



Second Annual Food Tank Summit in New York City
Focusing on Food Loss and Food Waste
October 3, 2018

8:30am, Breakfast and Registration

9:00am, Welcome and Introduction

- **Pamela Morris**, Vice Dean for Research and Faculty Affairs at New York University's Steinhardt School of Culture, Education and Human Development.
- **Danielle Nierenberg**, President, Food Tank

9:20am, a Fireside Chat featuring **Dan Barber**, Chef and Co-Founder, Blue Hill and Blue Hill at Stone Barns moderated by **Danielle Nierenberg**, President, Food Tank

9:50am, Spotlight: **Tobias Peggs**, Co-Founder and CEO, Square Roots

10:00am, a Fireside Chat featuring **Roy Steiner**, Managing Director for Food, The Rockefeller Foundation and **Rhea Suh**, President, Natural Resources Defense Council moderated by **Julia Moskin**, Reporter, the *New York Times*

10:30am, Networking Break (30 mins)

11:00 am, a Fireside Chat featuring **Questlove** and **Haile Thomas**, Founder and CEO, HAPPY (Healthy Active Positive Purposeful Youth) moderated by **Danielle Nierenberg**, President, Food Tank

11:40am, Spotlight: **Homa Dashtaki**, Owner, White Moustache Yogurt

11:50am, Panel 1: Restaurants and Companies Fighting Food Waste

- Moderated by **Bryan Walsh**, Former International Editor, *Time* Magazine
- Speakers:
 - **Dickie Brennan**, Owner and Managing Partner of Dickie Brennan & Company
 - **Brad Nelson**, Vice President, Global Operations Discipline Leader, Marriott International
 - **Marco Canora**, Chef and Founder, Brodo



- **Katherine Miller**, Vice President of Impact, James Beard Foundation
- **Dadisi Olutosin**, Co-Founder and Chief Culinary Officer, Plated Food Groupe
- **Joe Folds**, President, Pacific Foods

12:45pm, Lunch

1:45 pm, Spotlight: **Sheryll Durrant**, New Roots Farm Coordinator, International Rescue Committee

1:55pm, Panel 2: Solving On-Farm Food Loss

- Moderated by **Caity Moseman Wadler**, Executive Director, Heritage Radio Network
- Speakers
 - **Rafael Flor**, Director, YieldWise, The Rockefeller Foundation
 - **Marie Haga**, Executive Director, Global Crop Diversity Trust
 - **Tobias Grasso**, North American President of Food Care, Sealed Air
 - **Elizabeth Mitcham**, Director, Horticulture Innovation Lab, and Postharvest Specialist, Department of Plant Sciences, University of California, Davis
 - **Jane Ambuko**, Senior Lecturer and Head of Horticulture, Department of Plant Science and Crop Protection, University of Nairobi
 - **Jack Algieri**, Farm Director, Stone Barns Center for Food & Agriculture

2:45pm, Networking Break (15 mins)

3:00pm, a Fireside Chat featuring **Marion Nestle**, Professor of Nutrition, Food Studies, and Public Health, Emerita, New York University's Steinhardt School of Culture, Education and Human Development, moderated by **Danielle Nierenberg**, President, Food Tank

3:30pm, Spotlight: **Sandy Nurse**, Founder & Co-Director, BK ROT

3:40pm, Panel 3: Improving Food Recovery

- Moderator: **Ben Tinker**, Supervising Producer, CNN Health
- Panelists:
 - **André Thompson**, Director of Food Programs, New York Common Pantry
 - **Bonnie McClafferty**, Director, Food Value Chain, Global Alliance for Improved Nutrition



- **Elizabeth Balkan**, Director, Food Waste, Natural Resources Defense Council
- **Robert Lee**, Co-Founder & CEO, Rescuing Leftover Cuisine
- **Karen Hanner**, Vice President of Manufacturing Partnerships, Feeding America
- **Chris Cochran**, Executive Director, ReFED

4:35pm, a Fireside Chat featuring **Tim Ma**, Chef and Owner, Kyrisan, **Gabriele Corcos**, Host, Extra Virgin, and **J.J. Johnson**, Chef, Author, and Co-Founder, InGrained Hospitality Concepts moderated by **Charles Passy**, Reporter, The Wall Street Journal

5:05pm, Closing