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.
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
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.

Break
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.

Keynote Address
End