



Stanford
FOOD INSTITUTE
Residential & Dining Enterprises
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Margo Warnock

ASSOCIATE DIGITAL PRODUCT MANAGER
IMPOSSIBLE FOODS

Throughout her time at Stanford, Margo explored her interest in sustainability and food through a variety of courses and opportunities -- including David Lobel's course *Feeding Nine Billion*, a quarter abroad in Florence (a country at the forefront of sustainable and local food practices), and a year-long position as the kitchen manager at Jerry House where she helped introduce a variety of plant-based options onto the menu.

Books like Peter Singer's *Animal Liberation* and the Effective Altruism movement inspired her to pursue a career in the sustainable agriculture sector -- working to alleviate climate change by improving efficiencies in our global food system. After graduating in 2018, she was able to apply her skills and experience in content and digital marketing-communications at Impossible Foods, where she currently product-manages impossiblefoods.com.

In her spare time, you'll find her running the hills of San Francisco, home-brewing kombucha, and cooking vegetarian dishes of all kinds -- most likely pasta. She holds a B.S. in product design engineering.