

Monday, February 19, 2018

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6:00 AM – 8:00 AM	Exhibitor Set up	
8:00 AM – 9:00 AM	Registration and Light breakfast	Corridor and Ballroom
9:00 AM – 9:30 AM	Opening remarks Robert Sakata, CFVGA President Amy Charkowski, Dept Chair, Bioagricultural Sciences and Pest Management, CSU	Ballroom
9:30 AM – 10:15 AM	Keynote: Water Colo Water Conservation Board and State Engineer’s Office: What and Who are New at the New DNR? Kevin Rein, State Engineer and Becky Mitchell, CWCB Director	Ballroom
10:15 AM – 10:45 AM	Break – Visit with exhibitors, snacks and beverages	Ballroom and Corridor
10:45 AM – 11:45 AM	Break out session series A 1. FOOD SAFETY – Best Practices to Keep Listeria Out of Produce Packinghouses. Laura Strawn, Assistant Prof and Extension Specialist of Produce Safety, Virginia Tech. Listeriosis is a serious infection usually caused by eating food contaminated with the bacterium Listeria monocytogenes . It is soil-borne and common in the outside environment; can multiply over a wide range of temperatures; can adapt to a variety of stresses and persist for long periods. Chances are high Listeria may enter a facility at some point, so it is vital for growers/packers to assess their operations for vulnerability to Listeria and manage the risk(s). 2. LABOR – Worker Protection Standard updates. Michael Rigozzi, Pesticide Enforcement Specialist and Worker Protection Standard Authority/Program Manager, Division of Plant Industry, CDA. Gain the basic information of the changes of the Federal Worker Protection Standard that went into effect January 2, 2018. This presentation will provide you the information needed to come into compliance moving forward in protecting your agricultural employees and understand what the Colorado Department of Agriculture will be able to provide for your agricultural establishment. Get an opportunity to ask the burning questions that you have for understanding the WPS regulations.	Clear Creek Platte River



Growing Resources
Cultivating Success

	<p>3. BUSINESS DEVELOPMENT – Markets for #2 produce. Eliah Golden, Associate Director, Senior Executive Chef, University of Colorado Boulder; Scott Rush, Director of Lipman Local; Christina Hahn, Lipman Family Farms; Patrick Bultema, Co-founder, Chairman and CEO of Food Maven. This session will showcase advantageous industry options when finding value for produce that is not of prime grade. The panel will dive into topics ranging from further processing, vertical integration to alternative market streams.</p> <p>4. PRODUCTION – Soil Health for vegetable farms. Rudy Garcia, NRCS Regional Soil Health Specialist (NM, AZ, CO, UT). This session will focus on how to plan, design and implement a Soil Health Mgt. System that is based on implementing soil health management principles (Maximize Biodiversity, Maximize Soil Cover, Living Roots throughout the year, Minimize Soil Disturbance). This will include how to conduct a field Soil Health Assessment and how to interpret Soil Health Indicators, which are used to plan a site-specific Soil Health Mgt. System and is used to also monitor soil health. The session will focus on the importance of a systems approach that regenerates soil health and increases crop productivity. Emphasis will be on a soil health case study involving a vegetable producer from Albuquerque, NM that I’ve been working with, that has a very good example of what a Soil Health Mgt. System looks like and how it is working.</p> <p>5. NUTRITION AND HEALTH - Give your Sides a Makeover: healthy vegetable dishes using fresh, local produce. Cathy Schmelter, Registered Dietitian and Nutritionist. Some veggie sides contain more fat, calories and salt than a fast food burger! Discover which ones they are and learn ways to “flip them on their side” to create a healthier version using local produce. We will also explore the “magic number” of fruits and veggies that put you in a good mood and will demonstrate a healthy “voodles” recipe that can help your customers reach their goals!</p>	<p>Big Thompson</p> <p>Boulder Creek</p> <p>Ballroom</p>
11:45 AM – 1:15 PM	CFVGA member annual meeting lunch – open to all full day registrants	Ballroom
1:15 PM – 2:15 PM	<p>Break out session series A repeats</p> <p>**Nutrition and Health does not repeat**</p>	Same rooms
2:15 PM- 3:00 PM	Break – Visit with exhibitors, snacks and beverages	Ballroom and Corridor
3:00 PM – 5:00 PM	<p>Grower buyer networking session</p> <p>Visit with 23 produce buyers</p>	Ballroom
5:00 PM – 7:00 PM	FREE reception – heavy appetizers and cash bar	Corridor