

SIXTH ANNUAL SUSTAINABLE FOOD EVENT

GROWING HEALTHY COMMUNITIES THROUGH GRASSROOTS INITIATIVES



Please join us as we explore how local food companies are bettering our community through Sustainable Business Practices. Our panel will discuss the relationship between sustainable food production/distribution and a healthier community. After the panel discussion, enjoy a networking reception with delicious food from sustainable NYC restaurants.

MODERATOR

Diane Hatz, Founder & Executive Director, Change Food

Ms. Hatz uses her expertise to develop creative projects, raise awareness, and move people to take actions to change the food system. She also works to find ways to help individuals and groups within the field collaborate, connect and work together more effectively.

SPEAKERS

Stephen Ritz, Green Bronx Machine

Mr. Ritz is a South Bronx teacher who believes that students shouldn't need to leave their community to live, learn and earn in a better one. Moving generations of students into spheres of personal and academic successes they have never imagined while reclaiming and rebuilding the Bronx, Stephen's extended student and community family have grown over 25,000 pounds of vegetables in the Bronx while generating extraordinary academic performance.

Robert Graham, MD, MPH, ABOIM, FACP, board certified in Internal and Integrative Medicine

Dr. Graham incorporates his roots in integrative and traditional medicine with our modern healthcare system, emphasizing greater respect for food, cooking, farming, meditation and their healing properties. He is the co-founder of FRxESH Integrative Health and Fare Wellness and is currently the Director of Integrative Health & Wellness for Lenox Hill Hospital. He is a frequent speaker at conferences across the US, including TedxManhattan. Dr. Graham received an MD from Stony Brook University and an MPH from the Harvard School of Public Health.

Jason Finder, Dishes by DOE

For more than 30 years, The Doe Fund has provided “a hand up, not a hand out” to formerly homeless and incarcerated men. Dishes by Doe catering provides hands on training in the food service industry, and all proceeds go towards benefiting The Doe Fund. Each student graduates with 450 hours of hands-on experience, a Food Protection Certificate, a nationally recognized ServSafe license, and a Certificate of Completion in Customer Service Training. Fueled by hard work and a love of food, these men are making a difference in their lives and the lives of all New Yorkers.

Michael Schwartz, Organic Food Incubator and BAO Cultured

Mr. Schwartz is on a mission to help organic, artisan and small food manufacturers avoid the pitfalls of starting a new business. OFI has worked with more than 75 start-ups, graduating more than 15 to larger contract manufacturers or standalone facilities. He is a graduate of the Culinary Institute of America (CIA), where he has also been an instructor for 13 years. He has worked in some of NYC's premier restaurants, including Le Cirque. Mike is a true food lover who has made significant contributions to consumer awareness and healthier eating habits. He helps local farmers incorporate more sustainable options in food manufacturing and distribution.

DATE: Wednesday, June 1st, 2016

TIME: 6:30 PM to 9:30 PM

AGENDA: Panel Discussion & Networking

COST:

\$10 Earlybird tickets thru May 25th

\$20 Standard tickets

LOCATION:

NYC Food Policy Center at Hunter College
(Silberman Building)

2180 Third Avenue (@ 119th St), Ground Floor
New York, NY 10035

Please sign up at <http://www.cbsacny.org/article.html?aid=1651>

Thanks to Donna Adan and the NYC Food Policy Center at Hunter College for producing this event.

A special THANK YOU to the following organizations for providing delicious, healthy and sustainable food at the event:

- Le Pain Quotidien and
- Alain Coumont, founder of LPQ's new organic and plant-based restaurant Le Botaniste
- Dishes by DOE
- Organic Food Incubator