

# Food Waste & Sustainability: Strategies to Improve Food Safety, Food Security & Nutrition

September 27, 2018  
Chicago Marriott Southwest Hotel  
Burr Ridge, IL

Registration now open!



## Program Agenda

7:30 am *Registration and Networking Breakfast\**

8:15 am Welcome and Introduction

8:30 am Overview: Providing nutrition and food security to the world population safely

9:00 am Using accelerated genetics to improve productivity/nutrition

9:30 am Water sustainability in crop production

10:00 am *Exhibits and Networking Break\**

### Sustainability initiatives for specific food sectors

10:30 am Fresh produce (packing, including water use; distribution)

11:00 am Novel approaches to utilizing food waste in the meat industry

11:30 am Dairy production and manufacturing

12:00 pm *Networking Lunch and Exhibits\**

### Sustainability for general food production and distribution

1:15 pm Water sustainability in processing facility

1:45 pm Cold chain management (frozen vs. refrigeration; reliability in developing economies/following natural disasters; energy use reduction)

2:15 pm Packaging; and Sustainability; Biodegradable; Unintended consequences with reduced packaging

2:45 pm *Exhibits and Networking Break\**

### Retail, restaurants, consumer and social issues

3:15 pm Initiatives to use food waste productively (supply chain management)

3:45 pm Date labeling: quality vs. safety; how much food is discarded unnecessarily

4:15 pm Panel discussion: economics, consumer perspective, other initiatives in animal and crop production; path to future

5:00 pm Concluding Remarks: Adjourn

*\*Exhibiting sponsor tables open throughout the event.*

**Synopsis:** Food production needs to be a sustainable endeavor that considers environmental, social, and economic issues. Food waste works against sustainability in all three of these areas. The Food Research Institute of the University of Wisconsin-Madison and the Institute for Food Safety and Health will co-host "Food Waste and Sustainability: Strategies to Improve Food Safety, Food Security, and Nutrition" on September 27 in Burr Ridge, Illinois. This symposium will bring together representatives from industry, academia, and government to discuss ways in which food sustainability can be improved and food waste decreased without compromising food safety, food security, or nutrition. Sessions will cover agricultural issues and solutions related to sustainability in food production, approaches to reducing food waste in manufacturing of various food products, and ways to minimize waste in retail and restaurant environments. Consumer and social issues related to sustainability and food waste will be addressed. Additional presentations will discuss the role of supply chain management, date labeling, and cold chain management in improving sustainability in the food supply and reducing waste.

**Location:** Chicago Marriott Southwest Hotel, Burr Ridge, Illinois

**Hotel:** [Book your group rate for Institute for Food Safety and Health here.](#)

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**Registration Link:** <https://www.eventbrite.com/e/food-waste-and-sustainability-strategies-to-improve-food-safety-food-security-and-nutrition-registration-43484140234>