UW-GREEN BAY FOOD DAY CELEBRATION

WHAT IS FOOD DAY?

TED-like speakers – a panel discussion comprised of local trailblazers who play an ac.tive role in our local food system (farm to fork to soil), followed by a massive (free) meal created from primarily local ingredients! The 20th will also feature the two-time James Beard Award Winning Chef, Michel Nischan, as the night's keynote speaker

Come out and take part in the celebration - if the amazing opportunities to connect and learn weren't enough. Come for the prize drawings - the more things you take part in, the more raffle tickets you earn! Hope to win local gift cards and prize baskets!

7:30 - 10AM

THE NO WASTE BREAKFAST

Cometo the Richard Mauthe Center for a "recycled" breakfast! Many restaurants throw away literal tons of food that is still very edible. Last year, the No Waste Breakfast redirected over 300 pounds of delicious food to attendees! Help us reduce bakery waste by joining us at this free breakfast!

2:30 - 4PM

INSPIRING FARM TO FORK CHARACTERS AND STORIES

Attendees can expect: To learn from direct sources, in powerful 10-15 minute presentations, what it takes to get the locally sourced meal for the 2014 Food Day Celebration on plates from the actual farmers themselves, and the food distributor for the event, Trust Local Foods. Also hear from chef Chris Mangless from Green Bay restaurant, 335.

4 - 4:45PM

A PANEL OF FOOD SYSTEM MOVERS & SHAKERS

Now is your chance to directly connect with people invested in creating a better food system, here, in this very community!

What better way to celebrate, continue, and add to the ways our local food system is bettering communities than to bring back the movers and shakers who have shared their stories for a panel discussion, allowing attendees to ask specific questions?

5 - 6PM

COMMUNITY DINNER

Come one, come all – students, faculty, and community members – and enjoy this locally sourced menu, curated by UWGB students. Enjoy dishes such as pulled pork, sweet potato chili, buckwheat noodles with miso-orange or peanut sauce, and much more. Stick around after Michel Nischan's Keynote for dessert!

GROWING CITIES

NOT ENOUGH CELEBRATION?

Join us a day before, Sunday October 19th, for a special showing of Growing Cities put on by PEAC at 6pm in the Phoenix Rooms.

"A documentary film that examines the role of urban farming in America and asks how much power it has to revitalize our cities and change the way we eat"

KEYNOTE SPEAKER:

MICHEL NISCHAN *6 - 7PM*

Nationally renowned, two-time James Beard Award winning, Chef Michel Nischan comes to Green Bay to deliver a keynote address on the state of the food system. A son of farmers who lost their land with the onset of large--scale agricultural practices, Nischan grew up with a deep appreciation for sustainable agriculture and those who work the land. As a professional chef and advocate for a more healthful, just and sustainable food future, he has built on those childhood values and become a catalyst for change through ground-breaking initiatives linking communities of urban and rural poverty with local agricultural producers. On his radio show, It's More than Food, Michel Nischan tackles some of the most pressing issues surrounding the way we produce our food and explores exciting new ways we all can be heroes of an improved food system.

OCTOBER 20TH

UW-GREEN BAY

PHOENIX ROOMS

FIND THE EVENT ON FACEBOOK!

SPONORS

student life goodtimesprogramming gtp

University of Wisconsin Green Bay Student Government Association

University of Wisconsin Green Bay

embi Environmental Management and Business Institute

Common Theme

UWGB Sustainability

Dean of Students Office