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**Thursday June 29, 2017
3:00-4:00 PM EST**

Farm to Institution: How Hospitals Overcome Barriers to Support Local Food Systems through Innovative Community Outreach & Procurement

Co-hosted with Health Care Without Harm and Virginia Food System Council



Resource Experts

Aaron Boush

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Chef Michael Brack

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Andi Stephenson

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Bios:



Aaron Boush , Carilion Clinic Community Outreach Manager Aaron graduated from James Madison University with a Bachelors of Science in Health Service Administration and minors in Business and Gerontology. Aaron received his Master of Healthcare Administration from Jefferson College of Health Sciences. He currently works as Manager for Carilion



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Clinic Community Outreach and Development, where he oversees Carilion's systems-wide community health needs assessment projects, community benefit, grants, and health education programs. Aaron is on the Board of Directors at the Presbyterian Community Center in SE Roanoke City. He serves on the Steering Committee and Chairman for the Data Collection and Tracking Committee for Healthy Roanoke Valley, a partnership of over 50 community partners working to create strategies that tackle the issues plaguing the health of the area. Aaron is actively involved with the United Way. He serves as a Community Investment Panel Chair and a member of the Catalyst Young Leaders Society. He is married to the love of his life, Catherine. They live in Roanoke, VA with their two goldendoodles.

Michael Brack, Executive Chef III, Sodexo, Lehigh Valley Health Network, Allentown, Pa. In my twenty five plus year career in restaurants, hotels, universities and hospitals I have always done my best to stay true to the lessons of my early mentors. In the Lehigh Valley I held several Executive Chef positions in local restaurants before entering into the contract dining market with Sodexo in 2008.



Andi Stephenson, Retail General Manager, Sodexo, Lehigh Valley Hospital, Cedar Crest, Allentown, Pa. I have held various managerial positions with Sodexo during my 17yr career. My background is retail sales.



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Webinar Co-Sponsors



Kristen Markley, Mid-Atlantic Regional Coordinator for the Healthy Food in Health Care Program (HFHC) of Health Care Without Harm (HCWH). She provides resources and

peer to peer sharing opportunities throughout the Mid-Atlantic states for hospitals who are interested in supporting regional, equitable, and sustainable food systems. For eleven years, she was the National Farm to Institution Program Manager for the Community Food Security Coalition. Through this position, she worked with food service management companies, institutions, and non-profit organizations on researching, identifying, and supporting the development of best practices for farm to institution initiatives and distribution infrastructure for local, sustainable foods. She is a former vegetable farmer and has a deep understanding of the challenges of managing a successful farm operation.



Allison Spain joined the Virginia Food System Council (VFSC) in January 2016 and has focused much of her time on a farm to institution Specialty Crop Block Grant. She earned her Master's in Urban and Environmental Planning from the University of Virginia where she focused on food systems, and her undergraduate degree in Biology and Classics from Washington and Lee University. She also received a Professional Certificate as a Breakthrough Leader in Sustainable Food Systems from the University of Vermont. She splits her time between the VFSC, and serving as the Executive Director of Market Central, a small non-profit that provides SNAP benefits at Charlottesville farmers markets.