

Path to 50% Food Waste Reduction in Rhode Island

Workshop Agenda

October 4, 2018 @ 9am-1pm

Rhode Island College @ Student Union Ballroom

600 Mount Pleasant Avenue, Providence, RI 02908

The federal government, led by EPA and the United States Department of Agriculture (USDA), has set a goal to reduce food loss and waste by 50 percent by 2030, in partnership with state, tribal and local governments as well as communities, organizations and businesses. To advance this goal as well as the waste reduction goals within the Rhode Island Food Strategy, EPA, the State of RI (RI Director of Food Strategy, Department of Health and Department of Environmental Management), the RI Hospitality Association and the RI Food Policy Council will convene a half day Food Recovery Workshop for stakeholders in the State of Rhode Island.

Workshop Goals and Objectives:

- Strengthen/expand network of stakeholders working toward food waste reduction goals
- Showcase current efforts, and clarify instructive lessons from their successes
- Identify potential actions to overcome obstacles to progress
- Align on implementation ideas and commitments to meet food waste reduction goals

Potential Outcomes:

- Promotion and acceleration of the Rhode to End Hunger Initiative
- Stronger and broader networks of stakeholders engaged in food waste reduction
- Establish/expand food waste working group in Rhode Island to continue progress toward goals
- Action commitments from stakeholders to help achieve food waste reduction goals

AGENDA

8:30 Registration and Networking

- Thank you to Orbit Energy Rhode Island for providing refreshments

9:00 Welcome and Overview

- Christine Beling, USEPA New England/Region 1
- Sue AnderBois, State of Rhode Island
- James Murphy, Rhode Island College
- Stacie Smith, CBI

9:15 Session 1: Highlighting Success

- Panel presentations to highlight success stories, followed by discussion on lessons learned, and how to replicate, strengthen and expand successes.



- Phood Pilot Programs at RI College/Universities
 - Bridget Sweet, Johnson and Wales University
 - Chef Dean Faiola, Rhode Island College
- Local Initiatives at K-12 Schools
 - Donna Kaehler, Keep Blackstone Valley Beautiful
 - Michael Debrosse, City of Woonsocket
- Rhode to End Hunger
 - Dr. Ernest Julian, RI Department of Health
 - Chef Todd May, Twin Rivers Casino
- RI Technical Assistance options
 - Cory Mansell, Center for EcoTechnology
 - Diane Calvin, foodSCAPE

10:30 Session 2: Using Data and GIS Mapping to Develop Strategies

- EPA Excess Food Opportunities Map for Rhode Island presentation and discussion
 - Melissa Pennington, USEPA Region 3

11:00 Session 3: Taste the Waste

- Dale J. Venturini, Rhode Island Hospitality Association
- Chef Ken Watts, Johnson and Wales University
- Owners Kristin & Matthew Gennuso, Chez Pascal

11:45 Session 4: Getting to the Next Level

- Small group discussion of a few key themes/topics to identify ideas and ways to increase effectiveness and overcome obstacles. Topics might include:
 - Catalyzing Participation in the Rhode to End Hunger – RI Department of Health
 - Expanding Initiatives at K-12 Schools – foodSCAPE
 - Integrating Grassroots Efforts – RI Food Policy Council
 - Addressing Infrastructure Gaps – RI Department of Environmental Management/USEPA

12:45 Session 5: Participant Commitments

- Participants reflect on current state priorities and actions they can commit to doing to help achieve food recovery goals

1:00 Workshop Adjourns

2:00 Optional Facility Tour: Orbit Energy Rhode Island Anerobic Digestion Plant

- 289 Scituate Ave, Johnston, RI
- Advance Sign up and directions will be provided

3:30 Tour Concludes



