



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 **February 28th**

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: **Social Enterprise Panel Discussion with Homeboy Industries and LA Kitchen**
2. Length of session: **50 minutes, May 11 from 3:55pm - 4:45pm**
3. Educational objective: **To learn about social enterprise organizations, which practice sustainable food sourcing and address food security issues in an urban environment.**
4. Description of session: **An impactful panel discussion on how culinary training coupled with supportive programming can provide new hope for reformed gang members, previously incarcerated men and women, and emancipated foster youth and the communities they live in. The social economic factors and methods for recruiting and retaining participants will be discussed. Sustainable food sourcing and innovative approaches to addressing food insecurity will also be discussed.**
5. Anticipated educational outcomes for session:
 1. To learn about innovative approaches in reaching out to at risk young men and women through extensive training in the food industry

2. To learn about sustainable food sourcing.
3. To understand challenges associated with food training programs.
4. To learn about the innovative field of social enterprise and the accompanying challenges.

6. **Qualifications and resumes of speakers/presenters:**

Russ Parsons:

Russ Parsons was the food editor and columnist of the Los Angeles Times for more than 25 years. He has been writing about food for more than 30 years and is the author of the cookbooks "How to Read a French Fry," and "How to Pick a Peach".

He is a member of the James Beard Foundation's Who's Who of Food and Beverage in America, the hall of fame of the food world. In addition, he has won every major American food journalism award, including those from the International Association of Culinary Professionals the Association of Food Journalists, and the James Beard Foundation.

"How to Read a French Fry" was a finalist for two Julia Child cookbook awards. "How to Pick a Peach" was named one of the best 100 books of the year by both Publisher's Weekly and Amazon.



Robert Eggers:

Robert is the founder and president of L.A. Kitchen, which recovers locally sourced, cosmetically imperfect fruits and vegetables to fuel a culinary arts job training program for

men and women coming out of foster care and older men and women returning from incarceration.

Robert pioneered this model during his 24-year tenure as the president of the DC Central Kitchen, the country's first "community kitchen," where food donated by hospitality businesses and farms is used to fuel its nationally recognized culinary arts job training program. Since opening in 1989, the kitchen (which is an \$12-million-a-year, self-sustaining social enterprise) has produced over 35 million meals and helped 1,500 men and women gain full-time employment. The Kitchen operates its own revenue-generating business, Fresh Start Catering, as well as the Campus Kitchens Project, which coordinates similar recycling/meal programs in over 57 colleges or high school kitchens.

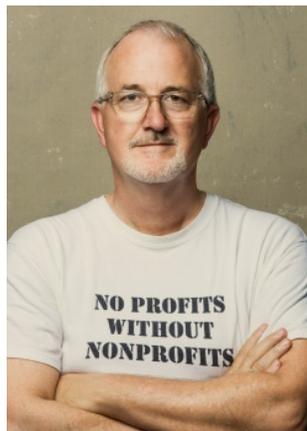
In addition, Robert founded CForward, an advocacy organization that promoted the economic role that nonprofits play in every community.

In Washington DC, Robert was the founding chair of both the Mayor's Commission on Nutrition, and Street Sense, Washington's "homeless" newspaper. He was also the co-convenor of the first Nonprofit Congress, held in Washington DC in 2006.

He also serves on the advisory boards of numerous social enterprise and food justice organizations, including Waste No Food, Food Shift and The Food Recovery Network.

Robert's book on the nonprofit sector, *Begging for Change: The Dollars and Sense of Making Nonprofits Responsive, Efficient and Rewarding for All*, was released in 2004 by HarperCollins. It received the 2005 McAdam Book Award for "Best Nonprofit Management Book" by the Alliance for Nonprofit Management.

Robert speaks throughout the country and internationally on the subjects of hunger, sustainability, nonprofit political engagement and social enterprise. He writes blogs and editorials to share his ideas about the nonprofit sector and the future of America.



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