



## Local Food: Shortening the Supply Chain and Reducing Food Waste

*Presented by the University of California Thelma Hansen Fund*

### Agenda

*Each webinar will open to participants 5 minutes before 4:00 PM.*

#### Tuesday, April 26: Current Status and Developments in the Food Supply Chain

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- 4:00 PM **Welcome**—Annemiek Schilder, PhD, Director, UC Cooperative Extension (UCCE), Ventura County and UC ANR Hansen Agricultural Research Extension Center (HAREC)
- 4:10 **Welcome Message from Linda Parks, Supervisor Ventura County District 2**
- 4:15 **Our Food Supply: Where Are We and Where Are We Going?**  
David Zilberman, PhD, Professor, Dept. of Agricultural and Resource Economics, UC Berkeley
- 4:55 **Food Policy and Sustainability**  
Diana Winters, PhD, Deputy Director, Resnick Center for Food Law and Policy, UCLA
- 5:28 **Closing**—Annemiek Schilder, PhD

#### Wednesday, April 27: Regional and Local Food Systems

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- 4:00 PM **Welcome**—Annemiek Schilder, PhD, Director, UCCE/HAREC Ventura County
- 4:10 **Regional Food Systems: Connecting Farms, Consumers, and Communities**  
Gail Feenstra, PhD, Director, UC Sustainable Agriculture Research & Education Program (SAREP)
- 4:45 **Shortening the Supply Chain with “Farm to School”**  
Vanessa Zajfen, Director, Food and Nutrition Services, Ocean View School District, Oxnard, California
- 5:00 **Farmivore: Connecting Farmers with Eaters**  
Max Becher, Co-Owner, Farmivore, Oxnard, California
- 5:28 **Closing**—Annemiek Schilder, PhD

#### Thursday, April 28: Reducing Food Waste

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- 4:00 PM **Welcome**—Annemiek Schilder, PhD, Director, UCCE/HAREC Ventura County
- 4:10 **Advancing Solutions to Address Food Loss and Waste**  
Ned Spang, PhD, Associate Professor, Dept. of Food Science and Technology, UC Davis
- 4:45 **Preserve Today, Relish Tomorrow: Education in Food Preservation**  
Sue Mosbacher, Coordinator UC Master Food Preserver Program
- 5:10 **Saving Food to Help Those in Need**  
Monica White, President & CEO, Food Share, Ventura County
- 5:28 **Closing**—Annemiek Schilder, PhD



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## Biographies of Presenters

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**Max Becher** is the founding farmer of "Farmivore," a regional food hub located at the McGrath Family Farm in Camarillo, California. As an aspiring farmer in his early twenties, Max created Farmivore to give local farmers like himself market access by directly connecting them with local consumers.

**Contact:** [max@farmivore.farm](mailto:max@farmivore.farm)

**More about Max Becher's presentation:** Overview of Farmivore's online platform streamlining orders, giving customers a modern shopping experience, and easing the logistical burden of working with multiple regional producers.



**Gail Feenstra** is the Director of the UC Sustainable Agriculture Research & Education Program (SAREP). She works with stakeholders statewide to improve the environmental impacts of agriculture, the health of rural communities and profitability of farming operations in California. She is committed to strong regional food systems, sustainably produced food that is accessible to all, and equity and justice in the food system. Feenstra's research and outreach has focused on farm-to-school evaluation; regional food system distribution; marketing opportunities for small and medium-sized producers and regional food policies. Feenstra has a doctorate in Nutrition Education from Teachers College, Columbia University.

**Contact:** [gwfeenstra@ucd.edu](mailto:gwfeenstra@ucd.edu)

**More about Gail Feenstra's presentation:** What do we mean by "regional food systems" and how do they contribute to community health? This presentation will describe the concept of a regional food system and what they look like in California.



**Sue Mosbacher** is the statewide UC Master Food Preserver Program Coordinator, working with UC Master Food volunteers across California since 2010. She is also the local program coordinator in El Dorado, Amador and Calaveras counties, working directly with volunteers and the public.

**Contact:** [smosbacher@ucanr.edu](mailto:smosbacher@ucanr.edu)

**More about Sue Mosbacher's presentation:** Learn how different preservation methods prevent food spoilage and illness and how to divert food from your compost pile or landfill. The UC Food Master Preserver Program offers classes both virtual and in-person. Find out how you can participate and tap into valuable resources.



**Annemiek Schilder** is a plant pathologist and director of the University of California Cooperative Extension in Ventura County and of the Hansen Agricultural Research and Extension Center in Santa Paula. She hails from the Netherlands where her extended family still farms field crops and dairy. Prior to coming to California, she was a faculty member at Michigan State University where she supported the grape and berry industries with research and extension in sustainable disease management.

**Contact:** [amschilder@ucanr.edu](mailto:amschilder@ucanr.edu)



**Ned Spang, PhD**, is an Associate Professor in the Department of Food Science and Technology at UC Davis. His research focuses on characterizing and optimizing the efficiency of linked food, energy, and water resource systems. Much of his work has focused on the topic of food loss and waste across the entire food supply chain, including estimating on-farm food losses, repurposing food processing byproducts, and assessing the potential for community-scale anaerobic digestion systems. To further address this interdisciplinary issue, Dr. Spang has worked to establish the Food Loss and Waste Collaborative – a collection of roughly 100 faculty, students, and staff at UC Davis, representing more than 20 different departments, research centers, and institutes on campus.

**Contact:** [esspang@ucdavis.edu](mailto:esspang@ucdavis.edu)



**More about Ned Spang's presentation:** An introduction to the problem of food waste, discussion of frameworks for comparing solutions to the challenge, and three different food waste research projects targeting different stages of the food supply chain.

**Monica White** joined Food Share of Ventura County as President and CEO in 2017 after having previously served on the Food Share board. Since taking on the role, Monica led Food Share out of a period of financial challenges while responding to some of Ventura County's most critical hunger relief needs during the Thomas Fire and the COVID-19 pandemic. Entering its 43rd year as Ventura County's food bank, Food Share served 190,000 people last year through a network of 190 community partners. In 2021, Food Share distributed the equivalent of more than 15 million meals in Ventura County.

**Contact:** [mwhite@foodshare.com](mailto:mwhite@foodshare.com)



**More about Monica White's presentation:** How food banks across the nation respond every day to a range of needs from individual disasters to a global pandemic.



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**Diana R.H. Winters** is the Deputy Director at the Resnick Center for Food Law & Policy at the UCLA School of Law. Her research interest lies in food law and she writes about the interaction between federal and local law and the judicial review of regulation. Winters has authored numerous articles and contributes to several blogs, including the Health Affairs blog.

**Contact:** [winters@law.ucla.edu](mailto:winters@law.ucla.edu)

**More about Diana Winter's presentation:** What is the role of policy and law in the food system? What are the current sustainability initiatives at the federal, state, and city levels?



**Vanessa Zajfen** has worked at the Center for Good Food Purchasing, FoodCorps, School Food Focus, the United States Department of Agriculture's Food & Nutrition Service as a Regional Farm-to-School Lead and was the first Farm-to-School Specialist at San Diego Unified School District. In each role, Zajfen leveraged the purchasing power of school districts to source and serve healthy, sustainable and regional foods to K-12 students in public schools.

**Contact:** [vzajfen@oceanviewsd.org](mailto:vzajfen@oceanviewsd.org)

**More about Vanessa Zajfen's presentation:** OVSD turns cafeterias into classrooms and advance student academic achievement through delicious school meals made from whole, local and organic ingredients. This is how we do it.



**David Zilberman** is an agricultural economist, professor and Robinson Chair in the Department of Agricultural and Resource Economics at UC Berkeley. His research covers the economics of production technology and risk in agriculture, agricultural and environmental policy, marketing, climate change, biofuel and biotechnology. He won the 2019 Wolf Prize in Agriculture, is a fellow of the Agricultural and Applied Economics Association and cofounder of the BEAHR Environmental Leadership Program. David writes both for professional journals and the general public, and aims to integrate economic theory to real world problems in both developed and developing countries.

**Contact:** [Zilber11@ucberkeley.edu](mailto:Zilber11@ucberkeley.edu)

**More about David Zilberman's presentation:** What does our current food supply chain look like and what are the socioeconomic and environmental forces affecting it? Are trends towards organic/local food changing the future of food in California and the US? How can we increase food sustainability, security, and equity?

