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CONTACT: Hannah Cather, Program Manager, Food Recovery Network +1 (240) 615-8813, hannah.cather@foodrecoverynetwork.org, www.foodrecoverynetwork.org

Student Leaders and Food Recovery Stakeholders Gather in Washington, D.C. for Second Annual National Food Recovery Dialogue

WASHINGTON, D.C. — November 1, 2017 — Food Recovery Network will host the second annual National Food Recovery Dialogue (NFRD) from November 4 to 5, 2017 at the University of the District of Columbia. This conference will assemble hundreds of student leaders and food recovery stakeholders from across the country to discuss solutions to hunger and food waste in America. Attendees will participate in various workshops, panels, presentations, and activities to inspire and promote practical solutions to address food waste and hunger head-on.

“FRN is a national movement with a local solution to food waste and hunger. Seeing all of the students, alumni, and community partners joining us in D.C. from across the country to discuss the future of food recovery is energizing and inspiring. This kind of gathering is exactly the fuel we use to promote better practices in how we approach our work,” said Hannah Cather, FRN’s Program Manager.

This year’s Dialogue is being hosted in partnership with the University of D.C. It will feature a notable lineup of speakers with expertise in a variety of fields related to food waste and hunger. FRN will welcome as keynote speaker Jessica Felix-Romero, communications director at Farmworker Justice, a national advocacy organization dedicated to improving the lives of farmworkers in the United States. NFRD will also feature Sabine O’Hara, Dean of the University of D.C. College of Agriculture, Tony Hillery from Harlem Grown, and representatives from the Environmental Protection Agency, the Food Law and Policy Clinic at Harvard Law School, Sodexo USA, GRACE Communications, and more.

“In preparation for this year’s National Food Recovery Dialogue, we focused on the topics and themes that our student leaders and community care most about,” said FRN’s Executive Director, Regina Northouse. “We added a variety of new programming to support the leadership development of our network. To stay on top of the issues of food waste and hunger, we need the best tools for the best minds. That’s what we’ll bring together at our Dialogue.”

FRN is honored to welcome special guest Andrew Cates from The Wine RayZyn Co., which is partnering with FRN to reduce food waste and help those in need by repurposing the unharvested wine grapes from vineyards affected by the recent wildfires in California.
Our movement is built on the dedication of our hardworking students. At the 2017 National Food Recovery Dialogue, five students and alumni will share their FRN stories on stage as part of our second annual speaker series, “This Recovered Life: True Stories from the Front Lines of the FRN Movement.” Paul Sherman, founder of his FRN chapter at the University of Denver and This Recovered Life speaker at the 2016 Dialogue, is now a fellow at FRN National.

“When I was a student, the opportunity to share my story in front of hundreds of students and food waste activists at NFRD 2016 showed me that my experiences are truly valued,” Sherman said. “As a Program Fellow, and as a coordinator of the second annual This Recovered Life speaker series, I have gotten to channel that energy by selecting and working with this year’s cohort of storytellers.”

Attendees of the conference can also participate in two unique hands-on events to test their problem-solving skills and food recovery knowledge: the Hackathon and Kitchen Throwdown. Participants of the Hackathon, which is sponsored by Sodexo USA, will create a solution to a food waste problem faced by Sodexo USA and have those solutions judged by a group of industry professionals. In the Kitchen Throwdown, students will show off their culinary skills in a cooking competition using “ugly” produce provided by Hungry Harvest. Professor Jon Deutsch from Drexel Food Lab, and James Beard Foundation Fellow, and Chef Kaimana Chee from Uncle’s Hawaiian Grinds will emcee the event and support students throughout the cooking process.

NFRD 2017 will be Food Recovery Verified, with all surplus food being recovered by our student leaders at George Washington University and donated to Central Union Mission in D.C. FRV is a program of FRN that recognizes and rewards food businesses and events working to fight waste and feed people through food recovery.

A sincere thank you goes to this year’s sponsors for NFRD: Sodexo USA, University of DC, Specialty Foods, Hampton Creek, Hungry Harvest, and Green Plate Catering.

**About Food Recovery Network**
Food Recovery Network (FRN) unites and supports college student leaders in the fight against food waste and hunger in America. Since 2011, FRN students have recovered over 2.2 million pounds of surplus food, that would otherwise go to waste, from their campus cafeterias and local restaurants to donate to hungry Americans. Food Recovery Network has over 230 college campus chapters in 44 states and the District of Columbia. For more information about Food Recovery Network, visit [www.foodrecoverynetwork.org](http://www.foodrecoverynetwork.org). Follow us on Twitter @FoodRecovery and Instagram @FoodRecovery and like us on Facebook at [www.facebook.com/FoodRecoveryNetwork](http://www.facebook.com/FoodRecoveryNetwork). More details about NFRD can be found here: [https://www.foodrecoverynetwork.org/nfrd-2017-main](https://www.foodrecoverynetwork.org/nfrd-2017-main)