# FOOD & VOCATION NETVUE REGIONAL GATHERING





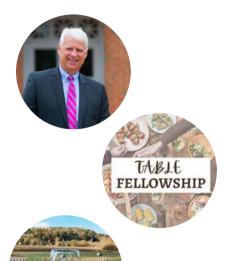
APRIL 13, 14, 15 2023

Wingate University Wingate, NC

## FOOD AND VOCATION NETVUE GATHERING 2023



APRIL 13 EVENING Thursday, April 13, 7-9pm



### **WELCOME**

Provost Jeff Fredrick, Wingate University David Cunningham, Director, NetVUE

## **RECEPTION HOSTS**

Shea Watts and Catherine Wright The Collaborative for the Common Good & Wingate University Religion Dept. Vocation Matters Blog Series (<u>LINK</u>)

#### STARDUST CELLARS RECEPTION

Intertwining Vines -- Telling the story of the human and fermentation history over a selection of wine and meads

Stardust Cellars is an off-grid, sustainable meadery and winery specializing in method ancestral and foot-stomped, basket-pressed craft wines. Nicolas "Nico" Hogrefe, has a BS in Biochemistry from the University of California and MS in Food Science from Washington State University

DAY 2

Friday April 14, 8am-12:15pm titles of addresses & presentations may change



8:00am-8:45am

## FOOD AND VOCATION EXPLORATIONS

Welcome - Dana Patterson, Chief Diversity Officer Conversation Host: Catherine Wright, Executive Director, The Collaborative for the Common Good

## **KEYNOTE ADDRESS - DR. NORMAN WIRZBA**

10:00-11:30am

Food and Vocation: Identity, Hospitality, and Banquet

## **LUNCH - NATIVE ROOTS**

Chef Jordan Rainbolt will navigate our experience with food during our lunch and acknowledge the history of the personalities on our plates

# FOOD AND VOCATION NETVUE GATHERING 2023



DAY 2

Friday April 14, 12:30 - 4:30pm



## WORKSHOP SESSION A: LAND AND FOOD AS INTEGRAL TO IDENTITY (12:30-1:15PM)

- Food System Advocacy and Community Engaged Courses Hannah V. Harrison, PhD (Wake Forest)
- Interdisciplinary Explorations of Food and Vocation to Foster
  Conversations About Identity in HEIs
  Laura Wright, PhD (Western Carolina)



## WORKSHOP SESSION B: JUSTICE AS HOSPITALITY; HOSPITALITY AS JUSTICE (1:30-2:15PM)



Food Business as Justice: Entrepreneurial Callings

- Nicolas Hogrefe, BS, MS and Certification in Business of Wine, Bioinformatics, and HACCP. He holds 10 patents on value-added products and a trademarked Ancestral Mead brand
- rafiguri eacator attendro
- Redefining Hospitality: Exploring Vocation through Policy and Infrastructure Building with RAFI (Rural Advancement Foundation International)

Jarred White: Program Coordinator; David Allen: Project Manager; Justine Post: Director of Come to the Table Program



## PANEL: DIVINE BANQUET EXPLORATION (2:40-4:30PM)

Moderator

Catherine Wright, PhD (Wingate University)

Panel Address

Laura Wright, PhD (Western Carolina)

#### Respondents

- Kris Reid: Executive Director, Piedmont Culinary Guild
- RAFI Member
- Kendall Vanderslice, Edible Theologian and Baker
- Jordan Rainbolt, Native Root
- Shea Watts, Former Fellow of Creature Kind

# FOOD AND VOCATION NETVUE GATHERING 2023



DAY 2 EVENING Friday April 14, 5:00 - 9:00pm



## **DINNER & TABLE FELLOWSHIP (5:00PM)**

TBD - Farm to Table to Vocation



## **DOCUMENTARY SHOWING & DISCUSSION (7:00PM)**

The Smell of Money (2022) (LINK)

Film Preview as well as a discussion with Larry Baldwin, Waterkeeper Alliance and Producer of the documentary. There will be an exploration of the role of food, faith, vocation, and higher education in the quest for justice in Eastern North Carolina

DAY 3

Saturday April 15, 9am-11:30am



#### **CONTINENTAL BREAKFAST & TABLE FELLOWSHIP**

9:00am-9:30am

## WORKSHOP SESSION C: FRUITS OF OUR LABORS (9:30-11:15AM)

- Spirituality of Bread Making -- The Leaven of Vocation
  Kendall Vanderslice, MTS \*\*Limited space available
  RSVP at LINK
- A Food and Vocation Case Study: Incorporating High Impact
  Pedagogy into Core Curriculum and Tracking Impact
  Catherine Wright, PhD and Shea Watts, PhD (Wingate University)

**CLOSING REMARKS (11:30AM)** 

<u>LINK</u> APRIL 15-16, 2023





