



S3 Food Symposium

“Where S3 Meets the Sea”

May 10, 11, 12, 2017

Westin Long Beach

333 East Ocean Blvd., Long Beach CA 90802

www.westinlb.com

800-WESTIN1 or 562-436-3000

Group Block under “Food Symposium S3”

www.CaliforniaFood.org

Session Coordinator’s Minimum Submittal Requirements
for Continuing Education Approval
turn in by **March 31, 2017**

The information below is required so that CAEHA can make a complete application for Continuing Education Contact Hours. CAEHA is an approved Accrediting Agency with CDPH to approve and offer REHS Continuing education contact hours.

Please list in one word document:

1. Title of session: **Public Health Impacts of Genetically Modified Food Production**
2. Length of session: **50 minutes, 1:55pm – 2:45pm, Thursday May 11**
3. Educational objective: **To educate attendees on historic, legal and economic considerations of genetically modified foods.**
4. Description of session: **A diverse panel of professionals will discuss historic, ethical, economic and health perspectives on GMO’s. The panel will consist of a local chef, a plant geneticist and a community activist. Multi-faceted questions on the impacts of GMO’s will be discussed, such as how GMO’s are influencing the economic organization of our food system and how GMO use on a large scale may be impacting the environment and public health. Budgetary impacts on local farmers and industrialization of our food system will be covered during this session. Legal, ethical and scientific aspects of GMO’s will be discussed via a question and answer session. Ultimately, the central question this panel session will address is whether GMO’s are good for public health or ultimately create more harm than good.**

5. Anticipated educational outcomes for session:
 1. **To learn about the broad range of genetically modified foods.**
 2. **To learn about different perspectives on genetically modified foods, such systemic economic impacts, health and environmental impacts and ethical considerations.**
 3. **To learn about the broad range of uses for GMO, such as pharmaceuticals and other uses.**
 4. **To understand the legal perspectives on GMO's; regulatory requirements, restrictions and other considerations such as labeling.**

6. Qualifications and resumes of speakers/presenters:

Paula Daniels:

Paula Daniels is co-founder and Chair of the Center for Good Food Purchasing, a social enterprise non-profit founded in July of 2015 as a national spin off from the Los Angeles Food Policy Council, which Paula founded in 2011. Paula was also Executive Director of California Central, a USC Villaraigosa Initiative, from April of 2015 to June 2016. She is a public policy leader in environmental food and water policy, with recognition through academic appointments and other awards.

Building on a successful career as an attorney in civil litigation, she served as a Los Angeles Public Works Commissioner (a fulltime position overseeing the Department of Public Works) and then Senior Advisor to Mayor Villaraigosa of Los Angeles. She has also been a commissioner with the California Coastal Commission, and a gubernatorial appointee on the governing board of the California Bay-Delta Authority. She was an appointee of Governor Brown to the California Water Commission, and served in his Office of Planning and Research as Senior Fellow for Food Systems, Water and Climate.



Chef Paul:

Chef Paul Buchanan is a leader in the Slow Food movement. His passion for locally sourced ingredients drove him to open Primal Alchemy Catering (PAC) after working for esteemed chefs Nancy Silverton (Campanile, La Brea Bakery), Pascal Olhats (Pascals), Joachim Spichel (Patina) among others. As the first true Farm-to-Table catering company in Southern California, PAC has created seasonal, locally sourced cuisine to the TED Conference, Friends of Cabrillo Aquarium, Molina Healthcare, United States Green Building Council, Building Healthy Communities and Nature Conservancy, just to name a few.

In his efforts to elevate food education Chef Paul founded Days of Taste in 1999 which is a 2 day educational program for 4th graders focused on real food, natural ingredients, how to shop at farmers markets and cooking from scratch.

Chef Paul Buchanan participates in Kids in the Kitchen, Chefs Collaborative, American Institute of Wine and Food, guest chefs at several “Real Food” events throughout the year and founded the Long Beach Urban Farm Dinner held at The Growing Experience in the Camelitos Housing Development now in it’s 8th year. In addition, he is one of the founding members of The Ecology Center’s Community Table Accord which includes liked minded chefs such as Alice Waters.

Award winning, Chef Paul has been instrumental in cultivating the urban agricultural movement, advocating for healthy food in schools and is dedicated to food education, sustainable efforts and, of course... cooking what nature provides.



Dr. Alan McHughen:

Alan McHughen is a public sector educator, scientist and consumer advocate. After earning his doctorate at Oxford University, Dr. McHughen worked at Yale University and the University of Saskatchewan before joining the University of California, Riverside. A molecular geneticist with an interest in crop improvement and environmental sustainability, he helped develop US and Canadian regulations governing the safety of genetically engineered crops and foods. He served on US National Academy of Sciences panels investigating the environmental effects of transgenic plants, a second investigating the safety of genetically engineered foods and helped review a third looking at sustainability and economic impacts of biotechnology on US agriculture.

Having developed internationally approved commercial crop varieties using both conventional breeding and genetic engineering techniques, he has firsthand experience with the relevant technical, biosafety and policy issues from both sides of the regulatory process. As an educator and consumer advocate, he helps non-scientists understand the environmental and health impacts of both modern and traditional methods of food production.

His award winning book, 'Pandora's Picnic Basket; The Potential and Hazards of Genetically Modified Foods' uses understandable, consumer-friendly language to explode the myths and explore the genuine risks of genetic modification (GM) technology. More recently, Dr McHughen served as a Jefferson Science Fellow at US Department of State and as a Senior Policy Analyst at the White House.



Sheryl Baldwin, Manager of CCDEH sheryl@ccdeh.com 530-676-0715
Michele Cowdery, Office Assistant, michele@ccdeh.com 530-676-0715