

S³ SAFE · SECURE · SUSTAINABLE



LONG BEACH

WHERE S³ MEETS THE SEA

*Charting a New Course in Food Systems and Environmental Health
in a Changing World*

SAVE THE DATE!

MAY 10-12, 2017
The Westin Long Beach
333 E Ocean Blvd, Long Beach, CA



Food Symposium information available at www.CaliforniaFood.org
For reservations call 800-WESTIN1

Long Beach- *Where S3 Meets the Sea*, provides a great backdrop for an exciting and diverse selection of S3 related topics. Sustainable oceans, aquaculture, food access, and shared economy business models are all impacting Long Beach's unique urban and coastal environment. Long Beach also provides a great setting to explore S3's broader topics such as global impacts from high animal protein diets, the food waste and greenhouse gas relationship, and sustainable farming techniques. Attendees will experience field trips to an urban farm, the Aquarium of the Pacific, a Port of Long Beach tour and an ocean adventure to Catalina Sea Ranch's mussel growing operation. Come to Long Beach and be inspired to meet the S3 challenges impacting our food systems in a rapidly changing world.

Who Should Attend: Environmental health professionals, public health professionals, political delegates, food and agriculture industry representatives, restaurateurs, students, and academia. Pending Continuing Education hours available for REHS, CHES, RN's, and RD's.

Program Highlights/Featured Speakers:

Dr. Jerry Schubel, President and CEO of the Aquarium of the Pacific

Will discuss sea level rise and other climate change issues, the looming seafood crisis and aquaculture, droughts and ocean desalination, sustainable energy, and other "wicked" environmental and social issues.

Theresa Sinicrope Talley, PhD, Coastal Specialist with Scripps Institution of Oceanography, UC San Diego

Will discuss her research in improving the health of ecosystems, urban communities and seafood producing livelihoods by raising public awareness of our responsible seafood producers and by facilitating a diversity of local native seafood in fisheries and farms.

Holly Carpenter, Long Beach Growing Experience

Will present on The Growing Experience (TGE) in Long Beach. TGE is a 7- acre urban farm tucked away in the Carmelitos Housing Project in North Long Beach that has been the scene of a remarkable transformation after years of neglect and rampant crime. The presentation will focus on how Carmelitos Housing Project was transformed into a working urban farm in Long Beach and has created a highly functioning local food system.

Pre-Conference Tours: Wednesday, May 10, 2017

Catalina Sea Ranch Tour

The \$200 billion global aquaculture industry is the fastest-growing food-production sector in the world. Farmed seafood exceeded global beef production for the first time in 2011 and now provides about half of all fish consumed by humans. Come take a tour of the Catalina Sea Ranch about six miles off the California coast and learn about this state of the art production facility and why they are receiving grants from NOAA and USDA.

The Growing Experience: An Urban Farm and Community Garden Tour

TGE is an innovative program that simultaneously addresses a multitude of complex issues including neighborhood blight, obesity, teaching job skills and building community. Join us for a tour and healthy lunch made by one of Long Beach's best local chefs.