



**CIFAR Conference XXXVIII
Looking Ahead on World Food Day**

Thursday, October 16, 2014

10:30 a.m. – 4:15 p.m.

Silverado Vineyards Sensory Theater
Robert Mondavi Institute Sensory Building
University of California, Davis

- 10:00 a.m. **Registration.**
- 10:30 **Welcome.** Helene Dillard, Dean, College of Agriculture and Environmental Sciences, UC Davis
- 10:40 **CIFAR's Perspective on Advances in Science & Technology for Global Food and Agriculture.** Sharon Shoemaker, Executive Director, CIFAR, UC Davis
- 11:00 **Innovations in Agriculture**
 - **Food is a Privilege...Not a Right!** A.G. Kawamura, Urban Farmer; Co-Chair, Solutions from the Land, and formerly State Secretary of Agriculture, Irvine, CA
 - **Feeding the World Sustainably through New Technology.** Pam Marrone, CEO and Founder, Marrone Bio Innovations, Inc., Davis, CA
- 12:00 p.m. **Lunch**
- 1:00 **Innovations In Food and Health.** Bruce German, Professor, Food Science and Technology; Director, Food for Health Institute and Chair, Innovation Institute for Food and Health, UC Davis
- 1:30 **Innovations in Food Processing**
 - **The Next Generation of in-Line MR Sensors.** Michael McCarthy, Professor and Chair, Food Science and Technology, UC Davis
 - **Rethinking Food and Beverage Processing for Sustainability.** Roger Boulton, Stephen Sinclair Scott Endowed Chair in Enology and Professor, Departments of Viticulture & Enology and Chemical Engineering & Materials Scientist, UC Davis
 - **Greening of Sales and Operations Planning.** Glen Lewis, Principal, Glen Lewis Group, Elk Grove, CA, and CIFAR Advisor
- 3:00 **Afternoon Tea Break**
- 3:20 **New Sources of Food Protein**
 - **Chirping Opportunities: New Approaches for Developing High Quality Foods and Food Ingredients.** Moshe Rosenberg, Professor and Specialist, Dairy Engineering and Technology, Food Science and Technology, UC Davis
 - **Product Potentials Providing Plant Proteins.** Cheryl Mitchell, President, Blue Pacific Ingredient Innovations, City of Industry, CA
- 4:20 **Looking Forward with Foresight.** Teresa Siles, Vice President and Director of Social Media, Nuffer, Smith, Tucker, Inc., San Diego, CA
- 4:40 **Wrap Up.** Zachary Wochok, Chair, CIFAR Advisory Board and Principal, The Wochok Group, Davis, CA
- 4:50 **Adjourn.**
- 5:15 **Reception and no-host Dinner at Seasons Restaurant (private room)**
- 6:30 **Note: There is a separate evening event for celebrating World Food Day**
 (description and registration link is on the next page)

World Food Day Celebration

Buehler Alumni Center, UC Davis, 6:30 – 9:00 p.m.

IF interested, register at

<http://events.r20.constantcontact.com/register/event?llr=bvdssobab&oeidk=a07e9vtnw5bae15a6>

note: Space limited, so first come, first serve.

On October 16 **World Food Day** is celebrated to both bring awareness to global hunger and to celebrate efforts to improve access to healthy food for everyone.

In the Sacramento region, solutions that are both global and local in scope are being implemented. Over 800 million people in the world today suffer from malnutrition and hunger. In the U.S. nearly 15.9 million children struggle to get enough nutritious food to eat every day. In our region, as much as 18% of residents lack regular access to food. While these numbers are alarming, there is good news too. Due to innovations in food access, people are learning to grow their own food, and the number of U.S. households experiencing food insecurity dropped by over a half-million from 2011 to 2013. Global rates of hunger have fallen 40% compared to 1990, and child mortality rates have been halved in that same period.

We will gather to celebrate these innovations, learn about where work is still needed, and appreciate our local bounty. An expert panel, outlined below, will share their experience and knowledge about food access, hunger and the healthcare system, and growing and sharing nutritious food with the neediest in our communities.

Following a **welcome by Yolo County Supervisor Don Saylor** and the panel presentations and discussion, we will share seasonal bites at a reception that includes a delicious selection of appetizers specially prepared with bounty from the UC Davis Student Farm.

Panelists include:

Dr. Lucia Kaiser, UC Davis Cooperative Extension specialist in the Department of Nutrition whose research covers maternal and child nutrition, developing and testing nutrition education materials for community programs, and evaluating efforts to improve food security and reduce chronic disease among low-income Latino populations.

Sue Sigler, Executive Director, California Association of Food Banks, joined CAFB in 2008, bringing over 25 years of experience in social services and nonprofit management. Sue holds a BS degree from Cornell University and an MSW from Fordham University. Her experience includes direct service work with a variety of populations including elementary school counseling, mental health, homeless teens, and women with eating disorders.

Dr. **Zoey Goore**, MPH, FAAP, American Academy of Pediatrics (AAP), has been a pediatrician in the local community for 14 years. Her interest in medical education has led to 5+ years of running the Sacramento Valley's CME program in Kaiser Permanente as well as being involved in medical education for AAP. She holds an office within the local AAP District, and her work with AAP has fostered her activism regarding the effects of poverty on the health of children.

Shawn Harrison, Founder and Co-Director of Soil Born Farms, an urban agriculture and education project. Shawn's work and expertise includes developing sustainable food systems and healthy communities. He holds an MS degree in international agricultural development from UC Davis and is a graduate of the Sierra Health Foundation's Community Leadership Program. Shawn is a recipient of Valley Vision's Legacy Feast Environmental Category award.

The panel will be moderated by Amber Stott, Founder and Chief Food Genius of Food Literacy Center. Amber was named "Food Revolution Hero" by the Jamie Oliver Foundation in 2013, was awarded 40 under 40 by Sacramento Business Journal, and received a Legacy Feast 2014 Environmental Category award from Valley Vision. Amber can frequently be found dressed as a pea pod.