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Sweetgreen Chef Michael Stebner to Speak at United Fresh 2019

WASHINGTON, D.C. (May 1, 2019) – Michael Stebner, Director of Culinary at sweetgreen, the Los Angeles based quick serve restaurant, will present his culinary perspectives on Tuesday, June 11 during the annual United Fresh Convention & Expo in Chicago.

Founded in 2006, and now with 94 locations in 7 markets across the US, sweetgreen believes that the choices we make about what we eat, where it comes from and how it's prepared have a direct and powerful impact on the health of individuals, communities and the environment. During the Main Stage education session, *Produce at the Center of the Plate: A Chef's Perspective*, Stebner will introduce attendees to creative ways of incorporating more produce into menus and meals for all dining occasions.

"Sweetgreen got their start near the United Fresh office in Washington, D.C., and with several locations nearby we have the pleasure of enjoying Michael's work firsthand," said Andrew Marshall, United Fresh's Director of Foodservice & Foundation Partnerships. "We're thrilled to have him leading a thoughtful discussion of the company's philosophy as it relates to fresh produce, how they are leveraging technology to grow demand, and working with customers and communities to increase access to fresh food."

An award-winning chef and visionary of culinary excellence, Stebner's cuisine has earned him numerous recognitions including two invitations to the renowned James Beard House in New York. Stebner's day-to-day responsibilities include management of the menu and concept innovation at sweetgreen in D.C. Unique to their establishment, sweetgreen prides itself on their commitment to supporting small and mid-size growers who are farming sustainably, to creating transparency around what's in the food they serve and where it came from, and to creating more accessibility to healthy, real food for more people.

Prior to his time at Sweetgreen, Stebner worked with acclaimed Dr. Andrew Weil as the Brand Chef of True Food Kitchen concept, as well as co-author of the New York Times bestselling; "True Food Cookbook."

United Fresh's Main Stage will serve as a hub for constant engagement and entertainment throughout the expo, bringing to life the passionate people, business and energies created in the fresh produce industry for attendees to enjoy, learn and engage. To register for United Fresh 2019 Convention & Expo, visit, www.unitedfreshshow.org.

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About United Fresh Produce Association

Founded in 1904, the United Fresh Produce Association brings together companies across every segment of the fresh produce supply chain, including growers, shippers, fresh cut processors, wholesalers, distributors, retailers, foodservice operators, industry suppliers and allied associations. We empower industry leaders to shape sound government policy. We deliver the resources and expertise companies need to succeed in managing complex business and technical issues. We provide the training and development individuals need to advance their careers in produce. Through these endeavors, we unite our industry with a common purpose – to build long-term value for our members and grow produce consumption.