



Food for Thought Schedule

June 19

8:00am – 4:00pm

Program

8:00am

Registration Check-In

8:00am

Breakfast

9:00am

Welcome Remarks

Kathy Cecilian, founding partner, The Campfire Group

9:15am

The Rise of Experience-Driven Food Culture in Real Estate

From food halls and urban markets that combine elements of food and retail in a communal atmosphere to create a sense of place – to the smaller, more focused concepts of shipping container-based restaurants that can go where other brick and mortar cannot – today's food-centric culture has given rise to fully immersive experiences in novel environments. Influential voices in the design, development and curation of trendsetting culinary destinations share how they are transforming communities and reshaping how we dine.

Thought Leaders

Phil Colicchio, founder, Colicchio Consulting

Lionel Ohayon, founder, ICRAVE®

Casey Stowe, principal, Nelson+Stowe Development and managing member, Boxyard

10:30am

Mix It Up

An opportunity to mix and mingle with the conference speakers, as well as other attendees. Ask questions, seek advice, share and connect, all in an informal and relaxed setting – refreshments provided.

11:15am

Keynote Conversation: The Power of Food to Change Lives

Celebrity chef, Spike Mendelsohn, interviews Sam Kass, former White House chef. Kass will share his personal story of changing lives through the power of food. From his time as White House chef – to serving as executive director of the First Lady's "Let's Move!" campaign and senior White House policy advisor for nutrition – Kass has been a leading voice on improving nutrition for the nation and its children. He is currently transforming the health and sustainability of the food system through his company, Trove, and shepherding

mission-driven food startups as a partner in venture capital fund, Acre. More and more consumers are looking for healthy food options and experiences that improve their understanding of health, nutrition and cooking. Kass' unique perspective will shed light on why incorporating healthy food and lifestyle choices into your projects can lead to the development of healthier communities that attract health-minded consumers.

Interviewer

Spike Mendelsohn, celebrity chef, restaurateur and food policy advocate

Featured Thought Leader

Sam Kass, former White House chef, senior policy advisor for nutrition, and food entrepreneur

12:15pm

Luncheon

1:30pm

Above and Beyond the Garden

Underutilized spaces, from urban rooftops to landscaped common areas in planned communities, are being transformed into vibrant and productive areas for communities to interact and learn about sustainable, local food production. Trailblazers in the field reveal how they are reimagining gardens and farms to build community, while also providing healthy produce for residents, farm membership programs and local restaurants.

Thought Leaders

Brie Arthur, author, *The Foodscape Revolution*

Michael A. Coraggio, chief executive director and founding principal, EcoWalls

Clayton Garrett, co-founder and partner, Agmenity

Kristof Grina, farm director and co-founder, Up Top Acres

3:10pm

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4:00pm – 6:00pm

Free Time to Explore Charleston

6:00pm – 9:30pm

Conference Dinner

Experience Charleston's Southern hospitality and dynamic food scene at one of the top restaurants in the city.

The Grocery

4 Cannon Street

Charleston, SC

June 20

8:00am – 5:30pm

Program

8:00am

Breakfast

8:30am

Stories 'round the Campfire

9:00am

Combating Food Deserts and Insecurity with Food Recovery and Access

Lack of access to enough food for an active and healthy life is a very real problem in the United States. Millions of Americans are food insecure or live in food deserts. Experts from the front-lines share the imaginative ways they are tackling food recovery and reducing food waste, as well as creative approaches to increasing education and access to healthy food in our communities.

Thought Leaders

Brandi DeCarli, founding partner, Farm from a Box

Evan Lutz, chief executive officer and co-founder, Hungry Harvest

9:50am

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10:30am – 3:00pm

A Surprising Field Trip in Charleston

A visit to Workshop, Charleston's exploratory food court, to hear from the proprietor and enjoy a casual lunch, as well as, a second surprise stop and activity.

Field Expert

Michael Shemtov, proprietor, Workshop and Butcher+Bee

3:15pm

Campfire Chat: Good Food Helps Build Great Communities

Get a complete picture of how food can create thriving communities. An interview of leading authorities will provide insight into the exciting ways food can be incorporated into communities through farms, kitchens and restaurants.

Interviewer

Gregg Logan, managing director and director community and resort, RCLCO

Thought Leaders

Bonnie Moore, chef and culinary director, Willowsford

Steve Nygren, president and founder, Serenbe

4:30pm

Closing Cocktail Reception