A strong food system supports Rhode Island’s economy, culture and people.

Steeped in history, our booming food scene is a central part of Rhode Island’s identity and what makes it an attractive place to live, visit and raise a family or business. Join the discussion to help propel the full economic and social potential of local food for the state forward.

**Agenda**

11:00 am  Welcome & Introduction
Chafee Hall, Room 271
with remarks by **First Gentleman Andy Moffit**
Congressman Jim Langevin
Dr. David Dooley, President of University of RI
Janet Cott, Director of RI Dept. of Environmental Management
Dr. Nicole Alexander-Scott, Director of the RI Dept. of Health
Dan Levinson, Founder of Main Street Resources
Sue AnderBois, RI Director of Food Strategy

presentation by
Georgina Sarpong, Farm Fresh RI
Susan Corrigan, Four Town Farm
Dave Beutel, Coastal Resources Management Council
Kathleen Gorman, URI Feinstein Center for a Hunger-Free America
Minnie Luong, Chi Kitchen Foods
Ken Payne, RI Food Policy Council

12:00 pm  Local Lunch Buffet
Center for Biotechnology & Life Sciences, Lobby

1:00-2:30 pm Session One: Early Wins & Opportunities
Workshop descriptions and locations on reverse page

2:30-2:45 pm Break

2:45-4:15 pm Session Two: Growing Local Food
Workshop descriptions and locations on reverse page

4:30-5:00 pm Closing Remarks
Center for Biotechnology & Life Sciences

5:00-7:00 pm Reception
Center for Biotechnology & Life Sciences, Lobby
SESSION ONE | 1:00-2:30 pm

Early Wins & Opportunities

LOBBY | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES
SUSTAINING LOCAL FOOD BUSINESSES: BALANCING SCALE & GROWTH
Leo Pollock, RI Food Policy Council
Take a closer look at ways Rhode Island can help sustain new and established food businesses and support an overall stronger local food economy.

100 | BEAUPRE CENTER FOR CHEMISTRY
MAPPING FINANCIAL RESOURCES FOR FOOD ENTERPRISES
Diane Lynch, Social Enterprise Greenhouse
Learn about available financing opportunities for new and growing food businesses, while identifying gaps in funding needs.

105 | BEAUPRE CENTER FOR CHEMISTRY
TECHNICAL ASSISTANCE FOR FARM, FISHERIES & FOOD BUSINESSES
Sumana Chintapalli, RI Food Policy Council
Review available technical assistance and training programs and provide feedback on future training topics.

010 | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES
CONNECTING RHODE ISLAND FOOD PRODUCERS AND INSTITUTIONS
Peter Allison, Farm to Institution New England
Explore ways to strengthen relationships between local food producers and Rhode Island institutions to increase the amount of local foods served in the state’s schools, hospitals, colleges, and more.

170 | THE COLLEGE OF PHARMACY BUILDING
WASTE NOT, WANT NOT: DIVERTING FOOD WASTE TO RHODE ISLANDERS
Bridget Sweet, Johnson & Wales University
Explore opportunities to prevent waste and connect safe, healthful foods with food insecure Rhode Islanders.

SESSION TWO | 2:45-4:15 pm

Growing Local Food

100 | BEAUPRE CENTER FOR CHEMISTRY
REGULATORY CHALLENGES FOR FOOD ENTERPRISES
Dr. Nicole Alexander-Scott, RI Dept. of Health
Liz Tanner, CommerceRI
Discuss ways to connect food businesses with local food producers as they work to establish themselves and grow within the state.

105 | BEAUPRE CENTER FOR CHEMISTRY
GETTING AT THE ROOT CAUSES OF FOOD INSECURITY IN RHODE ISLAND
Eliza Cohen, RI Public Health Institute
Examine the underlying causes of food insecurity and explore statewide solutions helping Rhode Islanders in need.

010 | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES
UNDERSTANDING & GROWING THE COMMERCIAL FISHING INDUSTRY
Janet Coit, RI Dept. of Environmental Mgmt.
Learn about Rhode Island’s abundant and diverse fisheries, and explore opportunities to grow commercial fishing in the Ocean State.

170 | THE COLLEGE OF PHARMACY BUILDING
CRAFTING A VISION FOR LOCAL AGRICULTURE
Ken Ayars, RI Dept. of Environmental Mgmt.
Join an interactive discussion on the current state of agriculture in Rhode Island with participants from across the industry and help craft recommendations to inform future priorities.

LOBBY | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES
RELIISH RHODY: HOW WE TALK ABOUT FOOD IN RHODE ISLAND
Rose Jones, RI Dept. of Environmental Mgmt.
David Dadekian, Eat Drink RI
Share your food stories and ideas to engage Rhode Islanders in buying, eating, and supporting local food.

Please visit rooms 152, 252, or 452 of the Center for Biotechnology & Life Sciences anytime during the session periods to meet and discuss today’s topics with fellow participants. White boards included!

CONTINUE THE CONVERSATION