



Chesapeake Region Greening School Food Forum

November 8, 2019



Agenda

8:30AM ~ 8:55AM — Registration, light breakfast, coffee and networking

9:00AM ~ 9:10AM — **Welcome and Introduction**

Erich Pica, President, Friends of the Earth
Fania Yangarber, Executive Director, Healthy School Food Maryland
Melissa Mazard, Manager of Program Operations, Junior Achievement

9:10AM ~ 10:00AM — **Overview: Why Healthy & Climate-Friendly Food Service?**

- The environmental case – Chloë Waterman, Friends of the Earth
- The health case – Dr. Asha Subramanian, Physician
- The equity case – Tandra Raye Stevenson, WANDA: Women Advancing Nutrition, Dietetics and Agriculture

15 minute break

10:15AM ~ 11:00AM — **Healthy & Climate-Friendly School Food Case Studies**

- Less is More: Reducing Waste and Offering More Plant-Based Options: A Case Study from Baltimore City, MD - Hope Wrenn, RD, Baltimore City Public Schools and Ava Richardson, Baltimore City, Office of Sustainability
- Around the World Wednesdays: Traveling with Taste, A Case Study from Staunton City, VA - Amanda Warren, Staunton City Schools
- Class to Cafe: Integrating Classrooms & Cafeterias to Bolster Academic Instruction and Strengthen Health Outcomes, A Case Study from Washington, DC - Jenn Mampara, FoodPrints

11:00AM ~ 11:50AM — **Food Service Directors Panel**

Facilitated by Brandon Lane, One Meal a Day for the Planet (OMD)

- Rob Jaber, DC Public Schools, District of Columbia
- Nolen Fetchko, Mt. Lebanon School District, Pennsylvania
- Amanda Warren, Staunton City Schools, Virginia

11:50AM ~ 12:45PM — **Plant-Based Lunch & Networking**

12:45PM ~ 2:00PM — **Resources for Change: Lightning Talks**

Hear from organizations around the region that support schools around healthy, climate-friendly school food and related activities.

- Brandon Lane, One Meal a Day for the Planet (OMD),
- Ronnie Webb, Green Scheme
- Jenn Yates, Real Food For Kids
- Regan Karlsen, Forward Food
- Daphene Altema-Johnson, Johns Hopkins Center for a Livable Future
- Julie Brewer, USDA Farm to School
- Krystal Oriadha, National Farm to School Network
- Meghan Maroney, Center for Science in the Public Interest
- Lucie Leblois and Alysa MacClellan, DC Food Project

2:00PM ~ 2:50PM — KEYNOTE and Q&A: Chef Ann Cooper

Chef Ann is an internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children. In 2009, Chef Ann founded the Chef Ann Foundation, a nonprofit organization dedicated to helping schools take action so that every child has daily access to fresh, healthy food. Also known as the “Renegade Lunch Lady,” Chef Ann serves as Director of Food Services for Boulder Valley School District in Boulder, Colorado, and is Partner of Lunch Lessons, LLC, a consultancy for school districts going through large-scale food change. Chef Ann has been named one of the “Influential 20” by Food Service Director Magazine.

2:50PM ~ 3:00PM — Transition to Breakout Rooms

3:00PM ~ 4:00PM — Breakout Discussions or Join the Festival

Participants get an opportunity to dive into topic areas more deeply and connect with resource experts in two rounds of facilitated table talks. Discussion will include questions like: What barriers have you encountered? What’s working? What opportunities do you see? What resources are currently available that your peers should know about? What do you need that you don’t have in order to move forward?

Breakout Topics:

Fostering Leadership Opportunities, Skill-building and Staff Training <ul style="list-style-type: none">Regan Karlsen, Food ForwardBrandon Lane, One Meal a Day Space 1: Capital One	Nutrition Education from Classroom to Cafeteria <ul style="list-style-type: none">Jenn Mampara, FoodPrints Space 5: United Way
Farm to Institution <ul style="list-style-type: none">Julie Brewer, USDAKrystal Oriadha, NFSN Space 2: Clark	Student Engagement, Taste Tests & Recipe Development <ul style="list-style-type: none">Amenda Warren, Staunton City SchoolsMaggie Neola, PCRM Space 6: Unnamed
Food Waste <ul style="list-style-type: none">Ava Richardson, Baltimore CityAlysa MacClellan and Lucie Leblois, DC Food Project Space 3: Educational Systems	Institutional Commitments for Long-term Change <ul style="list-style-type: none">Amy Bachman, DC Central KitchenKari Hamerschlag, Friends of the Earth Space 7: United Bank
Working with the Community <ul style="list-style-type: none">Jenn Yates, Real Food for KidsRonnie Webb, Green Scheme Space 4: Omega	Policy Change to Scale-Up, Healthy and Climate Friendly Food at District, State and Federal Levels <ul style="list-style-type: none">Meghan Maroney, CSPIJo Saint-George, NAACP Space 8: Wells Fargo

4:00PM ~ 5:00PM — Resource Fair and Networking

Participants will learn from resource providers, be able to have one-on-one conversations about topics covered throughout the forum and taste-test samples from a kids’ culinary competition taking place in parallel to the forum.

Chesapeake Region Greening School Food Forum Speakers

Daphene Altema-Johnson, MPH, MBA

Daphene joined the Center for a Livable Future in 2019 as a Program Officer with the Food Communities & Public Health Program, following a year-long dietetic internship that led to her becoming a registered dietitian/nutritionist (RDN). Before that, she was an epidemiologist and lead evaluator at the Maryland Department of Health and Mental Hygiene, Oral Health Department. While there, she performed all data collection, analysis and reporting activities, and served as the chief evaluator for the HRSA workforce grant and CDC's Cooperative Agreements

oral health grant. She developed and implemented a five-year evaluation plan for Maryland's oral health program and evaluated legislation to determine effectiveness and impact. At the Center, Daphene uses her expertise and experience as a nutritionist to support the Meatless Monday campaign. She's especially interested in reaching young people with wellness messages through school programs and community outreach to effect generational change. "Get them started early," is one of her guiding principles.

Becca Bartholomew, MS

Becca has served Friends of the Earth as a consultant on and off since 2015. Her work focuses on supporting the human systems seeking to shift the food system. A strategist and facilitator with a background in organization development, she has over a decade of experience supporting collaboration and forging relationships among diverse health, policy and food/agriculture professionals. Since 2017, she has supported The Lumpkin Family Foundation in

designing and implementing a national grantmaking program in food policy. Other clients have included SAFSF, OFRF, Healthy Food Action, Plant Power Taskforce, and Earthjustice. Before launching her consulting work in 2014, she spent over five years at the Johns Hopkins Center for a Livable Future leading work to improve federal food and agriculture policy through coalition-building, policy analysis, and advocacy.

Julie Brewer, MPA

Julie Brewer is the Director of the Office of Community Food Systems in USDA's Food and Nutrition Service. Julie has over 26 years of experience helping communities identify and fill gaps in their food systems and has worked to improve nutrition and food security at the local, state, and national level. She worked over ten years on child nutrition and WIC policy at FNS, but most recently she was the

program examiner for SNAP and Child Nutrition at the Office of Management and Budget. Julie has a bachelor's degree in Health and Human Performance and a Master's in Public Administration from the University of Montana. She is the mother of four grown children and aspires to be promoted to grandmother someday.

Nolen Fetchko, MS

Director of the Food Service Department for the Mt. Lebanon School District, Pittsburgh, PA, Nolen Fetchko previously served as the Food Service Director of The Nutrition Group which oversees school district food service departments. He also served as a regional assistant and helped to oversee the oper-

ations of multiple school districts. Mr. Fetchko has a Bachelor of Science in Nutritional Sciences and a Master's Degree in Food and Nutrition from Indiana University of Pennsylvania.

Rob Jaber, MBA

Rob Jaber has spent the last 27 years obsessed with food and has enjoyed a long career working in hotels, restaurants and other food businesses and institutions. Rob earned his A.O.S. in Culinary Arts and B.S. in Food Service Management from Johnson & Wales University in Providence, RI in 1993; and, later went on to earn his Master of Business Administration Degree from the University of Maryland and an Executive Masters in Leadership from Georgetown University. Rob has managed all aspects of the food industry including fine dining, casual dining, catering and supply chain. In December 2013, Rob was

appointed to the post of Director of Food and Nutrition Services for DC Public Schools, responsible for the oversight of over 9 million school meals annually, which require the highest levels of nutrition, quality and service. Rob enjoys his personal time with his wife Angela, his son Zachary, and his daughters, Addison and Cassidy. This marks an extra special time for Rob as he observes his children participate in school meal programs and learns how school meals can continually improve through the students' perspective.

Regan Karlsen

Regan is a chef, certified health coach and passionate advocate for a plant-based diet as a force for personal and global change. She has led workshops and food prep classes equipping people with the vital skills to reverse chronic disease, lose weight, take charge of their health and live a more vibrant, sustainable and compassionate life. Originally trained in the French culinary tradition, she took a new direction when a family member was diagnosed with a chronic illness. She studied plant-based nutrition under Gabriel Cousens, MD MD(H) at his Tree of Life

Rejuvenation Center in Patagonia, Arizona. There she worked as a chef running the café and as a food instructor. She now lives in Washington D.C. working as the Mid-Atlantic Food and Nutrition Chef Specialist for Forward Food a program of the Humane Society of the United States. Today, she collaborates with large institutions —hospitals, universities, K-12 school districts— to incorporate more plant-based options into their menus, the plates of their staff, students & customers.

Brandon Lane

Brandon Lane is an educator, entrepreneur and food policy advocate working to ensure young people have access to delicious and nutritious plant-based meals. In his role as Institutional Engagement Manager at One Meal a Day for the Planet, he works closely with institutions seeking to change their unique food systems. Operating from a belief that we must reform environments, not people, Brandon

is eager to work with stakeholders who believe that access to delicious plant-based foods matched with actionable and understandable information are essential ingredients to change. To contact Brandon please email Brandon@omdfortheplanet.com and let's find out how we can help each other bring about the changes we seek in our organizations.

Lucie Leblois

Lucie, co-founder of DC Food Project, is an experienced executive in the Internet Industry. Skilled in Digital Strategy, Search Engine Optimization (SEO), Start-ups, and Brand Marketing, she started her career at washingtonpost.com and more recently co-founded Crumbdrop, a technology company. A

mom to 2 elementary school kids, Lucie has found herself passionate about ensuring kids having access to nutritious food throughout the school day and over the weekends. She lives with her two children and husband in Washington, D.C.

Alysa MacClellen

Alysa grew up outside of Boston and attended Johnson & Wales University in Rhode Island. Graduating with honors, she received her degree in Culinary Arts and Marketing. After school she moved around the country, applying her knowledge to assist var-

ious Fortune 500 companies with marketing and food presence. Her passion in the food industry, has allowed her to focus on education of healthy eating, and food waste prevention. She lives in Washington, D.C. with her husband and three children.

Jennifer Mampara

Jennifer Mampara has 20 years of food education, teaching and program development experience. Originally from Colorado, she earned her Masters from Teachers College at Columbia University in Nutrition and Education, and worked with a number of non-profits and universities in New York. Ms. Mampara is also a certified teacher in the District of Columbia and spent four years teaching 1st, 2nd and 3rd grade in DC Public Schools. She is currently the

Director of Education for FRESHFARM, where she helped launch the FoodPrints program in the fall of 2009. Under her direction, FoodPrints has grown from a program serving 200 children at one school to currently reaching over 5,700 children at fifteen public schools, engaging them in regular programming in their teaching kitchens, school gardens and school cafeterias.

Meghan Maroney

Meghan Maroney is a Policy Associate at Center for Science in the Public Interest, where she works on school foods. Prior to joining CSPI, Meghan worked at the New York City Department of Health & Mental Hygiene, where she supported adoption of nutrition

standards in hospitals and universities. Meghan received her B.S. in Health Science from the University of Miami and her Master of Public Health from George Washington University's Milken Institute School of Public Health.

Krystal Oriadha, MBA

Krystal Oriadha is a highly skilled Policy Advisor and Project Management Professional with over 10 years of experience. Krystal has worked for Federal and Local Government agencies, Fortune 500 Companies, and Non-Profits. She is currently the Senior Policy and Program Director for the National Farm to School Network. Krystal was awarded the 40 under 40 award for 2019 in public services and selected to serve on the 2019 Clinton Foundation's 20|30

Leadership Council which serves as the foundations Junior Board. Krystal is also the co-founder of the LGBTQ Dignity Project. Krystal attended Howard University for her BBA in International Business. During Krystal's time at Howard, she joined The International Fraternity of Delta Sigma Pi, Iota Rho Chapter and studied abroad in Tanzania at the University of Dar es Salaam. She also received her MBA from Amberton University.

Erich Pica

Friends of the Earth President Erich Pica is a nationally recognized environmental and progressive leader, and an economics expert on energy subsidies. For more than a decade, Erich has worked to reform U.S. tax and budget policy to reduce pollution and increase clean energy. His core belief that the solution to climate change rests at the intersection of

justice and the environment has developed Friends of the Earth's strategy to include racial justice and just transition in its work, with particular focus on indigenous and grassroots advocacy. Under Erich's tenure, Friends of the Earth's membership has grown to 1.7 million people, in all 50 states.

Ava Richardson, MPH, PhD Candidate

Ava is the Food Matters Technical Advisor. She has worked to advance public and environmental health for the past 10 years through systems change, policies and programs as an advocate and researcher. She currently supports the city's food waste and recovery efforts – providing technical expertise on

food systems and sustainability matters. Ava holds a Masters of Public Health from Morgan State University and is currently obtaining a Doctorate of Public Health with a focus in environmental health from Johns Hopkins University.

Asha Subramaniam, MD, MPH

Dr. Asha Subramaniam is a Board-certified family physician with specific expertise in evidence-based lifestyle medicine. In 1995, she received her B.A. and M.A. in psychology with Honors and Distinction from Stanford University. Dr. Subramaniam received her combined M.D./Master of Public Health degree from Oregon Health and Science University School of Medicine in 2000, and completed her family medicine residency in 2003 at the University of Pittsburgh St. Margaret Hospital. In 2004, Dr. Subramaniam completed a fellowship in community health at Georgetown University Medical Center. She

is an Assistant Professor at Georgetown University in the Department of Family Medicine. In 2018, Dr. Subramaniam obtained a Certificate in Plant Based Nutrition through Cornell University. Her professional interests include lifestyle medicine and the use of good nutrition, exercise, sleep and other strategies to optimize health; health behavior change; and community health advocacy. She is also a proud mother to a kindergartner in Montgomery County Public Schools and is very active in effecting positive change for all children.

Amanda Warren

Amanda is School Nutrition Director for Staunton City Schools in VA and has over 20 years of experience working in the food service and hospitality industry. Under her 5 years of direction, Amanda's SN team received the Dorothy McAuliffe School Nutrition Award 2018; was a VA School Breakfast Challenge winner- two years in a row, received the USDA Gold Turnip the Beet award for excellence in Summer Feeding Programs and received The Chef Ann Foundation School Food Support Initiative Grant. Amanda's program is highlighted in multiple publications, including three feature articles in SN magazine. In addition to her overall initiative to improve

school food, Amanda has implemented nutrition education programs, to include, The Charlie Cart Project and Farmer Table Talk. This year, she committed to a Plastic Solution Resolution to decrease and eliminate single use plastics in school meal programs and piloted Around the World Wednesday, to introduce plant based recipes in school lunch. Amanda holds seats on the State Child Nutrition Advisory Board and the Greater Augusta Wellness Partnership. Amanda is passionate about food, equitable food systems and working with children. She loves expressing her creativity through the school meal programs.

Chloë Waterman

Chloë Waterman currently serves as the program manager for Friends of the Earth's Climate-Friendly Food Purchasing Program where she implements policy and markets campaigns to advance a sustainable and just food system. Her work centers around reducing consumption of factory farmed animal products and growing the market for plant-based foods and regenerative, organic, and more humanely raised meat and dairy. Chloë previously served as

the senior manager of state legislative strategy for the American Society for the Prevention of Cruelty to Animals (ASPCA) where she successfully lobbied for a wide range of animal protection legislation and was instrumental in defeating pro-factory farming measures. Chloë holds a B.A. in Environmental Studies and Philosophy from Lewis & Clark College. She currently resides in Mt Rainier, MD with her two guinea pigs and a rotating cast of foster animals.

Ronnie Webb

President and Co- Founder of Green Scheme, Washington-D.C.-native Ronnie Webb (aka Ron Green), stands on the forefront of educating disadvantaged communities on environmental stewardship and community revitalization. From developing and implementing USDA food system projects to consulting on behalf of businesses and organizations to adopt more sustainable methods, Mr. Webb has over 10 years of experience in the environmental sector. After graduating from North Carolina A&T State University with a B.S. in Agricultural Economics, he became a certified green consultant while serving as an intern for D.C. Congresswoman

Eleanor Holmes Norton. Following his internship, Mr. Webb was offered a fellowship with the Hip Hop Caucus Education fund, an opportunity that helped him shape a platform in the environmental movement on the east coast with a focus on Washington, D.C. and Greensboro, N.C. He has recently become a senior fellow in the Environmental Leadership Program, which is a national network of environmental leaders. The Green Scheme has been active in the DC area for over two years and has created stronger communities and healthier families with its dedicated approach to wellness and education.

Hope Wrenn, RD

A Baltimore native who's driven by her passion to serve the underserved, Hope is a graduate of Morgan State University and earned a graduate certificate in leadership from The Johns Hopkins Carey Business School. While working as the patient ser-

vices manager for a local urban hospital, she accepted the challenging position as dietitian for Baltimore City Schools. Guided by her mantra "Do what you love and if you love it, you will succeed," her career path continues to lead her to service opportunities.

Fania Yangarber, JD, MS

Fania Yangarber is an attorney and food safety policy expert who is the Executive Director of Healthy School Food Maryland. She has worked toward improving health outcomes for Maryland public school students who eat or drink at school by mobilizing HSFM's approximately 5,600 parent members, students, educators and community members to promote policies, practices and educational opportunities that improve the food environment and general health and well-being of students in schools. HSFM also releases an annual school food report card for the 24 school districts in Maryland. Fania became involved with HSFM after her two young children enrolled in Montgomery County Public Schools, where their time for physical activity and experiential tactical learning was more limited than Fania had hoped, so she reached out to like-minded parents about organizing interventions to encourage more movement with limited disruption to instructional school time. Fania had previously been a food safety

policy expert for the Federal government, working on establishing and enforcing international food safety standards and standards of identity. Prior to her work at USDA, Fania supported research on nutrition and metabolism at the Jean Mayer Human Nutrition Research Center on Aging at Tufts University, one of six human nutrition research centers in the United States supported by the USDA's Agricultural Research Service. Fania also has honed her skills in management, standards development, compliance, contracts administration and intellectual property protection in the Legal and Financial Information Services industries in between earning her BS in Political Science from Barnard College, Columbia University, her JD as an Honors Scholar at the Chicago-Kent College of Law, Illinois Institute of Technology, and her MS in Food Policy and Applied Nutrition at the Friedman School of Nutrition Science and Policy, Tufts University.

Jenn Yates

Jenn is Executive Director of Real Food for Kids, a nonprofit organization fighting childhood obesity and hunger by advocating for healthy food and nutrition education in DC-area schools. Prior to joining Real Food for Kids, Jenn oversaw a multi-media campaign aimed at disrupting Americans' understanding of the root causes of hunger for A Place at the Table, and built support for healthy food and farms through government policy, institutional purchasing, and consumer education in 14 years at the Union

of Concerned Scientists. Jenn is a noted speaker on U.S. food policy and sustainable agriculture, and coauthored the 2016 report, "Fixing Food: Fresh Solutions from Five U.S. Cities." Jenn holds a Master of Science in Environmental Science and Policy from Johns Hopkins University and a Bachelor of Arts in Political Science and Mass Communications from the University of California, Berkeley. Jenn lives in Arlington, Virginia with her husband and two sons.



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