Half a Million Too Many

October 6, 2015 | 12-5 PM

Food Waste Solution Summit San Diego

Be inspired and contribute to big ideas. Take away practical solutions to address food waste now.

Gathering of leaders and community advocates

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, almost 500,000 tons of food waste is landfilled annually, where it decomposes and creates 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 experience today is caused by methane emissions.

In addition to the economic and environmental impacts of wasted food, there are impacts to people. One in six San Diegans, or about 500,000 people annually, 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 10 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. This summit 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, thousands of silver bullets, and multi-sector collaboration to resolve these challenges.

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Feeding America San Diego

we encourage live tweeting: #SDFOODSYS
**PROGRAM**

**INTRODUCTION 12:30-1:00PM**

Richard Winkler (San Diego Food System Alliance)
Dr. Dean Sidelinger (County of San Diego Health & Human Services)
Michael Wonsidler (County of San Diego Solid Waste Planning & Recycling Section)

**why are we here?**
**medical impacts of food insecurity**
**food waste overview**

**SESSION 1: BIG IDEAS & BEST PRACTICE TALKS 1:00-2:30PM**

Andre Villasenor (EPA)  
(source reduction)

Rick Nahmias (Food Forward)  
(food donation & gleaning)

Chuck Samuelson (Kitchens for Good)  
(processing donated food & social enterprise)

Chuck Voelker (San Pasqual Valley Soils)  
(animal feed)

Mary Matava (Agri Service)  
(community composting)

SDFSA Food Recovery Working Group

**SESSION 2: KNOWLEDGE SHARING 2:30-3:30PM**

**TRACK 1: Peer Collaboration Session**
Knowledge sharing and discussion breakouts for groups working on food recovery and recycling

- gleaning/ farms
- surplus food donation
- composting
- renewable energy

Colleen Foster (City of Oceanside) - facilitator

**TRACK 2: City of SD Food Waste Practices Panel**
Ana Carvalho (City of San Diego) - moderator
Panelists:
- Kista Mays (UCSD)
- John McEvoy (Petco Park)
- Mayra Garcia (San Diego Airport Authority)
- Kelly Kratzer (Feeding America San Diego)
- Patricia Kelly (LeanPATH)

**SESSION 3: RESOURCE MATCHING FAIR 3:30-4:30PM**

**KEY NOTE & CLOSING 4:30-5:00PM**

Dr. Emily Young (San Diego Foundation)

**CLOSING REMARKS**

**HAPPY HOUR 5:15PM**

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NATE'S GARDEN GRILL 3120 EUCLID AVE
Ana Carvalho is an Environmental Specialist for the City of San Diego’s Environmental Services Department. Ana is one of the specialists responsible for the planning, development, and implementation of waste reduction and recycling programs, which enable the City of San Diego to meet and exceed State mandated waste diversion goals. In addition to coordinating the City’s multi-family recycling program, she is responsible for the implementation of the City’s food waste diversion program and commercial food scraps composting program, including large generators such as the San Diego International Airport, Sea World, the Convention Center, university campuses, hotels, grocery stores, hospitals, schools, corporations, and several medium and small restaurants. Ana is a board member of the Zero Waste International Alliance, a member of the San Diego Food Alliance, and participates in the US Compost Council’s Compostable Plastics Task Force’s Labeling Identification and Education Working Group.

Colleen Foster established record of experience within the public and private sector for over the past 10 years, is highlighted by multiple achievements as it relates to Zero Waste Plan development and implementation, environmental program development, marketing, legislative compliance, budgetary oversight, and contract management. Her valuable ability to discern goal objectives and promote and nurture private/public partnerships has allowed her the opportunity to grow within the environmental industry. Ms. Foster’s personal and professional endeavors highlight energy towards positive leadership with an intense dedication to actively promoting sustainability, civic duty, and conservation within a diverse array of communities. Ms. Foster holds a Bachelor’s of Arts Degree in International Relations with a focus on Sustainable Development in Latin America from the University of California, Davis, and a Master’s in Environmental Law and Policy from Vermont School of Law.

Mary Matava is an Agronomist and owner of Agri Service, which operates compost facilities in Southern California. Mary has a degree in Agronomy from Oregon State University and over 35 years experience in the field of practice. Agri Service’s early focus was on soil, water and plant tissue analysis, as well as diagnosing phytophthora in local groves and orchards. Using her academic studies and field experience Mary looked to organic compost and mulch production as a solution to reduce water usage and the need for high-volume fertilizer application. Today, Agri Service manufactures high quality soil amendments and mulch products from locally collected green waste. The products created range from custom, exhibition-landscape quality material to composted, agricultural-grade mulch.

Before founding Food Forward in 2009, Rick Nahmias was an award-winning professional photographer and writer whose work focused on the faces and stories of marginalized communities. His formal training as a cook, along with his exploration of California’s agricultural workforce in his body of work entitled “The Migrant Project: Contemporary California Farm Workers,” gave him a deep appreciation of and involvement in both the gourmet cooking and the food justice worlds. These varied interests, along with his conviction that access to healthy fresh nutritious food is a human right, culminated in him growing Food Forward and coming aboard as full-time Executive Director in 2011. He’s spoken on food justice issues internationally, and his work has been profiled in publications such as The Guardian, Sunset Magazine and The Los Angeles Times. A winner at the LA Social Venture Fast Pitch, he’s been named a delegate to the Slow Food/Terra Madre Conference in Torino (2012,) a Ralph M. Parsons Fellow (2013,) a Food Champion by LA City Council and was a solo presenter at this year’s SXSW Eco Conference (2014).
SPEAKER + MODERATOR BIOS

Chuck Samuelson, Founder and President of Kitchens for Good, has spent a lifetime in the food service industry as a chef, restaurateur, and consultant. Chuck started his career as a dishwasher at 13 and rose to Executive Chef and Restaurant General Manager in his late twenties. He has owned award-winning restaurants and a catering company and served as the Senior Manager for Food Services at Stone Brewing Company. While working as an Executive Chef at some of San Diego’s premiere restaurants, Samuelson was shocked at the tremendous amount of food being wasted while many in the community lacked access to nutritious food. Samuelson leveraged his network and skills to build an organization designed to break the cycles of food waste, poverty and hunger in the community.

Dean Sideling, MD, MEd, FAAP, is the Child Health Medical Officer for the County of San Diego Health and Human Services Agency (HHSA). In this role, he helps provide strategic direction for HHSA programs that impact children through the Live Well San Diego initiative, a long-term strategy to help all County residents be healthy, be safe, and thrive. Dr. Sideling also recently served for one year as the Interim Chief for Maternal, Child, and Family Health Services within HHSA. Dr. Sideling is also involved in the County’s efforts to support a healthy local food system. Prior to his current position at the County, Dr. Sideling was the Deputy Public Health Officer for the County of San Diego. Dr. Sideling is a member of the Pediatric Leadership Alliance workgroup at the American Academy of Pediatrics, which provides leadership training for pediatricians and others working to improve the health of children. He has also held leadership positions in the AAP at the local, state, and national levels. He was humbled to receive the 2013 AAP Child Health Advocate Award from the American Academy of Pediatrics.

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.

Chuck Voelker comes from a long line of California farmers but found himself in corporate business development until he took over San Pasqual Valley Soils as VP Sales & Operations in February 2015. “The opportunities in Organics Recycling brought about through recent and ongoing legislation is huge, and the way our soil business is directly tied to the existing recycling & diversion procedures of our parent company, The Frank Kony Dairy, makes us a model of sustainability practices that can and should be expanded upon if California means to effectively deal with organics recycling BEFORE it gets to the compost site,” Chuck lives in the Old Escondido Historic district with his wife, Adina, and their 2 children. Chuck spent the last eight years on the Board of Directors for the Historic District and his family owns an award winning event floral design firm Simply Adina, as well as Joe’s Italian Dinners, a legendary restaurant on Escondido’s historic Grand Ave for 36 years.
Richard Winkler is Co-Director of Victory Gardens San Diego (VGSD), a program of San Diego Roots Sustainable Food Project, a 501(c)3. VGSD helps people start growing their own food, anywhere in San Diego. He serves on the Board of San Diego Roots and he is a member of the San Diego Food System Alliance. He is a UCCE Master Gardener (class of 2010) and a Master Composter. He lives in Pacific Beach in a house built in 1929 by his wife’s great grandfather. Prior to relocating to San Diego he worked in New York in animation and TV production. He co-founded Curious Pictures, an animation production studio, where he supervised development and production and helped grow the company to an annual revenue of $25 Million. An embassy brat who grew up in Africa, Europe and the Middle East, Richard went to St. Stephen’s School in Rome (and later was a board member for 12 years) and then Dartmouth College graduating with a BA in Anthropology.

Michael Wonsidler is the Program Coordinator for the County of San Diego’s Solid Waste Planning & Recycling Section which is responsible for meeting and maintaining the state-mandated 50% landfill diversion rate in the unincorporated areas of the county. Through technical assistance and trainings, the program engages businesses and residents to enhance recycling programs and improve resource efficiency. To help the region expand processing infrastructure, he also administers the North San Diego Recycling Market Development Zone program, which has awarded over $5M in low-interest loans for facilities processing plastics, tires, asphalt shingles and compostable materials. Michael is a member of SANDAG’s Integrated Waste Management Local Task Force Technical Advisory Committee, an advisor to the Citizen’s Advisory Committee, a member of the Live Well San Diego Food System Working Group, past Secretary of the San Diego Chapter of the California Resource Recovery Association and a member of Zero Waste International Alliance.

Emily Young, PhD, leads The San Diego Foundation’s Community Impact department, working with donors, nonprofits, volunteers and other community partners to maximize the impact of social investments to advance a vibrant quality of life in our community with an innovative, integrated and collaborative framework of WELL – Work, Enjoy, Live and Learn. Dr. Young joined The Foundation in 2000, developing and overseeing its Environment Program to conserve and connect our stunning natural lands, protect our clean air and water, and advance regional efforts to address climate change. Before joining The Foundation, Dr. Young was an assistant professor at the University of Arizona, where she taught courses on environment and society, geography, and Latin America. Along with professional work, she has volunteered and served on boards for a variety of environmental organizations and advisory committees. Dr. Young was awarded the 2011 Nicholas P. Bollman Award, which recognizes Smart Growth Leaders Who Inspire through Values and Actions.

SESSION 2 TRACK 2 PANELISTS

Kista Mays, HDH Sustainability Manager, UCSD
John McEvo, Director of Facilities Services, Petco Park
Mayra Garcia, Assistant Environmental Specialist, San Diego County Regional Airport Authority
Kelly Kratzer, Retail Donations Coordinator, Feeding America San Diego
Patricia Kelly, Director of Sales, Lean PATH

SUMMIT PLANNING COMMITTEE

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