

A photograph of a woman with long dark hair, wearing a purple cardigan over a white lace top, leaning over a young girl with long dark hair wearing a red vest. They are both smiling and looking at fresh produce in wooden crates at an outdoor market stall. In the background, there are signs for 'CHARD \$2.50' and 'Sweet Carrots \$2.50'.

39th Annual

National Food Policy CONFERENCE

Examining key food policy issues affecting consumers, the food industry and government

APRIL 6 & 7, 2016 • CAPITAL HILTON HOTEL, WASHINGTON, DC

For 39 years, the National Food Policy Conference has been a Washington institution and a unique collaboration between consumer advocates, the food industry and government. The conference is organized by the Consumer Federation of America and is a key national gathering for those interested in agriculture, food and nutrition policy.

This year's conference will explore an array of important food policy issues facing consumers and the food industry. The conference will take a closer look at where the leading presidential candidates stand on key food policy issues, examine how a pioneering class of chef advocates is making an impact outside of the kitchen, and explore growing consumer demand for information about how foods are produced. Speakers and panelists will examine timely food policy topics including the role of antibiotics in agriculture, worker welfare in the food sector, ensuring the safety of food imports, reducing food waste, and successful strategies for improving child nutrition.

➔ **For updates and the latest information, go to www.consumerfed.org.**

Promotional Support provided by Powell Tate Food, Nutrition and Wellness Practice.

Program

WEDNESDAY, APRIL 6, 2016

8:30 am **Welcome**

8:45 am **Keynote Address**

9:30 am **Facilitated Discussion: Where the Candidates Stand on Food Policy**

Recent polling indicates that voters across the spectrum think our food system can do a better job of making healthy foods more widely available and affordable. How are this year's candidates responding to voter concerns on these and other food-related issues such as immigration, trade policy, and environmental regulation? A panel discusses the key differences among the candidates' positions, and their implications for food safety, food security, nutrition, and agriculture.

10:45 am **Networking Break**

11:15 am **Breakout Panels**

Panel 1: Turning Nutrition Science into Policy

A panel of experts discusses how legislators, regulators, and the food industry should translate the latest science into the policies that influence Americans' diet. What is the proper scope of inquiry when evaluating food policies? Where do we look for consensus? What are the appropriate public and private sector roles and responsibilities?

Panel 2: Rethinking Antibiotic Use in Agriculture

National restaurant and retail chains have pledged to source meat from livestock that has not been treated with antibiotics. Panelists consider why companies are taking these actions, the risks of overusing antibiotics in animals, how curbing the use of these drugs affects livestock production, the impact on the supply chain, the role of government, and related questions.

Panel 3: Food Policy and Environmental Protection—Exploring the Overlap

Climate change is disrupting food production with extreme weather and rising temperatures that affect crop growth and quality, livestock health, and pests. At the same time, agriculture has environmental impacts that can exacerbate the challenges of climate change. A panel discusses how, and to what extent, environmental science should inform food policy.

12:30 pm **Lunch—Keynote Address**

2:00 pm **Facilitated Discussion: Leading from the Kitchen—Chef Advocates in Action**

Chefs across the country are making a big impact on nutrition and agriculture policy in Washington and in their communities, from supporting local farmers, to reinventing school lunches, to promoting animal welfare. A panel of chefs will discuss how they are influencing food policy, and what makes a chef an effective food advocate.

3:15 pm **Networking Break**

3:45 pm **Panel Breakouts**

Panel 1: Food Policy in a Land of Inequality

Recent studies have shown that the diets of rich and poor Americans are diverging. Higher quality, healthier food options are increasingly available for those who can afford to pay for them. But the number of Americans facing food insecurity—17.4 million households in 2014—has stayed stubbornly high. A panel of experts will discuss the factors driving this unequal dietary landscape, and the challenges associated with reducing food insecurity among Americans.

Panel 2: Food Import Safety under the Food Safety Modernization Act

New rules under the Food Safety Modernization Act are requiring significant changes from importers. Panelists will discuss the rules' design, the prospects for improving food safety, and the challenge of establishing regulatory coherence across an increasingly globalized food production system.

Panel 3: The War on Waste—Strategies to Reduce Food Waste

By one estimate, nearly 40% of the food in America ends up in a landfill. A panel of experts discusses what policymakers, regulators, advocates, and industry are doing to change that. Panelists highlight success stories and identify the most promising strategies going forward.

5:00 pm **End**

Continued on next page

THURSDAY, APRIL 7, 2016

- 8:15 am **Welcome**
- 8:30 am **Keynote Address**
- 9:15 am **Panel Breakouts**

Panel 1: Child Nutrition Success Stories

Childhood obesity and diet-related illness have soared in some cities and states, while in others, health outcomes have improved. A panel of experts discusses what may account for these differences, the biggest challenges to improving child nutrition, how we should measure success in improving children's health, and the implications for national policy.

Panel 2: Food Safety and Exemptions for Small Producers

Carve outs, such as state cottage food laws and the FDA's exemptions for small farmers under the Food Safety Modernization Act, attempt to strike a balance between comprehensive requirements that guarantee a certain level of food safety, and a regulatory design that fosters a competitive market. Panelists discuss this balance and how regulators can best engage with small producers to avoid compromising food safety.

Panel 3: Worker Welfare and Food Safety

Investigators have traced several foodborne illness outbreaks back to restaurant workers who could not afford to call in sick, or farmworkers who lacked access to basic sanitation facilities in the fields. A panel discusses the relationship between labor and consumer interests, and considers questions such as whether food safety concerns support mandatory paid sick leave, a higher minimum wage, or immigration reform.

- 10:30 am **Break**
- 10:45 am **Facilitated Discussion: Empowering the Ethical Eater**

Increasingly consumers want to know more than simply what's in their food. They want to know how its production affects workers, the environment, animal welfare, rural communities, and other stakeholders. A panel discusses what consumers want to know about their food, and the challenges of verifying that information.

- 12:00 pm **Keynote Address**
- 12:30 pm **End**

Registration

REGISTER ONLINE AT www.consumerfed.org

Registration Fees

Includes all sessions, conference materials, lunch on Tuesday and continental breakfast on Wednesday

Industry, trade and professional association representatives and nutritionists or dietitians employed by industry	\$325
Government, academic and non-CFA public interest groups and independent nutritionists and dietitians	\$125
Designated representatives of CFA member groups	\$90
College or graduate students	\$45

CFA will be applying for Continuing Education credits from the Academy of Nutrition and Dietetics and the American Association of Family & Consumer Sciences.

FOR MORE INFORMATION

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www.consumerfed.org
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