ONE HEALTH

This event exemplifies the One Health initiative, which is dedicated to improving the lives of all species through the integration of human medicine, veterinary medicine, and environmental science.
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8-19  Speaker Bios

ORGANIZING COMMITTEE
Dr. Zhengxia Dou, Professor of Agricultural Systems, Penn Vet
Dr. James Ferguson, Professor of Nutrition, Penn Vet
Steve Finn, Co-Founder and Managing Partner, ResponsEcology, Inc.
Dr. David Galligan, Professor of Animal Health Economics, Penn Vet
Dr. Alan Kelly, Dean Emeritus, Penn Vet

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<tr>
<td>8:00 a.m.</td>
<td>On-site registration</td>
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<tr>
<td>8:45 a.m.</td>
<td><strong>WELCOME AND INTRODUCTION</strong>&lt;br&gt;Vincent Price, Provost, University of Pennsylvania; Katherine Gajewski, Director, Mayor’s Office of Sustainability; Dr. Joan C. Hendricks, Dean, University of Pennsylvania School of Veterinary Medicine</td>
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<tr>
<td>8:55 a.m.</td>
<td><strong>KEYNOTE PRESENTATIONS</strong>&lt;br&gt;<strong>Sustainably Feeding Nine Billion: Challenges and Opportunities</strong>&lt;br&gt;Kenneth Cassman, Professor of Agronomy, University of Nebraska; Editor in Chief, Global Food Security journal</td>
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<td>9:25 a.m.</td>
<td><strong>Global Food Loss and Food Waste and the Environmental Footprint</strong>&lt;br&gt;Barbara Ekwall, Senior Liaison Officer, Food and Agriculture Organization of the United Nations</td>
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<td>9:55 a.m.</td>
<td><strong>Overview of Food Loss in the United States</strong>&lt;br&gt;Jean Buzby, Diet, Safety, and Health Economics Branch Chief, USDA Economic Research Service</td>
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<td>10:25 a.m.</td>
<td>Coffee Break</td>
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<td>10:40 a.m.</td>
<td><strong>PANEL I: FOOD INDUSTRY</strong>&lt;br&gt;How much food waste is generated in the industry sector? How is food waste typically handled? What reduction measures are and are not working? Is there a data gap and, if so, how do we fill the gap?</td>
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<tr>
<td>10:45 a.m.</td>
<td><strong>Overview:</strong> David Galligan, Professor of Animal Health Economics, University of Pennsylvania School of Veterinary Medicine [moderator]</td>
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<td>11:00 a.m.</td>
<td><strong>Food Loss and Waste in Distribution: A Retailer’s Perspective</strong>&lt;br&gt;Jihad Rizkallah, Vice President of Responsible Retailing, Ahold USA</td>
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<td>11:10 a.m.</td>
<td><strong>Case Study: A Manufacturer’s Perspective</strong>&lt;br&gt;Dave Stangis, Vice President of Corporate Social Responsibility, Campbell Soup Company</td>
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<td>11:30 a.m.</td>
<td><strong>Case Study: Food Packaging for Extended Shelf Life and Reduced Losses</strong>&lt;br&gt;Yasmin Siddiqi, Global Marketing Manager, DuPont Packaging</td>
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<td>12:00 p.m.</td>
<td><strong>Case Study: Minimizing Food Wastage from Farm to Consumer Products – A Systems Approach</strong>&lt;br&gt;David Masser, President, Sterman Masser, Inc. Potato Farms</td>
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<td>12:25 p.m.</td>
<td>Q&amp;A</td>
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<td>12:45 p.m.</td>
<td><strong>LUNCH</strong>&lt;br&gt;<strong>Keynote Presentation: Food, Water, and Energy</strong>&lt;br&gt;Robert Giegengack, Professor Emeritus of Earth and Environmental Science, University of Pennsylvania</td>
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PANEL II: CONSUMER LEVEL

What are the characteristics of food waste at restaurants and in homes? What are the contributing factors? How can food waste be measured? What interventions are most effective? Large data gaps exist between statistics-based and sample-based measurements – can these differences be reconciled?

1:45 p.m. Overview: Eugenie Birch, Lawrence C. Nussdorf Professor of Urban Research and Education, University of Pennsylvania [moderator]

1:50 p.m. Restaurant Food Wastage at the National Level
Laura Abshire, Director of Sustainability Policy and Government Affairs, National Restaurant Association

2:15 p.m. Household Food Waste: Quantification, Understanding, and Reduction Campaigns
Tom Quested, Research Analyst, Waste and Resources Action Programme (WRAP)

2:40 p.m. All About Leftovers
Jonathan Bloom, journalist, author of American Wasteland

3:05 p.m. Coffee Break

3:20 p.m. Source Reduction: Automated Food Waste Tracking Systems for Food Service Operators to Minimize Waste
Andrew Shakman, CEO, LeanPath

3:45 p.m. Household Food Waste Pilot Project
Tom O’Donnell, Sustainability Coordinator, U.S. Environmental Protection Agency

4:10 p.m. Q&A

4:35 p.m. Special Session
Shengkui Cheng, Director, Center for World Geography and Resources at the Institute of Geographic Sciences and Natural Resources Research, Chinese Academy of Sciences
Gary Oppenheimer, Founder and Executive Director, AmpleHarvest.org
Cathy Snyder, Founder and Executive Director, Rolling Harvest Food Rescue

5:00 p.m. Reception
**PANEL III: FOOD WASTE REDUCTION, RECOVERY, AND RECYCLING**
How much food is recovered from the food supply chain? How is recovered food diverted and utilized? What strategies and approaches are most effective? What innovations, policies, strategies, and interventions are needed to move forward?

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<td><strong>Overview:</strong> Steve Finn, Co-Founder and Managing Partner, ResponsEcology, Inc. [moderator]</td>
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<td>8:35 a.m.</td>
<td><strong>Food Recovery Hierarchy: Quantifying Food Recovery for the End Users</strong></td>
<td>James Ferguson, Professor of Nutrition, University of Pennsylvania School of Veterinary Medicine</td>
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<td>9:00 a.m.</td>
<td><strong>USDA and EPA Food Waste Initiatives</strong></td>
<td>Elise H. Golan, Director for Sustainable Development, USDA</td>
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<td>9:25 a.m.</td>
<td><strong>Recovering Food, Fighting Hunger</strong></td>
<td>Karen Hanner, Managing Director of Manufacturing Product Sourcing, Feeding America</td>
<td>Bill Clark, former Executive Director, Philabundance; Visiting Fellow, Wharton Social Impact Initiative</td>
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<td>9:55 a.m.</td>
<td><strong>Coffee Break</strong></td>
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<td>10:10 a.m.</td>
<td><strong>Food Rescue at the Farm through Gleaning</strong></td>
<td>Steven &quot;Mike&quot; Waldmann, Executive Director, Society of St. Andrew</td>
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<td>10:35 a.m.</td>
<td><strong>Case Study: A Food Service Provider’s Holistic Approach to Sustainable Waste Management</strong></td>
<td>Claire Cummings, Waste Specialist, Bon Appétit Management Company</td>
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<td>11:00 a.m.</td>
<td><strong>Urban Food Initiative: An Innovation in Recovering Food and Feeding the Poor</strong></td>
<td>Doug Rauch, CEO, Conscious Capitalism; former President, Trader Joe’s</td>
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<td><strong>LUNCH</strong></td>
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**KEYNOTE PRESENTATIONS:**
**Food Waste Composting**
Nora Goldstein, Editor, BioCycle magazine

**Food Waste Composting on a Bahamas Resort: Barriers Encountered and Lessons Learned**
Kathleen Sealey, Associate Professor of Biology, University of Miami
**PANEL IV: CHANGING BEHAVIOR**
What behaviors cause food wastage? How does food marketing affect consumption and waste? What is the impact of societal norms and culture? What pathways can intervene and alter such behavior?

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| 1:30 p.m. | **Overview:** Alan Kelly, Dean Emeritus, University of Pennsylvania  
School of Veterinary Medicine [moderator]   |
| 1:35 p.m. | **Psychological Basis of Food Wasting Behavior**  
Paul Rozin, Professor of Psychology, University of Pennsylvania |
| 2:00 p.m. | **Food Marketing: Impact on Consumer Purchasing and Food Discards**  
John Stanton, Professor of Food Marketing, Saint Joseph’s University |
| 2:25 p.m. | **U.S. Consumer Knowledge, Attitudes, and Behaviors Related to Food Waste**  
Roni Neff, Director, Food System Sustainability and Public Health  
Program, Johns Hopkins Bloomberg School of Public Health |
| 2:50 p.m. | **Coffee Break**                              |
| 3:05 p.m. | **Legal Issues, Food Labeling, and Policies Related to Food Recovery**  
Nicole Civita, Visiting Assistant Professor of Law, University of Arkansas School of Law |
| 3:30 p.m. | **FOOD AND YOUTH: ENGAGING STUDENTS**  
School Lunch: Why So Much is Wasted and What Can be Done About It  
Student group, West Philadelphia public school  
Food Waste Streams at a Campus Dining Hall  
Student research team, University of Pennsylvania |
| 3:50 p.m. | **Q&A**                                    |
| 4:20 p.m. | **Conclusions and the Road Ahead**  
Zhengxia Dou, Professor of Agricultural Systems, University of Pennsylvania School of Veterinary Medicine; Chair, Last Food Mile Conference Organizing Committee |
| 4:40 p.m. | **Conference Wrap Up**                          |
**LAURA ABSHIRE**

As Director of Sustainability Policy and Government Affairs, Laura Abshire leads the National Restaurant Association’s work on energy and environmental policy and related advocacy efforts. She works extensively with the NRA’s Conserve initiative, which provides resources to help restaurant operators undertake environmentally friendly actions that improve their companies’ bottom lines. She previously was Deputy Chief of Staff and Legislative Director for Rep. Mike Ross of Arkansas, where she concentrated on energy, environmental, and telecommunication issues. Abshire has a Juris Doctorate and Bachelor of Arts degree from Louisiana State University in Baton Rouge.

**EUGENIE BIRCH**

Eugenie Birch is Lawrence C. Nussdorf Professor of Urban Research and Education; Chair, Graduate Group of City and Regional Planning, University of Pennsylvania School of Design; Co-Director, *City in the 21st Century* series, University of Pennsylvania Press. Her current research projects include developing the knowledge platform (Research Digest) for the U.S. Department of Energy-sponsored Energy Efficient Buildings Hub, Philadelphia; the Energy Smart Communities knowledge-sharing platform for the Asian Pacific Economic Cooperation’s Energy Working Group; and a Ford-funded Sustainable Development Indicator Catalog for the Partnership for Sustainable Communities, the alliance between the U.S. Departments of Housing and Urban Development and Transportation and the Environmental Protection Agency. Her most recent books are *Women’s Health and the World’s Cities* (with Afaf Meleis and Susan Wachter), *Global Urbanization, Neighborhoods and Life Chances: How Place Matters in Modern America* (with Harriet Newberger and Susan Wachter), *Growing Greener Cities* (with Susan Wachter), and *Rebuilding Urban Places After Disaster, Lessons from Katrina* (with Susan Wachter). Dr. Birch is currently President of the International Planning History Society and has served as Chair, Department of City and Regional Planning, University of Pennsylvania; Chair, Department of Urban Affairs and Planning, Hunter College/CUNY; President, Association of Collegiate Schools of Planning; President, Society of American City and Regional Planning History; Co-Editor, *Journal of the American Planning Association*; and Chair, Planning Accreditation Board. She is currently Chair, Board of Directors of the Municipal Art Society of New York and Co-Chair, UN-HABITAT’s World Urban Campaign.

**JONATHAN BLOOM**

Jonathan Bloom is a journalist and food waste expert who wrote the book *American Wasteland* and created the blog Wasted Food. Bloom has spoken on food waste from South Bend to Santiago to Singapore. He also consults on food waste reduction, most recently working with the United Nations’ Food and Agriculture Organization, General Mills, and several startups. For the 2012-13 school year, he was the O.V.W. Hawkins Expert-in-Residence at Bucknell University. A Boston native, Bloom now lives in Durham, North Carolina, with his wife, two sons, and many, many containers for leftovers.

**JEAN C. BUZBY**

Jean Buzby is Chief of the Diet, Safety, and Health Economics Branch in ERS’ Food Economics Division of the USDA’s Economic Research Service (USDA/ERS). Buzby oversees research and analysis on topics related to diet and health, including how U.S. food assistance programs affect diet and health, and topics related to food safety. Prior to joining management, her three primary areas of work as an economist at ERS were food safety, per capita food consumption, and postharvest food loss. Her food safety research included estimating the costs of foodborne illness, analyzing the legal incentives for firms to produce safer food, and exploring international trade and food safety issues.
Her food consumption research was primarily centered on using information gleaned from the Food Availability (Per Capita) Data System. Buzby has been working in the area of food loss since her 2002 Report to Congress with Joanne F. Guthrie on “Plate Waste in School Nutrition Programs.” She is the lead author for several recent publications on the amount, value, and calories of food losses at the retail and consumer levels in the United States. She continues to estimate the amount and value of food loss at these levels, using data from ERS’s Loss-Adjusted Food Availability Data Series.

KENNETH G. CASSMAN

Dr. Cassman is the Robert B. Daugherty Professor of Agronomy at the University of Nebraska. Previously, he served as Director of the Nebraska Energy Sciences Research Center (2006-2010) and Head of the Agronomy and Horticulture Department (1996-2004). Prior to that, Dr. Cassman was Head of the Agronomy Division at the International Rice Research Institute in the Philippines (1991-1995) and a faculty member in the Department of Agronomy and Range Science at the University of California, Davis (1984-1990). Dr. Cassman has conducted agronomic field research in nearly all of the world’s most important crop production systems, with a focus on ecological intensification to ensure global food security while conserving natural resources and environmental quality. He received a PhD from the University of Hawaii’s College of Tropical Agriculture (1979) and served on agricultural development projects in Brazil and Egypt (1980-1984). He is best known for publications on crop yield potential, yield gap analysis, nitrogen use efficiency, ecological intensification, and global food security, and as co-author of the textbook *Crop Ecology*. Dr. Cassman has received a number of awards for his scientific contributions—most recently the 2012 President’s Award from the Crop Science Society of America. In addition, he is a Fellow of the American Association for the Advancement of Science.

SHENGKUI CHENG

Dr. Shengkui Cheng is a Professor and Director of the Center for World Geography and Resources at the Institute of Geographic Sciences and Natural Resources Research, Chinese Academy of Sciences. He is also the President of the Chinese Society of Natural Resources, a board member of the International Urban Agriculture and Food Security Foundation, and a board member of the Chinese Association of Agricultural Science Societies. He is Editor in Chief for *Resources Science* and Deputy Editor in Chief for *Journal of Natural Resources*. Dr. Cheng’s research activities involve agriculture ecology and sustainable resource use. In recent years, he initiated research on food waste and its environmental impact in China. He is principle investigator of the Natural Science Foundation-funded project “Food Waste in Urban China: Patterns, Environmental Impacts, and Sustainable Consumption” (2013-2017). The preliminary findings have been published in the first Chinese Food Waste report, with support from Oxfam. Dr. Cheng frequently collaborates with researchers in Europe on food waste. He would like to initiate similar collaboration with U.S. partners, as well.

NICOLE CIVITA

Nicole Civita is a Visiting Assistant Professor of Law at the University of Arkansas. She teaches in the LL.M. Program in Agricultural and Food Law and directs the Food Recovery Project, which reduces food waste by producing informational resources regarding the legal aspects of food recovery. Professor Civita presently teaches courses in food justice and urban agriculture law and policy, has collaborated on the development of a wide range of specialized agri-food law courses with leading experts, and has been instrumental in launching the LL.M. program’s innovative, synchronous distance degree option. Her scholarship focuses on alternative, sustainable, and place-based agri-food systems and social justice.
BILL CLARK

A native of Philadelphia, Bill Clark grew up in the Delaware Valley. Upon completion of his college education at the University of Pennsylvania’s Wharton School, Clark started his corporate work as a market analyst with Grey Advertising in New York City, followed by a stint as a product manager at Swift and Co. in Chicago. At Swift, Clark supervised brands such as Soup Starter, Pauly cheeses, and Brown ‘n Serve breakfast meats. From 1982 to 1995, Clark founded W.J. Clark and Co., a food-manufacturing firm that produced and marketed specialty foods. Following the successful sale of his food company, Clark returned to the Delaware Valley as a consultant, and later, as a senior executive at the Burpee Seed Company. In 2001, he became the Executive Director of Philabundance, the area’s primary food bank and anti-hunger organization. Early in his tenure, Clark oversaw the integration of the Greater Philadelphia Food Bank and Philabundance, resulting in a significant increase in the ability of the organization to provide a wide range of services. By 2014, Philabundance had grown from an organization with 30 employees distributing eight million pounds of food each year to one with nearly 200 employees distributing over 35 million pounds of food. Philabundance expanded under Clark’s leadership and creativity to new areas: job training programs helping hundreds of low-income individuals and the opening of Fare & Square, the nation’s first nonprofit supermarket serving the community of Chester, PA. In July of this year, Clark left Philabundance and became a Visiting Fellow at the Wharton Social Impact Initiative, while he works on other opportunities for nonprofit social enterprise.

CLAIRE CUMMINGS

Claire Cummings is a trash-talking, waste-fighting garbage guerrilla — more formally known as the first-ever Waste Specialist for Bon Appétit Management Company Foundation, the nonprofit arm of the pioneering food service provider that operates more than 500 cafés in 32 states for corporations, universities, and museums around the country. Over the past year, Cummings has doubled Bon Appétit’s food-recovery programs, developed implementation guides for launching reusable to-go container programs, supported the development of a new kitchen-waste-tracking system, and partnered with farmers to address waste in the fields. Cummings’ passion for sustainable waste management began when she was a student, dining at Bon Appétit’s café at Lewis & Clark College in Portland, OR. Her work as a Fellow for the foundation led to the creation of the Waste Specialist position.

ZHENGXIA DOU

Zhengxia Dou is Professor of Agricultural Systems at the University of Pennsylvania School of Veterinary Medicine. She received her BS in Chemistry from Yan’an University in China (1982), MS in Soil Sciences from Chinese Academy of Sciences (1985), and PhD in Soil Sciences from Penn State University (1993). Her primary areas of research include integrated whole farm nutrient management for enhanced productivity and reduced nutrient losses to water, the environmental fate of pathogens and antimicrobials, and food security and sustainability. Her teaching covers topics such as soil quality and crop production, nutrition and pollution, contemporary issues in animal production systems, and food waste and its implications. Besides the scientific training and a career in the field of food production and sustainability, Dou’s interest in food waste-related issues is deeply personal. She lived with chronic hunger throughout her childhood and teenage years due to Mao Zedong’s disastrous agricultural policies and the Great Chinese Famine. Love of food and hatred of waste became second nature to her.
BARBARA EKWALL

Barbara Ekwall started her position as Senior Liaison Officer in the Food and Agriculture Organization Liaison Office for North America in Washington, D.C. in November 2013. She leads the Office’s work in the areas of partnerships, communication, and outreach; represents FAO in conferences and meetings; makes presentations on a number of topics related to her organization’s work; participates in discussions with government officials and other stakeholders; and facilitates strategic partnerships between FAO and partners – governmental, multilateral, and non-governmental – in the U.S. and Canada. Ekwall joined FAO in January 2007 as Senior Officer (Right to Food). As Coordinator of the Right to Food Unit, she set up and led FAO’s work on the right to food, represented FAO at international conferences, and successfully mobilized funding for and managed several projects in support of the implementation of the right to food at the country level. She also represented FAO in UN-wide efforts to promote the human rights-based approach to development. Before joining FAO, Ekwall was Programme Manager at the Swiss Agency for Development and Cooperation in the Department of Foreign Affairs in Berne, Switzerland, responsible for FAO, ECOSOC, and other UN development-related matters, including human rights. She participated in the negotiations of the Right to Food Guidelines at FAO, as well as other multilateral negotiations at the UN. Prior to this assignment, she was Head of the Office for International Affairs and Human Rights at the Lutheran World Federation in Geneva and, after that, Secretary General of the Swiss Fund for Needy Victims of the Holocaust/Shoa in Berne, a humanitarian initiative set up by the Swiss government in 1996. She also worked as researcher with UNIDIR, Geneva, where she developed a case study on the UN peace forces in the former Yugoslavia. Ekwall, a Swiss national, holds an Advanced Master in Economic and Social Sciences from the University of Geneva, Switzerland, a Bachelor of Arts degree from the University of Stockholm, Sweden, and additional university credits in the areas of social, political, and economic sciences from the University of Uppsala, Sweden. She is fluent in English, French, German, Portuguese, and Swedish.

JAMES FERGUSON

James Ferguson has been on the faculty of the University of Pennsylvania School of Veterinary Medicine since 1990. He received his BA in Natural Science from Johns Hopkins University (1973), MS in Biomedical Engineering and Science from Drexel University (1977), and VMD from the University of Pennsylvania (1981). He has special certifications as a Diplomate from the American College of Veterinary Nutritionists and as a Diplomate from the American College of Theriogenologists. His primary areas of research and teaching include the relationship between nutrition and manure nutrient content on dairy farms and efficient recycling of nutrients on dairy farms; development of computer models to aid in farm management of nutrition, nutrient management, and reproduction; relationships among nutrition, reproduction, and production in dairy cattle; and development of lectures and courses in global food security for undergraduates and veterinary students.
STEVEN M. FINN

Steven M. Finn is a sustainability leader and Managing Partner, ResponsEcology, a sustainability and change management consulting firm helping organizations reduce waste and drive transformational culture change with triple bottom line impact. Finn combines 25 years of strategy and control experience in the supply chain sector with a passion for sustainability, innovation, and conscious capitalism. He has conducted extensive research into the problems of food security, water security, and global food waste, and has developed innovative public-private partnerships to capture and redistribute excess food to mitigate hunger. Finn is Co-Founder of the Food Systems Seminar at the University of Pennsylvania, and serves as an advisor to food recovery projects in the Philadelphia region. He holds a BA in Economics from the University of Delaware, an MBA in Finance from West Virginia University, and MSOD and MPHIL degrees in Organizational Dynamics from the University of Pennsylvania. He teaches graduate classes in innovation for sustainability, organizational behavior, and organizational strategy and is a frequent speaker on global food waste and food recovery and resource optimization. Finn serves as a Director on the boards of two Pennsylvania-based non-profits, the Bucks County Foodshed Alliance and Rolling Harvest Food Rescue. He authors the blog Food for Thoughtful Action.

DAVID GALLIGAN

David Galligan is Professor of Animal Health Economics at the University of Pennsylvania School of Veterinary Medicine. As Director of Penn Vet’s Center for Animal Health and Productivity, Dr. Galligan has extensive experience in production agriculture. He earned his VMD and MBA degrees from the University of Pennsylvania in 1981 and 1985, respectively. Since joining the faculty at Penn Vet, Dr. Galligan has conducted extensive research in animal health economics, written sections in numerous textbooks, and spoken extensively at regional, national, and international meetings.

ROBERT GIEGENGACK

Robert Giegengack, Professor Emeritus of Earth and Environmental Science, has been on the faculty of the University of Pennsylvania since 1968. Giegengack received his BA and PhD in Geology from Yale University (1960, 1968), and his MS in Geology from the University of Colorado (1962). Giegengack established the undergraduate major in Environmental Studies at Penn in 1972, and has been the undergraduate advisor for that major and for the Geology major in the years since. Giegengack is also Faculty Director of the Master of Environmental Studies program. He has been Director of Penn’s Summer Course in Geologic Field Methods, based at the facility of the Yellowstone-Bighorn Research Association in Red Lodge, MT. Giegengack teaches courses in Environmental Analysis, Paleoclimatology, Environmental Geology, and Field Geology. He has also developed a series of academically based community-service courses in urban environmental public health that focus on the hazard of lead-based paint in residential buildings, teenage smoking, and environmental triggers of asthma attacks. Giegengack studies geologic archives that enable paleoclimatologists to reconstruct the history of environmental change, primarily climate change, during the very long period of time (~4.5 billion years) that preceded acquisition, during the last ~200 years, of the instrumental meteorological record. That work provides a useful time perspective on environmental processes currently underway, and an evolutionary perspective on the physical, biological, and social configuration of the modern world. Giegengack has pursued field work on every continent except Australia.
ELISE H. GOLAN

Elise H. Golan is Director for Sustainable Development at the U.S. Department of Agriculture. In this role, she provides leadership in planning, coordinating, and analyzing the Department’s policies and programs related to sustainable agriculture, both domestically and internationally. Previously, Golan served as Associate Director of the Food Economics Division at the Economic Research Service, USDA. Before joining USDA, she did consulting work for, among others, the World Bank, the International Labour Organization, and the California Department of Finance. She received her PhD in Agricultural Economics from the University of California at Berkeley. Golan served as a Senior Staff Economist on the President’s Council of Economic Advisers from 1998-99.

NORA GOLDSTEIN

Nora Goldstein is Editor of BioCycle: Composting, Renewable Energy, Sustainability. BioCycle is celebrating its 55th anniversary this year. Goldstein has authored numerous articles on all facets of composting and anaerobic digestion. She has edited a number of books and other publications, and has served on numerous solid waste and biosolids recycling advisory committees. BioCycle is a Founding Member of the American Biogas Council; Goldstein serves on the ABC board. She also serves on the Technical Core Committee for the Sustainable Sites Initiative. Additional responsibilities at BioCycle include BioCycle National Surveys, including the State of Garbage in America and the Food Composting Infrastructure in the U.S., and FindAComposter.com, a free online directory service. Goldstein has a BA in History and Political Science from Union College in Schenectady, New York.

KAREN HANNER

Karen Hanner is the Managing Director of Manufacturing Product Sourcing for Feeding America, the nation’s leading hunger-relief organization and largest U.S. network to recover edible food from the waste stream. Hanner leads a product sourcing team in driving cross-functional collaboration with over 200 major CPG manufacturers, as unsellable food and grocery products are donated to food banks to avoid being wasted and to help feed Americans struggling with hunger. Hanner is also a Feeding America representative on the Food Waste Reduction Alliance, a cross-industry initiative with GMA, FMI, and NRA, committed to reducing U.S. food waste and increasing the diversion of edible food to food banks. Hanner joined Feeding America in 2008, bringing with her over 20 years of experience in the for-profit world in marketing and supply chain management. She began her professional career at Kraft Foods and deepened her experience at Keebler, Nestle, and Market Day, now a division of GFS. Hanner holds a Master’s degree in Management from Northwestern University and a Bachelor of Science degree from Georgetown University.

ALAN KELLY

Alan Kelly received his veterinary medical education at Bristol University in England and came to Penn to pursue a PhD. In 1968, he joined the faculty at Penn Vet, where he taught pathology and conducted NIH-funded research on neuro-muscular development and the pathogenesis of Duchenne muscular dystrophy. In 1994, Dr. Kelly became the School’s dean. During his deanship, he led a campaign that raised $127 million for construction of the Hill Pavilion, the School’s teaching and research building. Dr. Kelly then joined the Center for Animal Health and Productivity at the School’s New Bolton Center campus. In 2007, he raised funds to organize an international symposium at Penn entitled Veterinary Public Health in a Global Economy, with the goal of introducing veterinary students to careers in global health and global food security. In 2011, Dr. Kelly co-developed the course Veterinary Medicine and Global Food Security, involving lectures from faculty in seven schools at Penn. The course covers topics of food security, the impact of disease on livestock productivity, poverty relief, impact of urbanization on food systems, nutrition, food safety, and waste. It will continue to be offered in 2015.
DAVID MASSER

David Masser is an 8th generation potato grower in Central Pennsylvania. Masser has been part of the produce business his entire life. He started his career as a teenager on the family farm, learning every aspect of the business, including planting, harvesting, packaging, and delivering finished product to customers. After receiving his BS in Agricultural Systems Management from Penn State University, he worked as a test engineer for New Holland North America. Masser returned to the family business in 1999, when an expansion provided the opportunity. First as a Plant Manager, then Director of Sales, and now as President, Masser has led continued growth by remaining grounded in the vision and values of the seven generations that preceded him and by focusing on variety, packaging, sustainability, convenience, and taste innovations that improve his customers’ category performance. He has been happily married to his wife, Jamie, for over 14 years and is the father of two children, Samantha and Maxwell. He serves as the Chairman of the Board of the Fresh Solutions Network and the Vice President of the Pennsylvania Cooperative Potato Growers. He is also an avid pilot and enjoys skiing and fishing.

RONI NEFF

Dr. Roni Neff is an Assistant Professor in the Johns Hopkins Bloomberg School of Public Health, Department of Environmental Health Sciences, with a joint appointment in Health Policy and Management. She directs the Food System Sustainability and Public Health program within the Johns Hopkins Center for a Livable Future, an academic center focused on food systems and public health. Neff has played a leadership role in advancing efforts at the intersection of public health and food systems(food and agriculture policy, through research, speaking, policy activities, and education. She edited the just-published textbook, Introduction to the U.S. Food System: Public Health, Environment, Equity (Wiley-Jossey Bass, 2014). Her current primary research focus is on food waste. Among her projects are a nationally representative consumer survey, several studies related to date labels, a quantification of seafood waste, and farmer interviews about crop donation. Neff serves on the U.S. EPA’s Food Too Good to Waste Advisory Committee.

THOMAS O’DONNELL

Thomas O’Donnell is a NAHE Sustainability Coordinator with the U.S. Environmental Protection Agency, where he specializes in program activities associated with the Agency’s Food Recovery Challenge. He was the originator of the award-winning Urban Surplus Food Recovery Pilot Project in West Philadelphia, which seeks to facilitate repurposing of all food destined for the landfill to uses aligned with the EPA Food Recovery Hierarchy. O’Donnell teaches classes in the economics of sustainability at Philadelphia University and is the ECG Fellow at Cabrini College, where he teaches classes in food insecurity and hunger. O’Donnell, along with colleagues at Drexel University and The Enterprise Center, was recently awarded a USDA planning grant to develop actionable ideas to help increase the flow of local foods into the Promise Zone in West Philadelphia. He is also developing open, online classes (MOOCs) on issues related to food security and sustainability and food sovereignty with his food industry partners in academia and private enterprise. Prior to joining the EPA, O’Donnell was a Director at the Philadelphia Academy of Natural Sciences, where he worked in the areas of sustainability and environmental sciences. He also has over 20 years of experience as a groundwater hydrologist in South Florida, where he focused on the development of water supply resources for the expanding citrus industry and on the assessment and remediation of contaminated groundwater. He earned a PhD in Environmental Sciences from the University of Virginia and has degrees in Geology from the University of Texas at Dallas and Franklin & Marshall College.
GARY OPPENHEIMER

Gary Oppenheimer, a World Food Prize nominee and speaker, CNN Hero, lecturer, keynote speaker (including a TED presentation and a Google Tech Talk), Points of Light Tribute recipient, Purpose Prize Fellow, Huffington Post’s “Greatest Person of the Day” and “2011 Game Changer,” winner of the Russell Berrie Foundation’s “Making A Difference” award, winner of the Glynwood 2011 “Wave of the Future” award, winner of the 2012 Elfenworks “In Harmony With Hope” award, and Echoing Green semifinalist, is the Founder and Executive Director of AmpleHarvest.org, a nationwide non-profit that educates, encourages, and enables America’s 42 million home gardeners who grow food to easily find a local food pantry eager for their excess garden bounty, thereby helping to end food waste and hunger. Backed by the White House, the USDA, Google Inc., the National Gardening Association, the National Council of Churches, and many faith and service organizations, AmpleHarvest.org is now helping more than 7,000 food pantries be accessible to local gardeners and other donors. More Than Me (by Kelly Eldredge, published 2010) has an entire chapter on Oppenheimer and his creation of AmpleHarvest.org, as does Toni Reece’s “The Get Inspired Project,” a look at 365 people who inspire others.

TOM QUESTED

Tom Quested is a research analyst specializing in food waste at the Waste and Resources Action Programme (WRAP) in the UK. He has been the lead author for many key research reports on household food waste in the UK, including the recently published “Household Food and Drink Waste in the UK 2012.” He developed the groundbreaking “milk model,” which simulates how decisions in the home on purchasing, storage, and consumption influence waste levels. Quested is also the author of a number of academic papers on food waste and the food system. He advises governments and other organizations across the world on measurement of waste levels and modeling waste prevention. He drafted the guidance for measuring food waste as part of the Think.Eat.Save campaign run by UNEP and UNFAO, and is also working on the Food Loss and Waste Protocol for the World Resources Institute and the FUSIONS project for the European Commission.

DOUG RAUCH

Doug Rauch spent 31 years with Trader Joe’s Company, the last 14 years as President, helping to grow the business from a small chain in Southern California to a nationally acclaimed retail success story. He developed their prized buying philosophy, created their unique private label food program, wrote and executed the business plan for expanding Trader Joe’s nationally, and championed their unique customer experience approach. Rauch graduated from Trader Joe’s in June 2008. He received his Executive MBA from the Peter Drucker School of Management, Claremont University. He also was a recent Senior Fellow at the Harvard University Advance Leadership Initiative, where he focused on the challenges of hunger and obesity. He is the Founder/President of Daily Table, a unique retail concept designed to bring affordable nutrition to the food insecure in our cities by recovering the unsold, wholesome food about to be disposed by grocers and food service and utilizing it to provide both ready-to-eat meals and basic groceries. Rauch is CEO of Conscious Capitalism Inc., a Trustee at Olin College of Engineering, a Board Overseer at WBUR, and a board member of several for-profit and non-profit companies. He is a resident of Newton, MA.
JIHAD RIZKALLAH

Jihad Rizkallah has over 30 years of experience working in the retail industry, primarily in supermarkets. He has comprehensive experience in architecture, energy efficient and sustainable design, format development, retail construction, and project management. He joined the Stop and Shop Company in 1989 as a Construction Project Manager before it was acquired by Ahold in 1996. Presently, Rizkallah oversees the implementation of the Ahold group-wide responsible retailing strategy as Vice President at Ahold USA, within the support functions and the retail divisions. Responsible retailing covers four areas: healthy living, community engagement, responsible sourcing, and caring for the environment. Rizkallah is also the LEED Advocate at Ahold USA and manages the LEED certification process of new and existing stores across all divisions. Prior to assuming his current position in June of 2012, Rizkallah served as Construction Project Manager, Architectural Manager, Manager of Store Planning, Director of Store Planning and Engineering, Vice President of Design and Engineering, and Vice President of Store Planning. He has been an active member of the Corporate Responsibility Steering Committee at Ahold USA for the last six years. He has led, and continues to lead, the Climate Action pillar for the company, working to reduce the company’s carbon footprint by 20% by 2015, using 2008 as a baseline. Rizkallah is a LEED AP. He received a Bachelor of Science degree in Architectural Engineering Technology from Wentworth Institute of Technology in Boston, MA, and a Master’s degree in Engineering Management from The Gordon Institute at Tufts University in Medford, MA.

PAUL ROZIN

Paul Rozin attended the University of Chicago, receiving an AB in 1956. He received a PhD in both Biology and Psychology from Harvard in 1961. His thesis research was sponsored by Jean Mayer. He spent two subsequent years working with Mayer as an NIH postdoctoral fellow at the Harvard School of Public Health. Since then, he has been a member of the Psychology Department at the University of Pennsylvania, where he is currently Professor of Psychology. Over the last 25 years, the major focus of his research has been human food choice, considered from biological, psychological, and anthropological perspectives. During this period, he studied the psychological significance of flavorings placed on foods in different cuisines, the cultural evolution of cuisine, the development of food aversions, the development of food preferences, family influences in preference development, body image, the acquisition of liking for chili pepper, chocolate craving, and attitudes to meat. Most recently, major foci of attention have been the emotion of disgust, the entry of food issues into the moral domain in modern American culture, French-American differences in the food domain, attitudes to recycled water, the psychology of music, and the nature of remembered pleasure. Some of the recent research is carried out in France, Japan, and India, as well as the United States. Rozin is a member of the Society of Experimental Psychologists, has twice been a fellow at the Center for Advanced Study in the Behavioral Sciences, was a Visiting Scholar for Phi Beta Kappa, and a Visiting Scholar for one year at the Russell Sage Foundation. He is a member of the American Academy of Arts and Sciences and a recipient of the American Psychological Association Distinguished Scientific Contribution Award for 2007. He was an editor of the journal, *Appetite*, for ten years.
KATHLEEN SEALEY

Dr. Kathleen Sealey is an Associate Professor at the University of Miami, working in coastal ecology and island sustainability studies. She has worked in the wider Caribbean for over 30 years, and is a Bahamian citizen. Her research and community outreach programs have focused on reducing land-based sources of pollutants to coastal waters, especially nitrogen from sewage and waste dumping. She has worked on diverse projects such as the environmental sensitivity mapping of the Western Bahamas. She developed the methods, database structure, and production of coastal resource maps for oil spill response planning. The ESI mapping initiative used citizen scientists to send in photos of the coastal zone. She has also worked with local government on the island of Great Exuma in coastal restoration, examining coastal water quality, nutrient loading, and wetland restoration. George Town, Exuma has been designated as an UNEP Eco-hydrology Demonstration Project for the Bahamas. The coastal restoration project focuses on restoring wetland hydrology and connectivity to coastal oceans, and reduces pollution sources to coastal waters. The largest single expense in that project was hauling trash and removing illegal dumping. This was the start for Dr. Sealey to begin looking at the issues of solid waste management on islands, including food waste.

ANDREW SHAKMAN

Andrew Shakman is a food waste prevention advocate and the CEO of LeanPath, a food service technology company based in Portland, OR. Since co-founding LeanPath in 2004 to address the food waste crisis, Shakman has been working at the front lines of behavior change, helping food service operators prevent and minimize food waste through the use of computerized food waste tracking systems. Under his leadership, LeanPath created the industry’s first automated food waste monitoring system. In 2012, Shakman was named one of FoodService Director Magazine’s “20 Most Influential” people in the food service industry. He and LeanPath have been featured in BusinessWeek, NPR, Forbes, and many food industry publications. Previously, Shakman was President and CEO of Nine Dots, a technology firm serving food clients including Nestle, Quaker Oats, and Dole Food Company. He speaks frequently at educational events on food waste management, and has been featured at conferences hosted by the Harvard School of Public Health, the Association for Healthcare Foodservice, the National Association of College & University Foodservice (NACUFS), the Society for Foodservice Management, the Foodservice Consultants Society International, the National Restaurant Association, the Culinary Institute of America, BioCycle, and the U.S. Environmental Protection Agency. Shakman is co-inventor of U.S. Patent #7,415,375, “Systems & Methods for Food Waste Monitoring.” In 2013, he was the recipient of NACUFS’ top industry honor, the Daryl Van Hook Award.

YASMIN SIDDIQI

Yasmin Siddiqi is Global Marketing Director for DuPont Packaging and Program Leader for the DuPont Packaging Awards. In this capacity, she provides strategic oversight and implementation of marketing activities in the packaging market space. This integration of global market trends and collaboration enables DuPont science to bring innovative solutions to market. She has held a wide variety of positions in the U.S. and Canada. In addition to her current marketing responsibilities, she has experience in key business operations and manufacturing assignments. Siddiqi has also been responsible for marketing DuPont brands and materials to the golf, cosmetics/personal care, and beverage markets. She speaks three languages and has lived in the U.S., Canada, and Europe. Siddiqi earned a BS degree in Chemical Engineering from McGill University in Montreal and an MBA from the NYU Stern School of Business in New York.
CATHY SNYDER

Following a sales career in broadcasting, Philadelphia native and food justice advocate Cathy Snyder spent 14 years living in the Far East before returning to Eastern Pennsylvania and beginning her social impact journey. Awakened to the depth of food insecurity while volunteering, she realized there was an untapped resource in the local agricultural community to help fill the nutrition gap faced by food pantries – organizations whose limited budgets and growing customer base make it ever more challenging to provide nutritious, high-quality food. In just a few short years, Snyder has grown Rolling Harvest Food Rescue from a connection between one food pantry and one farm to a vibrant network of volunteers, farmers, and hunger-relief sites that have distributed roughly 350,000 pounds of healthy, delicious, locally grown fruits, vegetables, and organic meats to thousands of food insecure families. The Rolling Harvest team currently collects donated produce from more than 20 local farms and markets and distributes that food to more than 40 hunger-relief agencies, helping the neediest families in the Eastern PA/Central NJ region. Snyder is committed to raising awareness about the hidden face of local hunger and food insecurity and offers many simple actions we can all take to nourish our neighbors in need. She received Wakefern Corporation’s Angel of Hunterdon County award in 2012, was named Applegate Corporation’s Changemaker of 2013, and was the recipient of United Way’s 2014 Multiplier Award.

DAVE STANGIS

Dave Stangis is Vice President of Public Affairs and Corporate Social Responsibility for Campbell Soup Company and President of the Campbell Soup Foundation. He designs and leads Campbell’s overarching corporate social responsibility, sustainability, and community affairs strategy, including its efforts to drive environmental sustainability and make a measurable impact on the health of young people in Campbell communities. Stangis has helped the company achieve its place on the Dow Jones Sustainability Indexes, the 100 Best Corporate Citizens List, the Global 100 Most Sustainable Corporations, and recognition as one of the World’s Most Ethical Companies. Since 2009, the company has implemented projects to save more than five billion gallons of water, lead the sector in leveraging renewable options, and deliver more than $60 million in energy and water savings. For more than 20 years, Stangis has been leveraging corporate responsibility and sustainability principles to generate business and brand value. Prior to joining Campbell, he worked for 12 years at Intel, where he created and led the corporate responsibility function. In 2008 and 2013, he was named one of the 100 Most Influential People in Business Ethics by Ethisphere Magazine. Trust Across America has named Stangis one of the Top 100 Thought Leaders in Trustworthy Business Behavior for four years in a row. He serves on the boards of the Graham Sustainability Institute at the University of Michigan, Net Impact, and the United Way of Greater Philadelphia and Southern New Jersey. He earned his BS degree from the University of Detroit, his MS degree in Occupational and Environmental Health from Wayne State University in Detroit, and his MBA degree from the University of Michigan.
JOHN STANTON

John Stanton is Professor of Food Marketing at Saint Joseph’s University, where he has been teaching since 1984. Dr. Stanton has held many executive positions in the food industry. He was Vice President of Marketing for Melitta Coffee Company, Director of Research for Weightman Advertising Agency, and worked in Germany for Erivan Haub of Tengelmann. He has published over 60 academic articles in publications including the *Journal of Marketing Research* and *Science*. Dr. Stanton is on the Board of both Herr’s Food Company and Frankford Candy Company. He has appeared on national TV and has been quoted in many business magazines. Dr. Stanton received his PhD degree at Syracuse University in 1973 and a BS degree at the State University of New York at Syracuse in 1968.

STEVEN M. “MIKE” WALDMANN

Steven M. “Mike” Waldmann is Executive Director for the Society of St. Andrew, a national non-profit hunger organization. Waldmann attended the U.S. Coast Guard Academy in New London, CT, where he graduated in 1974. He has a BS degree in Engineering and a Masters in International Relations. In July of 1994, Waldmann retired from the Coast Guard and became Director of the Society of St. Andrew’s first regional office in Durham, NC. In 1997, he was transferred to the national office of the Society of St. Andrew and assumed new responsibilities as Chief of Operations, which included responsibilities for all of the day-to-day operations of the organization and its personnel. In recent years, the Society of St. Andrew has demonstrated considerable program growth while reducing overhead and administration costs, resulting in more food being distributed to our nation’s hungry at less cost per pound. Under Waldmann’s leadership, the Society’s overhead percentage has been reduced from 12% overall to just 3%, while simultaneously increasing food distribution by more than 100%. Each year, the Society saves and distributes about 30 million pounds of fresh produce to thousands of feeding programs across the country. This is accomplished at an overall program cost of about two cents per serving. In May of 2008, Waldmann was promoted to Executive Director, succeeding founder Kenneth C. Horne, Jr. The Society of St. Andrew has grown into the premier organization of its kind in the nation.