Check in and continental breakfast at 8:30 am. Program starts at 9:00 am.

**The Big Picture**

*State of Composting in the U.S.* | Ken McEntee, *Composting News*
Hear about the current trends in composting in the U.S.

**Using Compost: Finding New Market Opportunities**

Learn about the nutrient availability of compost and other organic materials and how to assess their value in crop production.

*Using Compost in Organic Food Production* | Moderator: Bart Moor, *Paradise Composting*
Panel: Claire Saunders, *Ohio Ecological Food and Farm Association* | Bridget Burgess, *Hirzel Farms* | Todd Schriver, *Rock Dove Farm*
Learn about the requirements for using compost in organic food production. Hear producers’ experiences in making and using compost for organic food.

*New Composting Rules: The Inside Scoop* | Angel Arroyo-Rodriguez, *Ohio EPA*
Get the latest on composting regulations in Ohio.

**Creating Compost: Finding New Market Opportunities**

*The Big Hanna at Akron Zoo* | Christopher Norman and Kathleen Balogh, *Akron Zoo*
Installed in 2018 as part of its green operations, this in-vessel composting system is up and running but has had a few challenges along the way.

Panel: David Andre, *GoZERO Services* | Dan Brown, *Rust Belt Riders* | Bob Schanz, *Barnes Composting*
While many schools, restaurants and others want their food scraps composted, transportation is an issue. These operators are delivering creative options.

*Operator Forum: Controlling Odors* | Moderator: Jim Skora, *GT Environmental*
Odors are the #1 reason compost facilities close, but using best management practices can reduce the risk and commercial products can help.

**Registration**

*Registration cost:* Include continental breakfast and lunch. Registration is limited.

*General registration:* $75  
*Student registration:* $25

*Online registration only.* [Click here](#) to register.

**Registered Sanitarian CEUs:** Continuing education units: 4.25 hours have been approved.

**Info:** Marcie Kress (mkress@summitreworks.com) or Jason Ziss (jasonz@kurtz-bros.com)