

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 Household Food Waste: Lessons from around the Globe
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
Elaine Blaitt, Oregon Department of Environmental Quality (by Zoom)

10:50 Peeling Back Layers of the Wasted Onion: Root Causes of Consumer Food Waste and Shifting the Environment around Them
Dana Gunders, Next Course, LLC (by Zoom)

11:10 Experiences from the Hospitality and Food Service Industries
Pete Pearson, World Wildlife

11:30 Wise Psychological Interventions
Greg Walton, Stanford University (by Zoom)

11:50 Q&A

12:30 Open session adjourns

CLOSED SESSION, 12:30- 4:00 PM