Agenda
Sustainability-in-Dining Summit
August 11, 2015
Wake Forest University, Magnolia Room

9:00  Breakfast

9:30  Session I - "The Chicken or the Egg" - sustainable sourcing and menu planning

Small group discussion will include questions like:

- Does menu planning drive sourcing or do seasonality and other factors drive menu development?
- What sourcing requests are you getting and from whom?
- What are your barriers to responding to these requests?
- What role do distributors play in the equation?

10:45  Break

11:00  Session II - "But They Have It on Their Campus" - demonstrating regional demand for sustainable products

Small group discussion will include questions like:

- Customers perceive that sourcing opportunities vary by campus, even within the region. What is behind this perception?
- Based on their frame of reference, how do you meet customer expectations? What barriers do you face?
- How do customers’ expectations align with commonly defined national expectations (Real Food Challenge, STARS, etc.), if at all?

12:15  Lunch and Outside Time

1:30  Session III - "How Do I Know?" - labeling dilemmas (organic, fair trade, Kosher, allergen free)

This multi-pronged discussion will cover the:

- ways we include various values-based standards into our supply chains
- ways that changes to the FDA’s national labeling law affect our efforts
- challenges of and opportunities for labeling and identifying food in our venues

2:45  Break

3:00  Session IV - "What's a CAFO?" - meeting national tracking standards

Following an overview of some of the national tracking standards, like AASHE’s STARS, the discussion will include:

- Overview of the barriers and opportunities discussed in the morning
- Tracking tools and effective campaigns
- Potentially effective solutions that harness collective regional purchasing power