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Chesapeake Foodshed Network Coffee Talk

June 22, 2016

Regional Farm to Institution Insights: Learnings from Stakeholders from Across the Value Chain

Bios & Contact Information

Presenters introduced by:



Gina Navarro, CNC, CHC, is a Program Manager for Chesapeake Food and Community Health, formally, Maryland Hospitals for a Healthy Environment (MD H2E) - a grant-funded initiative housed within the University Of Maryland School Of Medicine's Center for Integrative Medicine.

Her major responsibilities focus on engaging hospitals and health care providers in becoming leaders in all aspects of environmental sustainability to promote positive impacts on community health. Her primary activities include:

- Project Coordinator for the Chesapeake Food Leadership Council (CFLC)
- Supports the USDA- Senior Living Communities Projects and the CDC – Community Transformation Grants
- Co-Chair of the Chesapeake Foodshed Network's Leadership Committee
- Board Member of Stratford University's School of Culinary Arts
- Leadership Team Member of the Baltimore Integrated Partnership



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Resource Experts Bios and Contact Information



Sharon Feuer Gruber co-founded Food Works Group, a consulting practice that advises on the development and operation of projects and organizations across the food system. She specializes in community food security, sustainable foods, and food-related economic development on both a local and national level, with a strong emphasis on a systems-based approach. Sharon serves as a member of the Montgomery County Food Council.



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Wendy Stuart is also a co-founder of Food Works Group. As a consultant, she provides comprehensive, long-term solutions for sustainable food, agricultural, and environmental issues. Her food systems and economics expertise uniquely positions her to support non-profit organizations and for-profit businesses as they seek to advance their vision and maintain financial sustainability.

Sharon and Wendy also co-founded the Wide Net Project, a non-profit organization that helps restore the Chesapeake Bay while simultaneously supporting hunger relief.



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Jamie Moore began his career with Eat'n Park Hospitality Group in November of 2000 as the manager of purchasing for their on-site brands division. He later developed FarmSource, a local purchasing program which ensures that 20% of all site's food supply is purchased in and around their communities. Jamie was promoted to the Director of Sourcing and Sustainability for Eat'n Park Hospitality Group in January 2007. He also currently serves as the Vice Chair of the Pennsylvania Association for Sustainable Agricultural (PASA), Steering Committee for Slow Food Pittsburgh and the Advisory Board for Sustainable Pittsburgh.