FOOD RESCUE INNOVATION
Food Systems, Nutrition, and Health Seminar

**JANUARY**

7 **FRAMING FOOD RESCUE**
Alissa Bilfield, 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

21 **PARTNERING WITH FARMS TO RESCUE UGLY FOOD: INSIGHTS FROM FIELD TO FORK**
Maddy Rotman, Head of Sustainability, Imperfect Foods

28 **BIG DATA AND BIG GROCERY: STREAMLINING SUPPLY CHAINS TO REDUCE FOOD LOSS**
Stefan Kalb, CEO and Co-Founder of Shelf Engine

**FEBRUARY**

4 **CERTIFYING UPCYCLED FOOD**
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**

4 **DESIGNING INNOVATIONS AROUND FOOD RESCUE AND FOOD WASTE**
Lauren Brohawn, Buerk Center for Innovation, University of Washington

11 **OPPORTUNITIES AND CHALLENGES FOR FOOD RESCUE**
Alissa Bilfield, 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.

**LAND ACKNOWLEDGEMENT:** The University of Washington acknowledges the Coast Salish people of this land, the land which touches the shared waters of all tribes and bands within the Duwamish, Suquamish, Tulalip and Muckleshoot nations.