

# WEBINAR | FOOD LOSS AND WASTE: WHY AND HOW IT MATTERS TO YOU



**31 March 2021**

**12:00 - 13:30pm EST time**

**Virtual (Zoom)**

**Language:** Simultaneous interpretation to English, French and Spanish available

**Audience:** Business-oriented (food supply chain), general public, North America focus

**Moderators:** Armando Yáñez & Antonia Andúgar (CEC), Brian Lipinski (World Resources Institute - WRI)

Companies, countries, and other organizations are increasingly realizing the importance of reducing and preventing food loss and waste. In conjunction with the release of the Practical Guide to Measure Food Loss and Waste 2.0, please join the Commission for Environmental Cooperation (CEC) for a panel discussion on why this issue is more relevant than ever. Presenters from across the food supply chain in Canada, Mexico and the United States will share their experiences in tackling food loss and waste and answer your questions.

## PART 1 | INTRODUCTION | 12:00 – 12:30

### **Welcoming remarks, Overview and Introduction**

Antonia Andúgar, Project Lead, Green Growth Unit, CEC

### **The CEC work on Food Loss and Waste Prevention and Reduction**

Armando Yáñez, Head of Unit, Green Growth, CEC

**CEC Video:** Why measure food loss and waste

### **Presentation of Practical Guide to Measure Food Loss and Waste 2.0**

Brian Lipinski, Associate, WRI

## PART 2 | THE FOOD SUPPLY CHAIN ACTORS | 12:30-13:10

### THE FOOD SUPPLY CHAIN ACTORS: PRIMARY PRODUCTION

#### **Food loss and waste in fisheries? Links in the value chain of crab and clam fisheries, two sustainable fisheries in the northern Gulf of California**

Nélida Barajas, Executive Director, CEDO, the Intercultural Center for the Study of Deserts and Oceans

### THE FOOD SUPPLY CHAIN ACTORS: MANUFACTURERS

#### **Food Loss and Waste Reduction – Saves money, feeds people – It's the right thing to do**

Teresa Schoonings, Senior Director, Government Relations and Sustainability, Bimbo Canada, and Bruce Taylor, President, Enviro-Stewards

### THE FOOD SUPPLY ACTORS: FOOD SERVICE

#### **LOS TROMPOS Restaurants: A sustainable network**

Domingo Lomelí, Manager, Restaurant LOS TROMPOS Tanlum, Mérida LOS TROMPOS

### THE FOOD SUPPLY ACTORS: RETAILERS AND GROCERS

#### **Food Waste Prevention, Reduction & Recycling at ADUSA**

Christine Gallagher, Manager Environmental Sustainability, Ahold Delhaize, US

### THE FOOD SUPPLY ACTORS: HOUSEHOLDS

#### **The “Save the Food, San Diego! Ecochallenge”**

Sarah Feteih, Program Coordinator, San Diego Food System Alliance (SDFSA)

## PART 3 | CLOSING | 13:10 – 13:30

### **Q&A - Debate**

Brian Lipinski, Associate, WRI

### **Key takeaways and Closing Remarks**

Armando Yáñez, Head of Unit, Green Growth, CEC

