FOOD RESCUE INNOVATION

Food Systems, Nutrition, and Health Seminar

Winter 2022
Fridays
12:30 – 1:20 p.m.
Kane Hall 130

Instructor: Alissa Bilfield

JANUARY

- **7** FRAMING FOOD RESCUE
 - Alissa Bilfied, Nutritional Sciences Program, Environmental and Occupational Health Sciences, School of Public Health, UW
- 14 REDUCING FOOD LOSS AND WASTE: SETTING A GLOBAL ACTION AGENDA

Brian Lipinski, World Resources Institute ZOOM PRESENTATION

21 PARTNERING WITH FARMS TO RESCUE UGLY FOOD: INSIGHTS FROM FIELD TO FORK

Maddy Rotman, Head of Sustainability, Imperfect Foods ZOOM PRESENTATION

28 BIG DATA AND BIG GROCERY: STREAMLINING SUPPLY CHAINS TO REDUCE FOOD LOSS

Stefan Kalb, CEO and Co-Founder of Shelf Engine

FEBRUARY

CERTIFYING UPCYCLED FOOD

Daniel Kurzreck CEO of ReGrained and Co

Daniel Kurzrock, CEO of ReGrained and Co-Founder Upcycled Food Association

11 CREATING COLLABORATIVE ACTION FOR FOOD RESCUE INNOVATION

Liz Fikejs, Seattle Public Utilities

18 PEDALING RELIEF: ACTIVATING VOLUNTEERS TO ADDRESS FOOD INSECURITY & FOOD WASTE

Maxwell Burton, Cascadia Bicycle Club

25 CAPTURING ENERGY FROM FOOD WASTE Michael Smith and Peyton Ridland, Impact Bioenergy

MARCH

CARBON ACROSS BIOMES: AGRICULTURAL APPLICATIONS IN PNW RESILIENCE

Lauren Brohawn, Buerk Center for Innovation, University of Washington

OPPORTUNITIES AND CHALLENGES FOR FOOD RESCUE
Alissa Bilfied, Nutritional Sciences Program, Environmental and Occupational
Health Sciences, School of Public Health, UW

Some sessions may be available on YouTube the day after session. All UW faculty, student, and staff members are welcome to attend these sessions. Register for NUTR 400/500 for this 1 credit course.