

UC & CSU Local Food Summit

June 3rd & 4th, 2019 - Davis, CA



Desired Outcomes & Objectives

- Explore key barriers, unwrap challenges, and develop practical solutions to increasing campus procurement from small/mid-scale California farmers
- Learn from success stories within the group
- Build relationships that are poised to facilitate future food sales

Agenda

Monday, June 3rd – morning session

with facilitation by Ag Innovations

International House (I-House), 10 College Park, Davis, CA

8:00 AM BREAKFAST / NETWORKING

8:30 AM MEETING KICK-OFF

KEYNOTE:

Alexa Delwiche, co-founder and executive director, Center for Good Food Purchasing

UNLOCKING THE POTENTIAL: CONNECTING FOOD HUBS AND UNIVERSITIES

BUILDING FROM SUCCESS: WHAT IS WORKING IN THE FIELD AND WHY

Six panelists highlighting three models of relationships between food hubs and institutions:

- Christine Coke, Grower Manager and co-owner of Coke Farm
- Genna Lipari, Director of Sustainability at Daylight Foods
- Thomas Rider, Director of Dining Services at CSU Chico
- Jake Brimlow, Associate Professor at CSU Chico and co-founder of the North Valley Food Hub
- Santana Diaz, Executive Chef at UC Davis Health
- Michael Bosworth, founder and CEO of Next Generation Foods

EXPLORING NEW STRATEGIES & APPROACHES REGIONALLY & STATE-WIDE

A solutions-oriented conversation

12:30 PM LUNCH

1:30 PM PARALLEL MEETING TRACKS (INVITATION ONLY)

- CA FOOD HUB NETWORK ANNUAL MEETING
- UC SUSTAINABLE FOODSERVICE WORKING GROUP MEETING

This event is organized by UC Sustainable Agriculture Research & Education Program (SAREP) in collaboration with the UC Sustainable Foodservice Working Group with funding from the UC Global Foods Initiative. Additionally, this project was supported by the U.S. Department of Agriculture's (USDA) Agricultural Marketing Service through Grant 16-SCBGP-CA-0035. Its contents are solely the responsibility of the authors and do not necessarily represent the official views of the USDA.

Local Foods Bus Tour

at the UC & CSU Local Food Summit

June 3rd & 4th, 2019 - Davis, CA



Itinerary

Tuesday, June 4th

Board bus in front of the UC Davis Conference Center
550 Alumni Lane, Davis, CA

8:00 AM	BOARD BUS + CONTINENTAL BREAKFAST
8:20 AM	<i>BUS WILL DEPART UC DAVIS AT 8:20 AM SHARP</i>
	TOUR OF CAPAY VALLEY FARM SHOP <p>Capay Valley Farm Shop is a dynamic rural food hub that markets and distributes exceptional food from more than 40 small and mid-sized farms in Yolo County to businesses in the Bay Area and beyond.</p> <p>Guest speaker: Trini Campbell, Riverdog Farm Riverdog Farm is a 400 acre certified organic farm raising produce, almonds, walnuts, melons and livestock.</p> <p>Guest speaker, Liz Schroeder, Spreadwing Farm Spreadwing Farm is a 15 acre organic diversified farm focused on nutrient dense and high quality fruit, veggies and livestock.</p> TOUR OF DURST ORGANIC GROWERS <p>Durst Organic Growers is a 800 acre certified organic family farm specializing in fresh market cherry tomato varieties along with asparagus, melons, and squash. The farm has over 30 years of experience selling organic produce into the wholesale market and owes its success to careful variety selection, sustainable cultivation practices, and meaningful relationships with buyers and employees</p> SEASONAL PRODUCE TASTING
12 PM	ARRIVE BACK AT UC DAVIS
12:15 PM	LUNCH (SELF-PAY) AT UC DAVIS CUARTO DINING HALL

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