



A strong food system supports Rhode Island's economy, culture and people.

Steeped in history, our booming food scene is a central part of Rhode Island's identity and what makes it an attractive place to live, visit and raise a family or business. Join the discussion to help propel the full economic and social potential of local food for the state forward.



11:00 am

Welcome & Introduction

Chafee Hall, Room 271

with remarks by **Governor Gina Raimondo**

Congressman Jim Langevin

First Gentleman Andy Moffit

Dr. David Dooley, President of University of RI

Janet Coit, Director of RI Dept. of Environmental Management

Dr. Nicole Alexander-Scott, Director of the RI Dept. of Health

Sue AnderBois, RI Director of Food Strategy

presentation by

Georgina Sarpong, Farm Fresh RI

Susan Corrigan, Four Town Farm

Dave Beutel, Coastal Resources Management Council

Kathleen Gorman, URI Feinstein Center for a Hunger-Free America

Minnie Luong, Chi Kitchen Foods

Ken Payne, RI Food Policy Council

12:00 pm

Local Lunch Buffet

Center for Biotechnology & Life Sciences, Lobby

1:00-2:30 pm

Session One: Early Wins & Opportunities

Workshop descriptions and locations on reverse page

2:30-2:45 pm **Break**

2:45-4:15 pm

Session Two: Growing Local Food

Workshop descriptions and locations on reverse page

4:30-5:00 pm

Closing Remarks

Center for Biotechnology & Life Sciences

5:00-7:00 pm

Reception

Center for Biotechnology & Life Sciences, Lobby



Rhode Island Food System Summit

Workshop Descriptions



SESSION ONE | 1:00-2:30 pm

Early Wins & Opportunities

LOBBY | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES

SUSTAINING LOCAL FOOD BUSINESSES: BALANCING SCALE & GROWTH

Leo Pollock, RI Food Policy Council

Take a closer look at ways Rhode Island can help sustain new and established food businesses and support an overall stronger local food economy.

100 | BEAUPRE CENTER FOR CHEMISTRY

MAPPING FINANCIAL RESOURCES FOR FOOD ENTERPRISES

Diane Lynch, Social Enterprise Greenhouse

Learn about available financing opportunities for new and growing food businesses, while identifying gaps in funding needs.

105 | BEAUPRE CENTER FOR CHEMISTRY

TECHNICAL ASSISTANCE FOR FARM, FISHERIES & FOOD BUSINESSES

Sumana Chintapalli, RI Food Policy Council

Review available technical assistance and training programs and provide feedback on future training topics.

010 | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES

CONNECTING RHODE ISLAND FOOD PRODUCERS AND INSTITUTIONS

Peter Allison, Farm to Institution New England

Explore ways to strengthen relationships between local food producers and Rhode Island institutions to increase the amount of local foods served in the state's schools, hospitals, colleges, and more.

170 | THE COLLEGE OF PHARMACY BUILDING

WASTE NOT, WANT NOT: DIVERTING FOOD WASTE TO RHODE ISLANDERS

Bridget Sweet, Johnson & Wales University

Explore opportunities to prevent waste and connect safe, healthful foods with food insecure Rhode Islanders.

SESSION TWO | 2:45-4:15 pm

Growing Local Food

100 | BEAUPRE CENTER FOR CHEMISTRY

REGULATORY CHALLENGES FOR FOOD ENTERPRISES

Dr. Nicole Alexander-Scott, RI Dept. of Health
Liz Tanner, CommerceRI

Discuss ways to connect food businesses with local food producers as they work to establish themselves and grow within the state.

105 | BEAUPRE CENTER FOR CHEMISTRY

GETTING AT THE ROOT CAUSES OF FOOD INSECURITY IN RHODE ISLAND

Eliza Cohen, RI Public Health Institute

Examine the underlying causes of food insecurity and explore statewide solutions helping Rhode Islanders in need.

010 | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES

UNDERSTANDING & GROWING THE COMMERCIAL FISHING INDUSTRY

Janet Coit, RI Dept. of Environmental Mgmt.

Learn about Rhode Island's abundant and diverse fisheries, and explore opportunities to grow commercial fishing in the Ocean State.

170 | THE COLLEGE OF PHARMACY BUILDING

CRAFTING A VISION FOR LOCAL AGRICULTURE

Ken Ayars, RI Dept. of Environmental Mgmt.

Join an interactive discussion on the current state of agriculture in Rhode Island with participants from across the industry and help craft recommendations to inform future priorities.

LOBBY | CENTER FOR BIOTECHNOLOGY & LIFE SCIENCES

RELISH RHODY: HOW WE TALK ABOUT FOOD IN RHODE ISLAND

Rose Jones, RI Dept. of Environmental Mgmt.
David Dadekian, Eat Drink RI

Share your food stories and ideas to engage Rhode Islanders in buying, eating, and supporting local food.



CONTINUE THE CONVERSATION

Please visit rooms 152, 252, or 452 of the Center for Biotechnology & Life Sciences anytime during the session periods to meet and discuss today's topics with fellow participants. White boards included!