

Interest Form for Portland Multnomah Food Policy Council

The purpose of this form is to obtain information for use in making appointments to the Portland Multnomah Food Policy Council, and to assist the City and County in making inquiries concerning the qualifications of applicants for appointment. Please note that information provided in this document is **public information**, with the exception of the confidential section. (Information in the confidential section will only be disclosed as required by law.) If you have a recently prepared biography or resumé, please attach it to this form

Please return application, resumé and any additional information to:
Office of Neighborhood Involvement, 1221 SW 4th Ave, Room 110, Portland, OR 97204
Applications can also be submitted by email to: patrick.philpott@portlandoregon.gov

To help ensure equal access to programs, services and activities, the City and County will reasonably modify policies/procedures and provide auxiliary aids/services to persons with disabilities. Call 503-823-2030 or 503-823-4000 with such requests.

Name: Lisa A Barba
First Middle Initial Last
Mailing Address: 4619 SW Vesta St. Portland, OR 97219

Occupation: Self Employed

Daytime Phone: 503.888.9325 Email: lisa@barba4.com

Biography/Resumé Attached? ☒ Yes ☐ No

List education, including degree(s) earned:

David Douglas High School
Associate of Arts: Portland Community College

A. Reasons for wanting to serve on this group:

A great desire to serve my community and to contribute in any way I can. I have worked with the public in all my jobs and enjoy engaging with all aspects of life.
I LOVE PORTLAND! And I want to keep fresh local food on every table.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

First & foremost I own my own food cart & operate at many Portland Farmers Markets. I use almost all local ingredients whenever possible & purchase from vendors at the market for meat & vegetables. I have worked with the public doing various customer service related jobs for over 15 years. I have been active in testifying at the State Capitol for Eecole Copen (OHSU Market) to change the regulations on Temporary Restaurant Licenses in Multnomah County. I have attended several of the Food Action Plans for Multnomah County. I believe I would have much to contribute from my experience & close knowledge of the great people of Portland.

C. List work or volunteer experience that would add to your expertise for this Board/Commission

I have worked and volunteered at Events such as: SCRAP, SCTNOW, PIFF
I volunteer regularly at the American Legion
I have my own space at a Community Garden that I worked and volunteer at.

School Community Reuse Action Project (Recruited by: Sanne Stienstra)
{stop child Trafficking} NOW (Requested by: Chelan Rene Russ)
Portland International Film Festival (Russ Gage)

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
2009 to Present	Thai Mama	Self Employed: I do it all!
2009 to Present	Tigard American Legion	Volunteer for lunch every Wed. & other large events
2006 to 2010	Nacho Mama's	Bartender/Server
2001 to 2008	The Old Barn	Bartender/Server
2009 to 2010	Sisters of the Road	Food Donations

D. List your experience working on diverse teams or committees:

My experience varies from training my fellow employees on how to deal with difficult customers, to playing a variety of team sports such as: basketball, volleyball, and softball. I have been lead trainer at restaurants and I have been head bartender in charge of all duties. Up until 3yrs. ago all my jobs included working for someone else and dealing with public relations. Now I work for myself and I get to do all of the right things with my customers. In my experience working closely with all walks of life for the last 15 yrs. I have learned alot about listening, understanding, & patience. I love people and I love learning new ideas and problem solving.

E. Briefly describe your experience and/or interest in advancing effective food policy.

I would love to be part of this committee & use the knowledge and put the ideas to use in my own business. I am excited about making anything, especially food, local, sustainable, and AFFORDABLE. Food just seems to taste better when you know where it came from, and how it was handled. Keeping our foods local, keeps our money here for the great people of Portland. Portland is known for it's food scene and I think it's one of the many reasons that keeps Portland Weird! In a fantastic way.

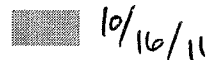
My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature

:


THAI MAMA FOOD CART

Date:



Phone: 503.223.4877
Cell: 503.888.9325
Email: lisa@barba4.com

4619 SW Vesta Street
Portland, Oregon 97219

Lisa A. Barba

Objective

I have the ability to control my income by providing exceptional customer service.

Qualification Summary

A highly motivated and experienced professional with a strong work ethic. Combined with a commitment to excellence in all areas of service and ability to manage multiple tasks at one time.

Areas of Strength

Undivided attention to Customer excellence, 10+ yrs. in restaurant industry, management experience and skills, training experience, accounting experience. Daughter of native Thai restaurateur.

Professional Experience

- 10 yrs. Customer Service
- 8 yrs. Bartending : Restaurants and Banquet Events
- 8 yrs. Cocktailing: High Volume Establishments
- 8 yrs. Restaurant Server: Corporate and Family Owned
- 2 yrs. Experience Small Business Owner

Work History

2006 – 2010	Nacho Mama's	King City, OR
2006 – 2007	The Grove Restaurant and Bar	Milwaukie, OR
2006 – On Call	Walter Mitty's	Lake Oswego, OR
2001-2008	The Old Barn	Portland, OR
2000–2001(until Closed)	Atwater's Fine Dining	Portland, OR
1999- 2000	Sammy's Restaurant	Portland, OR
1997-2000	Outback Steakhouse	Portland, OR

Education

2006–2008 Portland Community College Portland, OR

- Associates of Arts Degree.

References

The Grove (Owner) Brent Emberlin: 503.653.1930

The Old Barn (Owner) John Malafouris : 503.245.7981

Nacho Mama's (Manager) Duval Hernandez 503.612.7848

2012 Portland Multnomah Food Policy Council Call for Applications

The City of Portland and Multnomah County seek interested community members to serve two-year terms on the Portland Multnomah Food Policy Council. Those interested in being considered for a January 2012 appointment should complete the following application and submit it by October 21. Resumes or curricula vitae are optional.

The Portland Multnomah Food Policy Council provides policy advice to local governments on food-related matters that impact land use, health, the environment, jobs, access, and other relevant issues. The Council currently consists of 15 members who are appointed by Portland Mayor Sam Adams and Multnomah County Chair Jeff Cogen.

Priorities for 2012 are expected to include:

- the availability of healthy, affordable food to all residents;
- food justice;
- urban food production and distribution/land use policies;
- expanding the networking role of the Council;
- the capacity of local communities to engage in healthy food practices; and
- food system strategic planning.

Food Policy Council Positions

The position of Council member will require expertise in one or more local food-related issues such as local agriculture, food security and access, nutrition, food business and industrial practices, community food education, land use, urban food production and distribution. Equally important is the Council members' ability to work together to create policy advice that takes into consideration the impact of current and proposed policies on the entire local food system.

The criteria that the Commissioners use for selecting members include:

- Commitment to a two-year long term requiring regular attendance and participation in monthly meetings (4:00–6:00 p.m. on the second Wednesday of the month); active membership on at least one subcommittee of the Council that will generate a work plan with specific goals; and attendance at a half-day retreat in January 2012;
- Ability to generate policy action items for the Council to pursue;
- Capacity to bring specific food system relationships and resources to the effort, as well as potential to represent diverse sectors of the local food system and/or the community at large; and
- Lives or works predominantly within Multnomah County.

The Portland Multnomah County FPC website can be found at:

<http://www.portlandonline.com/bps/index.cfm?c=42290>

Applicants will be notified of the City/County decision by November 17 and individuals nominated to the Council will be invited to the December 8 Food Policy Council meeting.

Thank you for your interest. For more information, please contact Steve Cohen, City of Portland Bureau of Planning and Sustainability, steve.cohen@portlandoregon.gov; Katie Lynd, Multnomah County Sustainability Program, Katie.lynd@co.multnomah.or.us; or Rachael Banks, Multnomah County Health Department, rachael.m.banks@co.multnomah.or.us.

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Name: Kyle G. Curtis
 First Middle Initial Last

Mailing Address: 912 NE 79th Ave.

Occupation: Food Policy Specialist

Daytime Phone: 971-570-5006 Email: kylecurtispx@gmail.com

Biography/Resumé Attached? X Yes ☐ No

List education, including degree(s) earned:
Portland State University, December 2010
Masters of Public Administration
Focus on sustainable food policy

The Evergreen State College, June 2000
Bachelors of Communications
Focus on film and video production

A. Reasons for wanting to serve on this group:
I am interested in food policy issues, particularly in how healthy food is interconnected with other social issues such as healthy communities, education, and energy issues. Due to this interconnection, equity issues regarding food access is of concern for me, as a lack of healthy food is the first of many negative social indicators. In Portland, certain underrepresented groups, classes, and geographic areas have less access to healthy food than others, and that shouldn't be acceptable. The Food Policy Council considers this disparity, conducting research and collecting information in hopes to develop policy to address these inequities. I look forward to providing my skills and experience to the Food Policy Council to help address the problems regarding access to healthy food for all of Portland's residents.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

GIS mapping skills

Experience reading and summarizing federal and state legislation, and local ordinances

Legal research

Statistical analysis, including SPSS software

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
1/2010 – 12/2010	Multnomah Food Initiative	Instrumental in planning 2010 Food Summit attended by 200 participants. Transcribed Food Summit notes and provided summary to Multnomah County as paid on-call contracted employee. Facilitated table discussion at workshop regarding social equity issues.
2010- 2011	Multnomah County's ACHIEVE Initiative	Work with diverse stakeholders to identify available resources and develop potential strategies to improve the access of nutritional foods to Multnomah County's African-American population.
2010-2011	EastCo FoodDiveristy Group	Meet on a monthly basis with interested neighbors and committed food advocates to improve the food and gardens infrastructure in Portland east of the I-205 freeway. Originally started out of the East Portland Neighborhood (EPNO) office, the group has expanded to include regular participates from Gresham and eastern Multnomah County.
4/2011 – 7/2011	Community Environmental Services, Portland State University	Awarded Miller Foundation funding through the Institute of Sustainable Solutions for <i>Educate, Access, Thrive: Underserved Populations and Healthy Food (EatUp)</i> , a social equity and community food systems project which examined access to healthy food within the Portland State University EcoDistrict, used ArcMap 10 GIS to create district-level food system maps, collected information through partner collaboration and community survey research; created food equity and access model to use in other districts. Awarded competitive contract from Metro Regional Government to examine the region's

food donation infrastructure, identify barriers to surplus food collection and evaluate Metro's role; performed policy analysis, survey research, and facilitation of related workshop at Multnomah Food Summit.

D. List your experience working on diverse teams or committees:

Multnomah Food Initiative- As a graduate student, I volunteered with the planning of the Multnomah Food Summit. In this role, I met weekly with the planning committee which was comprised of County staffers from the Sustainability and Health Departments. Besides these diverse County policy lenses, the staffers also hailed from diverse cultural backgrounds, which provided to me tremendous insight of different culture perspectives regarding food issues and how food can also serve as a cultural commonality. This experience resulted in me getting involved with Multnomah County's ACHIEVE initiative.

My experience with the Multnomah Food Initiative also inspired me to approach Highland Church, one of the area's largest African-American churches, to host a community food forum regarding food access issues in East Portland that I facilitated. This forum resulted in nearly 50 community members from local food buying clubs, farmers markets, Highland's non-profit service provider, and urban agriculture advocates sharing a discussion about information and data I shared about access to healthy food in East Portland.

E. Briefly describe your experience and/or interest in advancing effective food policy.

I feel that I touched on this question in my discussion of my experiences with the Multnomah Food Initiative and collaborating with community food forum at Highland Church. Currently, I am administering a program that I helped develop in partnership with the Multnomah County Aging and Disability Services and the Montavilla Farmers Market that connects low-income seniors with fresh farm direct food from farmers markets. The Market agreed to designate funds to match those paid by seniors at the local Loaves & Fishes center, and by pooling these funds together and seeking the best deals by market vendors- who are more than willing to provide deals for the seniors we are shopping for- I am able to piece together bulging \$5 bags of fruit and produce that the seniors are only paying \$2.50 for. The inspiration for this came from my experience helping manage the farmers market and seeing seniors struggle to make their way around the site's gravel lot. While the market wanted to increase outreach efforts to seniors, I thought it would be an efficient use of time and effort if seniors came to the market and didn't have a good time, they wouldn't return. This project has only happened for two weeks, and all the participants have paid cash, but ideally this program will be used by seniors on SNAP, which will address the low redemption rates by seniors on SNAP. As it is, the bags they are receiving address the perception that farmers markets are "too expensive" and are not for low-income shoppers, and the farmers and vendors are moving more product that they would be without this project.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature: Kyle Curtis

Date: Sept. 19, 2011

KYLE CURTIS

912 NE 79th Ave. * Portland, OR 97213 * (971) 570-5006

kylecurtispx@gmail.com

EDUCATION

Masters of Public Administration, Sustainable Policy focus, Portland State University, 2010
BA in Communications, The Evergreen State College, Olympia, WA 2000

AWARDS AND ACKNOWLEDGEMENTS

Award of Achievement, Outstanding Community Service, Portland State University, 2010
John Kitzhaber Public Health Leadership Award
(as a member of the Multnomah Food Initiative steering committee), 2011

Volunteer Organizational Memberships

- **Steering committee, Multnomah Food Initiative.** Instrumental in planning 2010 Food Summit attended by 200 participants. Transcribed Food Summit notes and provided summary to Multnomah County as paid on-call contracted employee. Facilitated table discussion at workshop regarding social equity issues.
- **Nutritional Access subcommittee, Multnomah County's ACHIEVE Initiative.** Work with diverse stakeholders to identify available resources and develop potential strategies to improve the access of nutritional foods to Multnomah County's African-American population.
- **Member of Portland Commissioner Nick Fish's Growing Opportunities (GO!) Team.** Serve on advisory board that meets bi-annually to provide input and advice to Councilman Fish on ways to expand community gardens and increase urban agriculture outputs in Portland.
- **EastCo FoodDiveristy Group.** Meet on a monthly basis with interested neighbors and committed food advocates to improve the food and gardens infrastructure in Portland east of the I-205 freeway. Originally started out of the East Portland Neighborhood (EPNO) office, the group has expanded to include regular participants from Gresham and eastern Multnomah County.

EXPERIENCE

Office and Administrative Experience (2007-present)

Community Environmental Services, Center for Urban Studies, PSU, food policy specialist (2011): awarded Miller Foundation funding through the Institute of Sustainable Solutions for *Educate, Access, Thrive: Underserved Populations and Healthy Food (EatUp)*, a social equity and community food systems project which examined access to healthy food within the Portland State University EcoDistrict, used ArcMap 10 GIS to create district-level food system maps, collected information through partner collaboration and community survey research; created food equity and access model to use in other districts. Awarded competitive contract from Metro Regional Government to examine the region's food donation infrastructure, identify barriers to surplus food collection and evaluate Metro's role; performed policy analysis, survey research, and facilitation of related workshop at Multnomah Food Summit.

Montavilla Farmers Market, board member/ assistant market manager (2009 - 2010 seasons); supported administrative and on-site operations for neighborhood farmers market; recruited and managed volunteers; developed the Market's outreach strategy; established and maintained good working relationships with staff, community partners and stakeholders to diversify Market's client base; organized and facilitated a community forum to discuss barriers to accessible healthy food. Portland, OR.

Multnomah Food Initiative, steering committee member/ volunteer coordinator (2010); served on steering committee; reviewed and critiqued Multnomah Food Report- a county report of regional food systems; develop content with food policy makers for the Food Summit – an event for policy makers, stakeholders, agencies, public officials, and the public interested in food systems. Portland, OR.

Rep. Earl Blumenauer's district office, intern (Sep. 2009- Jan. 2010); effectively handled constituent services during four-month internship through written, oral, and telephone communication skills; responded to constituent emergencies seeking immediate congressional assistance. Portland, OR.

Aldrich Law Office, legal filing specialist (2008- 2009); responsible for the filing system, following practices and procedures of a professional legal office. Portland, OR.

Portland State University (PSU) Research and Teaching Experience (2007-present)

First Stop Portland, student ambassador (May 2009- present); provide administrative support for custom-designed Study Tours of Portland for international delegations; create content for briefing books of information distributed to presenters and delegates; assist in development of First Stop's brand and visual image for both online and print materials; lead roundtable debrief sessions with visiting Study Tour delegates; provide content for *Learning Portland*, First Stop's informative guide book to Portland; First Stop Portland is a Miller-funded program operating out of PSU's Institute of Metropolitan Studies, for the promotion of the processes and practices that create Portland's livability. Portland, OR

Toulon School of Urban Studies and Planning, teacher's assistant (Winter term, 2010); provide technical assistance to undergraduate Community Development class, in conjunction with Portland Sustainability Institute to vet PSU's proposed Climate Action Plan; create the survey tools to collect and measure data provided by students; help create the curriculum for students to monitor and track their carbon output. Portland, OR

Summer Sustainability Series, graduate research assistant (Spring and Summer terms, 2008); provide administrative support, program promotion, coordination and outreach and for the *Sustainability in the Urban Built Environment* conference; recruit international conference attendees; compile information for catering, transit routes and planning logistics. Portland, OR.

Hatfield School of Government, teacher assistant (Winter terms, 2007 and 2008); contribute to development, implementation and administration of undergraduate Political Science policy course; provide technical assistance to instructor and curriculum support to students; contribute to course content through research of literary and media resources. Portland, OR

School of the Environment, research assistant (Summer and Fall terms, 2007); conduct research for Environmental Science project which examined the correlation between county environmental regulations and industrial pollution; perform Internet research, data collection and data entry; provide essential support for university-funded study on sustainability practices and violations. Portland, OR

Media Experience

Worked in film, video, radio, and social media production, and published letters to editor, editorials, and feature stories in various newspapers in Washington, Alaska, and Oregon.

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Name: Michael L Doherty
 First Middle Initial Last
Mailing Address: 504 NE Thompson ST, Portland, OR, 97212

Occupation: Farmer

Daytime Phone: 415.307.2920 Email: the.mike.doherty@gmail.com

Biography/Resumé Attached? ☒ Yes ☐ No

List education, including degree(s) earned:

BA-Urban Studies-San Francisco State University
BA-History-San Francisco State University
OSU Master Gardener Training
OSU Certified Organic Gardening Training

A. Reasons for wanting to serve on this group:

Growing up in a large family on a limited budget, my access to the diversity and seasonality of produce was lacking. Many years later, I still recall seeing artichokes in the grocery store for the first time and having to be guided through the cooking and eating process by a native west coaster. I moved to the west coast from Massachusetts in 1997, and since then, I have become increasingly enthusiastic about local and seasonal food systems. The abundance of foods has led me on a path to experiment with new vegetables in my own kitchen and in the garden, culminating in a life changing realization: *I want to directly participate in food production so that I can introduce new, healthy eating options to others who are unfamiliar with Oregon's bounty provided by local farmers.* I am very interested in serving on the food policy council so that I can participate in the assurance of food security, food equity, and the availability of healthy foods to all citizens.

I began work as a farm apprentice at Zenger Farm, a job that allows me to learn the craft of farming for an organization whose ideals of bringing affordable, healthy food to the underserved Powellhurst-Gilbert and Lents

neighborhoods. Armed with the knowledge of growing food in Portland, I have also worked with my neighborhood association and a local non-profit to expand access to vegetables by constructing a community garden. I feel that a position on the Food Policy Council would be a logical next step for me to share my passion of urban farming and healthy eating with the greater community.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

Skilled experience in:

- working directly with food insecure families,
- the challenges of identifying environmentally suitable locations for urban agriculture,
- the challenges of sourcing large quantities of local organic food in Portland,
- project management and evaluating primary research

Knowledge of:

- the challenges to urban food production,
- methods for promoting stakeholder involvement,
- land-use planning,
- the history and goals of the food policy council, including participating in the development the food action plan and urban food zoning outreach meetings,
- knowledge of the local urban farming movement and local stakeholders

Affiliations:

- Eliot Neighborhood Association (Board member),
- Friends of Family Farmers (Member),
- Oregon Master Gardener

C. List work or volunteer experience that would add to your expertise for this Board/Commission

<u>Dates (from/to)</u>	<u>Employer or Volunteer Activity</u>	<u>Responsibilities</u>
4/11 to Present	Zenger Farm	Farm Apprentice/Farmers Market
1/11 to Present	OSU Master Gardener	Gardening Outreach
10/10 to Present	Eliot Neighborhood Association	Board Member and Community Garden Liaison
10/10 to Present	Project Grow	Urban Farm/Community Garden Volunteer
9/10 to Present	Healthy Eating on a Budget workshops - Zenger Farm	Food and Container Gardening Educator
8/95 to 8/10	Arcadis, U.S.	Environmental Project Manager

D. List your experience working on diverse teams or committees:

I have direct experience working with diverse groups;

- as a member of the Eliot Neighborhood Association;
- while developing a community garden plan for the Eliot Neighborhood,
- while participating in the various policy development workshops associated with the food action plan last fall;
- while participating in the urban food zoning workshops this summer; and

- as both a participant and presenter at community outreach events associated with environmental clean ups.

Additionally on both the farm and in my previous professional experience, projects were often completed in a cooperative team environment where problem solving was a group exercise that required the sharing and consideration of a diverse set of opinions.

E. Briefly describe your experience and/or interest in advancing effective food policy.

During a recent CSA pick up at Zenger Farm, I was helping a new participant pack up her box of vegetables. While she was appreciatively sorting and commenting on the vibrancy of the colors, she held up a bunch of especially colorful rainbow chard and asked “spinach?” It is this unfamiliarity with fresh vegetables that I want to help address. My interest in effectively advancing food policy is rooted such that everyone, regardless of socio-economic class or neighborhood in which they live, can have access to a large array of fresh, affordable produce AND have the confidence to cook and prepare healthful meals, with a bit of discovery along the way.

Teaching cooking (with seasonal vegetables) and gardening classes to low income families has given me experience with advancing food policy at the grassroots level. Additionally, through the Master Gardener program, I have conducted outreach to the community and provided expert plant advice.

I have also participated in public outreach events for the Food Action Plan and Portland’s Urban Food Zoning Code update.

Earlier this year, I visited Salem to directly lobby my State Senator and State Representative for changes to the State’s agricultural policies, which included supporting the Farm to School Programs and allowing the sale of value-added goods which were grown and processed on the farm.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature:



Date: 10/17/11

Michael L. Doherty

504 NE Thompson St. • Portland, OR 97212 • (415) 307-2920 • the.mike.doherty@gmail.com

OBJECTIVE: An appointment to the food policy council which will allow me to share my passion for local food and my excitement to expand urban agriculture opportunities in Portland

PROFESSIONAL EXPERIENCE:

2010-2011: Farm Apprentice and Volunteer Educator

Zenger Farm, Portland

- Farm Crew – Daily activities may include tending the fields and poultry flocks; direct seeding or seeding into flats; transplanting starts; installing row cover; managing compost piles; manufacturing or repairing irrigation lines; weeding or fertilizing row crops; tilling soil; harvesting and staffing the farmers' market booth; sorting vegetables for restaurant delivery; and promoting the farm at neighborhood outreach events.
- Educator for Zenger Farm's "Healthy Eating on a Budget" and "Container Gardening" Workshops – Work included discussing menu planning and healthy food alternatives; promoting the growing of fresh seasonal vegetables and demonstrating cooking and gardening methods to low income residents of the Lents and Powellhurst-Gilbert Neighborhoods.
- Volunteer Leader – Lead work parties in field activities on the farm and provided mentorship to Portland Youth Builder vocational training students.

1995-2010: Certified Project Manager

ARCADIS U.S., Inc., Portland

- Project Manager – Managed construction site clearing and grubbing activities, and subcontractors; wrote health and safety plans and closure reports; assigned tasks to field personnel; reviewed and approved contracts and invoices; tracked project budgets; and presented monthly updates to senior management and regulatory bodies.
- Shop Technician – Oversaw the field support shop; maintained environmental sampling equipment, vehicles, and small engine powered equipment (generators, pumps, steam cleaners). Ordered consumable field supplies, tracked equipment usage and maintenance, and maintained the warehouse.
- Field Technician – Conducted all season field sampling of soil, water and aquifers to monitor environmental clean-up activities. Completed site audits and chemical inventories; trained new field personnel in the techniques of material sampling; and maintained clear and organized project documentation should litigation be required.

GARDEN RELATED COMMUNITY INVOLVEMENT EXPERIENCE:

2011: Volunteer Intern

OSU Master Gardeners, Portland

- Master Gardener Community Service Hours – Completed my Master Gardener training in the winter of 2011 and have regularly volunteered at the demonstration garden at the Learning Gardens Laboratory and at Pittock Mansion. Garden activities included maintaining the garden beds; removing invasive ivy; pruning trees, shrubs and caneberrries; planting new starts and bulbs; and harvesting for the food bank. Outreach activities included answering vegetable gardening questions at Farmers' Markets and on the Master Gardener's hotline.

2010-11: Board Member/Community Garden Liaison

Eliot Neighborhood Association, Portland

- Board lead for establishing a cooperative garden at Legacy Emanuel Hospital. My responsibilities included developing a partnership between the Eliot Neighborhood Association, the Lloyd District Community Association, Legacy Emanuel Hospital and the non-profit Project Grow to establish an urban demonstration farm and community garden. Participated in work parties to install garden beds and fencing in preparation for planting a 1 acre vegetable garden in the spring of 2012.

EDUCATION AND TRAINING:

2011: Growing Farms-Small Farm Management

Oregon State University Extension

2011: Master Gardener Training

Oregon State University Extension

2010: Certified Organic Gardener Training

Oregon State University Extension

2004: BA Urban Studies and BA History

San Francisco State University

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Name: Andy M Eiden
First Middle Initial Last
Mailing Address: 7021 SW Canyon Rd. Portland, OR 97225

Occupation: Post-graduate student at Portland State University

Daytime Phone: 971-244-2063 Email: andy.eiden@gmail.com

Biography/Resumé Attached? ☒ Yes ☐ No

List education, including degree(s) earned:

BS Portland State University, 2011, magna cum laude, double major:

Economics, with Honors

Environmental Studies, with a minor in Geography

A.A.O.T. Mt. Hood Community College, 2008

A. Reasons for wanting to serve on this group:

I have a strong commitment to dedicating my energy and talent towards building a socially just and equitable food system that benefits all of Portland's diverse residents, and I think that solid and supportive policy is a necessary foundation for that to occur. I have particular talents and abilities that I think would be a benefit to the council, and as I start my career out in this sector I would like to volunteer my time to this group and help out in any way I can. My personal interest is in food justice, and I would like to sit on that sub-committee if chosen. I am working towards setting up a relationship between the different refugee communities in Portland and various land conservation and urban/rural farm advocacy groups, and I think this council would be a good venue to explore the ways policy can facilitate more efforts like that and make sure they are successful.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

Skills: Economic analysis, ecological modeling techniques, qualitative and quantitative research methods, Geographic Information Systems (GIS), writing, editing, web design (Weebly and Google sites), networking.

Knowledge: Political economy, Payments for Ecosystem Services theory and practice, Social Capital theories, sustainability and sustainable development, food justice, common property resource management.

Affiliations: Institute for Sustainable Solutions (at PSU), Friends of Family Farmers, Wisdom of the Elders Alliance (currently expanding garden efforts), Immigrant and Refugee Community Organization

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
9/11-present	Volunteer with Friends of Family Farmers	Tabling and outreach, research expansion of database to ethnic/minority farmers
9/10 – 8/11	Work with Sustainability Leadership Center @ PSU	Liaison with student government, research policy recommendations, negotiate purchase of sustainable furniture, research best practices, compile data on student perspectives of a sustainable food system
1/10 – 6/10	Intern with Sustainability Leadership Center @ PSU	Network with student leaders, research City of Portland Green Street initiatives, co-planned a permaculture garden for Montgomery Green Street, sought diverse stakeholder participation

D. List your experience working on diverse teams or committees:

Sustainable Drinking Water Taskforce – PSU:

Appointed by the University President following a presentation by the group I was working for, this taskforce was comprised of people from administration, auxiliary services, facilities and planning, catering, the sustainability office, and finally our group representing students. It was a great achievement bringing together diverse stakeholder interests to achieve a common purpose of reducing bottled water use on campus.

Student Sustainability Leadership Council – PSU:

This group was comprised of over 30 student leaders that came from over 18 different student groups – many of which were multicultural in nature. Through teambuilding and group learning exercises, we gained valuable knowledge in how to work together and build synergies across traditional boundaries.

E. Briefly describe your experience and/or interest in advancing effective food policy.

In September I began a year-long applied research project with my wife to determine ways to build greater access to food self-sufficiency and economic self-determination among Portland's refugee community. We are working with IRCO, Friends of Family Farmers, and other groups to determine the needs of the refugee population and implement innovative outreach with Portland's thriving urban farming community and rural land conservation groups to help satisfy those needs. This project has led us to multiple action areas that must be brought to overlap in order to address the root issue. These action areas range from health and diet needs all the way to food access and land use policy. I have an interest in becoming a member of this council because as a native Oregonian I want to see this vision of ours, and many like it, all the way through to the implementation of a robust, equitable food system that benefits all people. I think the work that has been done by this group is truly inspiring, and I would do my best to further this progress in the food policy arena if chosen for this council. Thank you.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature: Andy Eiden

Date: 10/21/2011

Andy Eiden

7021 SW Canyon Rd. Portland, OR 97225 T (971) 244-2063 E andy.eiden@gmail.com

Education

B.S. Portland State University, Summer 2011, *magna cum laude*

Double Major: **Economics**, with Honors GPA: **3.92**

Environmental Studies GPA: **3.94**

Minor in Geography

Representative Research

Undergraduate Honors Thesis in Economics; Fall 2010 – Spring 2011

Participatory Forest Management in Ethiopia: an Institutional look at the Bale Mountain Eco-region

Research Paper, Technical Report Writing; Summer 2010

Agroforestry as an Integrated Development Strategy for the Mexican countryside

Awards and Memberships

Paul Croy Environmental Scholarship, Carl Campbell Departmental Award in Economics, Kawase Study Abroad Scholarship, Phi Theta Kappa International Honor Society of the Two-Year College

Volunteer Experience

VOIS Alliance (Voice for Oregon Innovation and Sustainability) Sep 2011-
Edited and formatted contracts for event sponsors; assisted with day-of-event preparations and event execution

Work Experience at PSU

Sustainable Purchasing Specialist Sep 2010 – Aug 2011

Advised project manager on implementation of green purchasing criteria; worked as project lead with providers of sustainably harvested/salvaged wood for purchasing conference table; evaluated and scored grant proposals; wrote training manual for freshman eco-rep program; planned and facilitated staff meetings; worked with Student Fee Committee to change purchasing policies for student groups

Student Sustainability Engagement Intern Jan 2010 – June 2010

Planned a design charrete to facilitate broad-based stakeholder participation in the City of Portland's Green Street initiative; drafted outline for student sustainability coalition; organized workshop to enable creation of student sustainability coalition

Take Back the Tap, core team-member Jan 2008 - August 2011

Researched and co-authored grant proposals which were awarded over \$40,000; drafted resolution on sustainable drinking water passed by student senate; wrote articles for publication in student newspaper; made presentations to administrators

References

Dr. David Ervin, Professor of Environmental Science and Economics, Portland State University, E ervin@pdx.edu T 503-725-3935

Judy Bluehorse Skelton, Faculty in Leadership for Sustainability Education, Portland State University E judyblue@pdx.edu T 503-725-4716

2012 Portland Multnomah Food Policy Council Call for Applications

The City of Portland and Multnomah County seek interested community members to serve two-year terms on the Portland Multnomah Food Policy Council. Those interested in being considered for a January 2012 appointment should complete the following application and submit it by October 21. Resumes or curricula vitae are optional.

The Portland Multnomah Food Policy Council provides policy advice to local governments on food-related matters that impact land use, health, the environment, jobs, access, and other relevant issues. The Council currently consists of 15 members who are appointed by Portland Mayor Sam Adams and Multnomah County Chair Jeff Cogen.

Priorities for 2012 are expected to include:

- the availability of healthy, affordable food to all residents;
- food justice;
- urban food production and distribution/land use policies;
- expanding the networking role of the Council;
- the capacity of local communities to engage in healthy food practices; and
- food system strategic planning.

Food Policy Council Positions

The position of Council member will require expertise in one or more local food-related issues such as local agriculture, food security and access, nutrition, food business and industrial practices, community food education, land use, urban food production and distribution. Equally important is the Council members' ability to work together to create policy advice that takes into consideration the impact of current and proposed policies on the entire local food system.

The criteria that the Commissioners use for selecting members include:

- Commitment to a two-year long term requiring regular attendance and participation in monthly meetings (4:00–6:00 p.m. on the second Wednesday of the month); active membership on at least one subcommittee of the Council that will generate a work plan with specific goals; and attendance at a half-day retreat in January 2012;
- Ability to generate policy action items for the Council to pursue;
- Capacity to bring specific food system relationships and resources to the effort, as well as potential to represent diverse sectors of the local food system and/or the community at large; and
- Lives or works predominantly within Multnomah County.

The Portland Multnomah County FPC website can be found at:

<http://www.portlandonline.com/bps/index.cfm?c=42290>

Applicants will be notified of the City/County decision by November 17 and individuals nominated to the Council will be invited to the December 8 Food Policy Council meeting.

Thank you for your interest. For more information, please contact Steve Cohen, City of Portland Bureau of Planning and Sustainability, steve.cohen@portlandoregon.gov; Katie Lynd, Multnomah County Sustainability Program, Katie.lynd@co.multnomah.or.us; or Rachael Banks, Multnomah County Health Department, rachael.m.banks@co.multnomah.or.us.

Interest Form for Portland Multnomah Food Policy Council

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Please return application, resumé and any additional information to:
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Name: *Andrew* Fisher
Mailing Address: 3536 NE 17th Ave, Portland OR 97212
Occupation: Consultant on food systems
Daytime Phone: 503-284-4317 Email: Andyfisher.pdx@gmail.com
Biography/Resumé Attached? ☒ Yes ☐ No

List education, including degree(s) earned:
BA Northwestern University Spanish language and Literature
MA Univ of Calif- Los Angeles, Urban Planning
MA Univ of Calif- Latin American Studies

A. Reasons for wanting to serve on this group:

I have a unique set of skills, experience and knowledge from being a national leader in the food systems field for the past 17 years. I believe I have a lot to offer a lot to help the FPC be as successful as possible in its work.

I would like to help strengthen the food policy council to take a more active role in engaging the City and County on food policy- to ensure that both jurisdictions remain at the forefront in this realm. I've done some work for the City of Seattle that could be replicated in Portland through the Food Policy Council's leadership. I'd also like to reignite community passion and participation in the Council.

I am especially interested in regional approaches to food security and would like to build bridges with Metro on land use planning and transportation matters as they relate to this field.

Finally, I think I would benefit from the hands-on experience in food policy that the FPC would provide me. It would strengthen my advocacy and capacity building skills.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

Knowledge: Urban agriculture, local food systems, food policy councils, food access, farmers markets and SNAP, farm to school, federal agriculture and nutrition policy, food system players in Portland and nationally, local food policy in various parts of the country

Skills: working with coalitions, providing leadership, research, writing, fundraising, project management, staff supervision, financial management, policy advocacy, capacity building

Affiliations: None currently

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
1994-2011	Community Food Security Coalition	Executive Director
2010	Multnomah Food Initiative	Steering Committee
2009-2010	Food and Society Policy Fellow	Conduct policy-related communication
1996-2002	National Campaign for Sustainable Agriculture	Board of Directors member
1995-1997	LA Community Food Security Netwk	Co-founder and member
1995-1997	LA Community Garden Council	Co-fiounder and member
1994-1996	Interfaith Hunger Coalition	Staffed city hearings and wrote report to create Los Angeles food policy council

D. List your experience working on diverse teams or committees:

- Staffed CFSC Board with multiple permanent and ad hoc committees, membership committees, including an annual conference planning committee, strategic planning committee from mid 1990s to 2011
- Kellogg Food and Society Conference Planning committee
- State of California Food Security Network
- Board member, California SAWG, Ocean View Farms, Venice Co-op, Nat'l Sustainable Ag Cltn
- Steering Committee, Multnomah Food Initiative
- Farm and Food Policy Project (Farm Bill advocacy 2006-2008)

E. Briefly describe your experience and/or interest in advancing effective food policy.

For the past 17 years, I have been deeply engaged in creating and advocating for federal food policy that builds community food security. My successes include gaining passage of the Community Food Projects program, the Senior Farmers Market Nutrition Program, a farm to school grants program, the Healthy urban Food Enterprise Development program, and changes to school procurement policy. I have written numerous policy platforms and reports with policy recommendations, most recently on the use of SNAP benefits at non-traditional vendors. I have also been intimately involved with efforts to educate and advocate in USDA over the past 17 years on multiple issues. At the state and local level, I staffed city hearings and wrote a report that led to the creation of the first food policy council in LA in the mid 1990s. I researched and drafted a sustainable food systems policy implementation plan for the City of Seattle in 2009-2011. I have served on the MFI steering committee and consulted for the County on the roll out of this plan. While at CFSC, I played a key role in developing our food policy council program, raised money for it and supervised our program staff. I was the lead organizer on a recent

national food policy conference in Portland in which 600 leaders from across the country came together for education and networking sessions.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature:



Date: 9/25/11

Andrew Fisher

3536 NE 17th Ave, Portland, OR 97212

503-284-4317, andyfisher.pdx@gmail.com

Employment**Community Food Security Coalition**

Co-founder and Executive Director

2/1994-7/2011

Los Angeles, CA

Portland, OR

- Developed concept of community food security and played a key role in forging “Good Food” movement based on uniting disparate elements of food and farming sectors
- Led growth of organization from one part time staff to 11 FTE.
- Developed annual budget and provided financial oversight
- Provided strategic direction for organization and food movement
- Grew budget to \$1.9 million from \$100,000
- Fundraised entire budget through government and foundation grants, individual donations, corporate contributions, and fee for service income
- Managed staff of 13
- Led numerous federal policy campaigns, gaining passage of new federal food security programs.
- Represented organization with donors, government agencies, other NGOs, and media
- Widely quoted in media in articles related to food access and local food systems
- Organized 20 national conferences
- Developed multiple new training and technical assistance programs
- Grew membership to 650 organizations.
- Authored or co-authored numerous policy platforms and seminal reports on food systems
- Developed and implemented management systems
- Staffed the Board of Directors

UCLA Department of Urban Planning

Research Associate

12/1994 -9/1996

9/1992-6/1993

Los Angeles, CA

- Researched and co-authored first-ever study on food access-related transportation, Homeward Bound
- Researched health statistics in underdeveloped countries and parts of the US

Interfaith Hunger Coalition

Food Security Consultant

2/1994 – 4/1996

Los Angeles, CA

- Played a lead role in catalyzing connections between non-profit and city agencies through creation of a LA City food policy council, food security network, and community gardening council .
- Staffed city commission on hunger, including organizing hearings and drafting final report
- Authored evaluation of IHC's AmeriCorps program

American Lung Association of LA County

Researcher

9/1991-9/1992

Los Angeles, CA

- Researched and authored study of Latino perceptions of air pollution in LA County

Self-employed

Business Owner

8/1988-8/1990

Minneapolis, MN

- Started fair-trade jewelry importing business
- Wholesaled products to stores and retailed to fairs and universities
- Returned 10% of gross sales to cooperatives in Nicaragua

Research and Publications**October 2010. Community Food Security Coalition***Andrew Fisher, Susan Roberts.* Local Food Policy Action Plan for City of Seattle**July 2010. Community Food Security Coalition.***Andrew Fisher, Stacy Miller, et. al.* Real Food, Real Choice: Connecting SNAP Recipients with Farmers Markets**2007. Community Food Security Coalition***Andrew Fisher, Thomas Forster.* Healthy Food and Communities Initiative: A Policy Platform for the 2008 Farm Bill**February, 2005. Community Food Security Coalition***Andrew Fisher.* Building the Bridge: Linking Food Banking and Community Food Security**May, 2002 Fatal Harvest, Island Press***Andrew Fisher.* "Community Food Security: A Promising Alternative to the Global Food System"**March, 2002. Community Food Security Coalition**

Kami Pothukuchi, Hugh Joseph, Hannah Burton, Andrew Fisher. What's Cooking in Your Food System

January, 2002 Community Food Security Coalition

Maya Tauber, Andrew Fisher. A Guide to Community Food Projects

Summer, 2001, Community Food Security Coalition

Andrew Fisher, Bob Gottlieb et. al. The Healthy Farms, Food and Communities Act: Policy Initiatives for the 2002 Farm Bill and the First Decade of the 21st Century

January, 2001 Community Food Security Coalition

Andrea Azuma, Andrew Fisher. Healthy Farms, Healthy Kids: Evaluating the Barriers and Opportunities for Farm to School Programs

Winter, 2000, Race, Poverty, and the Environment.

Andrew Fisher, Michael Ableman. Co-editors issue "A Place at the Table: Food and Environmental Justice"

Robert Gottlieb, Andrew Fisher. "Community Food Security Coalition and Environmental Justice: Converging Paths Towards Social Justice and Sustainable Communities"

March, 1999. Community Food Security Coalition

Dawn Biehler, Andrew Fisher, et. al. Getting Food on the Table: An Action Guide to Local Food Policy

January, 1999. Community Food Security Coalition

Andrew Fisher. Hot Peppers and Parking Lot Peaches: Evaluating Farmers' Markets in Low Income Communities

Spring, 1997. Urban Ecology

Andrew Fisher. What is Community Food Security?

1996-2007 Community Food Security Coalition

Editor, Community Food Security News

Fall, 1996, Journal of Agriculture and Human Values

Robert Gottlieb, Andrew Fisher. Community Food Security and Environmental Justice: Searching for a Common Discourse

June, 1996. UC Transportation Center

Robert Gottlieb, Andrew Fisher, et. al. "Homeward Bound: Food Related Strategies for Low Income and Transit Dependent Communities"

April, 1996. Antipode

Robert Gottlieb, Andrew Fisher. "First Feed the Face": Environmental Justice and Community Food Security

Spring, 1995. Lewis Center for Regional Policy Studies, UCLA

Andrew Fisher, Robert Gottlieb. Community Food Security: Policies for a More Sustainable Food System in the Context of the 1995 Farm Bill and Beyond.

January, 1994. Community Food Security Coalition

Andrew Fisher Community Food Security Empowerment Act

June, 1993. Graduate School of Architecture and Urban Planning, UCLA

Linda Ashman, Jaime de la Vega, Marc Dohan, Andrew Fisher, Rosa Hippler, Billi Romain. Seeds of Change: Strategies for Food Security for the Inner City.

Professional and Community Leadership

- National Food Day Advisory Council, 2011
- Food and Society Policy Fellow, 2009-2010
- Multnomah County Food Initiative Steering Committee 2010
- "Justie" Award, Ecological Farming Association, 2007
- Food and Society Conference Planning Committee, 2007
- Board of Directors, National Campaign for Sustainable Agriculture, 1996-2002
- Board of Directors, Ocean View Farms, 2000-2002
- Board of Directors, Venice Ocean Park Co-op, 2000-2001
- Steering Committee, California Sustainable Agriculture Working Group, 1995-2002
- Food Security Task Force, California Nutrition Network, 1999-2004
- Los Angeles Community Food Security Network, 1995-1997
- Los Angeles Community Garden Council, 1995-1997

Presentations

Made over 150 presentations at academic, NGO and government conferences addressing sustainable agriculture, anti-hunger, public health, environment, urban agriculture, Native American, environmental health, religion, community development, and food systems matters.

Education

- 1994 UCLA, Latin American Studies. M.A.
- 1993 UCLA, Environmental Analysis and Policy. M.A.
- 1985, Northwestern University, Spanish Language and Literature, B.A.

Languages

- Fluent in Spanish
- Working knowledge of French and Portuguese

2012 Portland Multnomah Food Policy Council Call for Applications

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- Ability to generate policy action items for the Council to pursue;
- Capacity to bring specific food system relationships and resources to the effort, as well as potential to represent diverse sectors of the local food system and/or the community at large; and
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Interest Form for Portland Multnomah Food Policy Council

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Name: Patrick J Gorman
First Middle Initial Last

Mailing Address: 2041 NE Couch Street Portland, OR 97232

Occupation: Unemployed

Daytime Phone: (215) 913-5666 Email: Patrick.gorman@gmail.com

Biography/Resumé Attached? Yes ☒ No ☐

List education, including degree(s) earned: B.A., Department of Anthropology, Temple University

A. Reasons for wanting to serve on this group:

My view is that the Food Policy Council is in time of transition. There is a great opportunity to create a more open, inclusive council that can be a benefit to all in Portland/Multnomah County. A council that can be relevant to the whole region. I believe my experience working in food security can be of use to moving forward the priorities the council.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

I have worked on issues in food security for the past 6 years. In the Portland area I have met a extended network of colleagues in the community, government, non profit and for profit arenas that are all working toward similar goals. See work experience below for more information.

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
2010-2011	Multnomah County Health Department	<ul style="list-style-type: none"> Implemented the Healthy Retail Initiative. The purpose of the Healthy Retail Initiative is to support, encourage, and promote voluntary actions by retailers to increase access to healthy, affordable, culturally relevant food. Served as staff on the Portland/Multnomah County Food Policy Council. Helped facilitate workgroups in food justice, outreach and membership and regulatory barriers. Negotiated the addition of nutrition standards into county contracts for vending machines.
2005-2009	The Food Trust	<ul style="list-style-type: none"> Headed USDA Community Food Project to improve access to healthy food in low-income neighborhoods in North Philadelphia; organized farmers' market; implemented sustainable access to fresh foods in area corner stores; organized nutrition education programming in area supermarkets. Led a two-year, statewide feasibility study of Pennsylvania produce farming to improve distribution systems and provide market analysis. Served as an Action Team Leader for Food Systems, W.K. Kellogg Foundation Food & Fitness Initiative; developed and nurtured Philadelphia community involvement in national initiative to increase healthy food access and physical activity.
2007-2010	Various Universities	<ul style="list-style-type: none"> Guest Lecturer and Panelist on Food Systems Arcadia University, Temple University, Portland State University

D. List your experience working on diverse teams or committees:

The nature of all of my work in food security over the past 6 years has involved collaboration and organizing both with individuals and groups. For the past year as a employee of the Multnomah County Health Department I served as staff for the Portland/Multnomah Food Policy Council. Aside from participating the monthly meetings I helped staff the food justice, outreach and membership and regulatory barriers workgroups

As the Project Director of the USDA Community Food Project, my primary responsibility was to act as a liaison between community groups, religious leaders, local businesses and Temple University, a large public institution. I found that identifying key stakeholders in these communities was instrumental in the success of this project. Local business owners, block captains and leaders from faith-based organizations were all important partners in reaching out into the community. I am experienced in the tact and effort it takes to move these separate interests towards a common goal and I am very proud of

the success I had with this project including opening a farmers' market and getting fresh produce into corner stores.

During my last year with The Food Trust I was the Food System Action Team Leader for a W.K. Kellogg Foundation initiative. This national initiative aimed to harness human resources in nine key cities to improve access to healthy food and increase opportunities for physical activity. My role in this initiative was to assess the current status of food access in Philadelphia and report back to a community-based planning committee. As a committee member I then worked with other organizations and community members to plan a course of action to implement future programs. I held monthly capacity building meetings for community groups on the local food system. These meetings were a great venue to learn from the community on what objectives were most important to take on as a first course of action. I experienced the full spectrum of city planning as well as the world of private foundation initiatives while working on this project.

E. Briefly describe your experience and/or interest in advancing effective food policy.

For the past year I worked for the Multnomah County Health Department. During that time I was able to work on a number of projects that have moved policy forward. I helped negotiate the addition of nutrition standards into county contracts for vending machines. I also helped implement the Healthy Retail Initiative, which works with corner store owners to make improvements to increase access to healthy food.

My initial position with The Food Trust was as a Local Food Project Coordinator to increase availability and consumption of local foods in Pennsylvania schools. One of my accomplishments in this position was to get healthy, locally sourced and packaged snacks into targeted Philadelphia kindergarten classes. This task involved coordinating between growers, processors and distributors to create a novel source of healthy food in the schools. The success of this program led to a bill replicating this program across the state. There are currently over 20 schools running this program in the state.

I was Project Director, also with The Food Trust, on a two-year statewide feasibility study of Pennsylvania farming to investigate ways to improve existing distribution systems. In this position I was responsible for hiring and overseeing contracted market consultants. I organized and led focus groups and interviewed farmers across Pennsylvania to gather qualitative data on the interest and issues around implementing an innovative distribution system to increase local market share for area growers. The end result of this project was a report of 12 policy recommendations for developing new marketing opportunities for Pennsylvania farmers.

In addition, I was the Project Director for a USDA Community Food Project grant with a mission to improve access to healthy food in low-income communities in North Philadelphia. One of my tasks as Project Director was to organize and open a weekly seasonal farmers' market in an underserved inner city neighborhood. Opening this market involved extensive networking and negotiations with community groups and the local university as well as coordinating necessary licensing and permits through the City of Philadelphia. Another one of my goals involved working with corner stores in the community to develop interest in, and later to implement the distribution of fresh fruit in their stores. These stores were targeted as being a major source of after-school snacks for schoolchildren. This pilot of 40 stores has grown to include 600 stores participating in the initiative.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature:

Date:

10-20-11



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Name: John J Mitchell
First Middle Initial Last

Mailing Address: 4536 S.E. Francis Ave. Portland OR 97206

Occupation: Restaurant Owner

Daytime Phone: 971-506-4937 Email: johnnymitchell@comcast.net

Biography/Resumé Attached? ☒ Yes ☐ No

List education, including degree(s) earned:
Portland State University B.S. Science 2011

A. Reasons for wanting to serve on this group:

Food is my passion and my vocation. Science is my love. In the next few decades the world will face unprecedented challenges to feed people and feed them well. Portland can be a template of how to do this. I want to be a part of this process.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

I have 33 years experience working in the food service industry. I have worked every position in a restaurant from dishwasher to owner. For 16 years my wife and I have run our own business that has covered many different areas of food production and service, including:

Making and delivering organic nori rolls to grocery stores such as Nature's.(3 years)

Catering breakfast and lunch daily for the National College of Natural Medicine.(8 years)

Cooking in a food cart. (6 years)

Serving food at large festivals such as Bumbershoot. (10 summers)

Running a coffee shop serving direct trade coffee, we were one of the first Stumptown accounts. (5 years)

Restaurant owner. (4 years)

Bachelors Degree in General Science (emphasis on biology).

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
-----------------	--------------------------------	------------------

No volunteer experience.

D. List your experience working on diverse teams or committees:

Every kitchen that I have worked in has been a diverse team. A diverse team working under pressure in a very hot room full of flames and boiling liquids, with too much to do and too little time to do it, and everyone has a very sharp knife. "Team player" is a mantra in the service industry and one that I embrace.

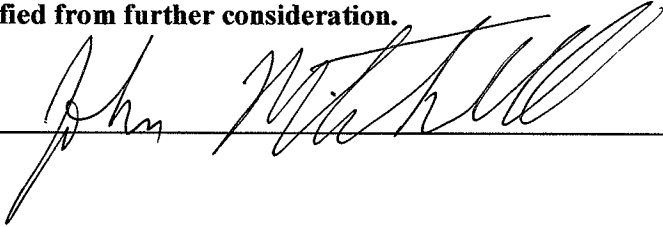
Also, being the co-owner of a business has given me 16 years to study methods of compromise and cooperation.

E. Briefly describe your experience and/or interest in advancing effective food policy.

I love to feed people. I see effective food policy as another way to do that. When we design and plan a sustainable food policy we are really just finding a way to feed people: feed them, keep feeding them, and feed them well. That is what I have been doing for 33 years and I see this committee as a way to continue this work that I love.

An effective food policy must also be one that works on-the-ground and not just in theory. It has to work in kitchens, restaurants, and farms. It has to work for the people; good food only helps if people eat it. I believe that my experience in the food service industry will help find solutions that are theoretically sound as well as being practical, useful, and functional.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature:  Date: 10/20/2011

John J. Mitchell
Owner – Gladstone Street Pizza

I have lived in Portland for 25 years. I have three daughters: twins that are 23 years old and a five year-old that just started kindergarten. As a 'lifer' in the food service industry I have worked in restaurants all over town and watched the 'locovore' and farm-to-table from before it even had a name, back when it was just called 'Greg Higgins trying to find better ingredients'. Portland has turned into pinnacle of sustainable, local, green, Styrofoam-free dining. I have also been at the bottom of that pyramid as a minimum wage dishwasher with kids to feed. I have used WIC and food stamps and seen the school lunch program up close and personal.

Moving from dishwasher to restaurant owner while parenting full time has been 25 years of non-stop work and so I don't have any experience with committees or volunteer work. Now that our youngest child is in kindergarten and our restaurant has reached the point where I don't have to cook every night I finally have time to pursue new challenges. I would like to give something back to my community. I have taken the time over the years to earn a B.S. in Science which was granted last spring. I know that an understanding of basic science is crucial to designing good food policy. Understanding the challenges of climate change alone is a huge task. We must also be able to calculate how much energy we are using to grow our food. Are we losing top-soil at an unsustainable rate? Toxicology, antibiotic resistance, nutrition, sanitation: these are all issues with solutions that will require solid scientific foundation.

My experience in kitchens, lunchrooms, food carts and festivals has taught me that good science alone is not enough to institute change. It is still a struggle to get people to wash their hands! There is a brief and stunning example of the disconnect between science and behavior. Policy has to work on-the-ground. For example, a composting program that requires a dishwasher to spend an extra five minutes during service is going to be very difficult to implement.

I love to feed people. I love science. I love finding solutions to tough problems. I have three decades of experience. I hope this is enough to qualify me to be a member of the Portland Multnomah Food Policy Council. Portland has a chance to set a great example and I would like to be a part of that work.

2012 Portland Multnomah Food Policy Council Call for Applications

The City of Portland and Multnomah County seek interested community members to serve two-year terms on the Portland Multnomah Food Policy Council. Those interested in being considered for a January 2012 appointment should complete the following application and submit it by October 21. Resumes or curricula vitae are optional.

The Portland Multnomah Food Policy Council provides policy advice to local governments on food-related matters that impact land use, health, the environment, jobs, access, and other relevant issues. The Council currently consists of 15 members who are appointed by Portland Mayor Sam Adams and Multnomah County Chair Jeff Cogen.

Priorities for 2012 are expected to include:

- the availability of healthy, affordable food to all residents;
- food justice;
- urban food production and distribution/land use policies;
- expanding the networking role of the Council;
- the capacity of local communities to engage in healthy food practices; and
- food system strategic planning.

Food Policy Council Positions

The position of Council member will require expertise in one or more local food-related issues such as local agriculture, food security and access, nutrition, food business and industrial practices, community food education, land use, urban food production and distribution. Equally important is the Council members' ability to work together to create policy advice that takes into consideration the impact of current and proposed policies on the entire local food system.

The criteria that the Commissioners use for selecting members include:

- Commitment to a two-year long term requiring regular attendance and participation in monthly meetings (4:00–6:00 p.m. on the second Wednesday of the month); active membership on at least one subcommittee of the Council that will generate a work plan with specific goals; and attendance at a half-day retreat in January 2012;
- Ability to generate policy action items for the Council to pursue;
- Capacity to bring specific food system relationships and resources to the effort, as well as potential to represent diverse sectors of the local food system and/or the community at large; and
- Lives or works predominantly within Multnomah County.

The Portland Multnomah County FPC website can be found at:

<http://www.portlandonline.com/bps/index.cfm?c=42290>

Applicants will be notified of the City/County decision by November 17 and individuals nominated to the Council will be invited to the December 8 Food Policy Council meeting.

Thank you for your interest. For more information, please contact Steve Cohen, City of Portland Bureau of Planning and Sustainability, steve.cohen@portlandoregon.gov; Katie Lynd, Multnomah County Sustainability Program, Katie.lynd@co.multnomah.or.us; or Rachael Banks, Multnomah County Health Department, rachael.m.banks@co.multnomah.or.us.

Interest Form for Portland Multnomah Food Policy Council

*The purpose of this form is to obtain information for use in making appointments to the Portland Multnomah Food Policy Council, and to assist the City and County in making inquiries concerning the qualifications of applicants for appointment. Please note that information provided in this document **is public information**, with the exception of the confidential section. (Information in the confidential section will only be disclosed as required by law.) If you have a recently prepared biography or resumé, please attach it to this form*

Please return application, resumé and any additional information to:

Office of Neighborhood Involvement, 1221 SW 4th Ave, Room 110, Portland, OR 97204

Applications can also be submitted by email to: patrick.philpott@portlandoregon.gov

To help ensure equal access to programs, services and activities, the City and County will reasonably modify policies/procedures and provide auxiliary aids/services to persons with disabilities. Call 503-823-2030 or 503-823-4000 with such requests.

Name:

First Amelia

Middle Initial A Last Pape

Mailing Address: 904 SE 20th Avenue, Apt 5
Portland, OR 97214

Occupation: Founder/Owner: Fork in the Road Mobile Market - mobile grocer
operating in underserved Portland communities

Daytime Phone: (503) 528 - 4035

Email: amelia@forkintheroadmarket.com

Biography/Resumé Attached?

☒ Yes

☐ No

List education, including degree(s) earned:

- MBA: Social Enterprise focus – Portland State University, Portland, OR
- BA: Communication, Law, Economics, Government – American University, Washington, DC

A. Reasons for wanting to serve on this group:

I am launching a mobile grocery business that will serve Portland's low-income communities, so local food issues are of daily concern to me. As we launch Fork in the Road, we are continually forging community alliances with agencies, organizations, and individuals with an interest in creating a more equitable food system. After attending multiple Food Policy Council meetings, I find this group and the topics it covers to be directly relevant to my work, and also a great venue for collaboration. A number of council members are mentors and advisors to my business and to me. I'd like to become more involved with the FPC to contribute to and learn from the group.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

- Daily interaction with food system stakeholders through my job, including residents facing access issues, suppliers, farmers, vendors, and policy-makers
- Graduate work on food desert solutions

Affiliations:

- FoodHub, Slow Food Portland, Portland State University's Food Industry Leadership Center, Oregon State University Extension's Nutrition Education Program

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer/Volunteer Activity	Responsibilities
06/11 – present	Founder, Fork in the Road Mobile Market	All aspects of start-up process for new social enterprise addressing local food access issues
09/09 – 06/11	Graduate Research Assistant, Food Industry Leadership Center, Portland State University	Conducted in-depth research on food systems, food access issues, alternative business models, and food policy. Focused on study of urban food deserts.
07/09 – 07/10	Kitchen Stage, Clyde Common	Shadowed executive chef, learned about local food supply chain

D. List your experience working on diverse teams or committees:

- *Graduate Chapter Director, Net Impact*: organized events, managed membership, solicited donations, created and engaged in various work groups
- *Board of Directors, AIDS Interfaith Ministries of Kentuckiana*: managed volunteer outreach and training, aided in program coordination, and engaged with diverse community members for a nonprofit organization providing support to those affected by HIV/AIDS
- *Quest Center Women of Wisdom Food Program Volunteer*: cooked for and worked with HIV+ women to increase healthy lifestyles through food and nutrition
- *MBA Program*: worked on countless group projects with classmates from more than 7 different countries on graduate business school presentations, papers, internships, and community

E. Briefly describe your experience and/or interest in advancing effective food policy.

My business has a mission to provide affordable, accessible, healthy food to all. Our goal is to help eliminate barriers residents in underserved communities face to healthy eating – whether those barriers are related to income, transportation/access, time, education, or externalities in the current food system – and this goal is directly aligned with the FPC's expected priorities for 2012. My interest in food policy is strongly intertwined into this work because our shared mission requires the collaboration of all stakeholders. Policy should be representative of these stakeholders in a comprehensive way; my interest is to be a part of the group that affects change in this direction.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature: _____ **Date:** 10 / 21 / 2011

AMELIA A. PAPE

904 SE 20th Avenue Apt 5 • Portland, OR 97214 • 503.528.4035 • ameliapape@gmail.com

EDUCATION

PORTLAND STATE UNIVERSITY, SCHOOL OF BUSINESS ADMINISTRATION

MBA – Sustainable Enterprise and Social Innovation focus. GPA 3.86/4.0 (June 2011)

Research Assistant, Food Industry Leadership Center

Original Thesis Project: International Corporate Social Responsibility, Ho Chi Minh City, Vietnam

Study Abroad: Impact Entrepreneurs Social Enterprise Tour, Urban and Rural India

AMERICAN UNIVERSITY, SCHOOL OF PUBLIC AFFAIRS

BA – Communication, Law, Economics, Government. GPA 3.8/4.0

Teaching Assistant, Professor of Political Philosophy

Study Abroad: Hellenic International Studies in the Arts, Paros, Greece

EXPERIENCE

Fork in the Road Mobile Market – original social venture serving urban food deserts

Founder

- Conducted 2 years of in depth research on food deserts, food systems, and food security issues
- Developed original business model – chosen to compete in New Venture Championship international business plan competition; chosen among 16 out of more than 100 applicants
- Forged key alliances with community food players including suppliers, retailers, food banks, nutrition educators, housing authorities, and city officials
- Currently piloting with partner affordable housing sites
- **Winner** – Best Written Business Plan, New Venture Championship
- **Winner** - Lightning Round, Oregon Entrepreneurs Network
- Social Innovation Incubator graduate and FoodHub member

Hyderabad Council of Human Welfare, Hyderabad, India

Social Enterprise Intern, 12/09

- Worked directly with CEO to develop *Recycle for Kids*, a new revenue-generating business model supporting HCHW's programs to be implemented in Hyderabad, India; one of five MBA students selected for the program
- Developed comprehensive feasibility study to reevaluate current business model and presented study to an international board of executives
- Conducted primary research through interviews with corporate executives, local entrepreneurs, and community members

DreamLife LLC, Portland, Oregon

Account Manager and Executive Assistant, 3/07-8/09

Worked directly with President and VP on operations and marketing for an innovative start-up business that offers access to recreational vehicles and outings through a membership program.

- Grew accounts from 10 to over 50 in first year with company, and created and managed reservation system for all client accounts
- Spearheaded new website project and managed web design team through all aspects of the project, from concept to implementation
- Managed financial accounts, reconciled accounts on a monthly basis, and performed bookkeeping duties using Quickbooks
- Designed and developed marketing materials, including brochures, event flyers, and print ads using Adobe Creative Suite
- Organized promotional events with local businesses, nonprofits, trade shows, and local chambers of commerce

AIDS Interfaith Ministries, Louisville, Kentucky

Board of Directors, 07/06-09/09

Aided in decision-making, fund raising, volunteer outreach, and program coordination for a nonprofit organization providing support to people living with HIV/AIDS.

- Chaired the Community Outreach and Education committee focused on connecting with local businesses and community organizations to disseminate AIM's mission and provide educational support about HIV/AIDS

Commemorative Derby Promotions, Louisville, Kentucky

Office Manager, 5/06-1/07

- Orchestrated all e-commerce shipping and receiving under strict deadlines
- Aided in the development of new marketing strategies and sales events, drafted press releases

United States House of Representatives, Washington, DC

Intern, 8/04-12/04

- Supported legislative assistants, drafted memoranda and constituent communication
- Attended committee briefings for the office of Congresswoman Rosa DeLauro

COMPUTER SKILLS

Microsoft Office (Word, Excel, PowerPoint), Quickbooks, Adobe Photoshop, Blogger, Wordpress, Basic HTML, Social Media Sites, iWork (Pages, Numbers, Keynote), Internet and Database Research

ACTIVITIES/ AFFILIATION

Net Impact – international nonprofit

Graduate Chapter Director

- Chair of annual fundraising event with Mercy Corps; solicited donations from local and national businesses, created and disseminated marketing materials for event, raised over \$3,000 in donations to support Mercy Corps' programs and services
- Collected and managed membership dues, recruited new members, created content for membership communication
- Organized a minimum of six chapter events each year

National Conference Special Events Task Force Member

- Create, organize, and manage special events for the 19th Annual Net Impact Conference, with over 2,500 attendees from around the world; Chair of Small Social Events subcommittee

Clyde Common – internationally renowned Portland restaurant

- Shadowed executive chef as a cooking intern, later hired on to assist in cooking for catered events, and offered a position on the line

HIV+ Women of Wisdom Food Program Volunteer – cooking and nutrition education support

The Banyan Tree Fair Trade Store Volunteer – retail, marketing, and bookkeeping support

Mercy Corps Events Volunteer – promotional and fundraising event support

HONORS

Center for Global Leadership in Sustainability Scholarship Recipient

Golden Key International Honour Society

Pi Sigma Alpha National Political Science Honor Society

Alpha Lambda Delta National Honor Society

National Dean's List

Name: Stephanie Jo Pearson

Mailing Address: 3374 SE Brooklyn St., Portland, Oregon, 97202

Occupation: Nutritional Consultant & Community Educator

Daytime Phone: 971.678.4280

Email: stephbrooklyn@gmail.com

Biography/Resumé Attached? Yes

List education, including degree(s) earned:

School for Traditional Western Herbalism, Portland, 2011, Advanced Clinical Herbalism & Nutrition

Portland Community College, Portland, 2006 & 2010, Post Graduate Studies in Biology & Abnormal Psychology

Institute of Integrative Nutrition, New York, N.Y., 2009, Survey of modalities in Holistic Nutrition, Business, & Health Counseling

Lane Community College, Eugene, OR, 2004, Post Graduate Studies in Nutrition, Chemistry for Health Occupations, & Nursing

Humboldt State University, Arcata, CA, 1999, Post Graduate Studies in Education & Linguistics

University of Oregon, Eugene, OR, 1997, Bachelor of Arts degree, Majors: English Literature & Environmental Studies

University of the Basque Country, San Sebastián, Spain, 1995, Spanish Language & Culture

University of Northern Colorado, Greeley, CO, 1992-1994, Honor Role, Major: English Literature

A. Reasons for wanting to serve on this group:

Having had the opportunity over the last ten years to become educated in food policy and nutrition, I feel a responsibility to share this information and to promote positive changes to food policy in my community. Only in the last five years has the undeniable connection between diet and disease become widely accepted. Recent studies have confirmed that heart disease, diabetes, obesity, and high blood pressure are all diet related diseases. Most people don't realize that a heart attack in the early 1900s was a such a rarity that doctors would travel across town in flocks to observe its clinical presentation! I offer a diverse understanding of what constitutes a healthy diet. Much of my work includes educating my clients to make connections between diet and vitality and helping them to develop strategies to overcome the geographic and economic challenges that limit their ability to choose high quality foods.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

- Studies in environmental matters related to agriculture, science, sociology, & sustainability, B.A. earned in this field
- Strong command of the Spanish language
- Cross-cultural experience & studies in Latin-American culture
- Hands-on skills in organic gardening & farming
- Knowledge of wild edible foods, herbology, & bioregional ethnobotany
- Experience as a nutrition educator & public speaker
- Work in political activism
- Work experience in the field of mental health & disabilities
- Work & study with the Urban Farm at University of Oregon
- Small business owner with experience in networking & communication
- Personal experience planning & cooking meals for children with food allergies
- Experience with menu planning & food preparation for a wide range of diets, including: anti-inflammatory, specific carbohydrate, GAPS, gluten-free/casein-free, whole foods, raw/living, vegan, vegetarian, locavore, Weston-Price, & primal.

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Nutrition Educator- Senior Helpers, Portland, OR. 2011-
Design & present comprehensive curriculum in nutrition for disable adults. Classes include audio-visual presentations that illustrate simple techniques in meal planning, shopping for food, and basic food preparation.

Nutritional Consultant- Daily Nectar, Portland, OR. 2010-
Provide counsel & support for individuals who are interested in setting & carrying out goals to improve their health with nutrition, Advise dietary, supplemental, & herbal protocol based on the principles of constitutional medicine.

Community Educator- Daily Nectar, Portland, OR. 2010-
Teach community education classes on varying health topics including, nutrition for families, dietary support for stress, feeding children nutrient dense breakfasts & lunches, & detoxification.

Farm and Natural Medicine Intern- Desert Woman Botanicals, Gila, NM. 1999.
Practiced sustainable organic farming methods including propagation, transplanting, compost production, and herbal medicine making methods such as wildcrafting, salve and tincture preparation.

Food for Lane County Farm Volunteer, Grassroots Gardens, Eugene, OR. 1996-1997.
Worked as an assistant leader for garden tours, organized farm fundraisers with at-risk youth, & contributed weekly to the maintenance and development of the farm.

D. List your experience working on diverse teams or committees:

As a Behavioral Skills Trainer for children in foster care as well as while holding a similar position as a Foster Care Consultant, I worked closely with school counselors, teachers, psychologists, and foster parents to plan and provide on-going counsel and support to foster children suffering from mental illnesses. The meetings were diverse and required me to record and communicate protocol that I would later relay and teach to various groups advocating for the child's well-being. I was also an active volunteer on committees for the organizations CISCAP (Center in Solidarity with Latin American People) and AMIGOS Multicultural Services Center. While with AMIGOS, I had the opportunity to work beside Guatemalan survivors of torture who were seeking political asylum in the United States; albeit emotionally challenging, this experience improved my ability to communicate cross-culturally.

E. Briefly describe your experience and/or interest in advancing effective food policy.

On the local level, I have experience working on Food for Lane County's food production site and on several different urban farm projects. This included outreach groups, such as at-risk youth, in an effort to reconnect people to the land and their food. I make a concerted effort to cook seasonal and locally grown vegetables and to buy meat from animals what were fed a natural diet and humanely raised. I am also a participant in local food buying clubs, where important information about food is shared, where consumers have direct relationships with farmers, and where there is on-going communication about all things related to food and community. On a global level, I have been involved in GMO politics and was a staunch supporter of the Organic Food Production Act in 1990. The underlying mission of my small business, Daily Nectar, is provide nutritional support and education to young mothers who are struggling to raise an aware and healthy generation of children.

STEPHANIE J. PEARSON Education, Certifications, & Training

3374 SE Brooklyn Street • Portland, Oregon 97202 • (971) 678-4280 • stephbrooklyn@gmail.com

EDUCATION

School of Traditional Western Herbalism, Portland, O.R., 2011- , Advanced clinical studies in Nutrition & Herbology. Each course subject is taught as a 20 hour intensive. Courses include: Muscular/Skeletal/Nervous/Respiratory Systems, Digestive System/Pancreas/Thermoregulation, Clinical Nutrition/ Herb/herb & Herb/drug Interactions/ Insulin resistance, Plant I.D./ Psycho-spiritual properties of plants, Lymph/ Immune System/ Liver & Gallbladder/ Wounds & injuries/ Cardiovascular System/ Kidneys/ Bladder, The Art of reading the body/ Nervous System/ Emotional Health, and Endocrine System/ Female Reproductive System. Primary instructor Matthew Wood; with Margi Flint, Deborah Francis, & Paul Bergner.

Anima Herbal School, Gila, N.M., 2010- , Herbal Medicine, Ethnobotany & Primal Nutrition. Primary instructor Kiva Rose.

Elderberry School, Portland, O.R. 2010- , Constitutional Medicine & The Art of Herbal Formulation. Instructor Erico Schleicher.

Portland Community College, Portland, O.R., 2006 & 2010, Abnormal Psychology & Biology

Institute of Integrative Nutrition, New York, N.Y., 2009, Survey of modalities in Holistic Nutrition, Business, & Health Counseling

Lane Community College, Eugene, OR, 2004, C.N.A. Post Graduate Studies in Nutrition, Chemistry for Health Occupations, & Nursing

Center for Herbal Studies, Eugene, OR, 2003-2004, Studies in Plant Anatomy & Chemical Constituents

Humboldt State University, Arcata, CA, 1999, Post Graduate Studies in Education & Linguistics

Arcata School for Botanical Medicine, Arcata, CA, Advanced studies in Herbal Materia Medica

University of Oregon, Eugene, OR, 1997, B.A., English Literature & Environmental Studies

University of the Basque Country, San Sebastián, Spain, 1995, Spanish Language & Culture

University of Northern Colorado, Greeley, CO, 1992-1994, Honor Role, Major: English Literature

CERTIFICATIONS & MEMBERSHIPS

Reiki Master Teacher, Certified by Michael Lehman, 2010

American Herbalist Guild, Student Member, 2010-

Certified Nursing Assistant, Oregon State Board of Nursing, 2004

Re-evaluation Counselor, Certified in 2003

Qualified Mental Health Associate, Certified in accordance with Oregon Administrative Rules, 2001

Teaching English as a Second Language Certification (TESL), International College of Applied Linguistics, 2000

INTERNSHIPS & STUDY GROUPS & SPECIALIZED TRAINING

Non-violent Communication Training, Sura Hart, June 18-19, 2010.

Attended a two day intensive workshop on the principles of non-violent communication. Took part in modeling NVC and practiced through both role playing & and real situations. This is the second workshop that I have attended.

Craniosacral Therapy Training, Carol Gray, C.S.T., L.M.T.

Received small group training in Craniosacral Therapy. Classes were as follows: Advanced Training: The Cranial Base & its Links to the Hard Palate & Facial Bones, July 6, 2011, Basics of Craniosacral Therapy, August 2-4, 2010, Subtle Hands-On, July 29, 2010.

Nutritional Response Testing Study Group, ULAN Method, Roger Popp, CD, 2011- Practice ULAN Method scanning & muscle testing for nutritional deficiencies, food & environmental sensitivities, physiological weaknesses, & the necessary supplement requirement.

Desert Woman Botanicals, Gila, NM. 1999. Farm and Natural Medicine Intern.

Practiced sustainable organic farming methods including propagation, transplanting, compost production, and herbal medicine making methods such as wildcrafting, salve and tincture preparation.

CONFERENCES

Breitenbush Herbal Conference, September 9-11, 2011, Yin Deficiency with Michael Tierra, Medicine Making with Rosemary Gladstar, Health & Constitution with James Green
Portland Plant Gathering, November 19-21, 2010, Restoring Balance with Colette Gardiner, Plant Medicine and the Four Elements, Re-Indigenizing in the City, Making Medicinal & Delicious Cordials, Plants for Wilderness Survival, The Physiology of Stress & Botanical Intervention, Moxa: The Burning of Mugwort for Physical & Spiritual Health
Wise Acres NW Herb Fest, July 24-25, 2010, First Aid in the Field, Wound Care, Herbs & Improving Tissues in the Body, Sensing the Chemistry in Herbs, & Ayurvedic Basics for the G.I. Tract

Mastering the Thyroid, June 11-13, 2010, Thyroid Physiology & Biochemistry, Thyroid-Immune, Brain, & Endocrine Crosstalk, Autoimmune, Thyroid Nutritional, etc., Datis Kharrazian, D.C., D.H.Sc., M.S., M. Neuro.Sci., etc. Attended as Assistant to Naturopath.
Drugs that Don't Work and Natural Therapies that Do, May 22, 2010, Hormones, Thyroid, & Iodine, David Brownstein, MD

Autoimmune Physiology and Clinical Management, Datis Kharrazian, D.C., D.H.Sc., M.S., M. Neuro.Sci., etc. Immunology review, physiology, modulation of autoimmune physiology, Hashimoto disease, & support for the neuroendocrine-immune system.
Cardiovascular, G.I. & Immune Axis, Datis Kharrazian, D.C., D.H.Sc., M.S., M. Neuro.Sci., etc. The cholesterol model of cardiovascular disease, atherosclerosis, the gastrointestinal connection to cardiovascular disease, etc.

Northwest Naturopathic Conference, May 7-9, 2010, Immunobiology, Avoiding Exogenous Hormone Therapies, Effective Immune Support, Autism Spectrum Disorders, Mother's Medicine, & Balneotherapy

Functional Endocrinology, April 24-25, 2010, Laboratory Assessment & Nutritional Management for Endocrinological Disorders, Datis Kharrazian, D.C., D.H.Sc., M.S., M. Neuro.Sci., etc. Attended as Assistant to Naturopath.

Functional Gastroenterology II and III, April 10 & June 19, 2010, Steven Sandberg-Lewis, ND, DHANP

Nutritional Therapy Association Conference, March 19-21, 2010, Functional Endocrinology, Laying the Foundation to Promote Hormone Health, The Golden Triangle in Menopause, The Burgeoning Infertility Epidemic: Dietary, Nutritional, & Toxic Causes, & Endocrine Disrupting Toxins
Beginning Muscle Checking, December 2009, Holly McClenahan, Bioenergist.

RECORDED CONFERENCES

Vitalist Treatment of Acute Symptoms, North American Institute of Medical Herbalism, Paul Bergner. A 30 audio CDs sequence on treatment of acute symptoms for the advanced pre-clinical program. Physiology, pathology, nutrition, pharmacology, herbal actions, and vitalist and constitutional considerations for acute symptoms considered, whether as primary complaints or part of a larger presentation of chronic disease.

American Herbalist Guild, Symposium Recordings 2000-2010. Member access to hundreds of hours of lectures taught by predominate wellness practitioners and ranging in topic from Insulin Resistance to Keys to Interpreting Herb-Drug Interactions. Instructors include Jillian Stansbury, Christopher Hobbs, David Winston, David Hoffman, & Donald Yance.

Digestion & Absorption: The Key to Good Health, Dan O. Harper, M.D. H.M.D., M.D.H. Leaky gut syndrome physiology & treatment.

Electromagnetic Fields, Dan O. Harper, M.D. H.M.D., M.D.H. History, prevention, homeopathic and nutritional treatment.

The Four Diagnosis: The Basis of Herbal Medicine, Michael Tierra. Principles of Interrogation, Observation, Listening, and Palpation to evaluate energetic differences and select the most effective herbal treatment approach.

The Great Health Heist, Nutrition Response Testing Demystified, ULAN Nutritional Systems

Herbal & Nutritional Strategies for Harmonizing the Hypothalamus-Pituitary-Adrenal Axis, Part I, II & III, Donald Yance, Jr., C.N., M.H., R.H. Specifics on adaptogenic plants and nutritional agents that work to reduce the negative effects of stress, regulate hormone metabolism, improve energy transfer, slow down the aging process and inhibit an array of common diseases including: insulin resistance, hypothyroidism, obesity, cardiovascular disease, Alzheimer's and cancer.

Southwest School of Botanical Medicine, Chemistry, Cell Metabolism, Autonomic Nervous System, & Physiology, Howie Brounstein

Southwest School of Botanical Medicine, G.I. Tract & Dysbiosis, Michael Moore.

Thyroid Deficiency: An Integrative Approach, Donald Yance, Jr., C.N., M.H., A.H.G. Dietary suggestions and herbs that include guggul, coleus, poke, pulsatilla and the adaptogenic herbs.

Tongue & Pulse Diagnosis I & II, Thomas Avery Garrahan, C.H.

The Village Herbalist & Think Like an Herbalist Series, Healing with Nutrition, Blood Sugar, Kidney & Bladder Health, Digestion Harmony, Less Stress, etc., Produced by Herb Mentor, Heather Nic an Fhleisdeir

Cleansing & Detoxification pt1-2, Eric Yarnell

Clinical Nutrition for Herbalists pts.1-4, Paul Bergner
Assessing & Treating Hyperinsulinemia pt.1-2, Paul Bergner
PCOS & Insulin Resistance connection, Robin DiPasquale
Fire in the Belly: From GERD to Ulcerative Colitis, K.P. Khalsa
The Hydra-headed Monster: Identifying and Treating Food Allergies in Chronic Disease,
Paul Bergner
ABC&D Approach to Herbs and Nutrition, David Winston
And more.....

STEPHANIE J. PEARSON

3374 SE Brooklyn Street • Portland, Oregon 97202 • (503) 232-1682 • stephbrooklyn@gmail.com

WORK EXPERIENCE

Nutrition Educator- Senior Helpers, Portland, OR. 2011-

Design & teach a comprehensive curriculum of nutrition and meal planning for disable adults. Classes include Powerpoint presentations and are taught weekly in a ten class series.

Nutritional Counselor- Daily Nectar Holistic Health Counseling, Portland, OR. 2010- Provide community education through classes on varying health topics, support for individuals who are interested in setting goals to improve their health with nutrition, & assess and advise herbal or natural cures based on the principles of constitutional medicine.

Therapeutic Foster Care Consultant- Trillium Family Services, Portland, OR. 2005-2006 Worked closely with school counselors, teachers, psychologists, and foster parents to plan and provide on-going counsel and support to foster children suffering from mental illnesses.

Certified Nursing Assistant to Dermatologist- Peace Health Dermatology Clinic, Eugene, OR. 2002

Prepared patients by checking vital signs, assisted in surgery, and removed stitches as needed. Answered phones, kept up with filing responsibilities, greeted patients, and scheduled appointments.

Behavioral Skills Trainer- Oregon Social Learning Center, Eugene, OR. 2001-2002 Collaborated with psychologists and worked independently as a Skills Trainer for foster children. Responsibilities included educating foster parents and responding to emergencies.

Educator & Assistant Editor- Center for Appropriate Transport, Eugene, OR. 2000-2001 Taught Photography and Journalism classes to at-risk middle and high school students while editing and contributing to Oregon Cycling Magazine, 2000.

English as a Second Language Educator- ESL Program, Patagonia, AZ. 2000 Designed, implemented, and taught an innovative ESL curriculum for adult students from Mexico.

Farm and Natural Medicine Intern- Desert Woman Botanicals, Gila, NM. 1999. Practiced sustainable organic farming methods including propagation, transplanting, compost production, and herbal medicine making methods such as wildcrafting, salve and tincture preparation.

COMMUNITY SERVICE

Re-evaluation Counselor- Eugene, OR

Completed training and actively participated in regular one-on-one and group therapy sessions, often counseling adults in great distress, 2002-2006.

Survivor Advocate- Amigos, Eugene, OR

Provided emotional support to Spanish-speaking survivors of torture who sought political asylum in the United States, 2002-2003.

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Interest Form for Portland Multnomah Food Policy Council

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Name: Sara L Pool
First Middle Initial Last
Mailing Address: 21216 NE Interlachen Ln Fairview, OR 97024

Occupation: Backyard Gardener

Daytime Phone: 503.442.3794 Email: sara@growmeorganics.com

Biography/Resumé Attached? ☐ Yes ☒ No but my website is growmeorganics.com

List education, including degree(s) earned:

**North Park University, 1998~
BA in Sociology and English Writing**

A. Reasons for wanting to serve on this group:

One of the blessings of democracy is the ability for citizens to participate in our government from the city to county level, and it is exciting to be able to attend meetings talking about food justice and security. I think it is all of our responsibility to participate in our governmental process and help shape policy for our communities. I am personally vested in creating food, and the Food Policy Council provides the outlet for me to evolve both personally and professionally.

I feel that collaboration between local government and its citizens is vital to creating a healthy and vibrant democracy. Over the last several years I have been attending FPC meetings which has helped me learn a great deal about our food system. The work that has been done through the efforts of the FPC has been impressive and I feel that it is time to offer my expertise as a small scale back yard farmer and seed grower. I also have my own blog with over 20,000 readers and would like to help spotlight the importance of local food policy to the general public. I am also interesting in working on zoning issues, and wild food policy.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

I currently grow vegetable, flower, and herb seeds for sale, and have been working as a backyard gardener around Portland since 2008. I also blog and host workshops and events on topics such as raising rabbits, seed saving, and backyard gardening.

I am currently a member of the Oregon Association of Nurseries and Organic Seed Alliance. I have been studying under Frank Morton, and Dr. John Navazio about open-pollinated seed breeding and production, and the idea of open-sourced genetics for seeds. I have so far been highlighted in two local magazines spotlighting food, and I hope to continue to be an advocate for a more transparent food system.

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
08/Present	Grow Me Organics	Backyard Farmer and Seed Grower
1990/Present	15 years restaurant experience	Front of house experience
07/08	Oscar Albert Garden Nursery	Managed Organic Edible Garden Nursery
02/07	5 years landscaping experience	Garden Detail Specialist
	PCC Outdoor Club Safety Team	Attend events and offer outdoor expertise

D. List your experience working on diverse teams or committees:

Urban Food Distribution and Zoning Committee
Gateway 205 Business Network
Sawtooth Botanical Community Gardens Volunteer and Member
Urban Outreach Volunteer and Leader

E. Briefly describe your experience and/or interest in advancing effective food policy.

Over the last several years I have frequently attended FPC meetings as well as Urban agriculture subcommittee meetings where I have helped provide my expertise as well as do background research. I am interested specifically in promoting effective policies that address issues in the organic seed community as well as working on access to land issues.

In general, it is difficult to make a living as a small scale grower or food business entrepreneur and I would use my position on the FPC to give voice to fostering better economic opportunities for small scale food related enterprises in Portland and Multnomah County.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature: Sara Pool **Date:** 10/17/2011

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Name: Jeffrey D Rowe

Mailing Address: 3416 NE 30th Ave, Portland OR 97212

Occupation: Manufacturing Technician

Daytime Phone: (651) 442-1738 Email: jeffro4@gmail.com

Biography/Resumé Attached? ☒ Yes ☐ No

List education, including degree(s) earned:

A.S. Culinary Arts, Johnson & Wales University (2001)

B.S. Food Systems Technology, University of Wisconsin-Stout (2005)

M.S. Food Science and Technology, Oregon State University (2008)

A. Reasons for wanting to serve on this group:

My interest in serving on the Portland Multnomah Food Policy Council is driven by my desire to contribute to this community using my professional and academic expertise and personal interests. Throughout most of my educational and professional experiences I have worked with food and food systems—primarily as chef or lab and manufacturing technician, but also as a student and academic researcher. In order to make food issues more visible and to gain valuable experience with policy makers and advocates to complement my technical background I would like to apply my knowledge and passion for food. More important to me is that after working in the biomedical pharmaceutical world for the past year, I am eager to find an avenue to become more involved with community food systems and policy matters.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

I have a keen desire to learn and hone my experience to ultimately pursue a doctorate in food policy. In the past I have done a myriad of work or volunteering with many different food systems organizations including cooking in restaurants and hotels, harvesting and laboring on farms, preparing food in non-profit institutional environments,

winemaking and lab analysis in the Oregon wine and grape industry, as well as lab analysis and manufacturing in industrial food production. My knowledge of food systems and food science will enable me to lend a unique perspective and technical understanding to the council. While I have limited experience in the policy arena, I feel my enthusiasm for food issues and especially my passion to work with the community to effect change are assets.

C. List work or volunteer experience that would add to your expertise for this Board/Commission

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
3/09-9/09	Ecumenical Ministries (Portland)	Helped prepare lunches for at risk youth
7/08-9/08	Perucho Organic Agricultural Experience (Ecuador)	Collaborated with surrounding farms to educate landowners about farming without the use of pesticides and fertilizers.
9/02-6/05	Creamery Restaurant (Wisconsin)	Cooked with food sourced from local farms and often interacted with farmers to ensure the best food at its peak.
10/05-7/08	Graduate Research Assistant (Oregon)	Research and development of methods to identify and quantify yeast protein in wine

D. List your experience working on diverse teams or committees:


During my undergraduate studies I was an active member of Greensense ecology club for 3 years, and I served my last year as co-president. Greensense was comprised of members from diverse background from within the university and the broader community and focused on raising environmental awareness at the local level. The group is focused on environmental awareness and local issues. We worked with local farmers and exposed interested students to organic agricultural and to the joint environmental and economic values of community supported agriculture. Upon my arrival in Corvallis for graduate studies at Oregon State I immediately got involved in the local food scene, attending Food and Fermentation and Vitis club meetings regularly. The groups were made up of graduate students, undergraduate students and departmental staff from many different concentrations of study. I have drifted away from the food industry recently, but in my current job I serve on two interdepartmental committees focused on improving processes integral to day-to-day functions. Specifically, one of the committees allows me to facilitate small group discussions that ask "5-Whys?" about human error events. We find the root causes and how technicians can help improve the process and learn from those events without punitive repercussions. Ultimately we report our findings, which include the causes and possible solutions to the larger manufacturing group. I have gained much insight by working with others; it offers multiple perspectives that provide far more balanced results and incremental improvements.

E. Briefly describe your experience and/or interest in advancing effective food policy.

I have nearly 15 years of experience working with and studying food. Food has effectively been the greatest force for good in my life. Community service has also been always been equally integral in my life—but it became especially important early in my education after realizing that passing on knowledge and being an agent of change is the most rewarding way to make a difference. I am encouraged by the recent movement to embrace food as nourishment, not just fuel, and want to foster this important concept by advocating improvements in our relationship with food. I see Portland's local food movement as a national model and stepping-stone not only for sustainable food systems but also as an educational tool for exposing the coming generations to eating healthfully and responsibly. It is also important to engage local chefs and farmers to advance the knowledge that they share and to make that knowledge more readily available to willing community members. Most importantly, I would like to use my experiences as a chef combined with my knowledge of farming to connect local restaurants and growers with the community to foster a more cohesive and collaborative approach to improve our relationship

with food. Specifically my goal is to involve the chefs and farmers more directly with the policies that affect them and their community—but my goal is not only to bring food-system matters to their attention, it's to enlist their assistance in educating the community as well.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature:  Date: 10/21/2011

Jeff Rowe
Phone: 651-442-1738
Email: jeffro4@gmail.com

3416 NE 30th Ave
Portland, OR 97212

RELEVANT WORK EXPERIENCE:

Genentech, Packaging Technician, Hillsboro, OR, Aug 2010– Current

- Operation of tertiary packaging equipment for biopharmaceutical products.
- Review/execution of documentation and discrepancy initiation/approval
- Coordination of line activities and serving on process improvement committees.

Kroger Dairy, Lab Technician, Portland, OR, Mar 2009–Sept 2009, Dec 2009– July 2010

- Routine QC testing of incoming raw and outgoing finished product.
- Shelf life testing and sensory analysis of finished product.

Oregon State University, Graduate Research Assistant, Corvallis, OR, Fall 2005 –Summer 2008

- Thesis research: Quantification and composition of wine proteins.

Creamery Restaurant and Inn, Shift Supervisor/Lead cook, Downsville, WI, Fall 2002– Summer 2005

- Seasonal menu development, line and prep cooking, daily special preparation.
- Initiated and oversight of on-site compost of food waste.

OTHER WORK EXPERIENCE:

Weingut Toni Jost

Harvest Intern/Lab technician

Bacharach, Germany

Sept 2009 – Nov 2009

Grassroots Campaigns

Field Manager

Portland, OR

Dec 2008 – Feb 2009

12th and Maple Wine Company

Cellar Intern

Dundee, OR,

Sept 2008 – Dec 2008

Left Coast Cellars

Cellar Intern/Lab technician

Rickreall, OR

Sept 2007 – Dec 2007

EDUCATION:

Oregon State University

Masters of Science (June 2008): Food Science and Technology
Emphasis: Enology/Biochemistry

Corvallis, OR

University of Wisconsin–Stout

Bachelor of Science (May 2005): Food Systems and Technology
Emphasis: Food Science

Menomonie, WI

Johnson & Wales University

Associate of Science (May 2001): Culinary Arts

Providence, RI

PUBLICATIONS AND ACCOMPLISHMENTS:

- Rowe, Jeffrey D., Harbertson, James F., Osborne, James P., Freitag, Michael, Lim, Juyun and Bakalinsky, Alan T. *Systematic Identification of Yeast Proteins Extracted into Model Wine during Aging on the Yeast Lees*. *J. Agric. Food Chem.*, 2010, 58 (4), pp 2337–2346
- Speaker– American Society for Enology and Viticulture – June 18, 2008
- Greensense (Stout's Ecology Club) – Spring 2002 – 2005 ***Co-President** 2004–2005
- Magna Cum Laude, Johnson & Wales – 2001
- 15 years working in the food industry

COMMUNITY INVOLVEMENT:

- Preparation of lunches for at-risk youth via Ecumenical Ministries – Spring 2009– Fall 2009
- Volunteered on family-run organic farm in Ecuador – Summer 2008
- Helped with Peace Corps latrine project in Panama– Summer 2008

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Name: Blake Van Roekel
First Middle Initial Last
Mailing Address: 3722 NE Cleveland Ave.

Occupation: Business Owner/Culinary Instructor

Daytime Phone: 503.753.1655 Email: blake@goodkeuken.com

Biography/Resumé Attached? ☒ Yes ☐ No

List education, including degree(s) earned:

Colorado College – Bachelor of Arts

Bainbridge Graduate Institute – Certificate in Sustainable Business

A. Reasons for wanting to serve on this group:

Food policy is increasingly critical and relevant to issues of food security, access and regulation that impact the sustainability of our Portland community today, and for tomorrow. My profession is tied to food, my family is tied to Oregon, and I am tied to our community. I should hope that I may contribute time and energy that will lend a positive impact.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

Most relevant to the Food Policy Council would be my involvement in the Portland steering committee of Slow Food, USA, support of Friends of Family Farmers, involvement farms and sustainable agriculture projects in the Portland area, and a recent year-long study of sustainable business with a concentration on Food & Ag at the

Bainbridge Graduate Institute. I work and teach in the food industry (information in resume). In 2010/2011 I ran a program highlighting and educating students on urban-growth boundary farms and urban agriculture projects in Portland. I plan to continue those projects in 2012.

C. List work or volunteer experience that would add to your expertise for this Board/Commission
See Resume

Dates (from/to)	Employer or Volunteer Activity	Responsibilities
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D. List your experience working on diverse teams or committees:

Currently, my experience with teamwork is within the realm of food. It takes place in the classroom, and working with groups on farms. Within the context of my business, the team is in the kitchen, which is an orchestra unto itself! The dynamics are immediate and work with others is highly integrated. With Keuken (my business), I co-collaborate and connect with several groups and individuals on events.

In regards to community building, my work with Lan Su Chinese Garden provided me with four years of experience working with various community and city agencies in order to further the mission and programs of the Garden. Our team was cross-cultural, as well as our membership and audience.

E. Briefly describe your experience and/or interest in advancing effective food policy.

Effective food policy has the capability to restore our communities, our health and our land. My experience with food policy has rested largely in the educational department; even a small understanding of how to grow and cook food feeds into a larger momentum and perspective upon our landscape. Food policy is direct. It has the potential to support the economics of small, sustainable farms, local food processing and products, reduction in obesity and diabetes, and smaller carbon footprints (to name a few). My passion and my interest lie within the preservation of valuable farmland, enhancing and restoring sustainable food systems, and doing my best to support and contribute to the Portland that I know and love!

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature: Blake Van Roekel **Date:** 10/23/11

BLAKE VAN ROEKEL		503.753.1655 blake@goodkeuken.com
Current Position Owner & Chef <i>Keuken</i> 2008 - Present Initiate and create culinary events and classes inspired by the arts and larger environmental & community conversations. Teach educational workshops aimed at connecting sustainable agriculture to the kitchen. Promote and support organic and local food systems. In addition to business management, oversee public event promotions, marketing, sourcing and hiring.		Education Bachelor of Arts Degree <i>Colorado College</i> 1998 Graduate Major in Art History Minor in Southwestern Studies
Employment Experience Culinary Instructor <i>Robert Reynolds Chef Studio</i> 2009-Present Instruct home-cooks and professionals alike in traditional French & Italian method. Work with 8-week to year-long students to impart an intimate understanding of ingredient and culinary process. Instruct on culinary technique through regional menus. Culinary Instructor <i>The International Culinary School at the Art Institute of Portland</i> 2010-Present Instruct students on fundamental cooking techniques rooted in classic cuisine. Teach basic and applicable proficiencies in knife skills, cooking theories, overall cooking methods and dish execution. Owner & Designer <i>magma</i> 2003 - 2009 Built and directed all aspects of magma – a line of handcrafted glass jewelry. Company reached national and international markets with distribution to 40 boutiques and galleries worldwide. Grew the business by 60% annually for 3 consecutive years. Handled all aspects of creative design, production, sales, marketing, PR and accounting. Conducted lectures, taught classes and provided public demonstrations. Program Director <i>Lan Su Chinese Garden</i> 2001–2004 Developed and implemented over 45 programs annually to enhance the understanding of Chinese culture and further the Garden's mission. Responsible for all logistics on event execution, including community collaborations, budgeting, marketing and sponsorship.	Volunteer & Community Activities Slow Food USA 2009-Present Portland Chapter Steering Committee. Plan annual program calendar, execute event logistics, marketing, and expand membership reach. Gales Meadow Farm Spring 2008 – 2010 Organic farm volunteer and consulting chef. Assist in farm planting, harvesting and maintenance activities. Further the understanding of organic practices and their role in the food we consume with community. Oregon Glass Guild 2004 -2007 Board of Directors. Assisted board president with organization and promotion of annual April Guild Show. Zimmerman Community Center 2003-2004 Board of Directors. Oversaw and governed organization's growth and financial viability. Assist with program, marketing, and fundraising development. Other Supported/Member/Community Friends of Family Farmers Farmers Ending Hunger Basic Rights Oregon Portland Art Museum Raphael House Our House Doernbecher Foundation Oregon Bus Project Planned Parenthood Oregon College of Art & Craft	Continuing Education Bainbridge Graduate Institute 2010-2011 <i>Certificate in Sustainable Business. Industry Concentration on Food and Agriculture.</i> Focus on emerging and growing economies utilizing sustainable business practices as a vehicle for change. Robert Reynolds Chef Studio Fall 2007 Completed and graduated from an intensive 8-week culinary program with an emphasis on French cuisine and classic cooking methods. University of Oregon March & July 2002 * Marketing for Programs * Budgeting for Successful Events International Studies China Garden Tour Spring 2002 Organized and co-led a 30-person tour from Beijing to Shanghai exploring the gardens of China. Durban Botanical Gardens Fall 1999 Month-long independent study in South Africa with a focus on the African Herbal and Medicinal Garden. Venture Grant Winter 1998 Month-long location study of the Villa d'Este, Rome, Italy.

KEUKEN™

BLAKE VAN ROEKEL

503.753.1655 / blake@goodkeuken.com / www.goodkeuken.com



Interest Form for Portland Multnomah Food Policy Council

Office of Neighborhood Involvement
1221 SW 4th Ave, Room 110
Portland, OR 97204

Name: Adriana Voss-Andreae

Mailing Address: 6329 NE Martin Luther King Blvd., Portland, OR 97211-3029

Occupation: Program Manager, Healthy Foods Access Initiative

Daytime Phone: (503) 329-5302

Email: adriana@pcrihome.org

Résumé attached? Yes

List education, including degree(s) earned:

Graduate

2007 – 2009 Oregon Health & Science University, Portland, OR
MD, School of Medicine

1999 – 2006 Oregon Health & Science University.

PhD, Department of Neuroscience

1996 – 1998 Oregon Health & Science University

Completed first two years of medical school.

Undergraduate

1989 – 1993 Reed College, Portland, OR

BA in the Division of Mathematics and Natural Science

1991 – 1992 Hebrew University, Jerusalem, Israel

Reed College Overseas Study Program in organic chemistry, cellular biology, Hebrew language and cultural anthropology

A. Reasons for wanting to serve on this group:

I believe that many of our greatest challenges, including the exploding obesity epidemic, lack of affordable health care, and depletion of our resources, can be overcome. Changing the way we nourish ourselves (including increasing access to healthy foods that support healthy local food systems) as well as fighting our alarming economic disparities, are central elements of the solution. This has motivated me to devote myself professionally to working toward health equity and social justice, and is my reason for wanting to serve on the FPC.

B. List skills, knowledge or affiliations that would be relevant to the Portland Multnomah Food Policy Council:

I received my PhD in neuroscience conducting research in obesity. I also earned an MD, training and volunteering in low-income community clinics. For over ten years, parallel to my scientific and clinical work, I have been extensively involved in childhood nutrition and health advocacy in disadvantaged communities. I currently work for Portland Community Reinvestment Initiatives, Inc. (PCRI), an affordable housing community development organization, as program manager for the Healthy Food Access Initiative with coalition partners Hacienda CDC and the Native American Youth and Family Center

(NAYA). We recently completed a comprehensive healthy food access assessment for affordable housing residents and other low-income community members in Portland, and are currently developing strategies and organizing our communities to advocate for the types of environmental changes and policies that will address the serious health inequities and food access challenges that our communities suffer. Skills and knowledge that I could contribute to the FPC are in the areas of public policy analysis and advocacy, science and research, health and nutrition, food systems, team-building, inclusive group facilitation, grassroots networking and community organizing, as well as a background that provides me with an ability to bridge the gap across different disciplines and cultures.

C. List work or volunteer experience that would add to your expertise for this Board/Commission

I have volunteered on numerous committees, projects and community organizing efforts and events that relate to nutrition and health access, health equity, civic engagement and social justice (see resumé for a partial list). The experiences I have gained through my volunteer work (e.g. nutrition, policy, community engagement with diverse populations) would, I believe, serve as valuable contributions to the work of the FPC.

D. List your experience working on diverse teams or committees:

I have served on numerous culturally and ethnically diverse teams and committees including a team project focusing on nutritious food access for youth with the Village Market community in the New Columbia neighborhood (as part of a Robert Wood Johnson Foundation fellowship) and my current work with the Housing Organizations of Color Coalition's Healthy Foods Access Initiative.

E. Briefly describe your experience and/or interest in advancing effective food policy.

I have worked with coalitions on a number of prevention-oriented policy solutions, including the successful *Menu Labeling* legislation and *Farm to School* legislation. As one of two legislative appointees from Oregon Health & Sciences University serving on the *Task Force for a Comprehensive Obesity Prevention Initiative*, I worked together with legislators, public health leaders and academic experts, in putting together a report with policy and funding recommendations for the Oregon legislature. My experience in this and other policy work includes developing vision and strategic campaign plans, research and policy development, coalition building, communications, legislative testimony and policy advocacy.

My signature affirms that all information contained herein is true to the best of my knowledge, and that I understand that any misstatement of fact or misrepresentation of credentials may result in this application being disqualified from further consideration.

Signature:

A handwritten signature in cursive script, appearing to read "Adana Vozz-Ane".

Date: 10/11/21

Résumé Adriana Voss-Andreae, MD PhD

Address: 1517 SE Holly St, Portland, OR 97214

Email: weissman@ohsu.edu

Phone: (503) 239-5302

Birthplace: London, United Kingdom

Date of Birth: November 15, 1970

Education

Graduate

2007 – 2009 **Oregon Health & Science University**, Portland, OR
MD, School of Medicine

1999 – 2006 **Oregon Health & Science University**.
PhD, Department of Neuroscience

1996 – 1998 **Oregon Health & Science University**
Completed first two years of medical school.

Undergraduate

1989 – 1993 **Reed College**, Portland, OR
BA in the Division of Mathematics and Natural Science

1991 – 1992 **Hebrew University**, Jerusalem, Israel
Reed College Overseas Study Program in organic chemistry, cellular biology,
Hebrew language and cultural anthropology

Research Experience and Training

2001 – 2006 **Oregon Health & Sciences University**, Vollum Institute. Thesis title: *Examining The Role of the Central Melanocortin System in the Regulation of Adaptive Thermogenesis*. Studied the neuroendocrinology of obesity and weight regulation using physiological, molecular and anatomic approaches. Principal Investigator: Dr. Roger D Cone.

1999 – 2000 **Oregon Health & Sciences University**, Vollum Institute & Department of Biochemistry. Completed graduate research projects in the laboratories of Dr. Richard Goodman (transcriptional regulation of DNA); Dr. John Edelman (molecular genetics and physiology of the potassium channel); and Dr. David Kabat (structure and function of the Human Immunodeficiency Virus (HIV)).

1994 – 1996 **Cold Spring Harbor Laboratory**, Department of Neuroscience. Research project developing an inducible Vaccinia virus-based gene expression system to study a candidate mechanism for learning and memory (calcium/calmodulin-dependent protein kinase II in long-term potentiation). Supervising Principle Investigators: Dr. Roberto Malinow and Dr. Grigori Enikolopov

1993 – 1994 **Reed College**, Department of Biology. Senior thesis title: *Molecular Mechanisms of Organ Fusion in Arabidopsis thaliana*. Thesis advisor: Dr. Susan Lolle. Continued to work on research project several months after graduation.

1993 **Reed College**, Department of Biology. Undergraduate research award from the National Science Foundation to study peroxide metabolism in legume root nodules. Supervising professor: Dr. David A Dalton

Public Health Work

2011 **Portland Community Reinvestment Initiatives, Inc.**, Project Manager, Housing Organizations of Color Coalition Healthy Foods Access Initiative. Supervisor: Deborah Turner. Duties include: Facilitating and organizing community meetings with culturally diverse stakeholders around food access, including low-income affordable housing residents and coalition partners (primarily African American, Native American and Latino communities); policy-related research; carrying out comprehensive community food assessment and data analysis; advocacy and strategic visioning around food access; coalition and network development; communications; public presentations; event planning and organizing; fundraising.

2009 **Upstream Public Health**, Project Manager and Policy Research Fellow. Supervisor: Mel Rader. Duties included: Facilitating and coordinating coalition meetings; policy-related research and data analysis; policy development; identifying and communicating with potential legislative champions and key stakeholders in community; coalition and network development; coordinating with organizations working on local, state and national campaigns; researching, compiling information and initiating development of media and grassroots communications campaign; policy-related data collection and analysis; grant writing to fund long-term policy development and advocacy campaign.

2008 – 2009 **Center for the Study of Weight Regulation, Oregon Health & Sciences University**, Public Health Policy Research and Analysis. Supervisor: Joan Randall. 10-20 hours/week while simultaneously completing MD degree requirements. Worked with community partners on collaborative teams as part of committees, boards and task force focused on obesity and chronic disease-prevention; included the following responsibilities: policy-related research, policy development, drafting legislative concept, making legislative recommendations,

communicating with legislators, advocacy, organizing media communications, delivering public and expert testimony at local and state hearings, forming bridges between the scientific, clinical and public health advocacy communities.

Public Health Fellowship

2010 Selected as a **Robert Wood Johnson Foundation Ladder to Leadership** Fellow. Offers emerging leaders in nonprofit health a 16-month program to develop expertise in collaboration, managing staff, inclusive team building, networking and innovation. Also worked with team on a community-based project focused on engaging 4th grade students at Rosa Parks Elementary School in the New Columbia neighborhood, a culturally diverse Portland neighborhood, to create a Kids' Healthy Snack Corner at the new community-driven Village Market corner grocery store. Through development and teaching of an interactive nutrition curriculum and real food project, we directly connected the school youth with healthy food choices at their neighborhood grocery store.

Selected peer-reviewed publications

Published Scientific Articles

Voss-Andreae A, Murphy JG, Ellacott KL, Stuart RC, Nillni EA, Cone RD, Fan W. *Role of the central melanocortin circuitry in adaptive thermogenesis of brown adipose tissue*. Endocrinology. 2007 Apr; 148(4): 1550-60

Fan W, **Voss-Andreae A**, Cao WH, Morrison SF. *Regulation of thermogenesis by the central melanocortin system*. Peptides. 2005 Oct; 26(10): 1800-13

Published Scientific Abstracts

Voss-Andreae A, Murphy JG, Ellacott KL, Cone RD, Fan W. *Role of the melanocortin system in the regulation of interscapular brown adipose tissue thermogenesis*. Keystone Symposium 2005, Santa Fe, Gut Hormones and Other Regulators of Appetite, Satiety and Energy Expenditure

Voss-Andreae A, Ellacott KL, Fan W, Cone RD. *Central melanocortin circuits innervating brown adipose tissue*. Endocrine Society 86th Meeting Program and Abstracts June 2004, New Orleans, Obesity Endocrinology and the Future

Voss-Andreae A, Cone RD. *Melanocortin-4 receptor and glutamic acid decarboxylase colocalize in sexually dimorphic nuclei in the mouse brain*. The Melanocortin System: Proceedings of the Fifth International Melanocortin Meeting (Annals of the New York Academy of Sciences). 2002; Vol. 994

Malinow R, Hessler NA, Pettit, DL, Liao D, Shirke AM, Koothan T, Frenguelli B,

Weissmann A. *Molecular and biophysical studies of synaptic plasticity*. 1994 Learning & Memory Symposium Abstract, Cold Spring Harbor Laboratory Press, Cold Spring Harbor, New York

Published Public Health Reports and Abstracts

Voss-Andreae A, French M, Friedle C. Healthy Food Access Assessment Study in Portland Communities Served by Affordable Housing. Oregon Public Health Association Conference, October 2011

Bernell S, Bradley K, representative Bruun S, senator Carter M, Crespo C, Goldberg B, Hennrich ML, Kohn M, representative Kotek T, senator Kruse J, Manore M, Purnell J, **Voss- Andreae A**, Williams, M-Y. *SB 931: Task Force for a Comprehensive Obesity Prevention Initiative, Policy Recommendations*. Oregon Department of Human Services: Public Health Division, 2009

Mosbaek C, Pickle K, **Voss-Andreae A**, Livingston C, Boles M. *Case Study of the Voluntary Implementation of Menu Labeling in an Exempt Organization*. Oregon Public Health Association Annual Conference, October 2009

A Healthy Active Oregon: Statewide Physical Activity and Nutrition plan, 2007-2012 (multiple authors). Nutrition Council of Oregon and the Oregon Coalition for Promoting Physical Activity, 2007

Research and Academic Awards and Scholarships

2006 Keystone Symposia Scholarship

2005 – 2009 Medical Scientist Training Program, a grant of the National Institutes of Health that “encourages and supports the training of students with outstanding credentials and potential who are motivated to undertake careers in biomedical research and academic medicine.”

2003 – 2009 National Research Service Award

2000 Cold Spring Harbor Scholarship to attend laboratory course: Physiological Approaches to Ion Channels

2000 Tartar Research Fellowship Award

1999 – 2009 Neuroendocrine Training Grant, National Institutes of Health

1999 – 2009 Oregon Laurel Merit Award

1997 Campbell Scholarship for academic achievement in medicine and medical

research

1993 Undergraduate Research Grant Award from the National Science Foundation

1989 – 1993 Commended for Excellence in Scholarship at Reed College

Additional Funding Awards

2011 *Youth Service America* UnitedHealth HEROES grant recipient for Ladder to Leadership fellowship project: Engaging Neighborhood Youth at the Village Market Healthy Corner Store

2011 *American Leadership Forum's Oregon Youth in Action* Award. Coordinated youth living in affordable housing around a Healthy Snacks Project "TEENS" ("Teenagers Engaged in Eating Nutritious Snacks"), leadership award presented to youth by governor.

2009 *Northwest Health Foundation* grant recipient through *Upstream Public Health: A Sugar Sweetened Beverage Tax to Fund a Comprehensive Chronic Disease Prevention Initiative*

2009 Oregon Health & Sciences University student senate funding award to attend the *National Farm to Cafeteria Conference*

2008 Oregon Health & Sciences University student senate funding award to attend course: *The Psychology of Eating Disorders*

Community Leadership Awards

2009 The recipient of Oregon Health & Sciences University's *Community Service & Outreach Award*, which "recognizes a student who demonstrates outstanding commitment to serving the community and enhancing the health and/or quality of life of others, with service benefiting underprivileged members of society and fulfilling the OHSU mission for outreach."

2004 Award for "Outstanding Performance and Excellence" in Oregon Action's Leadership Program, with the mission of empowering underserved low-income communities through community organizing and advocacy.

1989 *City of Berkeley Leadership Award*, as chairperson of the *City of Berkeley Youth Commission*, presented by the mayor for leading a youth-driven communitywide effort to aid the city's homeless youth.

Public Health-Related Committees, Task Forces and Boards

2011 Serve on Hacienda CDC's Portland Mercado Economic Development Committee.

2011 Serve on Community Food Security Coalition (CFSC) Policy Committee.

2011 Served on People of Color Health Equity Collaborative (POCHEC) Policy Committee.

2010 - 2011 Serve on Oregon Public Health Association's (OPHA) legislative policy committee.

2009 – 2010 Serve on *Oregon Nutrition Policy Alliance's* (ONPA) committee that exploring policy solutions to sustainably fund community obesity prevention and other public health initiatives, with an emphasis on disadvantaged populations.

2009 – 2010 Serve on *the Portland Public Schools Foundation's* Advisory Board for *Eat Think Grow*, with the commitment to advancing healthy local school foods, garden education and the Portland Public School's Wellness Policy.

2009 Helped organize an Obesity Summit at Oregon Health & Sciences University. The summit brought together laboratory and clinical obesity researchers from across the state with leading public health advocates to explore common areas of interest and potential collaborations.

2008 – 2009 Served as a legislative appointee on the *Task Force for a Comprehensive Obesity Prevention Initiative*, created by Oregon legislature-approved and governor-signed Senate Bill 931. The 14-member task force, which included legislators, obesity prevention experts and the state directors of public health and the department of human services, culminated in a published report of our policy recommendations that was presented to the 2009 state legislature.

2008 – 2009 Serve on *Oregon Nutrition Policy Alliance's* (ONPA) policy committee that led the effort to pass a statewide menu labeling law requiring chain restaurants to post the calories on their menus. I worked with this committee to draft the original legislative concept, organize and deliver public testimony at county and state legislative hearings, communicate with legislators, and organize grassroots and media campaigns.

2008 – 2009 Serve on legislative policy committee with goal of developing a funded statewide Farm to School and School Garden program to subsidize the national school lunch and breakfast program with healthy locally produced foods and create grants to fund school gardens and garden-based education. My work with the committee included organizing and delivering public testimony,

communicating with legislators, organizing and implementing grassroots campaign.

2008 Served on the board of directors of *Upstream Public Health*, a non-profit public health advocacy organization. I resigned my position on the board in order to have the opportunity to work as for *Upstream* as program manager and research fellow.

2006 – 2008 Served on non-profit advocacy organization *Stand for Children's* Nutrition and Wellness Committee; developed a pilot project aimed at implementing the “Student Wellness through Nutrition and Physical Activity” legislative directive in the Portland Public Schools.

2006 Served on the Schools and Childcare Settings Committee to help develop *A Healthy Active Oregon: Statewide Physical Activity and Nutrition plan, 2007-2012* with the Nutrition Council of Oregon and the Oregon Coalition for Promoting Physical Activity.

Volunteer Activities and Health-Related Training

2011 Training on Effective Advocacy and Lobbying at the State Legislature, sponsored by the *Northwest Health Foundation* and *People of Color Health Equity Collaborative (POCHEC)*.

2011 Training on Community Organizing & Leadership, sponsored by *Immigrant Refugee Community Organization (IRCO)* and City of Portland Office of Neighborhood Involvement.

2010 Training on *Race, Power and Privilege and Challenging White Supremacy*. Prior to this have had multiple trainings and workshops on cultural competency as part of medical training.

2009 Completed the *Health Impact Assessments (HIAs) Training to Promote Community Health*, to learn how to use HIAs to inform a variety of public policy decisions in order to prevent disease, and improve the health of vulnerable and other populations.

2009 Completed the *Policy Analysis and Advocacy Training for Community-Based Participatory Research Practitioners*, sponsored by the *Northwest Health Foundation*.

2008 – 2009 Volunteer on the *Kitchen Garden* committee at *Abernethy Elementary School*. Abernethy's School Kitchen Garden program includes garden activities and integrates garden curriculum and wellness into academic benchmarks, serving as a national model and receiving much press. The

program also serves the Portland Public School district as a demonstration 'scratch' kitchen (on-site meal preparation) and tests out new recipes for the entire district, with the mission of creating healthy and tasty meals made primarily from locally grown produce. I work with the SKG committee to develop short-term and long-term vision, work on community outreach, and help organize fundraising events that promote our mission.

2007-2008 Served on *Stand For Children's* School Nutrition and Wellness Committee to make policy recommendations on nutrition standards for the Portland Public School breakfast and lunch programs and design a pilot project that engaged parents, teachers and principals in nutrition and wellness awareness and advocacy.

2007 Completed the *National School Lunch/School Breakfast/School Health Index Training*, sponsored by the national *Centers for Disease Control* and the *Oregon Department of Education*.

2005 – 2006 Served on steering committee for the first annual *Oregon Bus Project's Rebooting Democracy*, a 300+ person conference (political leaders, young emerging leaders and political activists) focused on spurring discussion, developing the tools, and building momentum and grassroots actions for progressive health-, environmental-, economic- and education-related statewide policy initiatives.

2004 – 2005 Served as the student representative on *Oregon Health & Sciences University's Promotion & Tenure Committee*.

2002 – 2004 Elected and actively served as precinct captain for my district in NE Portland.

2000 – 2001 Mentor to ethnically and culturally diverse at-risk youth as part of intense one-year training and mentoring program for *Committed Partners for Youth*.

2000 Helped organize *Oregon Bus Project's Hip-Hop Voter Registration*, a non-partisan voter registration drive creatively designed to recruit and engage young people from underprivileged neighborhoods and involve them in voter registration in their own communities.

1998 Initiated and helped develop a nutrition course for medical students at *Oregon Health & Sciences University*, which invites prominent experts to teach about dietary science, healthy lifestyle and cooking, motivational interviewing and public health policy.

1996 – 1998 and 2006 – 2008 Volunteer nutrition and health educator for underinsured populations with obesity and obesity-related diseases at the *NE*

Neighborhood Health Clinic and *Oregon Health & Sciences University* community clinics.

1996 – 1998 Nutrition and health educator in after-school program for socio-economically disadvantaged children in North and Northeast Portland, Oregon.

1994 – 1995 Trained and served as a volunteer clinical educator at *Planned Parenthood* in New York.

2008 Presenter at Oregon Museum of Science and Industry's (OMSI) Brain Fair: an educational public event featuring “interactive exhibits, demonstrations, and neuroscientists explaining their groundbreaking research.”

1991-1992 Research and communications intern for a non-profit advocacy organization whose mission is to increase public awareness of domestic violence, Jerusalem, Israel.

1988 – 1989 and 1996 – 1999 Volunteered in programs serving at-risk youth in disadvantaged communities: math, science and career planning to high-school students; tobacco prevention to junior high school students; health, nutrition and human anatomy to elementary school students.

Invited Lectures/Speaking Engagements

2011 Oregon Health & Sciences University, School of Medicine; lecture titled *Sugar Sweetened Beverages and other Local Food and Public Health Policy Battles in Oregon*

2010 Oregon Public Health Association Annual Conference; presentation titled *Sugar-Sweetened Beverages and the Growing Obesity Epidemic*

2010 Wallace Medical Concern Hispanic patient advisory board; presentation titled *Sugar-Sweetened Beverages and Obesity: The targeting of Hispanics and African Americans*

2009 Oregon Health & Sciences University, School of Medicine, medical student lecture course series; lecture titled *Obesity: Policy and the Politics of Food*

Media Coverage Related to Public Health

2011 Interviewed on KATU TV (Oregon) AM Northwest News: *How You Can Help Fight Childhood Obesity*

2011 Featured in Robert Wood Johnson Foundation national e-newsletter on

building human capacity and leadership in the Health field

2009 Featured in KATU TV (Oregon) 6 o'clock News piece: Multnomah County Menu Labeling Policy Passes. Feb 13

2009 Quoted in Oregonian front-page article: "Local chain restaurants will serve up the truth" on passage of the Multnomah county menu labeling policy. Feb 13, by Nikole Hannah-Jones

2009 Quoted in Oregonian front-page article: "The calorie battle: Is knowledge willpower? A state bill to require calorie counts on restaurant chains' menus feeds legislative debate". March 14, by Bill Graves.

Professional Memberships

American Association for the Advancement of Science

The Endocrine Society

American Society for Nutrition

Oregon Nutrition Policy Alliance

Oregon Public Health Association