

**Andy Wilson** *Chief Development Officer, Feeding America*

Andy Wilson is the Chief Development Officer (CDO) at Feeding America. As CDO, Andy serves as a front-line fundraiser, strategist and ambassador for Feeding America. He is responsible for building and managing a portfolio of top individual, foundation and corporate donors and guiding efforts to identify new prospects to grow and further diversify Feeding America's revenue sources and donor constituencies.

Andy joined Feeding America in 2017 after spending two years as Vice President of Development for the International Fund for Animal Welfare (IFAW). In this role his responsibilities included government, corporate and foundation giving, major and mid-level giving, and integrated direct marketing, supporting wildlife conservation and animal rescue initiatives in more than 40 countries.

Prior to IFAW, Andy spent seven years at Conservation International in roles that included Vice President Development and Vice President Corporate Relations at its Center for Environmental Leadership in Business. Andy served as Regional Vice President at the Eurasia Foundation for Central Asia and Eastern Europe from 2003-2008, and he spent five years as a private business owner in Russia in the shipping and logistics sector. He began his career working as an assistant to the Ambassador at the U.S. Embassy in Moscow.

Andy holds a Bachelor of Arts in Political Economy and Russian Studies from Princeton University and an Executive Master of Business Administration from Georgetown University.

**Anita Paley** *Executive Director, Food Bank Association of New York State***Blythe Chorn** *Sustainability Manager, Deloitte*

Blythe is a Manager with ten years of experience advising clients on sustainability and supply chain issues. She is a recognized expert on food waste and food sustainability and an invited speaker at numerous national conferences including the Food Marketing Institute's Global Sustainability Summit, Greenbiz, and the National Food Rescue Summit.

Prior to Deloitte, she spent three years in corporate responsibility consulting at Business for Social Responsibility. Blythe has an MBA from the Tuck School of Business at Dartmouth and a BA magna cum laude in Political Science and International Studies from Washington University in St. Louis.

**Bob Branham** *Director of Produce Strategy, Second Harvest Heartland*

Bob Branham is the Director of Produce Strategy at Second Harvest Heartland, located in St. Paul, Minnesota. Second Harvest Heartland is one of the nation's largest, most efficient and most innovative food banks. In 2017, Second Harvest Heartland delivered more than 78 million meals to nearly 1,000 food shelves, pantries and other partner programs serving 59 counties in Minnesota and western Wisconsin.

Bob and his Produce Strategy Team are currently working on produce sourcing and distribution strategies for Feeding Minnesota and Second Harvest Heartland, as well as executing the Midwest Region Produce Cooperative, an 8-state, 18 Food Bank cooperative.

Previous to his current role in the food banking industry, Bob had a 30 year career at General Mills with a range of roles including Sales Leadership and Corporate Strategy.

**Carrie Calvert** *Managing Director, Nutrition and Agriculture Government Relations, Feeding America*

**Chelsie Rae Lee** *Senior Vice President, Customer Strategy, SnackNation*

Chelsie Rae Lee is the Senior Vice President of Customer Strategy at SnackNation. She's on a mission to inspire more conscious food decisions in workplaces nationwide. For the last 15 years she's been driving measurable customer outcomes for Fortune 500s, CPG start-ups and everything in-between. Chelsie also has a personal passion for solving hunger.

**Chris Cochran** *Executive Director, ReFED*

Chris Cochran is the executive director of ReFED. Previously, Chris was the Senior Manager of Sustainability at Walmart where he developed a farm to consumer view of food waste while leading sustainability for Walmart's global produce business. Chris's experience with tackling food waste from multiple points in the value chain helps ReFED bring together new collaborators on food system challenges.

**David Broering** *President, NFI Industries*

Joining NFI in 2012, David is in charge of NFI's North American Brokerage, Transportation Management, North American Intermodal, and asset-based drayage businesses. David is leading these rapidly expanding divisions by offering a more robust suite of services to new and existing NFI clients. His focus on customer service and diversity is the key to the future growth and success of the business.

He began his career working for American Backhaulers, in Chicago, which was acquired by CH Robinson in 2000. David spent the next 12 years at CH Robinson in its Chicago Central Location. David was an integral part of both building his client base and helping others to create and develop their own. His primary focus was North American transportation and its many modes.

David attended the University of Dayton and graduated in 1997. He currently resides in Moorestown, NJ with his wife Jennifer and their two daughters Nora and Astor. David and his family enjoy traveling as well as weekends at home with their dogs.

**Devon Klatell** *Associate Director and Initiative Strategy Lead for Food, The Rockefeller Foundation*

Devon Klatell joined The Rockefeller Foundation in 2013. As associate director, Ms. Klatell leads our work to prevent wasted food in the U.S. A part of the Foundation's global YieldWise initiative, this effort seeks to eliminate the enormous environmental, social, and economic costs caused by food waste.

Prior to taking on her current role, Ms. Klatell established and led the Foundation's strategic planning team, which designed implementation and resource plan, risk assessments, and impact targets for initiatives in Execution. In that role, Devon worked on the Foundation's initiatives to address energy poverty, connect unemployed African youth with the digital economy, and create sustainable fisheries. Before joining the Foundation, Devon was a management consultant at Katzenbach Partners and at Booz & Company. In these roles, she advised clients from a range of sectors on strategic, organizational, and employee engagement issues.

Ms. Klatell holds a B.A. from Harvard University in cognitive psychology and an M.A. in food systems from New York University, where she researched behavioral economics in addition to a broad array of cultural, historic, economic, and regulatory food issues."

**Doug Posthuma** *Buyer, Alsum Farms and Produce*

**Drew Felz** *General Mills*

**Emily Malina** *Co-Founder and Chief Product Officer, Spoiler Alert*

Emily Malina is the Co-Founder & Chief Product Officer of Spoiler Alert, a Boston-based technology company helping food businesses manage unsold inventory. Spoiler Alert offers an enterprise software that empowers Fortune 1000 food distributors and manufacturers to get a better handle on their food recovery and waste diversion efforts. Emily founded Spoiler Alert out of her graduate studies at MIT and has spent her career driving technology adoption and process improvement in the public and private sector through her work at Deloitte Consulting and Microsoft.

**Greg Holcomb** *Strategic Account Manager, C.H. Robinson*

Greg has at C. H. Robinson for 25 years and has been in the fresh food business for thirty years. He has held, and continues to hold key positions inside of C. H. Robinson. His current role is to help enterprise customers grow by bringing value added solutions. He enjoys spending time with family, snowboarding, biking, lifting weights and golfing.

**Jennifer Silberman** *Vice President, Corporate Responsibility, Target*

Jennifer Silberman is vice president, corporate responsibility for Target and leads its CR wellness and sustainability strategy and portfolio along with programs to drive CR commitments locally.

Ms. Silberman joined Target from Hilton Worldwide where she served as Chief of Staff to the President and CEO as well as Vice President of Corporate Responsibility. She was hired as Hilton's first Vice President of Corporate Responsibility, creating an integrated function of the business focused on delivering long-term results for the company's hotel and timeshare operations, societal impact and shareholder value. She led a global team responsible for the strategy, integration and implementation of Hilton's corporate responsibility initiatives across more than 4,500 hotels globally. Under her leadership, Hilton was recognized as a 2015 Forbes Top 50 Green Brand; Newsweek Top Green Company in the World; Green Power Partner of the Year by the U.S. Environmental Protection Agency; Winner for Best Environmental Program, BCLC Corporate Citizenship Award; Finalist for 2013 Leadership Award - Travel+Leisure Global Vision; and Finalist for 2013 Condé Nast World Savers Award.

Prior to joining Hilton in 2010, Ms. Silberman was with APCO Worldwide, where she worked for eight years as Vice President in the corporate responsibility practice. She counseled Fortune 500 companies and foundations on strategy and program design, stakeholder engagement and reporting. She is regarded as an expert in corporate responsibility and has more than 20 years of experience working globally in the areas of economic development, sustainability, human rights, women's empowerment and youth opportunity.

Ms. Silberman holds a M.A. in International Economics and Latin American Studies from The Johns Hopkins University Paul H. Nitze School of Advanced International Studies (SAIS) and a B.A. with honors in Latin American Studies from Mount Holyoke College. Half Argentine, she is a native Spanish and Portuguese speaker and fluent in French. She served as a member of the World Economic Forum's Global Agenda Council on The Future of Jobs, the International Tourism Partnership executive committee, the Private Sector Advisory Group for Solutions for Youth Employment (S4YE) at the World Bank and currently serves on the boards of Pact, ECPAT and gBCAT.

**Jessica Adelman** *Group Vice President, Corporate Affairs, Kroger*

Jessica focuses on reputation management, including external communications and brand public relations, environmental sustainability and social responsibility, media, government and regulatory affairs, crisis management, cause marketing and corporate philanthropy, community relations, and associate communications and engagement. She also has the privilege of serving as President of The Kroger Co. Foundation.

A native Washingtonian, Jessica graduated cum laude from Dartmouth College as a Russian Area Studies major and lived in the former Soviet Union for several years in the 1990s. She earned an MBA from the Wharton School and a master's degree in International Relations from the University of Pennsylvania. She has an executive certificate in International Trade Issues from the John F. Kennedy School of Government at Harvard University.

She has spent her career in the food and agriculture industry, starting in Russia with Monsanto and then with Cargill, where she worked on biotechnology and nutrition issues that impact the food value chain plus strategic account relationship management with the U.S. government. Most recently, she served as senior vice president for Corporate Affairs at Syngenta North America and ran their Washington, D.C. office.

Jessica holds numerous leadership positions within the food and agriculture industry and was named to agriculture's "40 Under 40," PR News' "Top Women in PR," and Progressive Grocer's executive "Top Women in Grocery." She is also a member of the International Women's Forum D.C. Chapter.

She serves on the board of directors for the U.S. Chamber of Commerce Foundation and the Center for Food Integrity, and as a trustee for the Cincinnati Museum Center and Cincinnati Symphony Orchestra boards. She is proud to support her husband, Doug, on the board for the Cincinnati Shakespeare Company, which they frequent with their three young children.

**JoAnne Berkenkamp** *Senior Advocate, Food & Agriculture Programs, NRDC*

JoAnne Berkenkamp focuses on improving the efficiency of the U.S. food system by reducing food waste from farm to fork. She specializes in food-waste prevention and food rescue through industry-based approaches, consumer education, and policy advocacy. Berkenkamp has nearly two decades of experience working in the food-systems arena, including regional food-systems development, public education, institutional food procurement, and food supply chain research and development. Berkenkamp has also worked in the corporate finance and international development sectors. She holds a bachelor's in finance from the University of Illinois and a master's from the John F. Kennedy School of Government at Harvard University.

**John Chrisman** *Vice President of Processor Relations, American Dairy Association North East*

After earning his marketing degree from Robert Morris University, John entered the food business. His experience includes serving in Sales & Marketing positions in consumer package companies including Campbell's Soup and Hanover Foods. He started working for Dairy Farmers in 2001 where he could leverage his education and work experience. During his career at the Mid-Atlantic Dairy Association, and now the American Dairy Association North East, he has assumed many roles including working closely with retailers, milk processors, cooperatives, school districts, food banks and the National Football League. He feels extremely fortunate to represent 13,000 dairy farmers in the North East and Mid-Atlantic region and recognizes the passion, commitment and dedication it takes to succeed in these economic times.

He resides in Pittsburgh, Pennsylvania, with his wife and 4 children and enjoys spending time with family, biking, and coaching various sports!

**Jonathon Bloom** *Food Waste Thought Leader, Wasted Food*

Jonathan Bloom is a journalist, consultant and thought leader on the topic of food waste. Jonathan wrote the book *American Wasteland* and created the web site *Wasted Food*. He has spoken on food waste from Santiago to San Francisco to Singapore and consulted with the United Nations' Food and Agriculture Organization, Harvard Law School, Natural Resources Defense Council and General Mills. Jonathan is an Advisory Board member for Food Tank, ReFED and Imperfect Produce. In 2013-2014, he was the O.V.W. Hawkins Expert-in-Residence at Bucknell University and will reprise that role at Concordia College in 2017. A Boston native, Jonathan now lives Durham, NC, with his wife, two sons and many, many containers for leftovers.

**Justin Block** *Director, Retail Information Services, Feeding America*

Justin Block joined Feeding America, the nation's largest domestic hunger relief and food rescue organization, three years ago. He has enthusiastically embraced the non-profit's mission to provide meals to people facing hunger across America through a network of 200 food banks and 60,000 food pantries and meal programs.

Block leads the team that developed MealConnect, an innovative food rescue app, which to date has connected more than 275 million donated meals with people who need them. Previously, he worked in community development banking and owned and operated a restaurant for several years prior to his move to Chicago.

Block holds a B.A. in Economics from the University of Texas at Austin, and brings an entrepreneurial spirit and business mindset to his work.

**Karen Hanner** *Vice President, Manufacturing Partnerships, Feeding America*

Karen Hanner is the Vice President, Manufacturing Partnerships for Feeding America, leading a team committed to relationship development with over 200 major CPG manufacturers to ensure unsellable food and grocery products are donated to food banks to avoid being wasted. Hanner also leads the Sustainability efforts of Feeding America and represents the organization on the Food Waste Reduction Alliance and is a member of the ReFED Advisory Council. Additional areas of oversight include Purchasing and Disaster Services. Prior to joining Feeding America in 2008 Hanner held positions in marketing and supply chain management at Kraft Foods, Keebler, Nestle, and Market Day (previously a division of GFS). She holds a master's degree in management from Northwestern University and a bachelor's of science degree from Georgetown University.

**Kate MacKenzie** *Senior Director, Programs, City Harvest*

Kate MacKenzie is City Harvest's Senior Director of Programs. She oversees the organization's Healthy Neighborhoods initiative, which partners with low-income communities to increase access to fresh produce, helps residents shop for and cook nutritious, budget conscious meals, and organizes community-based solutions to food insecurity. She also works with federal, state and local partners on food policy issues that affect hunger and health.

Kate graduated from Cornell University and received her Masters degree in Public Health Nutrition from Teachers College, Columbia University. She is also a Registered Dietitian. Before joining City Harvest, she worked at the NYC Department of Health and was on the faculty of Teachers College. She lives in Brooklyn with her husband, son and daughter.

**Katie Levin** *Environment Program Analyst, Crown Family Philanthropies*

Katie Levin is the Environment Program Analyst at Crown Family Philanthropies, a family foundation based in Chicago, Illinois. She drives strategy and reviews grants for CFP's three environmental portfolios: energy, water, and land and agriculture. Her passion for food waste reduction has helped shaped the foundation's approach to the issue—focusing on preventative solutions to address the loss of input resources when food is wasted. Katie's previous positions in government, nonprofit and the private sector have helped shape her understanding of solving complex issues and fuel her passion to create lasting change through her current work in philanthropy.

Katie is a graduate of Northwestern University, where she earned her BA in European history and Environmental Policy & Culture.

Katie lives in Chicago, sits on the Young Professionals Council of the Alliance for the Great Lakes, and when she's not thinking about wasted food, she's thinking about cooking it!

**Katie Sandson** *Clinical Fellow, Harvard Law School Food and Policy Clinic*

**Katy Franklin** *Operations Manager, ReFED*

Katy Franklin serves as ReFED's Operations Manager, supporting organizational development and designing systems for effective program implementation and management. Previously, Katy managed operations at Sustainable America, where she gained a deep understanding of successful food waste reduction programs with consumers,

food service providers, private firms, and at major events. Katy also helped develop Further with Food, a public-private partnership convened to address food loss and waste.

**Kevin Smith** *Senior Advisor, FDA's Office of Food Safety, FDA*

As a Senior Advisor in FDA's Office of Food Safety, Kevin Smith advises FDA leadership on strategic initiatives and program development related to FDA's food safety mission. In addition to leading FDA's efforts on food waste and recovery, Kevin co-leads the implementation of regulations for the sanitary transportation of human and animal food. During his 30-year career in Environmental Health, Kevin has worked for a leading third party certification firm and agencies at the federal, state, and local level, including serving as the Director of FDA's Retail Food Protection Staff for over 8 years. Kevin earned his BS in Food Science from the University of Delaware and his Master of Public Health from the University of Michigan

**Kim Molnar** *Chief Operating Officer, Second Harvest Food Bank of Middle Tennessee*

Kimberly Molnar has been with Second Harvest Food Bank of Middle TN since 2007. She brings to the food bank a great history of food knowledge as she the President and Owner of Empire Food Brokers of Nashville, Inc. for over 20 years. Kimberly serves as Chief Operating Officer and oversees all warehousing and distribution, transportation, programming, agency oversight, and food resourcing for the 46 counties in Middle and West TN served by Second Harvest. Additionally, she is responsible for their successful Social Enterprise, Project Preserve, which supplies purchased food to over 130 food banks in 48 states. Project Preserve has also been a leader in food waste reduction innovations. Their latest innovation was the development of a shelf stable low sodium low sugar spaghetti sauce produced from donated tomatoes. Kim worked with the NRDC to provide data on food waste and need in the city of Nashville

**Kris Sadens** *Director, Brand Partnerships, ATTN:*

Kris spent 15 years in television media sales most recently as the VP of the 21st Century Fox Sports and Entertainment properties. Sensing the need to evolve with the shifting media landscape, he left to start the Midwest office for VICE and then again for ATTN:. At ATTN: he helps companies and NGO's of all shapes and sizes create content designed to elevate their purpose-oriented messaging to engage millennials on social platforms. ,Kris lives in Chicago with his wife Kellie and three kids Sydney (7) and twins Silas (5) and Celia (5). He recently started composting his food-waste with a local company.

**Leah Lizarondo** *CEO, 412 Food Rescue*

Leah brings a 15-year track record of leadership positions with global corporations and nonprofits. Leah received her Masters Degree in Public Policy from Carnegie Mellon University graduating with Highest Distinction.

She began her career as a product manager in Southeast Asia, working in consumer packaged goods and technology before moving on to her passion in food and health advocacy. She has worked in leadership positions in nonprofits in New York and Pittsburgh. She is interested in the intersection of social good and technology and mines her experience launching startups as she works to grow 412 Food Rescue.

Leah is an active advocate for food, health and innovation. She has also trained at the Natural Gourmet Institute in New York City and received her Certification in Plant-based Nutrition from Cornell University. The Brazen Kitchen, Leah's blog and Pittsburgh Magazine column, won the 2013 National City & Regional Magazine Awards. Her work has been featured in national media including NPR, Oprah.com, and GOOD Magazine online. In April 2014, she gave the TEDx Talk "Why the Farm Is Not Getting to the Table." In 2017, she was named in SmartBusiness "Who To Watch" as one of the individuals "poised to shape the Pittsburgh region in 2017 and beyond" and FoodTank's "17 Food Heroes to Inspire Us in 2017."

**Lucyna Kurtyka** *Senior Scientific Program Director, Foundation for Food & Agriculture Research*

Lucyna Kurtyka joined the Foundation for Food and Agriculture Research in February 2016 as a Senior Scientific Program Director, bringing more than 20 years of nonprofit and private sector experience. Prior to joining FFAR, Lucyna was Global Lead on Food Policy and International Organizations at Monsanto Company, where she worked with multiple organizations to encourage science based regulations, standards, and oversight of biotech crops and foods. Lucyna's wealth of nonprofit sector experience covers many facets of the global food system. At the International Life Sciences Institute, Lucyna directed international projects related to the development and safety of biotech foods and to natural toxins and pesticide residues in foods. As Program Officer at the National Academy of Sciences/National Research Council's Board on Agriculture and Natural Resources, she managed projects in the areas of food and fiber systems, agricultural research, natural resource management, and international trade and economics. Prior to that, while at AOAC International, Kurtyka oversaw the validation and approval process for analytical methods published in the Official Methods of Analysis, which are used in nutrition labeling. Lucyna holds an M.S. degree in food technology from the Agricultural University in Krakow, Poland.

**Maura Shea** *Vice President, Innovation, Feeding America*

Maura Shea, VP of Innovation at Feeding America National Office, brings over 15 years of human-centered design and innovation experience to our network. As a first project for Feeding America's Innovation Incubator, Maura is working with the FANO Produce Team to capture and distribute more fresh produce throughout the charitable food network. Previous to FANO, Maura led the Strategic Innovation team at the YMCA of the USA where, in addition to designing many national strategic initiatives like drowning prevention, day camp and swim lessons, she designed and launched Togetherhood, a volunteer-led community service program now scaled to over 400 local YMCAs. Before working at the Y, Maura spent nearly a decade at IDEO, a design and innovation consultancy.

**Mitzi Baum** *Managing Director of Food Safety, Feeding America*

Mitzi Baum has been a member of the Feeding America team for over 21 years and is currently the Managing Director of Food Safety. In this role, Mitzi manages the continued development of food safety initiatives including: development and execution of the food safety strategic plan; oversight of third party food safety audit program; food safety educational summits; development of food safety resources; and coordination with donors and regulatory agencies to support food donations to reduce food waste.

Mitzi earned her Masters of Science in Food Safety and certificate in Food Law from Michigan State University. She earned her Bachelor's degree from Bowling Green State University, Bowling Green, OH in Restaurant/Hospitality Management. She has earned certificates in Non-Profit Management from the University of Chicago; Quality Management from DePaul University; Food Safety Management from Cornell University; and is a certified Food Safety instructor. She currently sits on the advisory council for Michigan State University's Master of Science in Food Safety program."

**Paul Sherman** *Program and Resource Development Fellow, Food Recovery Network*

Paul Sherman is the Program and Resource Development Fellow at Food Recovery Network (FRN). Originally from the Chicago area, he founded the University of Denver's FRN chapter during his first year as an undergraduate student in 2014.

**Pete Pearson** *Director, Food Waste, World Wildlife Federation*

Pete Pearson works on food waste prevention and food recovery, helping businesses understand the intersection of agriculture and wildlife conservation. For almost a decade, he has been working as a change agent within various businesses and non-profits on regenerative agriculture, sustainability, and corporate social responsibility (CSR).

Pete has led local and national sustainability programs within the retail grocery sector across 2,000 grocery stores in 37 states. He also has over 10 years of technology experience with companies including Hewlett-Packard, Accenture and Albertsons. He has worked with public schools and hospitals as an independent sustainability consultant, co-

founded a non-profit focused on sustainable agriculture, and has also co-produced a documentary film on local food production. Pete currently lives in Washington DC and enjoys fly fishing, boating, and exploring the outdoors with his family."

**Phyllis James** *Chief Diversity and Corporate Responsibility Officer, MGM Resorts International*

Phyllis A. James is Executive Vice President and Chief Diversity & Corporate Responsibility Officer for MGM Resorts International responsible for leadership of the Company's enterprise-wide Corporate Social Responsibility ("CSR") policy, business strategy and initiatives, including the Company's diversity and inclusion, philanthropy and volunteerism programs and its Corporate Diversity and Community Engagement Department.

Corporate responsibility is an anchor of our company's character, values and culture, and is central to our employee engagement, customer and business expansion, and reputation growth. Ms. James' duties as leader of our Corporate Diversity and Community Engagement Department include policy and strategy formulation regarding our overall CSR, inclusion and philanthropy initiatives in alignment with the Company's overarching business objectives; development of critical implementation practices and program execution; collaboration with key internal and external stakeholders; and cultivation of strategic alliances with key constituency groups. She serves as principal management liaison to our Board of Directors CSR Committee, and to our Chairman's Executive CSR Committee. She also functions as key spokesperson for our CSR initiatives and our Corporate Diversity and Community Engagement Department. Beyond her CSR activities Ms. James is a director on the board of and special advisor to MGM Grand Detroit, LLC.

Ms. James joined MGM Resorts in March 2002 as Senior Vice President and Senior Counsel, and then was promoted to Deputy General Counsel and Chief Diversity Officer in 2009. In 2011 she was promoted to Executive Vice President, Special Counsel for Litigation and Chief Diversity Officer. In the role of Special Counsel for Litigation she was responsible for management and supervision of all Company litigation and related public disclosures, including the coordination of outside litigation counsel.

Prior to joining MGM Resorts, Ms. James served with great distinction with Mayor Dennis Archer as Corporation (General) Counsel and Law Director of a department of approximately 100 lawyers for the City of Detroit (then the nation's tenth largest city) for two terms, from February 1994 through December 2001.

**Rick Nahmias** *Executive Director, Food Forward* "

Before founding Food Forward in 2009, Rick was an award-winning photographer and writer who focused on the faces and stories of marginalized communities. His formal training as a cook, along with his exploration of California's agricultural workforce in his body of work entitled "The Migrant Project: Contemporary California Farm Workers" gave him a deep appreciation of and involvement in both the gourmet cooking and food justice worlds. These varied interests, along with his conviction that access to healthy, fresh, nutritious food is a human right, culminated in him coming aboard as full-time Executive Director of Food Forward in 2011.

He's spoken internationally on food justice issues, and his work has been profiled in dozens of publications including The Guardian, Sunset Magazine, and the Los Angeles Times. Rick has been named a regional delegate to the Slow Food/Terra Madre Conference in Torino, a Ralph M. Parsons Fellow, a Good Food Champion by LA City Council, and was a solo presenter at the 2014 SXSW Eco Conference. A 2010 winner of the LA Social Venture Fast Pitch, in 2015 Nahmias was chosen from over 135 past participants to represent Los Angeles in the inaugural National Fast Pitch competition in Austin, TX and was awarded the Innovation and Audience awards. In 2016 he received an inaugural Trailblazer Award from the International Association of Culinary Professionals. Rick was named a 2017-18 Senior Fellow at UCLA's Luskin School of Public Policy. He serves on the Leadership Board of the LA Food Policy Council and the Steering Committee for the Los Angeles County Food Recovery Initiative. When he's not in the kitchen or up a tree, he's learning steel guitar with his trusty Catahoula Leopard Dog, Rufus, by his side. [rick@foodforward.org](mailto:rick@foodforward.org)

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**Rowena Norman** *Director of New Partnerships, Feeding America*

Rowena Norman is a Director of New Corporate Partnerships for Feeding America. She initiates authentic and meaningful partnerships and cause marketing campaigns with Fortune 500 companies. She loves utilizing her strong consultative fundraising, relationship management, and negotiation skills to forge innovative partnerships and make a difference every day.

Prior to joining Feeding America, Rowena Norman was a top performing sales executive at Google. She specialized in emerging markets; creating new processes and revenue streams in Washington DC, Singapore, and Canada. One of her favorite memories at Google was holding on to dear life and her laptop in Sri Lanka as she bounced around in a tuk tuk going from client meeting to client meeting. Though she loved the free food that Google offered, Rowena followed her passion and jumped at the opportunity to provide nutritious food to Americans in need.

In her spare time, Rowena Norman loves to explore her new hometown of Portland by eating through the city and biking. She also loves to travel and experience new cultures. One her most unforgettable memories was being chased by monkeys in Costa Rica and Bali.

**Sarah Diamond** *Alumni Programs VISTA, Food Recovery Network*

Sarah Diamond is the Alumni Programs VISTA at Food Recovery Network (FRN). She went to school at Lawrence University in Appleton, Wisconsin, and helped found the FRN chapter as a first year student there. She is originally from the Boston area.

**Sharon Fox** *Chief Marketing Officer, Freshly*

Sharon is the Chief Marketing Officer at Freshly, the subscription-based food company that delivers deliciously healthy, fully prepared meals directly to your door, each ready to eat in only 3 minutes. Before joining Freshly, Sharon was the CMO at children's toy company Melissa & Doug, where she spearheaded global brand activities and eCommerce business development. Prior to that, Sharon's experience includes SVP roles at both Ralph Lauren and eCommerce company Quidsi (which was acquired by Amazon in 2011), and over a decade in Brand Management at Kraft and Unilever, where she acquired a deep knowledge of the food and beverage space working on a variety of leading CPG brands.

Sharon received a Bachelor of Science degree in Industrial Operations Engineering from the University of Michigan and a Master of Business Administration from Harvard Business School. She also serves as a member of the board of directors of Criteo (CRTO), a global performance marketing company. Sharon is the Chief Marketing Officer at Freshly, the subscription-based company that delivers deliciously healthy, fully prepared meals to your door. Before joining Freshly, Sharon was the CMO at children's toy company Melissa & Doug, and also had leadership roles at both Ralph Lauren and eCommerce company Quidsi (which was acquired by Amazon in 2011), as well as more than a decade in Brand Management at Kraft and Unilever.

**Steve Levitsky** *Vice President of Sustainability, Perdue*

As Vice President of Sustainability, Steve Levitsky oversees Perdue Farms' environmental stewardship programs and is responsible for creating a vision for sustainability within the company. This includes advancing the company's progress in achieving sustainable growth by working with fellow associates to identify improvements related to the social, environmental and economic aspects of Perdue's operations, and working collaboratively with the company's stakeholders. Steve Levitsky, VP of Sustainability, Perdue Farms Steve has served on the Board of Directors of the International Society of Sustainability Professionals since 2012. He is on the Maryland State Commission on Environmental Justice and Sustainable Communities by appointment of the governor. Steve holds a bachelor of science degree in environmental resource management, a master's degree in business administration and has

completed graduate degree soil science classes to obtain soil scientist certification. All of his degrees are from Pennsylvania State University.

**Steven Finn** Vice President of Food Waste Prevention, LeanPath

Steven Finn is the Vice President of Food Waste Prevention for LeanPath. In this role, he leads our teams in helping our clients take control of their food waste, reducing waste and costs while engaging employees to institute a culture of food waste prevention. He is also a member of the LeanPath leadership team with extensive experience and expertise in food waste reduction and prevention strategies, speaking frequently at industry events and providing education and leadership for our clients.

Most recently, Steven was the Managing Director of ResponsEcology, a sustainability and change management consulting firm helping organizations to reduce waste and drive transformational culture change with triple bottom line impact. Steven combines 25 years of strategy and control experience in the supply chain sector with a passion for sustainability and conscious capitalism. He has conducted extensive research into the problems of food security, water security, and global food waste, and has developed innovative public-private partnerships to capture and redistribute excess food to mitigate hunger.

Steven holds a BA in Economics from the University of Delaware, an MBA in Finance from West Virginia University, and the MSOD and MPHIL degrees in Organizational Dynamics from the University of Pennsylvania. He teaches "Global Pennovation"—a project-based graduate class at the University of Pennsylvania focusing on innovation for sustainability in which a multi-disciplinary group of students works to contribute to one of the world's most pressing sustainability problems. Steve is a frequent speaker on global food waste and food recovery topics and has served on three non-profit boards in the food sector. He is the author of the blog "FoodForThoughtfulAction."

**Tim Ma** Chef/Owner, Kyirisan

Chef Tim Ma risked it all when he left behind a successful engineering career nine years ago. A graduate of Georgia Tech in Atlanta, Tim returned to the DC area to work as an electrical engineer for government contractors until 2008. It was then that Tim, along with his now wife Joey, quit their jobs and moved to New York City where he enrolled in The French Culinary Institute (now known as The International Culinary Center). After completing his culinary program and an externship at a two Michelin-starred restaurant in New York, the couple moved to St. Thomas, USVI. They lived in St. Thomas just long enough to figure out their next move: opening a restaurant of their own back in Northern Virginia.

In 2009, Tim and Joey – with the help of family and friends – opened their first restaurant after scouring Craigslist and maxing out their credit cards. Despite some tough times at the start, the restaurant soon began to garner the attraction of locals and critics.

Fast-forward to 2013, Tim and Joey opened Water & Wall, a neighborhood restaurant with modern American fare. Tim had always wanted to open a craft sub shop, which led to the couple opening Chase the Submarine in November 2015. In Spring 2016, the Tim Ma Restaurant Group (TMRG) opened its first restaurant in DC: Kyirisan.

Located in DC's Shaw neighborhood, Kyirisan offers contemporary Chinese-French cuisine in a modern yet casual setting. Within its first year, the restaurant was recognized on Michelin's inaugural 'Bib Gourmand' DC list and Washingtonian's '2017 100 Very Best Restaurants' list.

Chef Tim Ma and wife Joey are also proud parents of 3: Charlotte, 6; Chase, 4; and Camden, 2 – all future "Yellow Jackets".

**Yalmaz Siddiqui** Vice President of Corporate Sustainability, MGM Resorts International

Yalmaz Siddiqui is Vice President of Corporate Sustainability at MGM Resorts International. He started this role in May 2016 and is responsible for leading a range of environmental sustainability initiatives for the company, including materials management, food waste reduction, environmentally preferable purchasing and sustainable events. He is also helping develop an advanced environmental management program for MGM Resorts, including policies, metrics, goals, and reporting strategy.

Prior to joining MGM Resorts, Yalmaz was Senior Director, Sustainability at Office Depot, where he set strategic direction and helped integrate a series of social and environmental sustainability programs into the global organization. During his ten years with Office Depot he helped the company grow sales of environmentally preferable products from \$1.2 Billion to \$3.2 Billion, reduced carbon emissions by over 40%, and reach a ranking of #1 greenest large retailer America in Newsweek magazine's green rankings for three consecutive years.

A global expert in sustainable purchasing, Yalmaz was the Founding Chair of the Sustainable Purchasing Leadership Council, a widely recognized, multi-stakeholder organization creating a methodology and recognition program for this emerging area of sustainability action.

Before Office Depot, Yalmaz worked for ten years as a management consultant at IBM and PwC where he focused on B2B customer relationship management and performance improvement strategy.

Yalmaz has a Masters in Environment & Development from the University of Cambridge in England, and a Bachelor of Commerce from McGill University in Canada.

**Yvette Cabrera** *Food Waste Analyst, The Rockefeller Foundation*

Yvette Cabrera joined The Rockefeller Foundation in 2016 as Food Waste Analyst. As part of the Foundation's YieldWise initiative, she supports efforts to prevent and reduce wasted food in U.S. cities and industries, and to build more resilient and inclusive food systems.

Prior to joining The Foundation, Ms. Cabrera was enrolled in the Food Studies graduate program at New York University, where she focused on international food systems and sustainability. Ms. Cabrera also served as a Peace Corps health volunteer in the Dominican Republic.

Ms. Cabrera holds an M.A. in Food Studies from New York University's Steinhardt School of Culture, Education, and Human Development and a B.A. in Peace and Conflict Studies from the University of California, Berkeley.