



Save the Food! From Kitchen to Congress

December 9th, 2016

8:30 am- 12 noon

Teachers College Columbia University

Goal: From advocacy to culinary creativity, learn different avenues to prevent food waste.

Objectives:

- Join in on a panel of policy experts for lively conversation about federal, state, and NYC food waste initiatives.
- Learn creative ways to waste less through interactive culinary demonstrations and recipe tastings from community chefs and culinary educators.

After this session, participants will be able to:

- Understand federal, state, and NYC food waste initiatives. Prepare recipes with more parts of the plant and waste less food.

8:30 – 9:00 Registration and Networking in Everett Lounge

9:00 – 9:10 Welcome

Lisa Zullig

Chair of NYCEN

9:10 – 10:45 Panel discussion in Thompson

Speakers:

Jennifer Noll Folliard MPH, RDN
Director, USDA Legislation and Policy
Academy of Nutrition and Dietetics

Julia McCarthy, JD
Policy Analyst
Laurie M. Tisch Center for Food, Education, and Policy

Louise Bruce
Senior Program Manager, NYC Organics
Office of the Commissioner
NYC Department of Sanitation

Moderator:

Jenna Liut
Food Consultant

Host of Eating Matters, Heritage Radio Network

10:45 – 11:00

Break

11:00 – 12:00

Cooking demonstrations in Thompson 136

Provided by community chef and culinary educators:

Edouard Beaubrun

Sandra Martinetto

Laura Merrick

Ryan Payne

12:00

Meeting Adjourned

NYCNEN thanks the Program in Nutrition at Teachers College Columbia University for their ongoing support.

Speaker Bios:

Moderator

Jenna Liut is a corporate affairs and food policy advisor with a background in public health. She most recently worked as a consultant at a boutique public affairs and communications firm, managing a number of external affairs and internal communications projects with Mars, Incorporated as her primary client. Prior to that, she was an analyst in Mayor Michael Bloomberg's Administration, responsible for project management and operational oversight on key municipal food policy issues, including efforts to increase healthy food access, fight food insecurity, and promote food system sustainability. She also worked for the NYC Health Department, assisting large schools in improving their food procurement and nutrition practices. Jenna has a Master of Public Administration degree from NYU Wagner and has culinary training from the International Culinary Center (formerly FCI). She lives in Brooklyn with her husband, and believes the more ingredients, the better the recipe.

Jennifer Folliard is a registered dietitian and director of legislation and policy at the Academy of Nutrition and Dietetics. In her role at the Academy, Jenn advocates for federal nutrition education programs, nutrition research and nutrition assistance programs. Jenn graduated with a Bachelor of Science from Purdue University and Master of Public Health from Johns Hopkins Bloomberg School of Public Health.

Julia McCarthy is a policy analyst at the Laurie M. Tisch Center for Food, Education, and Policy. In her role at the Tisch Food Center, Julia researches state and local nutrition education programs and policies. Julia has previously worked at the Natural Resources Defense Council, the Food and Drug Administration, and the National Sustainable Agriculture Coalition. Julia graduated with a B.A. in History from Georgetown University and has a law degree from New York University where she was a Root-Tilden-Kern scholar.

Louise Bruce is passionately committed to the idea that, in order to grow healthy communities and a strong food system, it is critical that we nourish our soils. In pursuit of that aim, she has worked to increase food waste composting at all scales, from the neighborhood level on up. In 2010, she rallied neighbors to transform a vacant lot into a thriving 'compost first' garden, called Compost for Brooklyn. Within weeks of opening, hundreds of local community members began regularly participating in the project by bringing their kitchen scraps and by using the finished compost to beautify the local neighborhood. Inspired by the project and her neighbors, she dedicated her early career to community-based composting. She led Big Initiatives' (formerly Build It Green!NYC) compost team, and later the NYC Department of Sanitation's NYC Compost Project, which aims to provide New York City residents with the skills, knowledge, and opportunities they need to make and use compost locally.

Today, Louise continues to work for the NYC Department of Sanitation, where she serves as Senior Program Manager for NYC Organics. In this role, she oversees the development and expansion of New York City's organic waste management programs to meet the City of New York's goal of providing all New Yorkers with curbside collection and convenient local drop-off locations where they can recycle their food and yard waste.

Culinary Educators:

Edouard Beaubrun is an aspiring community nutritionist with strong customer service experience in multicultural settings. In the past, he volunteered as a Tour Leader with Cooking Matter's conducting nutrition education workshops to empower WIC eligible participants to shop on a budget. Currently, he is a culinary educator with the NYC Department of Health and Mental Hygiene and volunteers with the Bubble Foundation as a nutrition educator. He is currently pursuing B.S. in Health and Nutrition at CUNY Brooklyn College.

Sandra Martinetto's passion for food, health and nutrition runs deep. While working for the NYC Department of Education, she created and implemented several bilingual nutrition and healthy cooking class programs for students, parents and school community. Sandra served for the United States Food and Drug Administration and the National Science Teachers Association as a professional development facilitator in Food Science. Most recently, she provided culinary and bilingual education services for the New York City Department of Health and Mental Hygiene and is currently attending GrowNYC's FARMroots Beginning Farmer Program.

Working in fine dining restaurants from New Orleans to New York City, **Laura Merrick** has enjoyed sharing her love of cooking with many people over the last 11 years. One of her greatest joys in her professional life is to show everyone how nutritious food can taste great, and she gets the opportunity to do this often as the Lead Culinary Educator with the Nutrition Education programs run by the NYC Department of Health and Mental Hygiene. She is looking forward to many more opportunities to share nutritious food and advocate for the health of the food system, environment, and of course, the wonderful people of New York City, as she studies to obtain a Master's in Public Health at the City University of New York.

Ryan Payne is a lead line-cook at Barbuto restaurant in the Meat-Packing district. His interest in reducing food waste sparked early in his culinary career while training under Alex Guarnaschelli with a focus on how to fully utilize the produce and eliminate waste. He is

currently working as a community chef at Bronx Works and as a culinary educator with the NYC Department of Health and Mental Hygiene. Ryan's goal is to take that knowledge and bring it into disadvantaged communities where healthy food options are far and few between.