

Symposium

Towards a True Systems Approach to Reducing Food Loss and Waste from Farm-to-Table

Tuesday, March 15, 2022 | 12:00 pm to 4:00 pm EST (US & Canada)
Wednesday, March 16, 2022 | 12:00 pm to 3:30 pm EST (US & Canada)

All sessions will be held online via Zoom

Reducing food waste and loss and enhancing the sustainability of global food systems is clearly a hot topic. However, the subject is a lot more complicated and complex than some may think. This virtual symposium will not only address different implementation ready and emerging technology solutions, but also will discuss the economics of food waste and loss reduction and the implementation challenges. The symposium is designed to provide valuable information for industry and those interested in making decisions as to how to reduce food waste and loss as well as funding agencies and academics, who would like to better understand the challenges and opportunities in this field.



Hosted by the Cornell University Department of Food Science

in partnership with the Foundation for Food & Agriculture Research



co-sponsored by



**Cornell Atkinson
Center for Sustainability**



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**Cornell Institute for Food Systems
Industry Partnership Program**

Registration required:

Please register [HERE](#)

After registering, you will receive a confirmation email with Zoom link and other information to join the Symposium.

Cost:

Free

AGENDA

Roundtable panelists are listed in alphabetical order.

Tuesday, March 15, 2022, commencing at 12:00 pm (Noon) EST

- 12:00 - 12:30 pm **Welcome and Opening Remarks: An Overview of Current Challenges in Reducing Food Loss and Food Waste**
Martin Wiedmann, Cornell University
- 12:30 - 1:30 pm **Roundtable I: Opportunities and Challenges in Food Loss and Food Waste Reduction**
Moderator: Martin Wiedmann, Cornell University
Caitlin Dow, Center for Science in the Public Interest
Nicole Flewell, Taylor Farms
Pete Pearson, World Wildlife Fund
Tbd, Cargill (invited)
- 1:30 - 2:00 pm **Material Science Approaches to Reducing Food Waste and Loss**
Julie Goddard, Cornell University
- 2:00 - 2:15 pm **Bio-Break**
- 2:15 – 2:40 pm **Upcycling approaches: Focus on Use of Bioconversions**
Sam Alcaine, Cornell University
- 2:40 – 3:05 pm **Established and Novel Approaches to Modelling Food Loss and Waste and Effectiveness of Reduction Strategies**
Renata Ivanek, Cornell University
- 3:05 – 3:45 pm **Roundtable II: Research Needs in Food Waste and Loss Reduction**
Moderator: Julie Goddard, Cornell University
Sam Alcaine, Cornell University
Renata Ivanek, Cornell University
Additional speakers tbd
- 3:45 pm approx. **Day 1 Closing Remarks**
Martin Wiedmann

Wednesday, March 16, 2022, commencing at 12:00 pm (Noon) EST

- 12:00 - 12:10 pm **Day 2 Welcome; Day 1 Recap**
Martin Wiedmann, Cornell University
- 12:10 – 12:35 pm **The Economics of Food Waste Reduction**
Harry de Gorter, Cornell University
- 12:35 - 1:00 pm **Economic Drivers of Food Waste at the Farm Level**
Speaker TBD

- 1:00 - 1:25 pm **Addressing Food Waste in CPG Retailing Operations**
Vishal Guar, Cornell University
- 1:25 - 1:50 pm **Date Labels, Food Waste, and Implications along the Supply Chain**
Bradley Rickard, Cornell University
- 1:50 - 2:05 pm **Bio-Break**
- 2:05 - 2:30 pm **The Role of Nudges in Reducing Food Waste**
David Just, Cornell University
- 2:30 - 3:30 pm **Roundtable III: Implementation of Food Waste and Loss Reduction Strategies and How to Avoid Unintended Negative Consequences**
Moderating: Aaron Adalja, Cornell University
Vishal Gaur, Cornell University
Harry de Gorter, Cornell University
Miguel Gomez, Cornell University
David Just, Cornell University
Bradley Rickard, Cornell University
- 3:30 pm approx. **Closing Remarks**
Martin Wiedmann, Cornell University

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Speaker Biographies

Aaron Adalja is Assistant Professor in The Hotel School, SC Johnson College of Business. Dr. Adalja's research interests include a range of topics in food and agricultural economics, drawing on consumer theory, industrial organization, and marketing to examine empirical questions in food labeling and quality certification, food safety, and agricultural marketing. [Faculty Profile](#)

Sam Alcaine is Assistant Professor, Department of Food Science. Dr. Alcaine's overall research program focuses on developing technologies that improve the quality, safety, and potential novel applications of fermented dairy products and co-products. [Faculty Profile](#)

Caitlin Dow is Senior Nutrition Scientist at Center for Science in the Public Interest. She evaluates nutrition science and translates it into useful information as a writer for Nutrition Action Healthletter, the largest circulating nutrition newsletter. She also provides scientific analysis for CSPI's advocacy and food & nutrition policy efforts.

Nicole Flewell is Director of Sustainability at Taylor Farms. She leads the company's national sustainability program and is an advocate of sharing best practices throughout the industry's supply chain, from growing, to facilities, to distribution and has worked with state and local governments and utilities across the country to maximize impact of sustainability decisions.

Vishal Gaur is the Emerson Professor of Manufacturing Management, and professor of operations, technology and information management at the Samuel Curtis Johnson Graduate School of Management. His current research projects deal with econometric analysis and optimization in retailing, supply chains, and linking operations with financial performance of firms. [Faculty Profile](#)

Miguel Gomez is the Robert G. Tobin Professor, Charles H. Dyson School of Applied Economics and Management & Director of the Food Industry Management Program. Dr. Gomez's research program focuses on interrelated areas under the umbrella of food marketing and distribution, with respect to supply chains competitiveness, retailing and channel relationships, and sustainability. [Faculty Profile](#)

Julie Goddard is Professor, Department of Food Science. Dr. Goddard's research program focuses on understanding the interface between food contact materials, food, and microorganisms and how to modify food contact materials to improve the quality, safety, and sustainability of our food supply. [Faculty Profile](#)

Harry de Gorter is Professor, Charles H. Dyson School of Applied Economics and Management. His research focuses on applied welfare economics and political economy of agricultural policy and trade. [Faculty Profile](#)

David Just is the Susan Eckert Lynch Professor in Science and Business, Charles H. Dyson School of Applied Economics and Management. His research focuses on food and agricultural economics and behavioral economics. [Faculty Profile](#)

Renata Ivanek is Associate Professor, Population Medicine and Diagnostic Sciences in the College of Veterinary Medicine. The overarching goal of her research is to advance One Health -- the interconnected health of people, animals, plants and their shared environment. Her computer lab develops new and sustainable data- and model-driven approaches for improving food safety, controlling infectious diseases, and optimizing food production systems. [Faculty Profile.](#)

Pete Pearson is Senior Director of Food Loss and Waste at World Wildlife Fund. He works on food waste prevention and food recovery, helping businesses understand the intersection of agriculture and wildlife conservation.

Bradley Rickard is Professor, Charles H. Dyson School of Applied Economics and Management. His research focuses on economic implications of policies, innovation, and industry-led initiatives in food and beverage markets. [Faculty Profile](#)

Martin Wiedmann is the Gellert Family Professor in Food Safety in the Department of Food Science at Cornell University. His research interests focus on farm-to-table microbial food quality and food safety and the application of molecular and modelling tools to study the biology and transmission of foodborne pathogens and spoilage organisms. Dr. Wiedmann also serves as co-director of the New York State Integrated Food Safety Center of Excellence. [Faculty Profile.](#)