Deputy Director, Office of Resource Conservation and Recovery, US EPA

Kathleen Salyer is the Deputy Director of the Office of Resource Conservation and Recovery at the United States Environmental Protection Agency (U.S. EPA), a position she has held since January 2015. The Office is responsible for promoting resource conservation through sustainable materials management, ensuring safe management of solid and hazardous waste and cleaning up environmental contamination at hazardous waste management facilities. Kathleen leads efforts on Sustainable Materials Management, including wasted food, life cycle analysis, built environment, and sustainable packaging. She is actively engaged in the G7 Alliance on Resource Efficiency and collaborations with other international partners. Prior to her current position, Kathleen was an Assistant Director of the Superfund Program in U.S. EPA Region 9 in San Francisco, California. She has over 20 years' experience in environmental management. Kathleen has a BA in Geology from Whitman College and a Masters in Environmental Public Policy from University of Maryland, College Park.

KATIE SANDSON

Clinical Fellow, Harvard Law School Food Law and Policy Clinic

Katie Sandson is a clinical fellow in the Harvard Law School Food Law and Policy Clinic (FLPC), where she provides legal and policy guidance to community advocacy groups, state agencies, and nonprofits that work to improve the food system. Katie helps lead FLPC's Food Waste initiative, which advocates for policy changes to decrease food waste. Katie received her J.D. from Harvard Law School in 2017.

ANDREW SHAKMAN

Co-Founder, CEO, LeanPath, Inc.

Andrew Shakman is a food waste prevention advocate and the CEO of LeanPath, a foodservice technology company based in Portland, Oregon. In 2004, LeanPath invented the world's first automated food waste tracking technology and today provides a complete food waste prevention platform including data collection hardware tools, cloud-based waste analytics and on-site coaching. LeanPath technology is installed in over 1,200 kitchens, in almost 30 countries with clients including IKEA, Aramark, Sodexo and Google. Since 2014 alone, LeanPath has empowered culinary teams to prevent 20 million pounds of food from being wasted.

KEVIN SMITH

Senior Advisor, Office of Food Safety, Food and Drug Administration

As a Senior Advisor in FDA's Office of Food Safety, Kevin Smith advises FDA leadership on strategic initiatives and program development related to FDA's food safety mission. In addition to leading FDA's efforts on food waste and recovery, He co-leads the implementation of regulations for the sanitary transportation of human and animal food. During his 30-year career in Environmental Health, Kevin has worked for a leading third party certification firm and agencies at the federal, state, and local level, including serving as the Director of FDA's Retail Food Protection Staff for over 8 years. He earned his BS in Food Science from the University of Delaware and his Master of Public Health from the University of Michigan.

SPEAKER BIOS

LANA SUAREZ

Associate Chief, Materials Management Branch, U.S. Environmental Protection Agency

Lana is the Associate Branch Chief in the Materials Management Branch and leads the Sustainable Management of Food efforts, under the Sustainable Materials Management Program at the Environmental Protection Agency. Lana joined the agency in 2004 and previous to her present position, she supported federal agencies in meeting sustainability goals, coordinated federal partnerships for urban waters, and reviewed pesticide labels. She served as Peace Corps volunteer in Nicaragua from 2000–2003. She attended the University of Michigan, School of Natural Resources & Environment and has a BS in Environmental Policy and Behavior.

JACKIE SUGGITT

Multistakeholder Initiatives Director, ReFED

Jackie Suggitt currently serves as Multistakeholder Initiatives Director for ReFED. In this role, she works with a diverse set of industry leaders to tackle complex food waste issues, including standardized date labeling, food waste prevention packaging, and food waste reduction strategy and analytics. Before joining ReFED, Jackie worked as Senior Manager of Sustainability at Walmart where she led a number of sustainable food and nutrition programs for Walmart's global and private brand businesses.

ROBIN SWEERE

National Account Executive, WISErg

With a background in supply chain and internal audit, Robin began working to build the first national infrastructure to recycle food waste for Walmart in 2009. Since then she has worked with over 7000 locations to implement food waste recycling solutions and developed end markets for products created from food waste, including the expansion of the EcoScraps brand and sale to the Hawthorne Group. Today, she supports retailers to close the loop by integrating food scraps back into their produce supply chain.

TORU TERAJ

Deputy Director, Ministry of the Environment, Japan

Toru Terai is a deputy director at Ministry of the Environment (MOE), Japan. MOE is now reinforcing policies for comprehensive food waste management and currently Toru is in charge of it. Toru is responsible not only for grassroots campaign for reducing food waste (especially edible portions), but also for recycling and sound disposal of food waste (including inedible portions) under several laws such as Waste Management Act and Food Recycling Law.

GIULIANA TORTA

Environment Counsellor, EU Delegation to the USA

A forest ecologist with a University degree in Forest Sciences (1991, University of Florence, Italy); an MSc degree on Remote Sensing and land assessment (1993, Overseas Agronomic Institute, Italian Ministry of Foreign Affairs); a PhD on landscape and plant ecology, (1997, University of Padua and Institute of Terrestrial Ecology, Banchory, Scotland, UK). Independent consultant on a range of development cooperation and environmental projects for the European Commission (headquarters, Pacific Islands States, Thailand, Indonesia) and the World Bank (Bangladesh) during 1998-2005. Agricultural and forest Advisor at the Delegation of the EC for the Pacific, Suva, from 1996 to 1998. Research fellow at the University of Florence (Italy) and Bangor (UK) from 1989 to 1996.

JANICE TRAN

Investment Professional, Generate Capital

Janice Tran is a member of Generate Capital's waste investments team, with responsibilities ranging from origination, acquisitions, asset management, and market development. She brings over 8 years of renewable energy consulting and finance experience. Ms. Tran has a Masters of Science from Columbia University and is a Chartered Professional Accountant (CPA) in Canada.

SPEAKER BIOS

ANGEL VEZA

Business Engagement Manager, ReFED

Angel Veza is ReFED's Business Engagement Manager, focusing on food waste solutions implementation for leading businesses in the retail, restaurant, and foodservice industries. Prior to joining ReFED, Angel was a chef at Google NYC, where she spearheaded food waste reduction strategy and programs and developed zero-waste recipes utilizing food waste prevention techniques. She also worked with World Wildlife Fund in creating the Hotel Kitchen Toolkit, which presents innovative strategies to engage staff, partners, and guests in cutting waste from hotel kitchens.

RHODES YEPSEN

Executive Director, BPI

Rhodes Yepsen is Executive Director of the Biodegradable Products Institute (BPI), North America's leading certifier of compostable products and packaging in North America. A nonprofit, the BPI's goal is the scalable diversion of organic waste to composting, by verifying that products and packaging will completely break down in a professionally managed composting facility, without harming the quality of that compost. Yepsen also co-chairs the Compostable Products Task Force at the US Composting Council, where he formerly served on the Board of Directors.

ASHLEY ZANOLLI

Sr. Policy and Program Advisor, Oregon DEQ

Ashley Zanolli is a Sr. Policy and Program Advisor in Oregon DEQ's Materials Management Program with 12 years of experience developing climate, energy, and sustainable materials management programs. Ashley is considered a national expert on wasted food prevention and measurement. She is currently on assignment from the US EPA to the Oregon DEQ Materials Management Program. Her focus at DEQ includes implementing Oregon's statewide strategy to prevent the wasting of food, conducting foundational research, and engaging businesses on best practices that reduce wasted food. She holds a B.S. in Chemical Engineering from Northwestern University and serves as an appointed expert to the Commission on Environmental Coordination (CEC) and on the advisory council for ReFED and other national organizations.

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The Fink Family Foundation is proud to support ReFED, Harvard Law School's Food Law and Policy Clinic and all of the 2018 U.S. Food Waste Summit attendees who are dedicating their professional careers and committing their resources to accelerate a more effective and just food system.



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ABOUT THE HOSTS

The Harvard Law School Food Law and Policy Clinic (FLPC) provides legal and policy guidance to partner organizations and communities on vital food law and policy issues, while educating law students about ways to use law and policy to impact the food system. FLPC engages a strong policy orientation as well as substantive expertise in the food system to assist its clients in efforts to increase access to healthy foods, support sustainable production, and reduce waste of healthy, wholesome food.



Connect with the Food Law and Policy Clinic:

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ReFED is an entrepreneurial non-profit initiative that works with decision-makers from across the food system to reduce the \$218 billion of food waste in the United States. ReFED works with businesses, investors, innovators, and policymakers to accelerate solutions, envisioning a future where combating food waste is a core driver of business profits, job creation, hunger relief, and environmental protection. For more about ReFED's work, visit www.refed.com.



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