

ORGANIZING

BROOKLYN FOOD CONFERENCE WORKSHOPS SATURDAY MAY 2ND 2009



School Food Activism: Making It Better

This workshop will examine the current state of food in New York City schools and discuss ongoing efforts by parents and community activists to improve it, as well as the efforts of the Office of School Food and Nutrition Services (SchoolFood). Discussion will include local sourcing for NYC school food, options for structural changes in NYC production and distribution of food, SchoolFood's Culinary Concepts program, and avenues for parent and advocate involvement in the NYC system.

Kristin Mancinelli, Manager of Program Development and Policy of City Harvest.

Chef Jorge Collazzo, Executive Chef of the NY City Schools.

Amie Hamlin, Executive Director of the New York Coalition for Healthy School Food.

Jan Poppendieck, Professor of Sociology at Hunter College, CUNY.

Roxanne Henry, Community Outreach Manager for Child Nutrition at Food Bank For New York City.

Mark Hellerman, **moderator**, chef instructor at the Art Institute of New York City.

Organizing in the Obama Era: Digital Activism

President Obama won the 2008 election in part because his team utilized tools web-savvy food activists have known about for years, including social networking, mobile messaging and mass emailing. From consumer education to fundraising to mobilizations, digital media is fertile ground for sowing the seeds of a real-food revolution.

Naomi Starkman, Civil Eats blog, Consumers Union, and Slow Food Nation.

Winton Wedderburn is a Master of Public Health student at Hunter College.

Natasha Chart, Change.org's Sustainable Food blog.

Leslie Hatfield, **moderator**, Eat Well and Green Fork blog.

College Students' Response to the Food and Health Crises

Leaders student groups will discuss how universities and student activists are supporting the development of a just food system, both on campus and in the broader community.

Alison Powell, Barnard College.

Becky Davies, Columbia University.

Annie Myers, NYU's Gallatin School.

Zoe Abram, NYU.

Hannah Kullberg Vassar College.

Shane Crary-Ross, NYU.

Monique Powell, Brooklyn College.

Adam Rabiner, **moderator**, Park Slope Food Coop Member.

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Challenging Big Food: How Food Transnationals Harm our Health and Environment and How to Fight Back

Food corporations now grow, process and sell most of the food eaten in the United States and increasingly abroad. From McDonald's to Cargill to Monsanto, these transnational giants drive a set of abuses all along the food chain, including the epidemic of obesity and diet-related diseases, global warming, and food safety crises. Come hear what advocacy groups are doing to challenge these abuses, and learn how you can help take action.

Judy Grant, Director of the Value [the] Meal Campaign, Corporate Accountability International.

Ria Knapp, Campaign Coordinator, Climate Counts.

Ray Rogers, founder, Corporate Campaign, Inc. & Campaign to Stop Killer Coke

*Moderator and additional advocacy organizations working on food safety TBA.

How to Hold a Sustainable Event: Decreasing Our Carbon Footprint While Organizing

Learn how your organization's and family's events can have a smaller carbon footprint and move you, your family, and your organization toward sustainability.

Mary Cleaver, sustainable fine caterer, principal, Mary Cleaver LTD.

Maura Dilley, sustainability consultant.

Daniel Bowman Simon, White House Farm and Biodiesel Bus.