

# FP FOOD FOREVER

## SOLUTIONS SUMMIT



**TUES  
DEC** | **3<sup>RD</sup>**  
**WASHINGTON, D.C.**

IN PARTNERSHIP WITH:



[@FOREIGNPOLICY](#) [@CROPTRUST](#) [@FOODFOREVER2020](#) [#FPFOODFOREVER](#)



Foreign Policy's inaugural food security summit has convened high-level experts across multiple sectors to address and discuss the most pressing issues facing our global food system. Through this program, we strive to draw attention to the core challenges associated with maintaining biodiversity, developing new agricultural techniques and establishing sustainable business models in an ever-changing world. The goal of this summit is not only to raise awareness of key issues, but to challenge all parties who hold a vested interest to work collaboratively to encourage innovation in the pursuit of a permanently food secure world.

We invite you to join in furthering this conversation on social media using #FPFoodForever and as we take questions throughout the day from our audience.

Following the Solutions Summit, we hope you will join us for the Food Forever Experience. This tasting reception is designed as a culinary challenge that presents a glimpse into the future of food. By working with innovative chefs to cook up delicious dishes using lesser known ingredients, we aim to "plant the seed" for a more diverse, nutritious and sustainable future.

Thank you for joining us.



# Agenda

**2:00PM**

## **Welcome Remarks & Stage Setting**

**Emcee: Susan Sadigova**, Director of Strategic Development,  
Foreign Policy @SusanSadigova

**Marie Haga**, Executive Director, Crop Trust @CropTrust

**Ravi Agrawal**, Managing Editor, Foreign Policy @RaviReports

**2:10PM**

## **The View from Congress**

**The Honorable Rep. Jim McGovern**, Congressman (D-MA)  
@RepMcGovern

**The Honorable Rep. Chellie Pingree**, Congresswoman (D-ME)  
@chelliepingree

**Moderated by: Ravi Agrawal**, Managing Director, Foreign Policy  
@RaviReport

**2:40PM**

## **Solutions Session I: Food Security in A Carbon Constrained World**

**Beth Dunford**, Assistant to the Administrator, Deputy Coordinator for  
Development for Feed the Future, USAID @FeedtheFuture

**Thomas Pesek**, Senior Liaison Officer, Food and Agriculture  
Organization of the United Nations @FAONorthAmerica

**Beth Sauerhaft**, Vice President of Programs, American  
Farmland Trust @farmland

**Moderated by: Craig Hanson**, Vice President, Food, Forest, Water  
and Ocean Programs, World Resources Institute @WorldResources,  
@WRIFood

**3:25PM**

## **1:1 Interview**

**The Honorable Cindy Hyde-Smith**, U.S. Senate (R-MS)  
@SenHydeSmith

**In Conversation with Andrew Sollinger**, Publisher, Foreign Policy  
@AFSollinger

**3:45PM**

## **Coffee Break**

**4:00PM**

## **Solutions Session II: Biodiversity and Sustainable Food Systems**

**Trey Hill**, Chief Executive Officer, Harborview Farms

@harborviewfarms

**John Purcell**, Head of Vegetable Research and Development, Bayer

Crop Science IG: @jppbayveggies @Bayer4Crops

**Dr. Phillip Sponenberg, DVM, PhD, ACT**, Professor, Pathology and Genetics, Virginia Polytechnic Institute and State University

**Moderated by: Meera Shekar, Ph.D.**, Global Lead, Nutrition, World Bank; Program Manager: The Power of Nutrition TF @meerashekar\_wb

**4:45PM**

## **Solutions Session III: Disrupting the Food Industry - Reimagining our Food**

**Jon Clifton**, Global Managing Partner, Gallup @JonCliftonDC

**Christine Daugherty**, Global Head of Agriculture, PepsiCo.

@Pepsico

**Jeanette Fielding**, Chief Communications Officer, Upfield

@fielding\_jm @upfieldglobal

**Moderated by: Jennifer Roberts**, Senior Director of Nutrition, Sustainability and Retail Solutions, Compass Group @compassgroupUSA

**5:30PM**

## **Closing Conversation**

**Carla Hall**, Chef and Television Personality @carlahall

**In Conversation with Andrew Sollinger**, Publisher, Foreign Policy

@AFSollinger

**6:00PM**

## **Food Forever Experience**

*For more information on the summit speakers, please visit the event website or scan the QR code:*

*foreignpolicy.com/events/food-forever-solutions-summit/*



# Food Forever Experience D.C.



Throughout the history of agriculture, farmers have generated a seemingly endless diversity within crops and livestock, discovering ingenious solutions to local challenges. This diversity allows farmers to feed the world.

It is the foundation of agriculture, enabling it to evolve and adapt to meet the never-ending challenge of sustainably producing sufficient and nutritious food for an increasing population. Solutions to the challenges threatening our food system can be found through utilizing the amazing wealth of diversity of our foods.

But this diversity is not endless. It is disappearing, and once lost, it's lost forever.

For example, by some measures, the United States has lost 90% of fruit and vegetable varieties since the 1900s, and an estimated 17% of livestock breeds are at risk of extinction.

Out of perhaps 30,000 edible plants species left, only about 150 crops, and relatively few varieties of each of these, are cultivated on a large scale around the world, and we get most of our calories from just a handful. All of this puts our agricultural systems at risk.

We need crop and livestock diversity both in farmers' fields and stored in genebanks – available to all through an efficient global system to ensure that nutritious food will be available at stable and affordable prices without expanding agriculture's footprint.

The good news is that the global community has recognized the value of these conservation efforts in the United Nations Sustainable Development Goals (SDGs). In fact, SDG Target 2.5 specifically calls on us all to safeguard what's left of our crop and livestock diversity and put it to good use by 2020.

If we are going to contribute towards meeting this ambitious goal, we need to excite and inspire consumers around the immense potential of food diversity.

The Food Forever Experience is an international series of events, which aims to do just that. By working with innovative chefs and other partners to cook up delicious dishes using lesser-known ingredients, we aim to "plant the seed" for a more diverse, nutritious and sustainable future.

Designed as the capstone on the day's discussions, the Food Forever Experience D.C. will provide an opportunity to see – and taste – the concepts in practice. Featuring renowned chefs from the D.C. area and unique ingredients such as breadfruit, icicle radish, chayote and more, prepare to learn a little and be inspired a lot, as we show why these and other lesser-known foods are so important for creating resilient, sustainable and delicious food systems.

# Food Forever Experience Chefs



## Steven Chu

**CHEF, EKIBEN**

@ekibenbaltimore @steviechu

**Dish:** Crispy Tofu, Sesame Peanut Sauce, White Icicle Radish Slaw, Fresh Herbs, Roasted Aromatics

**Ingredient Highlight:** White Icicle Radish



## Todd Gray and Ellen Kassoff

**CHEFS, EQUINOX**

@EquinoxDC

**Dish:** Honeynut Squash Falafel in Toasted Pita with Roasted Beets, Turnip Greens and Tahini Vinaigrette

**Ingredient Highlight:** Honeynut Squash



## Ruth Gresser

**FOUNDER AND OWNER,  
PIZZERIA PARADISO**

@eatyourpizza

**Dish:** Pizzeria Paradiso Brewer's Grain Bites and Forever Food Soup

**Ingredient Highlight:** Spent Grain from the Brewing Process, Escarole





## **Zack Mills**

**CHEF, TRUE CHESAPEAKE  
OYSTER COMPANY**

*@zmills417*

**Dish:** True Chesapeake Oysters on the Half Shell with Honeynut Squash Mignonette

**Ingredient Highlight:** Honeynut Squash



## **Erik Oberholtzer**

**CO-FOUNDER, TENDER GREENS**

*@erikoberholtzer*

**Dish:** Amaranth Tabouli with Amaranth Seeds and Leaves, Parsley, Mint, Green Onion, Limequat, Pomegranate, Pistachio, Olive Oil, Lemon and Chili

**Ingredient Highlight:** Amaranth



## **Zena Polin**

**CO-OWNER, THE DAILY DISH AND  
THE DISH AND DRAM**

*@TheDailyDishDC, @TheDishandDram*

**Dish:** Breadfruit Tostones Topped with Chayote Salsa

**Ingredient Highlight:** Breadfruit, Chayote



## Helena del Pesco

**CHEF AND OWNER, LARDER**

@larderbaltimore

**Dish:** Sunchoke Soup

**Ingredient Highlight:** Sunchokes



## Kevin Tien

**CHEF, EMILIE'S**

@emiliesdc, @chefkevtien

**Dish:** Tom Yum Blondkopfchen Cherry Tomato

**Ingredient Highlight:** Blondkopfchen Cherry Tomato



## Ralf Schlegel

**EXECUTIVE CHEF, PLUME**

@plumedc

**Dish:** Hokkaido Pumpkin Bar with Goat Cheese, Pumpkin Seed Butter, Black Garlic, Cucumber Ketchup, Puffed Amaranth and Sweet Potato Leaves

**Ingredient Highlight:** Hokkaido Pumpkin, Black Garlic

For more information on the chefs involved in the Food Forever Experience, please visit the event website:

[foreignpolicy.com/events/food-forever-solutions-summit/](https://foreignpolicy.com/events/food-forever-solutions-summit/)

[food4ever.org/campaign/experiences/food-forever-experience-d-c/](https://food4ever.org/campaign/experiences/food-forever-experience-d-c/)

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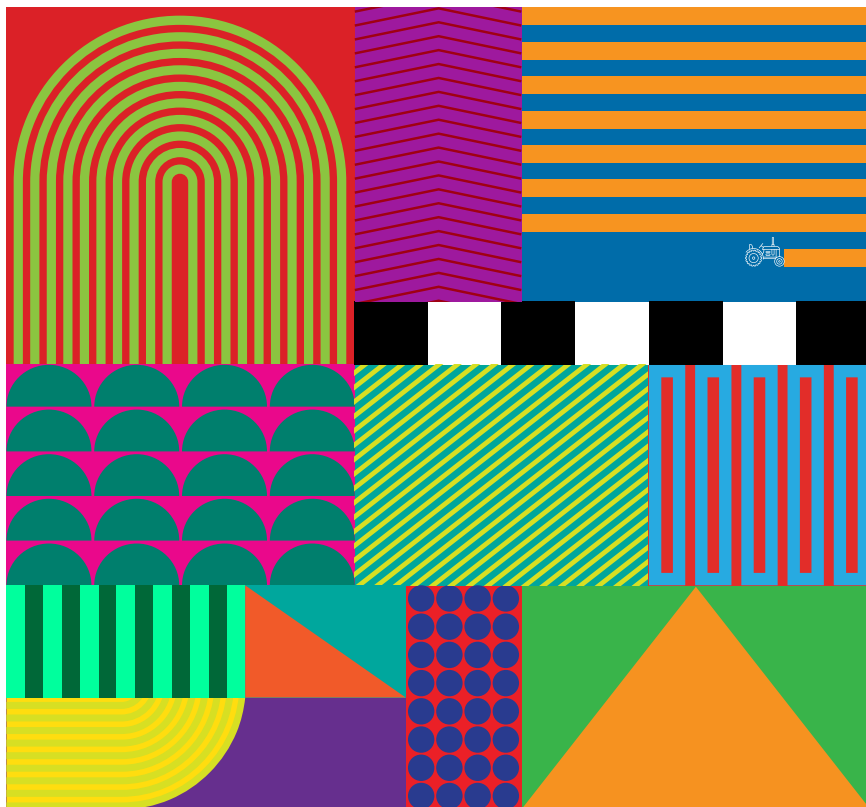
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