Thank you for joining Dining Services as we kick off National Nutrition Month with a documentary that explores this year's theme of "Going Further with Food." Learn about the unique perspectives of our expert panelists who will engage us in a discussion about food waste after the film.

**Shernell Smith, Center for Student Diversity & Inclusion**

A member of the Carnegie Mellon community for almost 15 years, Shernell wears many hats at the university, some of which include Assistant Director for the Center for Student Diversity & Inclusion, Housefellow, and College Liaison. She believes that diversity and meaningful exchanges can inspire and empower action toward social change ... and exactly why she is our facilitator this evening!

*Shernell's tip: "Repurpose food scraps for soups and casseroles."*

**Dr. Maren Cooke, Pittsburgh Sustainability**

A planetary scientist by training, Maren concentrates on science and environmental education and activism. She serves on the board of the Group Against Smog & Pollution and works closely with the Climate Reality Leadership Corps, Sierra Club, Grow Pittsburgh, the Pittsburgh Botanic Garden, CMU, and the City of Pittsburgh. Maren organizes and hosts Sustainability Salons, an environmental education forum and community.

*Maren's tip: "Share extra produce with neighbors or a food pantry."*

**Jen England, 412 Food Rescue**

Jen has dedicated herself to justice and the community through board service through many organizations, including Grow Pittsburgh and several board committees for the Greater Pittsburgh Community Food Bank. Her work as Program Director of Food Recovery Operations at 412 Food Rescue combines her passions for food, economic justice, community service and environmental responsibility.

*Jen's tip: "Send food home with guests when you host."*

**Chef Trevett Hooper, legume bistro**

Since 2007, Chef Trevett Hooper has led a team of curious cooks exploring ways to minimize the restaurant’s dependence on commodity ingredients in a four-season climate through the use of old-fashioned preservation methods such as fermentation and drying, and a butcher program that allows the restaurant to connect with local meat farmers. Trevett’s newest venture, an all-day café called Pie For Breakfast, is set to open this April.

*Chef's tip: "Buy local and learn to cook."*
Pascal Petter, Carnegie Mellon Dining Services
A native of the Netherlands, Pascal joined the Carnegie Mellon community in September of 2013 after holding a variety of roles in his 20-year career in the hospitality industry. As the director of Dining Services, Pascal oversees food service management contracts with eleven different vendors that provide dining options at over thirty-five dining concepts.

Pascal's tip: "Plan ahead when you go grocery shopping."

Nicole Shi, Sustainable Earth
A Climate Reality Leader and a freshman in CIT, Nicole intends to major in Materials Science & Engineering and Engineering & Public Policy. She's passionate about bridging the gap between science and policy for more sustainable solutions to the world's climate crisis. She's also treasurer of Sustainability Weekend, a member of Sustainable Earth, and a member of Green Practices Committee.

Nicole's tip: "Portion control - practice this on campus by asking for less."

Bob Toski, CulinArt
Bob has been a member of the CMU community for more than nine years as the Sustainability Leader for CulinArt Group. He works closely with LeanPath to decrease food waste in all CulinArt dining locations on campus. In his spare time, Bob enjoys gardening.

Bob's tip: "Purchase versatile ingredients."

Jeffrey Zhang, Sustainable Earth
Jeff is co-president of the Sustainable Earth club at Carnegie Mellon University, the only environmental-centric club on campus. As a mechanical and robotics student, his academic interest is the use of robotics to make organic farming less labor intensive and thus more accessible to all.

Jeff's tip: "Buy ugly fruit when possible."

MORE INFO AT: cmu.edu/dining