

The National Academies of
SCIENCES • ENGINEERING • MEDICINE

A Systems Approach to Reducing Consumer Food Waste

August 15-16 | Keck Building Room 208 | 500 Fifth Street NW | Washington, DC

AGENDA

Friday, August 16

OPEN SESSION, 8:00AM- 12:30 PM

7:30 Registration

Perspectives from the Sponsors

Moderator: Barbara Schneeman, Committee Chair

8:00 Welcome
Barbara Schneeman, Committee Chair

8:05 Perspectives from the Foundation of Food and Agriculture Research
Sally Rockey, Executive Director

8:25 Perspectives from The Walmart Foundation
Eileen Hyde, Director of Hunger and Healthy Eating (by Zoom)

8:40 Q&A

Perspectives from Researchers

Moderator: Barbara Schneeman

8:50 Lessons Learned from the U.K.
Tom Quested, Waste and Resources Action Programme (WRAP) Global, (by Zoom)

9:10 Reducing Consumer Food Waste: Insights from the Guelph Food Waste Research Group
Kate Parizeau, University of Guelph

9:30 Consumer-level Wasted Food: Insights, Ideas and Lessons Learned
Ashley Zanolli, Emerging Possibility LLC

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9:50	Q&A
10:15	Break
10:30	Wasted Food in Oregon: Recent Research Findings and Next Steps <i>Elaine Blaitt, Oregon Department of Environmental Quality (by Zoom)</i>
10:50	Peeling Back Layers of the Wasted Onion: Root Causes of Consumer Food Waste and Shifting the Environment around Them <i>Dana Gunders, Next Course, LLC (by Zoom)</i>
11:10	Experiences from the Hospitality and Food Service Industries <i>Pete Pearson, World Wildlife</i>
11:30	Wise Psychological Interventions <i>Greg Walton, Stanford University (by Zoom)</i>
11:50	Q&A
12:30	Open session adjourns

CLOSED SESSION, 12:30- 4:00 PM