SAN DIEGO FOOD SYSTEM ALLIANCE

Half a Million Too Many

SEPTEMBER 27, 2016 | 8:30 - 6:30 PM

FOOD WASTE SOLUTION SUMMIT 2
SAN DIEGO

BE INSPIRED AND CONTRIBUTE TO BIG IDEAS. TAKE AWAY PRACTICAL SOLUTIONS TO ADDRESS FOOD WASTE NOW.

GATHERING OF LEADERS AND COMMUNITY ADVOCATES

PHOTO CREDIT: @UGLYPRODUCEISBEAUTIFUL

JACOBS CENTER | 400 EUCLID AVENUE
WHY WE ARE HERE

According to the Natural Resources Defense Council, 40 percent of food is thrown away somewhere between farm to fork, equating to a $165 billion loss each year for the US in resources including energy, land and water. In San Diego County, over half a million tons (about 600k tons) of food waste is landfilled annually, where it decomposes anaerobically and emits methane.

According to the EPA, methane’s impact on climate change is 25 times greater than carbon dioxide over a 100-year period. The Environmental Defense Fund estimates that 25 percent of the manmade global warming we’re experiencing today is caused by methane emissions. If food waste were a country it would be 3rd on the list of GHG emitters globally after the US and China.

In addition to the economic and environmental impacts of wasted food, there are impacts to people. About one in seven San Diegans, close to half a million individuals, are food insecure (don’t know where their next meal is coming from). This food system challenge also provides a unique opportunity. The San Diego Food System Alliance estimates that it would only take about 5 percent of the half a million tons of food going into landfill each year to support the half a million food insecure individuals in San Diego County. The Summit series is an important start to convening leaders from different sectors to collectively address the issue of food waste and hunger in our county.

Food waste impacts everyone. It takes committed leaders, multiple (thousands of) silver bullets, and multi-sector collaboration to resolve these challenges.

SPONSORS

GOLD

SILVER

BRONZE

COMMUNITY

we encourage live tweeting: #UnwastedFood
SEVEN CALLS TO ACTION FOR SAN DIEGO COUNTY

1. COUNTY AND CITIES TO INVEST IN CONSUMER EDUCATION CAMPAIGNS TO CHANGE MINDSETS ON WASTING FOOD

2. COUNTY AND CITIES TO INCORPORATE CARBON FARMING, ZERO WASTE, AND LOCAL FOODSHED STRATEGIES IN CLIMATE ACTION PLANS

3. COUNTY, CITIES, AND OTHER PUBLIC ENTITIES TO DEDICATE LAND AND OTHER RESOURCES TO GROW FOOD FOR DONATION

4. COUNTY AND CITIES TO PROACTIVELY CREATE ECONOMIC INCENTIVES FOR FOOD RECOVERY AND COMMUNITY COMPOSTING

5. SANDAG OR COUNTY TO DEVELOP MODEL ZONING LANGUAGE TO FACILITATE COMPOSTING OF ALL SIZES

6. COUNTY, CITIES, AND THE PRIVATE SECTOR TO PROACTIVELY SOURCE IMPERFECT PRODUCE

7. PRIVATE SECTOR AND LOCAL GOVERNMENT FOOD SERVICE OPERATIONS TO PRIORITIZE SOURCE REDUCTION AND FOOD RECOVERY AS IT PERTAINS TO COMPLIANCE WITH AB1826 AND SB1383

ESTIMATED FOOD WASTE VOLUME BY SECTOR

we encourage live tweeting: #UnwastedFood
PRE-SUMMIT WORKSHOP

INTRODUCTION 9:00-9:20AM

Elly Brown (San Diego Food System Alliance)
Michael Wonsidler (County of San Diego Solid Waste Planning & Recycling Section)

BEST PRACTICES TO ADDRESS FOOD WASTE 9:20-10:45AM

SOURCE REDUCTION 9:20-10:05AM

Ana Carvalho (City of San Diego)
Cassie Bartholomew (StopWaste)
Andre Villasenor (EPA)

COMMUNITY RESOURCE FAIR 10:05-10:20AM

Jen Winfrey (County of San Diego Solid Waste Planning & Recycling Section)

"EMIES" AWARD ANNOUNCEMENTS 10:45-11:00AM

Richard Winkler (SDFSA Food Recovery WG)
Mike Wonsidler (County of San Diego)

PEER-TO-PEER KNOWLEDGE SHARING 11:00-11:55AM

Mina Brown (SDFSA Food Recovery WG)

CLOSING THOUGHTS 11:55-12:00PM

Ana Carvalho (City of San Diego)

we encourage live tweeting: #UnwastedFood
SUMMIT PROGRAM

Emcee by:
Diane Moss (Project New Village)

INTRODUCTION 12:30-1:00PM
Elly Brown (San Diego Food System Alliance)
Jim Floros (San Diego Food Bank- gold sponsor)
Richard Winkler (SDFSA Food Recovery Working Group)

IMPROVING ALIGNMENT WITH NATIONAL EFFORTS 1:00-2:10PM
Chris Hunt (ReFED)
Darby Hoover (NRDC)
Hana Dansky (Boulder Food Rescue)
Dr. Marcia DeLonge (Union of Concerned Scientists)

RESOURCE FAIR 2:10-2:40PM

DEEP-DIVES PREVIEW 2:40-3:15PM
Brenda Platt (Institute for Local Self-Reliance)
Tom Larson (Solutions for Urban Ag)

DEEP-DIVES FOR SAN DIEGO COUNTY 3:15-4:15PM
SESSION A: ROUND TABLE RECOVERING FROM FARMS IN SAN DIEGO COUNTY <ROOM A>
SESSION B: PANEL DISCUSSION MARKET-DRIVEN APPROACHES TO FOOD RECOVERY <MAIN ROOM>
SESSION C: PANEL DISCUSSION ENABLING COMPOSTING OF ALL SIZES <ROOM B>

SHORT BREAK 4:15-4:30PM

CALRECYCLE OVERVIEW 4:30-4:45PM
John Catching (CalRecycle)

KEYNOTE & #UGLYREALLYISBEAUTIFUL RECEPTION 4:45-6:30PM
Jordan Figueiredo (anti-food waste activist)
Elly Brown (San Diego Food System Alliance)

we encourage live tweeting: #UnwastedFood
The Emies awards were created to celebrate the 20th anniversary of Bill Emerson Good Samaritan Food Donation Act, championed by Congressman Bill Emerson, to encourage donation of food and grocery products to non-profit organizations for distribution to individuals in need. Congressman Emerson died suddenly just before the bill was signed into law by President Bill Clinton in 1996. The award aims to uphold his legacy of fighting food waste and hunger.

**UNWASTED FOOD PRACTICE HIGHLIGHTS: 2016 WINNERS**

**barleymash (Restaurant)**
- Source Reduction: Nightly ordering and cross-utilizing ingredients in menu.
- Animal Feed: Unusable fish scraps returned monthly to seafood supplier to become cat food.
- Recycling: Take pre-consumer scraps weekly to a local farm for composting.

**Culinart Group and Francis Parker School**
- Source Reduction: Inventory control, frequent ordering, smaller plate size, and weekly menu planning that creatively uses leftovers.
- Recycling: Pre-consumer and plate waste go to Miramar Greenery.

**SDSU Dining**
- Source Reduction: Forecasting to avoid overbuying and overproducing.
- Donation: Throughout the year to multiple recipients, including SDSU students in need.
- Recycling: On-site composting in community garden. Pre-consumer food scraps and post-consumer food from trayless facilities go to Miramar Greenery.

**Sharp HealthCare**
- Source Reduction: Worked with supplier FreshPoint to be able to order “ugly produce”.
- Soup Stock program uses up vegetable scraps.
- Donation: Recently launched program with San Diego Rescue Mission.
- Recycling: Pre-consumer and post-patient food go to Miramar Greenery and the Otay Landfill composting site.

**San Diego County Regional Airport Authority**
- Donation: Airport concessionaires donate, with collection and storage by Bradford Airport Logistics.
- San Diego Rescue Mission picks up 3 times/week.
- Recycling: Started in 2010 and continues to expand. Miramar Greenery receives pre-consumer food from Airport’s 40 food service sites, USO Facility, and 3 prep kitchens; currently working with restaurants to compost post-consumer waste.

we encourage live tweeting: #UnwastedFood
PROMOTING PRACTICES

2016 "EMIES" UNWASTED FOOD AWARDS

UNWASTED FOOD PRACTICE HIGHLIGHTS: BRIGHT SPOTS

**Ramona Unified School District**: Students help operate this comprehensive program, which started with on-site composting and feeding animals, then led to source reduction and food donation.

**Kitchens for Good**: Culinary students are learning best practices in unwasted food, through donation, on-site composting, and the organization’s zero food waste mission.

**Cuyamaca College**: Runs an on-site composting program through cooperative efforts between a student intern, Child Development Center staff, and school garden volunteers.

**Hazard Center Retail Center**: Coordinated the rollout of City of San Diego composting program to all 8 food service tenants in its disposal contract.

**Mission Valley Resort**: Incentivizes employees with monthly rewards to educate and improve recycling and food waste efforts.

**San Diego Padres**: Donated 10 tons of food to Father Joe’s in the past year, and participates in the City of San Diego composting program.

UNWASTED FOOD PRACTICE HIGHLIGHTS: NEW PROGRAMS

**Vons**: Daily donations of meat, dairy, and produce from 48 San Diego locations to San Diego Food Bank, inspired by Albertsons “Fresh Rescue” program with Feeding America San Diego.

**Waste Not San Diego**: A partnership of Specialty Produce and San Diego Food Bank to collect food donations from restaurants in their supply chain.

**Starbucks FoodShare**: A partnership with Feeding America San Diego to recover unsold prepared food from 190 locations.

we encourage live tweeting: #UnwastedFood
SESSION OVERVIEW

DEEP-DIVES FOR SAN DIEGO COUNTY

SESSION A: ROUNDTABLE <ROOM A>
RECOVERING FROM FARMS IN SAN DIEGO COUNTY
Moderator: Richard Winkler, Co-Director, Victory Gardens San Diego
Expert: Tom Larson, Board Member, Solutions for Urban Ag
Food bank: Vanessa Ruiz, Vice President of Operations, San Diego Food Bank
Live Well Food System Initiative: Karen Melvin, Deputy Agricultural Commissioner/ Sealer, County of San Diego Department of Agriculture, Weights & Measures
Gleaning group: Nita Kurmins Gilson, Founding Director, ProduceGood
Analysis results: Sarah Boltwala-Mesina, Executive Director, Inika Small Earth

SESSION B: PANEL DISCUSSION <MAIN ROOM>
MARKET-DRIVEN APPROACHES TO FOOD RECOVERY
Moderator: Tracy Delaney, Executive Director, Public Health Alliance of Southern California
Donation Incentives: Diane Wilkinson, Manager, Hunger Advocacy Network, San Diego Hunger Coalition
Technology: Hana Dansky, Co-founder and Executive Director, Boulder Food Rescue
Logistics: Allie Tarantino, Operations Team, Specialty Produce
Innovation/ investments: Chris Hunt, Senior Advisor, ReFED
Jurisdiction Env Services: Sarah Davis, Environmental Specialist, City of Oceanside

SESSION C: PANEL DISCUSSION <ROOM B>
ENABLING COMPOSTING OF ALL SIZES
Moderator: Rich Flammer, Principal, Hidden Resources
National expert: Brenda Platt, Co-Director, Institute of Local Self-Reliance
Community: Susan Chambers, Program Manager, Food2Soil
Public education: Jessica Toth, Executive Director, Solana Center
Municipal: Dave DiDonato, Recycling Specialist, City of Chula Vista
Farming: Eric Larson, Executive Director, San Diego County Farm Bureau
LEA: Bill Prinz, LEA Program Manager, City of San Diego
Planner: Joe Farace, Group Program Manager, Advance Planning, County of San Diego PDS

we encourage live tweeting: #UnwastedFood
Cassie Bartholomew is a Program Manager at StopWaste, a public agency located in Oakland, CA that helps Alameda County businesses, residents and schools waste less, recycle more and use water, energy, and other resources efficiently. She leads the agency’s Food Waste Prevention and Food Rescue initiatives working with food service businesses, K-12 schools and other institutions to reduce food waste through source reduction, food donation and composting. Cassie has over 19 years of professional experience developing, implementing and evaluating programs in the nonprofit and public sectors. Cassie received her bachelor’s degree in Environmental Studies from the UC, Santa Cruz and holds a Masters in Teaching from University of San Francisco.

Hana Dansky is a cofounder and the current Executive Director of Boulder Food Rescue, a 5 year old, non-profit organization that works to create a more just and less wasteful food system. They do this through the sustainable redistribution of healthy fruits and vegetables to low-income people in Boulder. Boulder Food Rescue has redistributed 1.4 million pounds of healthy food, has conducted a food waste audit for the City, and works with food-insecure people to participate in designing their own food systems and be a part of their own food solutions. Hana is also a part of the Boulder County Healthy Eating Active Living Team, a cofounder of Boulder Food Not Bombs, a Chinook Fund Giving Project member working to fundraise and move money into grassroots organizing organizations. Hana also started a LGBTQ activist and safe space in Boulder.

Marcia DeLonge is an agroecologist in the Food & Environment Program at the Union of Concerned Scientists (UCS). Dr. DeLonge conducts scientific research and analyses identifying practices that lead to healthy, sustainable food and farming systems. Her work seeks viable opportunities within agriculture to both adapt to and mitigate climate change. Dr. DeLonge has a Ph.D. and M.S. in environmental science from the University of Virginia, where she developed expertise in atmospheric science, hydrology, ecosystem science, and numerical modeling. She also earned a B.A. in environmental science from Northwestern University. Before joining UCS, Dr. DeLonge was a postdoctoral scholar at the University of California, Berkeley, in the Department of Environmental Science, Policy, and Management. She worked on a multi-stakeholder project (the Marin Carbon Project) that combined agriculture and climate science by seeking climate change solutions on grazing lands.

Photo credit: The Ugly Fruit And Veg Campaign
www.uglyfruitandveg.org
GUEST SPEAKER BIOS

Jordan Figueiredo is an Anti-Food Waste Activist from Northern California. Through social media, writing, talks and activism he connects and ignites the movement to end food waste and hunger. Most notably through The Ugly Fruit And Veg Campaign which uses funny, bizarre, and beautiful images of produce in order to highlight the 20-40% of all fruits and vegetables that go to waste, before stores, due to optional grocer cosmetic standards. The Campaign, through Change.org, has been successful in petitioning Whole Foods Market and Walmart to sell ugly produce. The Campaign has also been featured on the TODAY Show, in Huffington Post, NPR, Upworthy, Mic, Think Progress, CBS News, Los Angeles Times, and many others. Along with more than 145,000 people in 190 countries, you can follow The Ugly Fruit And Veg Campaign on Twitter, Instagram, We Heart It and Facebook. For more, visit www.UglyFruitAndVeg.org.

Darby Hoover is a Senior Resource Specialist with NRDC’s food and agriculture program. She specializes in issues related to food waste reduction, composting, anaerobic digestion, solid waste management, recycling, paper industry reform, and sustainable packaging. Darby’s previous work includes helping to manage NRDC’s sustainability initiatives with sports and entertainment organizations, including Major League Baseball, the National Basketball Association, the National Hockey League, the Academy Awards, and the GRAMMY Awards. She has authored and co-authored numerous publications including NRDC’s “Guide to Composting at Sports Venues” and NRDC’s report “Game Changer: How the Sports Industry is Saving the Environment”. Darby received her bachelor’s degree from Stanford University, and her master’s in Energy and Resources from U.C. Berkeley.

Chris Hunt serves as senior advisor for ReFED (Rethink Food Waste), where he supports the multi-stakeholder collaborative’s efforts to reduce U.S. food waste by providing strategic input on communications, stakeholder engagement, and content development. Before joining ReFED, Chris spent 12 years at the GRACE Communications Foundation, shaping the organization’s promotion of sustainable agriculture by developing campaign strategy, building collaborative partnerships, overseeing content development, and serving as the foundation’s primary spokesperson on food and agriculture issues. Previously, Chris conducted environmental economics research as an Alumni Memorial Scholar at Colgate University, served two terms on the board of directors of the Hudson River Sloop Clearwater, and sat on the steering committee of the Street Memorial Project. Though he now lives in Northern California, Chris is proud to be certified as a Master Composter by the New York City Department of Sanitation.

Tom Larson has over 40 years of experience in the green industry serving a variety of clients in the private and public sector. He is the former Manager for the Great Park Agriculture and Landscape Division. During the planning process for the first phase of the Great Park, Mr. Larson instituted the urban agricultural element, which consisted of a 104 acre organic farm, an educational center called the Farm + Food Lab, a citrus grove named the Giving Grove, farmers market, the relocation of the Incredible Edible Park (Partnership with Second Harvest Food Bank) to the Great Park and the support of a research and development farm, established on vacant property at the Great Park. The urban agricultural program served over 240,000 individuals per year. It was recognized as the largest urban agriculture operation in a public park in the nation.

Half a Million Too Many
GUEST SPEAKER BIOS

**Brenda Platt**
Co-Director

**INSTITUTE FOR LOCAL SELF-RELIANCE**

Brenda Platt is the co-director of the Institute for Local Self-Reliance and leads ILSR’s Composting for Community program, which is advancing composting in order to create jobs, enhance soils, sequester carbon, reduce waste, and build more resilient communities. She has authored numerous reports including *Stop Trashing the Climate; Pay Dirt; The State of Composting in the US;* and *Growing Local Fertility: A Guide to Community Composting.* She is a trained composter and has been licensed in Maryland to operate commercial composting facilities. She recently launched a Neighborhood Soil Rebuilders community composter training program to teach community leaders how to compost on a small-scale for local food production.

**André Villaseñor**

Southern CA
Sustainability Coordinator

**US ENVIRONMENTAL PROTECTION AGENCY**

André Villaseñor serves the EPA’s Southern CA Sustainability Coordinator. Since 2005, Andre has implemented EPA programs, including Sustainable Materials Management and Sustainable Food Management. He holds an M.S. in Environmental Science and an M.A. in International Environmental Policy, and is fluent in Spanish. He is a returned Peace Corps Volunteer from Ecuador. In his spare time, he enjoys eating surplus food.

LOCAL WORKSHOP + SUMMIT SPEAKERS

Diane Moss, President & CEO, Project New Village
Elly Brown, Director, San Diego Food System Alliance
Michael Wonsidler, Program Coordinator, County of San Diego, Public Works, Solid Waste Planning & Recycling Section
Richard Winkler, Co-Director, Victory Gardens San Diego
Ana Carvalho, Environment Specialist, City of San Diego
Mina Brown, Member, SDFSA Food Recovery Working Group
Jen Winfrey, Recycling Specialist, County of San Diego, Public Works, Solid Waste Planning & Recycling Section
Jim Floros, President & CEO, San Diego Food Bank

SUMMIT PLANNING COMMITTEE

Elly Brown, Mina Brown, Emily Goss, Tyla Montgomery, Marites Nguyen, Jen Winfrey, Richard Winkler
SAN DIEGO FOOD SYSTEM ALLIANCE

Developing and maintaining an equitable, healthy and sustainable food system in San Diego County

Sign up for our newsletter and join our movement!

WWW.SDFSA.ORG

3RD ANNUAL
A Place AT THE Table
BRINGING PASSIONATE CHANGE-MAKERS TOGETHER TO COLLABORATE ON FOOD SYSTEMS ISSUES THROUGH IDEATION AND INNOVATION

Stone Brewing World Bistro & Gardens
liberty Station
10/17/16
APATT16.SPLASHTHAT.COM