

Food System Innovation Forum – Kaiser Permanente’s Garfield Innovation Center

Food System 6 Accelerator (FS6)

FS6 will mentor non-profit and for-profit entrepreneurs, help them build networks that can contribute to their success, and offer direction for further development and financing.

Agenda – November 6, 2014

11.30 – 12.00	Tours of the Garfield Center Lunch courtesy of Kaiser Permanente & served by Revolution Foods
12.00 – 12.15	Introduction by Faye Sahai, VP Innovation & Advanced Technology Kaiser Permanente Elizabeth Baca, Senior Health Advisor California Governor’s Office of Planning & Research Leilani Barnett, Regional Manager, Community Development Federal Reserve Bank of San Francisco
12.15 – 12.30	Overview by Paul Matteucci, US Venture Partners & Feeding 10 Billion
12.30 – 12.45	Description of FS6 by Peter Herz & Renske Lynde
12.45 – 2.00	Cross-Sector Innovation Presentations
2.00 – 3.00	Accelerator Simulations
3.00 – 4.00	Conclusion & Networking Tours of the Garfield Center

Vision

FS6 takes a systems level view towards fostering innovation from agricultural production to health outcomes. We believe that the challenges we face in creating a healthy, sustainable and just food system require a vision that recognizes and reinforces these connections. We also believe that both for- and non-profit innovations contribute equally to the advancement of this vision and that each sector can help inform and influence the other.

Proposed Concept

The Food System 6 Accelerator will operate two cohorts per year of six private company startups and six non-profits for a half-year program focused on moving each participating innovation to their next major milestone. In addition, FS6 will develop a strategic communication program and provide education and training both internally and to a wider audience around measuring impact, creating systemic change and driving improved health outcomes and sustainability.

FS6 would like to thank our sponsor for the event, Kaiser Permanente.

<p>Solutions from the Land – AG Kawamura agkawa@me.com</p> <p>Climate smart agriculture links advanced technologies of water, soil, food and energy into sustainably managed life systems and resources.</p>	<p>Mindful Meats – Claire Herminjard claire@mindfulmeats.com</p> <p>Mindful Meats sources pasture-raised, organic dairy cows, previously sold on the conventional market, for regional, organic, non-GMO beef.</p>
<p>California Farm Academy – Craig McNamara sierraorchards@me.com</p> <p>The California Farm Academy trains farmers today to feed the world tomorrow-our farmers are the next generation of sustainable entrepreneurs.</p>	<p>Summer Technologies – Christine Su christineyws@gmail.com</p> <p>Summer Technologies brings smart grazing software and predictive analytics to the \$85bn beef cattle industry.</p>
<p>Main Street Project – Regi Haslett-Marroquin reginaldo@mainstreetproject.org</p> <p>Bringing polyculture to scale in the Midwest: Building an adaptive, resilient, energy-based food and agriculture system by design.</p>	<p>Domus Development – Meea Kang meeaa@domusd.com</p> <p>A Healthy Market offers a viable prototype in food desert neighborhoods struggling with low income, high poverty, and commercial vacancies.</p>
<p>Farm to Future – Meea Kang meeaa@domusd.com</p> <p>Building a better world through agriculture, workforce development, and cultivating self-sufficiency.</p>	<p>UCSB Bren School – Tyler Isaac tylerisaac@gmail.com</p> <p>Using the commercial food waste stream as feedstock for black soldier fly larvae production, a value-added waste management technology.</p>
<p>Fresno Metro Ministry – Tom Mattot tom@fresnometmin.org</p> <p>Developing community based food systems to support health, economy, and neighborhood resiliency.</p>	<p>Charlie Cart – Carolyn Federman & Brian Doherty carolynfederman@gmail.com brian@celerydesign.com</p> <p>The Charlie Cart Project is a tool set to get kids cooking in the classroom. It includes a compact, mobile kitchen, and equipment, lessons & training.</p>
<p>Gardens to Hospitals – Denise Ryan denise@gorfh.com</p> <p>G2H's Mission is to integrate wellness through nutrition into the daily lives of patients, their families and local communities.</p>	<p>Equitable Food Initiative – Peter O'Driscoll podriscoll@oxfamamerica.org</p> <p>Through training and certification, EFI helps farmworkers and growers build labor, pesticide and food safety solutions in the produce industry.</p>
<p>Hummingbird – Justin Milano justin@goodstartups.com</p> <p>Hummingbird provides consulting, technology, and certification to help businesses eliminate food waste, save money, and protect the environment.</p>	<p>Food What?! – Vicky Pozos Contact: Doron Comerchero doron@foodwhat.org</p> <p>FoodWhat?! empowers low-income youth through sustainable agriculture, food justice and health as vehicles for inspiring personal transformation.</p>

Fostering innovation to feed peak human population, increase sustainability & improve health outcomes.

<p>Healthy Savings – Dave Cox & Kari Hawkins dcox@solutran.com karih@solutran.com</p> <p>Discounts made possible by new technology and a partnership between 3 powerful industries dramatically increases purchases of healthy foods.</p>	<p>La Familia – Jordan Collins & Tiffany Dinkins Contact: Rachel Rios rachelr@lafcc.org</p> <p>Franklin's Food Facts hopes to encourage healthier food choices when dining out and dispel myths about ethnic food at local restaurants.</p>
<p>CIERTO – Joe Martinez jmartinez@ufw.org</p> <p>CIERTO is a farmworker membership org that collaborates with retailers/employers to engage the global supply chain to create value for all.</p>	<p>People's Grocery – Kelly Curry kelly@peoplesgrocery.org</p> <p>People's Grocery works to shift the food system in West Oakland through active engagement with community asking "How Are You Healing Today?"</p>
<p>Good Eggs – Rahmin Sarabi rahmin@goodeggs.com</p> <p>Farmers' market meets online grocery – developing social impact programs to increase access to good food in under-resourced communities.</p>	<p>Postcode – Reed Duecy-Gibbs reed@postcode.io</p> <p>Promptly is a text notification system for governments. It has been used by health and human services agencies around foodstamp benefits.</p>
<p>Love Grains – Aleem Ahmed aleem@lovegrain.co</p> <p>Love Grain creates delicious gluten-free foods based on the supergrain teff. Better nutrition for you & market access for Ethiopian farmers.</p>	<p>New Harvest – Isha Datar isha@new-harvest.org</p> <p>Advancing technologies to sustainably and affordably feed a growing global population with New Harvest.</p>
<p>Muufri – Ryan Pandya ryan@muufri.com</p> <p>Reinventing milk production with an animal-free platform. Cleaner, healthier, and more affordable than cows - without sacrificing flavor!</p>	<p>Lark Technology – Julia Hu julia@lark.com</p> <p>Named "Best App for Apple HealthKit" by Macworld, lark analyzes your phone's health sensor data and chats with you to get fitter and happier.</p>
<p>Hampton Creek Foods – Josh Balk jbalk@hsus.org</p> <p>Hampton Creek is a food tech company using machine learning to find new ways of utilizing plants in food products.</p>	

Notes:

Food System 6 Accelerator

Accelerator Simulations

Location	Session #1 – 2.00 – 2.30	Session #2 – 2.30 – 3.00
Main room	Corporate Structure & IP Strategy Embedding mission in corporate structure led by: Suz MacCormac, Morrison Foerster, LLP Developing an IP strategy led by: John Ferrell, Carr Ferrell, LLP	Charlie Cart Demonstration led by: Carolyn Federman, Brian Doherty, Celery Design Bob Martin, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health
Clinic	Small Business Development / Technical Assistance led by: Leilani Barnett, Regional Manager, Federal Reserve Bank of San Francisco	Sustainability / Supply Chain led by: Wood Turner, VP, Sustainability Innovation, Stonyfield Farms
Back wall	Food System Policy Environment led by: Allison Hagey, PolicyLink Andy Krackov, California HealthCare Foundation Bob Martin, Center for a Livable Future, Johns Hopkins Bloomberg School of Public Health	Accelerators & Cross-Sector Viewpoint Moderated by: Paul Matteucci, USVP & FIOB Panel: Nicolai Wadstrom, Bootstrap Labs Reed Duecy-Gibbs, Postcode Scott Bryan, Imagine H2O

Why Food System 6?

Humanity has transitioned through five generations of food systems. Our current incarnation is optimized for shelf-life, manufacturing efficiency and marketability. This system is not designed for long-term human health, environmental sustainability, or the challenge of feeding the peak human population expected later this century. Innovative solutions have emerged, but not in a cohesive manner and often leaving out the most vulnerable populations. Food System 6 refers to the creation of a healthy, sustainable and just food system. FS6 will bring together innovations with concepts, capital, and communities to accelerate towards that vision. These innovations will also play a critical role in the economic development of our state through the creation of jobs, revitalization of communities, and better health.

