Farmer Glenn Tanaka (Tanaka Farm Irvine)
Topic: Misconceptions of Organic Foods

Farmer Tanaka, upon graduating from Cal Poly Pomona with a degree in Ag Business, immediately took over the family wholesale strawberry and tomato farm, shipping produce across the country. After eight years of expansion and experiencing two consecutive years of extreme losses forced the family farm to scale back and regroup. After twelve more years of financial struggle they decided to completely overhaul their operation from a monoculture wholesale farm to a certified organic multi crop, direct retail and educational farm. Today, over the course of a year, the farm grows over 60 different crops, feed 2,500 local families, educates 30,000 school children and entertain (through u pick) 100,000 families.

Tiffani Ghere, RD, CSP, CLEC (Clinical Pediatric Dietitian and Nutrition Specialist- SAS)
Topic: A Clinical Dietitian’s Journey back to Food

Tiffani is a CCS paneled Registered Dietitian(RD) and is a Board Certified Specialist in Pediatric Nutrition(CSP). She has served at CHOC Children’s Hospital since 1999 as a Clinical Dietitian in the NICU, PICU, Medical and Surgical floors and GI and Outpatient Specialty Clinics. She consults for CHOC Children’s at Mission Hospital as the Clinical Specialist for the Level III NICU nursery as well as the PICU and Pediatric Units. Tiffani is part of 2013-2015 CHOC Children’s team for the Vermont Oxford Network NICU Quality Improvement collaborative, researching and implementing best practices in Neonatal nutrition. Representing CHOC within Mission Hospital, she acts a liaison between the two organizations, ensuring pediatric needs are addressed in policy, for JCAHO, CMS, and CCS standards as well as advocating for her patients at the clinical level. She serves on the Pharmacy and Therapeutics Committee is participating in a clinical trial in the NICU with Traditional Chinese Medicine and the CHOC PSF Neonatology Group. She also serves on the El Sol and UCI Advisory Board, which addresses both the medical and educational curricula serving the school and Primary Care clinic in Santa Ana, California. She holds specialty certifications in Pediatrics and Lactation Education as well as memberships in the Academy of Nutrition and Dietetics (AND) and the American Society for Parenteral and Enteral Nutrition (ASPEN). Tiffani is an integral part of the Sapphire at school (SAS) lunch program, serving as both board member and program consultants. SAS aims to serve fresh, wholesome, foods to school age children, while educating them on healthy choices that create life-long habits. Her participation with the Laguna Psych practice provides integrated wellness service in Laguna Beach. Collaboration with the Nurse Practitioners and clinical therapist promotes complimentary treatment optimizing outcomes in mental health care.

Chef Azmin Ghahreman (Chef, Owner, Restauranteur- Sapphire Culinary Group)
Topic: Chef’s Perspectives

Chef Azmin Ghahreman is a culinary citizen of the world. Born in Iran and educated in Geneva, Switzerland, he received his formal culinary training in French cuisine at the California Culinary Academy in San Francisco. Chef Azmin has lived and worked all over the globe. He has served as the executive chef at international 5-star hotels & resorts, has partnered with Crystal Cruises, and through the years, has created several of his own highly successful culinary-inspired businesses. He has gained the reputation of being the leader in Southern California for innovative culinary concepts from global cuisine at Sapphire Laguna Restaurant in Laguna Beach to create cutting edge special events by Sapphire Catering. Through Sapphire at Work, he is redefining the workplace bringing fresh, flavorful meals to the international corporate headquarters of Masimo. The vision of “Every Child Deserves a Healthy Start”™ partners Sapphire at School with healthy lunch options to more than 5,000 students at participating schools throughout Orange County. His international-oriented cooking styles and avid interest in utilizing the best ingredients available distinguish him on the culinary map. A true renaissance man, his culinary interests have no bounds. He is a chef, sommelier, master mixologist, and expert in global spices and cooking techniques. He is known for saying, “the sky is not the limit.” Additional information about Chef Azmin’s work can be found at www.sapphirelaguna.com.