

**THE CULINARY INSTITUTE OF AMERICA AT GREYSTONE**

*in conjunction with*

**UNIVERSITY OF CALIFORNIA, DAVIS**

**6th Annual Invitational Leadership Forum**

# **Flavor, Quality & American Menus**

**September 9-12, 2009**

*Napa Valley and Davis, California*

## **PRESENTER BIOS**

**ADAM BUSBY, CMC** is director of education at The Culinary Institute of America at Greystone. After his apprenticeship Chef Busby moved to France, where he worked in Michelin-starred restaurants for several years. Chef Busby served as executive sous chef in the five-diamond Sandton Sun Hotel in South Africa for four years before moving to Vancouver. In Vancouver, he owned two fine dining restaurants, Star Anise and Cascabel. Chef Busby was later hired as director of culinary programs at the Dubrulle International Culinary and Hotel Institute of Canada. Chef Busby joined the CIA at Greystone in 2000, and became the chairman of the culinary arts faculty in 2003. Chef Busby is one of only 62 Certified Master Chefs in the United States, having earned the designation in February of 2004. (Napa Valley, CA)

**GREG DRESCHER** is executive director of strategic initiatives at The Culinary Institute of America (CIA), and creator of the college's influential Worlds of Flavor International Conference & Festival, the annual Worlds of Healthy Flavors Leadership Retreat presented in partnership with the Harvard School of Public Health, as well as other CIA "think tank" initiatives. In 2005, Mr. Drescher was inducted into the James Beard Foundation's *Who's Who of Food & Beverage in America*, in 2006 was honored with *Food Arts* magazine's Silver Spoon Award, and in 2007 shared a second James Beard Award for his work in developing the CIA's "Savoring the Best of World Flavors" DVD and Web cast series. Previously, before joining the CIA at Greystone as its director of education in 1995, he jointly spearheaded a collaboration of some of the world's leading health experts and organizations—including the Harvard School of Public Health and the World Health Organization—in researching and authoring the "The Traditional, Healthy Mediterranean Diet Pyramid." (Napa Valley, CA)

**JIM AND DEBORAH DURST** are the owners of Durst Organic Growers, Inc., a family-owned farm that grows organic asparagus, peppers, melons, pumpkin, tomatoes, and squash. They were certified organic in 1984. They sell mainly into the wholesale/retail markets in the western U.S. and seek to grow the organic market into all channels of food distribution. Their philosophy of land stewardship, organic practices, flavor-oriented crops, and healthy work environment drives the success of their farming operation. Jim and Deborah are also active in revitalizing the economies of small rural towns. (Esparto, CA)

**DUSKIE ESTES** and her husband John Stewart are co-owners of ZAZU in Santa Rosa and BOVOLO in Healdsburg, California. A San Francisco native, after graduating from Brown University, Duskie worked at Lucky's/Al Forno (Rhode Island), 21 Federal and Kinkead's (Washington, DC), Green's (San Francisco), and Baywolf (Oakland). Relocating to Seattle in 1994 to head up a Share Our Strength program, she met restaurateur/chef/cookbook author Tom Douglas and soon accepted the role of corporate sous chef of Douglas' three award winning Seattle restaurants: Dahlia Lounge, Etta's Seafood, and Palace Kitchen. Three years later she moved in to the executive chef position of Palace Kitchen and during her two year tenure she was voted *City Search's* Seattle Best Chef in 2000. Under her leadership, Palace Kitchen was rated by *Gourmet* magazine as one of the top five Seattle restaurants in 2000 and in the nation's top 50 restaurants in 2001. She was coauthor on *Tom Douglas's Seattle Kitchen*, which received the James Beard Award in 2001. Duskie and John opened ZAZU in 2001 and BOVOLO in 2005. (Santa Rosa, CA)

**RALPH GROSSI** served as president of the American Farmland Trust (AFT) from 1985 through mid-2008. Today Ralph continues to serve AFT in an advisory capacity. During his tenure as president of AFT, the organization played a key role in helping farmers and their communities protect farm, ranch, and forest land across the United States. Grossi personally led the AFT team that achieved significant reforms in U.S. farm policy through the 2008 Farm Bill. Grossi graduated from California Polytechnic State University in 1971, and holds a number of national awards in his field, including the 1976 Outstanding Young Farmer and Rancher of the California Farm Bureau Federation, the 1985 Feinstone Environmental Award, and the 2002 Progressive Farmer Man of the Year in Service to Agriculture. After more than two decades in Washington, D.C., Ralph and his wife, Judy, returned to California in the summer of 2008 to focus on a recently planted vineyard and the family ranch. (Novato, CA)

**JEAN-XAVIER GUINARD, PH.D.** is a professor of sensory science in the department of food science and technology at the University of California, Davis. He was trained as a food engineer in France and later received a master's degree in food science with an enology emphasis, and a Ph.D. in microbiology, both from U.C. Davis. His research focuses on the sensory properties of foods and beverages, how humans perceive them,

and how they affect food choice and intake, and consumer behavior. In 1998, he served as head of consumer research with the Danone Group in France. (Davis, CA)

**CLARE M. HASLER, PH.D., M.B.A.**, is the founding Executive Director of the Robert Mondavi Institute for Wine and Food Science at the University of California, Davis. Dr. Hasler leads programming and vision-development efforts, as well as guiding fundraising activities and serving as the university's primary liaison to the wine and food industries. Dr. Hasler holds a dual doctoral degree in environmental toxicology and human nutrition from Michigan State University and a master's degree in nutrition from the Pennsylvania State University. She also earned a master's degree in business administration from the University of Illinois at Urbana-Champaign. In 1998 she was recognized by *Self* magazine as one of the "Top 25 Food Influentials." (Davis, CA)

**TOBY HASTINGS** is the owner of Free Spirit Farm, a small-scale organic farm in Winters, California. A Davis native, Toby started Free Spirit Farm on a three-quarter acre plot at the Center for Land-Based Learning in 2008. Today he is operating a Community Supported Agriculture program, selling produce boxes to local families, as well as Bay Area restaurants. Toby's crops include fruits, vegetables, and flowers. (Winters, CA)

**CHARLES HENNING, CHA**, is Managing Director of The Culinary Institute of America at Greystone. He is a graduate of the Ecole Hoteliere de Lausanne and IMD in Lausanne, Switzerland. He served as a faculty member and was Director of the Consulting Office at the Centre International de Glion in Glion, Switzerland. Mr. Henning relocated to the United States in 1981 and has since been vice-president or general manager in various hospitality organizations, including Radisson Hotels, the Amway Grand Plaza Hotel, Swissotel (Boston, MA and Tianjin, China), the Boca Raton Resort & Club, the Walt Disney Company (Paris, France, and Orlando, FL), the Sonoma Mission Inn & Spa (Sonoma, CA), and the Hotel DuPont (Wilmington, DE). (Napa Valley, CA)

**LINTON HOPKINS** is the executive chef at Restaurant Eugene in Atlanta, GA. An Atlanta native, Linton studied anthropology at Emory University and had planned to follow his father into the medical profession...until he started working in a bookstore, where he spent his spare time reading cookbooks. Reading brought back memories of Hopkins' grandfather, Eugene Holeman, who was passionate for all things flavorful and Southern, and inspired him to enroll at The Culinary Institute of America in Hyde Park, NY. Hopkins spent his externship at Mr. B's Bistrot in New Orleans, and upon graduation in 1993, worked as a banquet cook and saucier for The Grill Room of the Windsor Court Hotel in New Orleans. He then joined Jeff Tunks at D.C. Coast in Washington DC, becoming chef de cuisine after four years. Linton opened Restaurant Eugene, named for his grandfather, with wife/sommelier Gina Hopkins in 2004. His menu is a manifestation of his early influences - Southern products and sensibility combined with formal French training - as well as his recent culinary experiments. It's

this dedication to both the old and the new makes Restaurant Eugene one of the city's centers for exciting new Southern cuisine. (Atlanta, GA)

**A. G. KAWAMURA** is the secretary of the California Department of Food and Agriculture. A produce grower and shipper from Orange County, Mr. Kawamura began his agricultural career as a beekeeper and later roadside stand operator. He is a founding partner, along with his brother Matthew, of Orange County Produce, LLC, and managed the company's growing and harvesting operations. Long committed to fighting hunger, Mr. Kawamura has received numerous awards for his humanitarian and agricultural works, and in 1991 was named Young Californian of the Year by the California Junior Chamber of Commerce. Mr. Kawamura holds a degree in comparative literature from the University of California, Berkeley. (Orange County, CA)

**MARY KIMBALL** is the executive director of the Center for Land-Based Learning (CLBL) in Winters, California. Together with Craig McNamara, Mary helped form the CLBL in late 2000. Mary oversees the three programs of CLBL: the FARMS Leadership Program, the SLEWS Program, and the Farm and Nature Center. Previously, Mary was the Hedgerow Project Manager for the Yolo County Resource Conservation District. Mary, a Class XXXII graduate of the California Agricultural Leadership Program, is actively involved in many boards and commissions. Raised on a farm west of the town of Yolo, Mary holds a master's in Human and Community Development from the Ohio State University (1996), and a bachelor's from the University of California at Davis in Agriculture Science and Management, Plant Science Option (1992). (Winters, CA)

**CHRIS LOSS, PH.D., A.O.S.**, is the director of the Ventura Center for Menu Research and Development at The Culinary Institute of America at Greystone. Dr. Loss has combined his food science and culinary arts background to develop academic programs to help enhance the menu research and development process. He writes and teaches courses for the MenuMasters online program, emphasizing cross-disciplinary cooperation and the application of food science and technology principles in menu R & D. Dr. Loss also serves as a liaison between culinary art and food science professionals, facilitating collaborations between both fields in order to better understand how food systems function and impact health and wellness. (Napa Valley, CA)

**CRAIG MCNAMARA** is the president and owner of Sierra Orchards, a diversified farming operation that includes field, processing, and marketing operations, producing primarily walnuts and grape rootstock. He also serves as the founder and president of the Center for Land-Based Learning. Craig received his Bachelor of Science degree with honors from the University of California, Davis in plant and soil science. He is also a graduate of the California Agricultural Leadership Program and a Senior Fellow of the American Leadership Forum. He is the recipient of several awards including the 2003 Governor's Environmental and Economic Leadership Award, the UC Davis Award of

Distinction, the Profile in Leadership Award, the Sustainable Agriculture Award, and the Land Steward Award. (Winters, CA)

**NEELA PANIZ** is the chef-owner of Neela's, a contemporary Indian restaurant in Napa, CA. As a child growing up in Bombay, Neela was drawn to the fragrant kitchen aromas conjured by her family's skillful cook, Chandan. His traditional Indian cooking—based on practicality and subtle application of spices—inspired her love of this warm and cultured food, which she has elevated with her own original style. Neela's menu features the many different provinces of India—vegetarian dishes from the south and tandoor-cooked dishes from the north, as well as chaat (street foods) and classic dishes of the British Raj—all made with the freshest ingredients available to create bright, home-style fare. In the 1980's, Paniz defied the stereotypes of rich, heavy Indian dishes with her unique brand of restaurants in Los Angeles, Chutney's Indian take-out, and the hugely successful Bombay Cafe with partner David Chaparro. Her book, *The Bombay Cafe Cookbook* (1998) put her on the national map as one of the leading voices of contemporary Indian cuisine. In 2007, she sold her partnership in Bombay Cafe and in 2008, she and her husband moved to Napa to open Neela's in early 2009. (Napa, CA)

**VITO POLITO, PH.D.**, is a professor of plant sciences at the University of California at Davis. After receiving his B.A. in biology from Sonoma State University in 1973, Dr. Politico began teaching botany at UC Davis while continuing his education. He received his master's and doctorate degrees from UC Davis. Dr. Politico belongs to several professional organizations, including the International Society for Horticultural Science, whose working group for pollination he chaired. (Davis, CA).

**MICHAEL O'MAHONY, PH.D.**, is a professor and sensory scientist in the Food Science and Technology Department at the University of California, Davis. Professor O'Mahony performs research in the senses and brain processing and how they relate to sensory and consumer testing. His research and interests focus on topics like bias in fine discriminations between similar foods, bias when estimating the strength or liking for food flavors, vanishing tastes and smells, inventing a language for flavor, solving the problem of false preferences, and designing a food that people will like, even though it doesn't yet exist. Professor O'Mahony conducts this research so that better methods can be developed for sensory and consumer testing. (Davis, CA)

**ALEXANDER ONG** is the chef and managing partner of Betelnut Pejiu Wu in San Francisco. Born and raised in Malaysia, Chef Ong apprenticed at the Shangri La Hotel in Kuala Lumpur for four years before coming to United States. Recruited by the Ritz Carlton Buckhead in Georgia, he traveled throughout United States working on assignments for the company. In 1995, he moved to San Francisco where he worked with Chef Jeremiah Tower at Stars for three years. Though he was trained in classical French cooking, he decided to return to his Asian roots and opened Le Colonial's kitchen and then Xanadu in Berkeley, where in 2000 he was named Rising Star Chef by

*The San Francisco Chronicle*. Chef Ong is a member of the CIA's Asian Cuisines Advisory Council. (San Francisco, CA)

**ROBERT AND DEBBIE RAMMING** are owners of Pacific Star Gardens, an organic "u-pick" farm and fruit stand just outside of Woodland, California. Robert is a member of a longtime Yolo County farming family. He and Debbie started Pacific Star Gardens in 1992. Their farm is 40 acres, far less than the typical Yolo County farm size of 4,000 acres, which is why they use the term "gardens" versus "farm." Robert and Debbie use many innovative ways to encourage a symbiotic relationship between cities and farms, because they believes this will nurture sustainable development and lifestyles. Inviting customers to pick their own fruit, farm "subscriptions," and giving tours to groups of schoolchildren from as far away as San Francisco reflect just a few of their strategies for fostering these connections. (Woodland, CA)

**SCOTT SAMUEL** is a chef-instructor and the conference chef for The Culinary Institute of America at Greystone. A graduate of Washington State University's hotel and restaurant administration program, he apprenticed under Christophe DeGoux at Gerard's Relais de Lyon in Seattle and under Thomas Keller at the French Laundry. Chef Samuel worked in a number of kitchens and was the original chef for Seattle's Brie & Bordeaux, a combination wine and cheese shop and open-kitchen, 30-seat bistro. In 2000 he helped open the Waterfront Seafood Grill and later helped re-open the acclaimed Herbfarm in Woodinville, WA. Prior to joining the CIA he taught at the Seattle Culinary Academy and through his own company, which provided private classes in clients' homes. (Napa Valley, CA)

**SUVIR SARAN** is chef, consultant, and the author of two widely acclaimed cookbooks, *American Masala: 125 New Classics From My Home Kitchen* and *Indian Home Cooking*. He is currently working on two new books on Indian cuisine. Suvir established new standards for Indian food in America when he teamed up with tandoor master Hemant Mathur to create the authentic flavors of Indian home cooking at Dévi restaurant in New York City, the only Indian restaurant in the U.S. to have ever earned a *Michelin* star. Most recently, he introduced his American Masala Collection of porcelain kitchenware and dinnerware by Wade Ceramics Ltd. He serves as chairman, Asian culinary studies for The Culinary Institute of America's World Cuisines Council.. He teaches all over the U.S. and beyond, but when he is not traveling, he works on his 68-acre farm in upstate New York. (New York, NY)

**ANDREW SHAKMAN** is President & CEO of LeanPath, Inc., a technology company providing food waste tracking systems to the foodservice, restaurant, and hospitality industry. LeanPath's core offering, the ValuWaste® System, enables managers to reduce food waste, save food dollars, and operate more sustainable facilities. Previously, Andrew was President & CEO of Nine Dots, a technology firm serving food clients including Nestle, Quaker Oats, Dole Food Company, and Molson Canada. Andrew

holds a B.A. from Stanford University and an M.F.A from the University of Southern California. Andrew speaks regularly at foodservice conferences including ASHFSA, National Restaurant Association, Society for Foodservice Management, HFM, and the Foodservice Consultants Society International. (Portland, OR)

**JAMES N. SEIBER, PH.D.** is the chair of the UC Davis Department of Food Science & Technology. Dr. Seiber's last position was the Center Director of the USDA Western Regional Research Center (WRRC). He retired from there after 10 years with the USDA Agricultural Research Service (ARS). A native of Missouri, Dr. Seiber obtained degrees in chemistry from Bellarmine College (AB, Louisville, KY), Arizona State University (MS, Tempe, Arizona), and Utah State University (Ph.D., Logan, Utah). Dr. Seiber's many career highlights include serving as Acting Director of both the USDA Western Human Nutrition Center in Davis, CA, and the Southern Regional Research Center in New Orleans, LA. In addition to his considerable leadership and administrative duties, he has served since 1998 as Editor-in-Chief of the *Journal of Agriculture and Food Chemistry*, an American Chemical Society publication. (Davis, CA)

**CRAIG STOLL** is the chef-proprietor of Delfina, a nationally acclaimed Italian restaurant in San Francisco's Mission district. Craig received the James Beard Award for Best Chef: California & Hawaii in 2007. Craig has garnered a loyal following for preparing delicious, soulful Italian food with a commitment to local, seasonal ingredients. The flavors are focused and the preparations are simple. A New York native, Stoll has more than 26 years experience in the restaurant industry. After graduating from the CIA in Hyde Park, NY, Craig received a bachelor's in Hospitality Management at Florida International University in Miami. He then worked in San Francisco, gaining experience at Campton Place (under Bradley Ogden), Postrio (under David and Annie Gingrass), and Splendido (under Christopher Majer). The pivotal point of Craig's career came in 1992 when he was awarded a scholarship to attend cooking school in Torino, Italy. Daily cooking demonstrations by renowned Italian chefs and field trips to restaurants and artisan food producers exposed him to the best that Italy had to offer. His subsequent externship, working in the kitchen of Da Delfina, a one star Michelin restaurant in the heart of Tuscany changed his life and helped him to define his cooking style. Delfina is named in honor of this special place. (San Francisco, CA)

**RAFI TAHERIAN** is the executive director for Yale Dining. A native of Iran, Rafi spent much of his youth in Italy, where he worked in various food service establishments in a wide range of capacities. After immigrating to the U.S., he worked as general manager at Marriott and General Mills corporations where he received extensive management training. Upon receiving his classical culinary education at The Culinary Institute of America (CIA) in Hyde Park, New York, he completed his fellowship at the CIA's continuing education facility at Greystone. Rafi then worked at Stanford University for 12 years. During his leadership at Stanford, the Dining Program received many awards,

including: a proclamation from the United States Congress; an Ivy Award for Excellence in Hospitality from *Restaurants & Institutions* magazine; a Green Business certification from Santa Clara county; an Acterra Award for business sustainability; numerous gold awards for culinary competitions and catering; and Stanford Dining was recognized by *Financial Times* as the best dining program for Executive Services. Rafi is an ACF Certified Executive Chef (CEC) and serves on several industry advisory groups and councils. (New Haven, CT)

**MARC ZAMMIT** is the Vice President of Corporate Sustainability Initiatives for Compass Group USA. In this position, Marc oversees the development and implementation of Compass Group USA's sustainability platform as it relates to consumer environmental, health, and ethical concerns for the company's business & industry, education, healthcare, and vending sectors. He works closely with NGO partners like the Environmental Defense Fund, Seafood Watch, and the Humane Society to develop the scientific basis and support for sustainability initiatives. His role includes crafting and influencing strategies that encourage responsible and sustainable supply chains for Compass Group USA. Marc's current position extends his reach and builds on the momentum he created as director of Culinary Support for Bon Appetit Management Company (a Compass Group sector) for 15 years. His role was pivotal in shaping Bon Appétit's emergence as the industry leader in food-related social responsibility. Marc holds a variety of business advisory board positions including: The Association of Family Farms; The Harvard School of Public Health Nutrition Round Table; The Seafood Watch Advisory Board, the Produce Marketing Association; Stewardship Index for Specialty Crops amongst others. (Palo Alto, CA)