



# food 2.0

Sustainable Agriculture, Social Entrepreneurship  
and the Future of Food

A first of its kind, this path-breaking event will spotlight the thought leaders and social entrepreneurs who are actually reinventing the food we eat, the beverages we drink and the systems that nourish our community.

It is a rare opportunity to explore the connection between profits and purpose and how we can strengthen our community through sustainable business.

The event will feature special guests Majora Carter, Woody Tasch, Stuart Rudick, Bill Moses and chefs Akasha Richmond, Ann Gentry, and Tanya Petrovna.

PRESENTED BY

HAROLD AND PAULINE  
PRICE CENTER FOR  
ENTREPRENEURIAL STUDIES

UCLAAnderson  
School of Management

and



## MAY 5, 2010: panels & free samples

3 - 5pm: Sustainable Food Expo (Alumni Plaza)

5 - 6:15pm: The Future of Food (Korn Hall)

6:30 - 7:45pm : Sustainable Innovations in the L.A. Food Scene (Korn Hall)

community sponsors:



RSVP or learn more at  
[food2point0.weebly.com](http://food2point0.weebly.com)