

## 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 4<sup>th</sup> Ave, Room 110, Portland, OR 97204  
Applications can also be submitted by email to: [patrick.philpott@portlandoregon.gov](mailto: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: 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](mailto: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
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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.

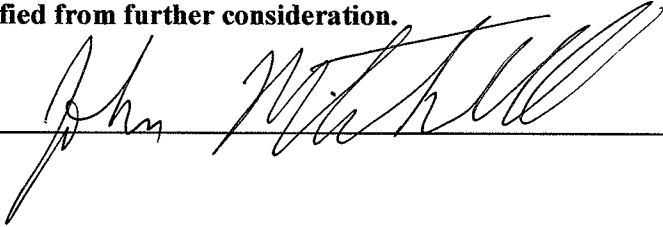
Also, being the co-owner of a business has given me 16 years to study methods of compromise and cooperation.

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](mailto:steve.cohen@portlandoregon.gov); Katie Lynd, Multnomah County Sustainability Program, [Katie.lynd@co.multnomah.or.us](mailto:Katie.lynd@co.multnomah.or.us); or Rachael Banks, Multnomah County Health Department, [rachael.m.banks@co.multnomah.or.us](mailto:rachael.m.banks@co.multnomah.or.us).