

## **Sustainability Summit Agenda-at-a-Glance**

(As of August 10, 2015)

### **Wednesday, August 19**

11:00 AM – 7:00 PM

#### **Registration**

**South Convention Lobby, Tower Building**

12:00 PM – 4:00 PM

#### **Ed-U-Ventures** *(pre-registration required; additional fee applies)*

**Buses will begin loading at 11:30am from the Sheraton Tower Building entrance on Court Place. Buses will depart at 12:00 noon SHARP!**

- Energy Ed-U-Venture: National Renewable Energy Laboratory (NREL)**  
 At the U.S. Department of Energy's National Renewable Energy Laboratory, researchers are transforming the way the nation and the world generate and use energy. Come visit the nation's only federal laboratory solely dedicated to the research, development, commercialization, and deployment of renewable energy and energy efficiency technologies. Guests will get firsthand looks at the Energy Systems Integration Facility (ESIF)—the nation's premier facility for research, development, and demonstration of the components and strategies needed to optimize our entire energy system—and the Research Support Facility (RSF)—NREL's net-zero office building and living laboratory for sustainability.  
*This is an exclusive tour of the US's only federal research facility on renewable energy for Summit attendees. Proper ID for US Citizens and a Foreign National Data Card Form for non US Citizens will be required. No on-site registration will be accepted. Deadline to register for this Ed-U-Venture is August 7th.*
- Sustainable Agriculture Ed-U-Venture: Experience the Beef Lifecycle**  
 Step away from downtown Denver and join the Beef Checkoff to see first-hand how beef is raised. This unique Ed-U-Venture includes a visit to a cow-calf ranch and the opportunity to meet and engage with members of Colorado's beef community and industry experts.
- Business and Innovation Ed-U-Venture: Pepsi Bottling Plant**  
 The Denver Pepsi Bottling plant is pleased to welcome you to tour the plant where you will find out about how Pepsi is practically implementing their Resource Conservation (ReCon) tool helping to save water, fuel, and electricity. You will learn how the site is leveraging state of the art water treatment and engaging employees at all levels of operations to deliver on PepsiCo's Performance with Purpose goals and how they are bringing about positive impacts in the local community.

1:00 PM – 4:00 PM

#### **Pre-Summit Session** *(pre-registration required; additional fee applies)*

##### **Windows (Second Level)**

#### **Philosophy or To-Do List? What Does "Sustainability" Mean to You & Me?**

There is a lot of information about "sustainability," from viral videos about China's air quality, to declarations from the Pope on climate change and over-consumption, to an endless array of company reports, local initiatives, new technologies and shifting regulations. Given the many day-to-day priorities of most jobs (even those with "sustainability" in the title!) it can feel overwhelming to engage in a conversation about sustainability in a meaningful, impactful way. To get past this potential impasse of complexity, this session will take participants on a practical tour of the sustainability universe, exploring the following three levels of inquiry:

- The Big Picture: What do we mean by sustainability? What is the wider context? From "planetary boundaries" to the newly drafted Sustainable Development Goals, how do the big pieces fit together? And why does this matter?



- The Company in Context: What does this bigger picture mean to companies today? How is this influencing corporate decision-making and consumer behavior? How does sustainability translate into existing business terms and practices across the many departments (product development, sourcing, logistics, marketing)?
- Eye Level: How do individual roles across multiple functions at companies fit into the bigger picture? What can each of us do to create the sustainable future we want?

**Rebecca O'Neill**, Manager, SustainAbility

**Lorraine Smith**, Senior Directory, SustainAbility

4:30 PM – 4:35 PM

### Welcome and Conference Overview

**Grand Ballroom, Tower Building**

4:35 PM – 5:15 PM

### Opening Keynote Session

**Grand Ballroom, Tower Building**

Dr. Cathie Woteki is Under Secretary for USDA's Research, Education, and Economics (REE) mission area and the Department's Chief Scientist. Prior to joining USDA, Dr. Woteki served as Global Director of Scientific Affairs for Mars, Incorporated, where she managed the company's scientific policy and research on matters of health, nutrition, and food safety. She has served as Dean of Agriculture and Professor of Human Nutrition at Iowa State University and was the first Under Secretary for Food Safety at the USDA where she oversaw U.S. Government food safety policy development and USDA's continuity of operations planning. Dr. Woteki served in the White House Office of Science and Technology Policy as Deputy Associate Director for Science. In 1999, Dr. Woteki was elected to the Institute of Medicine of the National Academy of Sciences, where she has chaired the Food and Nutrition Board.

**Dr. Cathie Woteki**, Under Secretary for Research, Education, and Economics, USDA

5:15 PM – 6:00 PM

### Food Waste Innovation Start-Up Challenge

**Grand Ballroom, Tower Building**

Six food waste innovators from the Food Waste Innovation Zone were selected to compete in the Start-Up Challenge. The top innovators from each category (food waste prevention, food donation, and food waste recycling), will compete in a business plan-pitch style event. Each innovator will be given three minutes to make their pitch to a panel of experts and the full conference audience, followed by a few minutes of questions from the panel. The audience will choose the winning innovation – and bestow bragging rights on the victor.

Innovators competing for your vote are:

- **EnviroFlight, LLC**
- **Food Recovery Network**
- **Greenbelt Resources Corporation**
- **Imperfect**
- **MEANS Database**
- **Supercook**

### Expert Panel:

**Rick Brindle**, Vice President Industry Development, Mondelez International

**Gail Tavill**, Vice President Sustainable Development, ConAgra Foods

**Jason Wadsworth**, Sustainability Coordinator, Wegman's Food Markets

**Kristine Young**, Sustainability Manager, Darden Restaurants



Developed in Partnership With:

6:00 PM – 7:30 PM

**Opening Reception in the Sustainability Exhibitor Showcase and Innovation Zone**  
North & South Convention Lobby, Tower Building

## **Thursday, August 20**

7:00 AM – 5:00 PM

**Registration**  
South Convention Lobby, Tower Building

7:00 AM – 8:00 AM

**Continental Breakfast in Sustainability Exhibitor Showcase and Innovation Zone**  
North & South Convention Lobby, Tower Building

8:15 AM – 8:30 AM

**A Conversation with Dr. Temple Grandin**  
Grand Ballroom, Tower Building

Dr. Temple Grandin will discuss her life and work on animal welfare, and the importance of the whole supply chain working together. Dr. Grandin is a professor of animal science at Colorado State University and has been a pioneer in improving the handling and welfare of farm animals.

*Dr. Temple Grandin, Professor of Animal Science, Colorado State University*

8:30 AM – 9:30 AM

**Progress in Sustainable Animal-Based Food Production**  
Grand Ballroom, Tower Building

By 2050, more than 9 billion people will consume twice as much food as the present, including more meat, seafood and dairy. In anticipation of this future demand, a growing number of companies today are adopting sustainable production and sourcing practices. Carlos Saviani, vice president of animal protein at the World Wildlife Fund, will engage a panel of food industry leaders about their efforts to improve the sustainability of animal protein, including their biggest challenges, how policy meets reality at the farm level, the importance of setting clear metrics, and the best ways to communicate these efforts and outcomes to consumers.

**Moderator: Carlos Saviani, Vice President, Animal Protein, World Wildlife Fund**

**Chad Frahm, Vice President, Sustainability, Innovation Center for US Dairy**

**Dr. Kim Stackhouse, Executive Director of Global Sustainability, National Cattlemen's Beef Association**

**Allan Stokes, Director, Environmental Programs, National Pork Checkoff Board**

9:30 AM – 10:00 AM

**What's Going to Happen at the Paris Climate Conference and How You Can Engage?**  
Grand Ballroom, Tower Building

Grand Ballroom, Tower Building

In December thousands will convene in Paris, France for the landmark 2015 United Nations Climate Change Conference or COP21. At these meetings, heads of state will discuss how to reduce global greenhouse gas emissions, possibly resulting in a legally binding agreement like the 1997 Kyoto Protocol. In addition to actions from countries, the Paris meetings will also include commitments and initiatives from the business community, environmental groups, and other global stakeholders. Hear from an expert on the Climate Change Conference who will give you an inside look at what to expect, major players, what's likely to be asked of the business community, and predicted outcomes. Whether you represent a multi-billion dollar global company or a small, regional business, you will come away from this session with a better understanding of these major international negotiations and how they might affect your company.

**Jorgette Marinez, Associate Director, Consumer Sectors, BSR**

**David Wei, Associate Director, Climate Change, BSR**



10:00 AM – 10:45 AM

**Networking Break in the Sustainability Exhibitor Showcase and Innovation Zone  
North & South Convention Lobby, Tower Building**



**Sponsored by:**

10:45 AM – 11:45 AM

**Concurrent Interactive Workshops**

- **Engaging Your Supply Chain to Deliver Sustainable Outcomes for Agriculture**

**Windows (Second Level)**

An increasing number of leading brands have set very public targets on improved environmental outcomes for their agricultural supply chains. To achieve these goals, collaboration across the value chain is essential. Join Field to Market: The Alliance for Sustainable Agriculture for an interactive conversation with the Kellogg Company, Land O'Lakes, Inc., and Unilever on how they are directly engaging farmers and other supply chain partners to tackle important environmental issues like water quality, greenhouse gas emissions and soil health.

**Moderator: Rod Snyder**, *President, Field to Market*

**Amy Braun**, *Senior Sustainability Manager, Kellogg Company*

**Rebecca Kenow**, *Director, Sustainability, Land O'Lakes, Inc.*

**Tom Langan**, *Vice President, Government Relations & External Affairs – North America, Unilever*

- **Innovative Ways to Reduce Food Waste**

**Silver (Mezzanine Level)**

The panelists would discuss leading-edge ways to reduce, reuse, and recycle food waste. Discussion points would include innovative ways retailers are implementing to reduce food waste through; re-purposing food product, various forms of food donations, animal feed, and diverting to anaerobic digesters. This discussion would embrace the top tier of the EPA's Food Hierarchy.

**Dominic D'Agostino**, *Purchasing Manager, Ahold USA*

**Jonathan Deutsch**, *Professor and Founding Director, Center for Hospitality & Sports Management, Drexel University*

**Thomas O'Donnel**, *Sustainability Partnership, USEPA*

**Jihad Rizkallah**, *Ahold USA*

- **Collaboration for System Change: The Protein Challenge**

**Tower D (Second Level)**

Even the most forward-thinking, influential company can't solve today's biggest sustainability challenges on its own. Pioneering businesses are increasingly turning to innovative collaborations and partnerships to tackle complex – and often overwhelming – problems that threaten not only social and environmental well-being, but also the future of their business and the economy. Convening powerful collaborations to transform the key systems of food and energy (something called #theBIGshift) is at the heart of the work Forum for the Future does together with visionary partners like Target. In this interactive workshop, Target and Forum for the Future will use the Protein Challenge 2040 as a case study for such a system transforming collaboration. We will share challenges, solutions, and outcomes to date and embark in a practical exercise to provide participants with the tools needed to form their own system-changing collaborations. Participants will break into 3-4 groups, each of which will be assigned systemic challenges, such as

tackling food waste, shifting towards more sustainable diets, creating a sustainable global tea sector, or creating a sustainable future for protein. Using a framework for collaboration, participants will identify the special ingredients, tips/advice for execution, and the method to be used

**Moderator: Jessica Rosen**, Senior Sustainability Advisor, Forum for the Future

**Lisa Boyd**, Senior Group Manager, Food Social Responsibility, Target Corporation

- **Global Food Security Index**

- Tower C (Second Level)**

In the midst of a vast global population explosion, The Economist Intelligence Unit's Global Food Security Index (GFSI) has established itself as the most robust study of the factors that drive food security. This assessment (sponsored by DuPont) provides the basis for a robust dialogue between policymakers and the private sector to construct meaningful solutions and recommendations around the core issues. The impact of the GFSI, which measures food security across three internationally established dimensions—Affordability, Availability and Quality & Safety—has resulted in international food agencies paying close attention to the results of the index, and adopting elements of the framework for their own research purposes. Food companies need to maximize their business growth while protecting themselves against the risks of crop failure, climate change, political risk and other related drivers of food security captured in the index. The index may also be used as a baseline to analyze issues such as changing food consumption habits that could impact the products that food companies make. Lucy Hurst, the chief architect of the GFSI, will introduce the index, discuss key results, insights and explain how to apply it to real world situations.

**Lucy Hurst**, Associate Director, Americas, The Economist Intelligence Unit

- **Optimizing Resource Efficiency and Waste Management in Today's Circular Economy**

- Tower B (Second Level)**

As governments and corporations seek new ways to be resource efficient, increasingly they are moving toward a circular economy framework designed to be regenerative in nature and that keeps raw materials circulating within the life cycle for as long as possible. But how do we actualize this model in the face of practical realities such as material recovery challenges in the short term, longer-term challenges around new material innovation, and consumer's lack of interest and commitment towards environmental products and practices? This provocative panel discussion will take a big picture look at the complexities of the circular economy framework and all the dimensions that must be considered to ensure that all of the pieces of the circle are in place and optimized.

**Moderator: Bess Winston**, Principal, The Winston Agency

**Elisabeth Comere**, Director Environment US/Canada, Tetra Pak Inc.

**Will Herzog**, Director of Marketing, ReCommunity Inc.

**Rory Schmick**, Director of Sustainability and Environmental Affairs, Pacific Natural Foods

**Sabine von Wirén-Lehr**, Sr. Manager Environment Affairs, Tetra Pak, Inc.



Brought to you by: Tetra Pak Inc.



12:00 PM – 1:00 PM

### Lunch 'n Learns

Spend your lunch hour by self-selecting the session that appeals most to you. Carry out lunches will be provided in the Sustainability Showcase.

#### Volunteer Service Project

##### Grand Ballroom, Tower Building

Join fellow conference attendees to pack lunch booster bags for children in the Denver community! This year we are teaming up with *Hunger Free Colorado*, the state's leading anti-hunger organization, to pack these essential bags for kids in need. During this volunteer project Lunch 'n Learn you will learn more about hunger in the Denver area and directly participate in one of their many efforts to reduce hunger in Colorado. The lunch booster bags will be collected by food pantries and distributed to local families in need. This is an open session, so come when you can and stay for 10 minutes or the full hour!

#### Recycling Myths: Let's Talk Packaging and Develop Solutions for the Truth

##### Windows (Second Level)

Engaging in national recycling efforts is a great way for companies to mitigate risk, connect with Millennials, and harvest good numbers for sustainability reports. How well does your company effort stack up? Join this fast-paced, interactive session designed to ensure that everyone leaves with key ways their companies can better tap the recycling industry. Structured in a myth busting format, participants will be engaged from beginning to end. During the session, the presenter will tee-up persistent myths within the industry and take them head on. Attendees will explore real world examples of the realities behind each myth including: Recycling is flat, has been for decades, and it can't be fixed; Private sector intervention is not working; The universe is too large to impact (too many cities need help – we can't reach them all); Recycling does not need to be a big priority in my organization, it gets trumped by internal sustainability metrics (sourcing, packaging, O&M); It will cost too much money to do anything that matters; My packaging currently isn't accepted municipally, so it doesn't impact me; There isn't a clear risk / reward calculus for recycling.

**Keefe Harrison**, Executive Director, *The Recycling Partnership*

1:15 PM – 2:15 PM

#### Concurrent Interactive Workshops

- **Pollinators - The issues, the challenges, the science and the road ahead**  
**Windows (Second Level)**

Pollinator health and decline is an issue central to our nation's and the world's food supply. The immense challenge is not well understood and the path to addressing it for farmers, food manufacturers, grocers and consumers is fraught with scientific debate and pragmatic, meaningful actions are each actor can take are not clear. Dr. Marla Spivak is a premiere expert on the topic who can educate, illuminate and provide the audience with fodder about how their organizations can help protect pollinators.

**Lisa Boyd**, Senior Group Manager, Food Social Responsibility, Target Corporation

**Dr. Marla Spivak**, Department of Entomology, University of Minnesota

- **Preventing Plastic Waste from Entering the Seas**  
**Silver (Mezzanine Level)**

At the current rate, the volume of plastic debris in oceans will double in 10 years. This means that by 2025, we could see as much as one ton of plastic debris for every three tons of fish in the ocean. In this session, we will discuss how the global plastic supply chain could organize itself to develop a short-term, effective plastic recovery scheme in key polluter economies with significant economic, employment and environmental benefits.

**Keith Christman**, Managing Director, Plastic Markets at American Chemistry Council

**Nicholas Mallos**, Conservation Biologist and Marine Debris Specialist, Ocean Conservancy

**Steve Swartz**, Partner, McKinsey & Company

- **Responsible Sourcing: Improving Working Conditions in the FMCG Supply Chain**

**Tower D (Second Level)**

AIM-PROGRESS is a global FMCG initiative to raise the bar for corporate social responsibility (CSR) throughout the supply chain. 42 companies, including first tier suppliers, collaborate pre-competitively to exchange best practices and converge their CSR requirements. Participants will hear about how companies are benefiting from supply chain collaboration to improve their programs and deliver impact.

**David Spitzley**, Global Responsible Sourcing Manager, Mars Inc.

**Jennifer McLenighan**, Sustainability Director, Cargill Food Ingredients and Systems

- **Chemical Regulatory Compliance: What You Need to Know!**  
**Tower C (Second Level)**

This presentation will provide perspectives from retail, supplier and legal on how the current chemical regulatory compliance environment impacts retailers and their supply chain. The panel will highlight retailer/supplier best practices; insights to future regulatory climate; benefits of chemical formulation knowledge; how to reduce risk of enforcement penalties and using data to aid retailer sustainability efforts. They will also review suggestions on how to create a program that institutionalizes environmental management with your company that addresses your business need.

**Matthew Williamson**, Associate, Manatt, Phelps & Phillips, LLP

2:30 PM – 3:30 PM

**Concurrent Interactive Workshops**

- **Water Footprints, ActionEducation™ and WaterStar™: Water Stewardship**

**Windows (Second Level)**

Once primarily confined to beverage companies and agriculture, concerns about the risk that water scarcity, quality and management pose to business are commonplace across sectors today. With water challenges top of mind within many corporate sustainability programs, meaningful partnerships that allow corporations to demonstrate their commitment to water stewardship have never been more important. At the same time, however, real-world metrics around employee empowerment and community engagement are required to justify the time and expense involved in the planning and execution of such partnerships. Review case studies to demonstrate successful employee engagement and water stewardship programs.

**Dennis Nelson**, President and CEO, Project WET Foundation



- **Wasted Food is the Antithesis of Sustainability**

- Silver (Mezzanine Level)**

Reducing food waste is quickly emerging as one of the most impactful opportunities across the food supply chain. It is and a major focus for NGO's, government, consumer groups and trade associations. The Food Waste Reduction Alliance (FWRA) is a unique cross-industry collaboration among food manufacturers, food retailers and the foodservice sector that is laser focused on reducing wasted food. FMI, GMA and the National Restaurant Association have collaborated to enable and support this non-competitive effort for companies to collaborate around this critical challenge. FWRA has created industry benchmarking and best practices to help members reduce food waste by sending more good food to donations, reducing food waste throughout the supply chain, and redirecting unavoidable food waste away from landfills and to productive use. This session will provide an overview of the urgency of this issue and highlight specific success stories on how manufacturers, retailers and restaurants are using new tools and solutions to save money, increase employee engagement, build reputation and reduce costs by implementing innovative food waste reduction strategies. You'll walk away with new ideas and specific strategies and guidelines to implement in your own food waste reduction efforts.

**Bill Bush**, Senior Director of Sourcing and Supply Chain Innovation, Wendy's Quality Supply Chain Co-op, Inc.

**Gail Tavill**, Vice President, Packaging & Sustainable Productivity, ConAgra Foods

**Jason Wadsworth**, Sustainability Manager, Wegmans Food Markets, Inc.

- **GHG Emissions Accounting and Goal Tracking in Growing Organizations**

- Tower C (Second Level)**

Maintaining an accurate, complete, and consistent greenhouse gas (GHG) emissions inventory over time can be challenging. An inventory can quickly become complex as an organization considers how to consistently include emissions from mobile sources, natural gas and electricity in owned and leased properties, refrigerants, stationary fuels, and steam purchases, to name a few, across an ever changing global portfolio. This session will dive into the challenges of gathering data and creating systems within large food and beverage companies to account for GHG emissions while highlighting paths forward to drive consistency, accuracy and completeness in data management and reporting. While the Greenhouse Gas Protocol provides an accounting standard to follow, it is open to interpretation and as companies grow and change, implementation becomes more challenging. Likewise, tracking a GHG reduction goal over multiple years can become difficult as a company acquires and divests businesses.

**Melissa Donnelly**, Corporate Social Responsibility Specialist, Campbell Soup Company



- **Mindsets, Meltdowns and Miracles – Global Food in a Sustainable Future**

**Tower D (Second Level)**

The food industry faces complex challenges that will only be complicated by a changing climate, demographic shifts and the resulting disruptions to things we take for granted today. How can businesses heed this clarion call of complexity and be a part of creating a future we want? How can we shape the future of the food industry such that it delivers value for society and its growing population within ecosystem limits? This session will explore the future of food through an optimistic and inspiring systems thinking lens, citing practical examples where substantive interventions are already happening right under our noses (or even in our fridges).

**Lorraine Smith**, Senior Director, SustainAbility

3:30 PM – 4:00 PM

**Networking Break in the Sustainability Exhibitor Showcase and Innovation Zone**  
**North & South Convention Lobby, Tower Building**

**Sponsored by:**



4:00 PM – 4:45 PM

**Natural Capital in Business – From Concept to Practice**

**Grand Ballroom, Tower Building**

This session will explore how business can cut costs, raise revenue, reduce risks and seize opportunities by 'valuing nature's benefits'. The session will introduce the Natural Capital Protocol – a harmonized framework for business to measure and quantify its impacts and dependencies on natural capital, currently being developed by the Natural Capital Coalition. Speakers from business in the food and beverage sector will share their perspectives on the relevance, power and limitations of natural capital approaches, based on lessons from practical applications. Participants will work to articulate the implications, opportunities and challenges for their business or sector. They will also be able to provide direct feedback on the Natural Capital Protocol, at a critical phase in shaping its development.

**Moderator: Judith Hochhauser Schneider**, Manager, Private Sector Engagement, World Wildlife Fund

**Libby Bernick**, Senior Vice President, North America, Trucost

**Joe Rozza**, Global Water Resources Sustainability Manager, The Coca-Cola Company

4:45 PM – 5:15 PM

**Palm Oil Sustainability: Perspectives and Challenges**

**Grand Ballroom, Tower Building**

Palm Oil is a key global priority for sustainable agriculture and a significant number of CPG companies across the supply chain have a focus on this commodity. Issues in palm oil sustainability are complex and in some origins, pervasive. Mondelez International, Cargill, IOI Loders Croklaan and Wal-Mart have each been on a journey of towards sustainability. The World Wildlife Fund is a leading NGO in the palm oil sustainability space, is a founding member of the Roundtable for Sustainable Palm Oil (RSPO), and is a key advisor to many companies. Panelists will share the journey of how different stakeholders along the palm oil value chain are approaching palm oil sustainability, including what we they have learned, and the outlook for a more sustainable palm oil sector.

**Moderator: Karimah Hudda**, Sustainability, Mondelez International

**Mark Eastham**, Manager, Walmart

**David McLaughlin**, Senior Vice President (Acting), WWF Sustainable Food

**Steve Polski**, Senior Director of Corporate Responsibility & Sustainability, Cargill Inc.

**Ben Vreeburg**, Director, Sustainability, IOI Loders Croklaan

6:00 PM – 9:00 PM

**An Evening at the Denver Botanic Gardens (Off-Site Reception)**

The Denver Botanic Gardens showcases a wide range of gardens and collections that illustrate an ever-widening diversity of plants from all corners of the world with distinctive gardens that define and celebrate the unique high altitude climate and geography. The mission of Denver Botanic Gardens is to connect people with plants, especially plants from the Rocky Mountain region and similar regions around the world, providing delight and enlightenment to everyone. The four core values of the Botanic Gardens--transformation, relevance, diversity and sustainability--spell out the Gardens' intentions in the years ahead.

*\*Transportation will be provided from the Sheraton Denver from 5:30pm-6:30pm and return from the Botanic Gardens from 8:15pm – 9:15pm. Parking is available at the Gardens.*

**Friday, August 21**

7:00 AM – 11:00 AM

**Registration**

**South Convention Lobby, Tower Building**

7:00 AM – 8:00 AM

**Continental Breakfast in Sustainability Exhibitor Showcase and Innovation Zone**  
**North & South Convention Lobby, Tower Building**

8:15 AM – 9:00 AM

**The Elephant in the Room**

**Grand Ballroom, Tower Building**

Sustainability is an exceptionally broad topic. From ingredient sourcing to packaging choices to stakeholder engagement to global reporting, companies have a long list of initiatives underway and issues to manage in order to provide customers with quality products while reducing their environmental footprint. So what's next? Join us as we hear from leading environmental NGO thought-leaders as they discuss what the food, consumer products, and retail industries aren't yet talking about; that "elephant in the room" issue or issues that are just over the horizon, just getting traction, or have been simmering for decades. Steve Swartz, a partner with McKinsey and company will lead this engaging, thought provoking discussion based on his decades of experience with the industry and on sustainability issues.

**Moderator: Steve Swartz, Partner, McKinsey & Company**

**William Burnidge, Colorado Grasslands Program Director, The Nature Conservancy**

**Tom Neltner, Chemicals Policy Director, Environmental Defense Fund**

**Katina Tsongas, Senior Manager, Policy, Ceres**

9:00 AM – 9:45 AM

**Millennials and Sustainability: The Secret to Success is Not Having Any**

**Grand Ballroom, Tower Building**

Winning with tomorrow's consumer requires transparency. This presentation describes Millennial consumers' values, attitudes, behaviors and decision making regarding food and beverage purchases and consumption. We will explore why open communication, community involvement, and local sourcing are more than ideals. Tactics for connecting with Millennials in meaningful ways will be shared.

**Shelley Balanko, Ph.D., Senior Vice President, Business Development, The Hartman Group, Inc.**

9:45 AM – 10:15 AM

**The Next Big Idea!**

**Grand Ballroom, Tower Building**

Sustainability issues and innovations change on a regular basis. Meet three bright minds that saw an issue, and came up with innovative ideas to solve or help mitigate the problems they saw.

- Technology and the New Wave of Sustainable Agriculture  
**Paulina Concha Larrauri, Columbia Water Center**
- Renewable Energy Uses  
**Bill Livingood, Group Manager, NREL Commercial Buildings, National Renewable Energy Laboratory (NREL)**

10:15 AM – 10:45 AM **Networking Break in the Sustainability Exhibitor Showcase and Innovation Zone**  
North & South Convention Lobby, Tower Building

10:45 AM – 11:45 AM **Concurrent Interactive Workshops**

- **A Collaborative Approach to Water Stewardship: Challenges, Initiatives and Tools**  
**Windows (Second Level)**

The fourth year of water stress and drought across the western states has impacted the supply chain from farms to residents. Legislation and new regulations are being proposed and passed. Examine how government agencies, suppliers, and businesses can work together to identify solutions, while educating consumers on steps that can be taken reduce their water footprint. Challenges, tips, tools and resources will be provided to leverage the work already underway within your own company.

**Chris Ratto**, Director of Sustainability, Albertsons Companies  
**Andy Harig**, Director, Government Relations, Food Marketing Institute  
**Marie Agnes Daumas**, Colgate-Palmolive Company  
**Katie Eucker**, Corporate Marketing Partnerships Manager, The Nature Conservancy
- **Moving the Needle on Waste Reduction**  
**Tower C (Second Level)**

Want to learn how the US grocery retail and manufacturing sectors can reduce food and packaging waste by 1.3 million tons and save \$2.7 billion? Through a voluntary agreement, the grocery retail sector in the UK achieved this significant success over a four year period from 2005 to 2009—and the US sector may be able to this and more. Participate in this session to review the evolution of food waste efforts in the US, including relevant success stories; learn about recent research on the underlying drivers and motivations of UK grocery sector food waste efforts; and understand the research on how such a voluntary approach could benefit US companies, consumers, and state authorities.

**Sanne Stienstra**, Graduate Fellow, US EPA Region 10, University of Washington  
**Ashley Zanolli**, Co-Lead, West Coast Climate & Materials Management Forum, US EPA
- **Digging into Positive Performance from Farm to Fork**  
**Silver (Mezzanine Level)**

From reduce to replenish, conserve to generate, and efficient to resilient - companies are seizing the opportunity to do more than reduce problems and instead tackle sustainability challenges to yield positive outcomes across their supply chains. Discover how to make this shift to deliver the potential of positive performance. Leading companies will describe how they have reached upstream in their supply chain to farms in order to optimize production and their own sourcing, achieved manufacturing gains such as energy self-sufficiency and closing resource loops, and worked to change consumer behavior - demonstrating how take the sustainability principles to scale to deliver positive performance from farm to fork.

**Cheryl Baldwin**, Vice President, Pure Strategies  
**Cheri Chastain**, Sustainability Manager, Sierra Nevada  
**Chris Cochran**, Senior Manager, Sustainability, Walmart
- **Insights and Strategies for Enhancing Your Stakeholder Relationship Management Capabilities**  
**Tower D (Second Level)**

IO Sustainability's research finds that food manufacturers, retailers, and suppliers have moved to the center of the bull's-eye in global stakeholder interest and concern. At the same time IO's research also finds that those companies that develop and nurture stakeholders strategically significantly outperform their competitors in market valuation, sales, and revenue. This interactive session will feature IO's research on stakeholder attitudes and emerging strategies for the industry.

**Stephen Jordan**, Co-CEO, IO Sustainability

- **SQFI Ethical Sourcing: An Environmental Health and Safety Management Program**  
**Tower B (Second Level)**

SQFI's Ethical Sourcing Standard is an accredited environmental health and safety (EHS) management system. The independently audited system demonstrates to stakeholders such as buyers, consumers and regulators and suppliers clear commitment to upholding ethical and transparent practices by targeting three key areas within an organization: environmental impact, social impact and business management practices.

**Stephen Brown**, *President, Certified Safety Resources*

**Robert Garfield**, *Senior Vice President, SQFI, Food Marketing Institute*

12:00 PM – 1:30 PM

**Closing Luncheon: Connect With Anybody, Anywhere**

**Grand Ballroom, Tower Building**

Annie Griffiths is known for her sensitive nature and ability to bridge the divide that sometimes exists between people of disparate cultures and beliefs, Griffiths has been connecting with her subjects for nearly three decades. Griffiths is deeply committed to photographing people and places in need around the world. She is the founder and executive director of *Ripple Effect Images*, a collective of photojournalists who are documenting the aid programs that empower poor women and girls, especially as they deal with the harsh realities of climate change. Journey alongside her as she finds common ground in uncommon places.

**Annie Griffiths**, *National Geographic Photographer*

**Sponsored by:**

