



Symposium on  
**FOOD SYSTEMS & PUBLIC HEALTH**  
 S3 · SAFE · SECURE · SUSTAINABLE

One of the highlights of the S3 symposium on Food Systems and Public Health is the “Taste of Local Fare”. During this event participants offer “tastes” of their product to symposium attendees. In keeping with the theme of the symposium, we are seeking participants who are serving food in an environmentally sustainable and responsible manner. The event provides participants with a forum to showcase their accomplishments in this area and provides symposium attendees an opportunity to meet the people who are leaders in the sustainable food business.

**INFORMATION FOR TASTE OF LOCAL FARE PARTICIPANTS**

**Event Description:** Food Symposium attendees will be given a "tasting" ticket for each booth and encouraged to mingle with the local restaurants, breweries, and non-profit organizations with a localvore's frame of mind!

**Utensils and Plates:** Please note that in an attempt to be environmentally friendly as possible, there will be no plastic utensils, styrofoam or plastic cups used in the event. All disposable utensils will be made of compostable materials when possible, e.g. compostable plates and sporks, etc.

**Event Time:** Thursday, May 11th from 5:30 pm to 7:30 pm

**Set-up Time:** 3:30 pm to 4:30 pm

**Location:** The Long Beach Westin Hotel located at 333 E. Ocean Blvd

**Load In:** Load in on Long Beach Blvd (address is 301 E. Ocean Blvd) through corridor to staging area. There is a loading zone and metered parking. 20 min. max then must move to parking structure.

**Parking:** Parking will be in the Westin parking structure. Participants will receive free parking.

**Number of Symposium Attendees:** 450

**What will be provided for you:** Skirted 6 foot table for each participant, electric outlets are available, ice (if needed), a sign on your table with the name of your restaurant, a "menu" describing your "Taste" and the name and photo of the chef.

*Limited reimbursement is available for incidental food cost upon request*

**PLEASE COMPLETE THE ATTACHED AND RETURN TO SHERYL BALDWIN AT SHERYL@CCDEH.COM**

Name of Business: \_\_\_\_\_

Contact Person and Phone Number: \_\_\_\_\_

Name of Chef: \_\_\_\_\_

Description of food and beverage item you will be serving: \_\_\_\_\_

What is Sustainable about the product being served? \_\_\_\_\_

Please describe any needs you may have including electrical outlets, refrigeration, etc: \_\_\_\_\_

***Thank you for your support of the S3 Symposium and for your every day work in promoting a Safe, Secure, and Sustainable food system!***

Questions? Contact Melanie Gabriel in Long Beach at (562)570-7926 or melanie.gabriel@longbeach.gov or check information online at www.californiafood.org