

Exhibit Hall Map



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Workshop Track 1: Prevention

Workshop Track 2: Recovery

Workshop Track 3: Recycling

Panel Discussions

10:00	Commercial Organics Law: Avoiding Violations Nick Van Eyck + Michael Lodispoto, DSNY <input checked="" type="checkbox"/>	What to Know Before You Throw: An Introduction to Donating Food Ben Rose, DSNY + Robert Lee, Rescuing Leftover Cuisine	Compostable Products: Diverting Food Scraps + the Role of Certification Rhodes Yepsen, Biodegradable Products Institute	Waste is a Design Flaw: Innovation as a Tool for Addressing Food Waste Adam Kaye, Blue Hill Ron Gonen, Closed Loop Fund Eva Goulbourne, ReFed Moderator: Matthew Ridenour, Ideo
10:30	Commercial Recycling: Avoiding Violations Pedro Suarez + Michael Lodispoto, DSNY <input checked="" type="checkbox"/>	Demystifying Food Donation Liability: Understanding the Good Samaritan Act Christina Rice, Harvard Food Law + Policy Clinic	Waste Handling Tips with the Dept of Health Keri Crayne, NYC Department of Health <input checked="" type="checkbox"/>	
11:00	How to Conduct a Food Waste Audit Monica McBride, World Wildlife Fund	Como evitar violaciones: Reciclaje para Empresas 2017 <i>Commercial Recycling + Organics Regulations: Avoiding Violations (in Spanish)</i> Pedro Suarez, DSNY	On-Site Pretreatment Equipment 101 Nora Goldstein, BioCycle + Charlotte Dreizen, GreenBlue	Using Policy to Reduce Food Waste Bridget Anderson, DSNY Christina Mitchell Grace, Foodprint Group Mark Chambers, NYC Mayor's Office Mark Izeman, Natural Resources Defense Council Moderator: Barbara Turk, NYC Food Policy
11:30	Not Really Expired: How Confusing Date Labels Lead to Food Waste Christina Rice, Harvard Food Law + Policy Clinic <input checked="" type="checkbox"/>		Enrolling your Residential Building in NYC Organics Tal Zaken, DSNY	
PLENARY SESSION ON MAIN STAGE				
From Wasted to Tasted: A Cooking Demonstration + Discussion with Chefs Joel Gamoran Miriam Garron Thomas McQuillan Jehangir Mehta Mads Refslund Tama Matsuoka Wong				
Unlocking Opportunities + Transforming the Marketplace: A Discussion with Key Leaders Chris Cochran, ReFED Kathryn Garcia, NYC Department of Sanitation Peter Madonia, The Rockefeller Foundation Jen McLean, City Harvest Emily Rueb, New York Times				
2:00	How to Conduct a Food Waste Audit Monica McBride, World Wildlife Fund	How to Receive Tax Deductions for Food Donations Christina Rice, Harvard Food Law + Policy Clinic	Waste Handling Tips with the Dept of Health Keri Crayne, NYC Department of Health <input checked="" type="checkbox"/>	Leadership + Changing Cultural Perspectives Mitchell Davis, James Beard Foundation Tom McQuillan, Baldor Danielle Nierenberg, Food Tank Moderator: Monica Munn, The Rockefeller Foundation
2:30	Prevent Packaging Waste with Reusable Serviceware Keri Crayne, NYC Department of Health <input checked="" type="checkbox"/>	What to Know Before You Throw: An Introduction to Donating Food Ben Rose, DSNY + Robert Lee, Rescuing Leftover Cuisine	Compostable Products: Diverting Food Scraps + the Role of Certification Rhodes Yepsen, Biodegradable Products Institute	
3:00	Cost-Effective Tips for Preventing Food Waste Elizabeth Meltz, Batali + Bastianich Hospitality Group	Kickstart Your Program with State Incentives Ava Labuzetta + Melissa Hall, NY State Pollution Prevention Institute	On-Site Pretreatment Equipment 101 Nora Goldstein, BioCycle + Charlotte Dreizen, GreenBlue	Establishing a Zero Waste Programs: Setting Goals + Metrics Nadereh Afsharmanesh, Earth Friendly Products Nell Fry, Sodexo Hilary Young, Etsy Moderator: Stephanie Barger, US Green Business Council
3:30	Smart Procurement + Other Waste Prevention Strategies Alan Someck, Green Hospitality Initiative	Commercial Recycling: Avoiding Violations Pedro Suarez + Michael Lodispoto, DSNY <input checked="" type="checkbox"/>	Choosing a Waste Hauler David Mandell, Business Integrity Commission <input checked="" type="checkbox"/>	
4:00	Prevent Packaging Waste with Reusable Serviceware Keri Crayne, NYC Department of Health <input checked="" type="checkbox"/>	Commercial Organics Law: Avoiding Violations Nick Van Eyck + Michael Lodispoto, DSNY <input checked="" type="checkbox"/>	Enrolling your Residential Building in NYC Organics Tal Zaken, DSNY	
4:30	Zero Waste Design Guidelines Clare Mifflin, Kiss+Cathcart Architects	What to Know Before You Throw: An Introduction to Donating Food Ben Rose, DSNY + Robert Lee, Rescuing Leftover Cuisine	Compostable Products: Diverting Food Scraps + the Role of Certification Rhodes Yepsen, Biodegradable Products Institute	
5:00	Commercial Organics Law: Avoiding Violations Nick Van Eyck + Michael Lodispoto, DSNY <input checked="" type="checkbox"/>	Kickstart Your Program with State Incentives Ava Labuzetta + Melissa Hall, NY State Pollution Prevention Institute	Pest Proofing Your Food Service Establishment Carla Rossi, NYC Department of Health <input checked="" type="checkbox"/>	
5:30			Choosing a Waste Hauler David Mandell, Business Integrity Commission <input checked="" type="checkbox"/>	

= Regulation-focused workshop