

5:00 PM

Opening Presentations and Culinary Demonstrations

CIA Conference Hall (2nd floor)

Independence & Revolution: Savoring the Culinary Heritage of Central Mexico

This session – featuring a live feed from CIA, San Antonio’s Latin Demonstration Kitchen – will take a closer look at culinary heritage of central Mexico, and how Mexican Independence and the Mexican Revolution influenced the migration of dishes and ingredients.

Moderator: **Iliana de la Vega** (CIA, San Antonio and El Naranjo, Austin, TX)

Keynote

Presentation: **Jeffrey Pilcher, Ph.D.** (University of Minnesota)

Presenters: **Rick Bayless** (Frontera Grill, Topolobampo, and XOCO, Chicago, IL; Red O, Los Angeles)

Ricardo Muñoz (Restaurant Azul y Oro, Mexico City)

Francisco Javier Cárdenas (El Petit Four, San Miguel de Allende, Mexico)

Benedicta Alejo (Michoacán, Mexico)

Lucero Soto (Restaurant LU, Morelia Michoacán, Mexico)

Federico López (Taller Culinary Workshop, Cancun, Mexico)

7:00 PM

Opening Reception

Pearl Brewery Full Goods Building Breezeway

Sponsored by Northarvest Bean Growers Association and Quantum Foods

8:00 PM

Program ends for the evening

Participants are on their own for dinner to enjoy San Antonio’s great restaurants

Thursday, October 7

- 8:00 AM **Light Latin-Inspired Breakfast** (available until 8:30 AM)
CIA Teaching Kitchen (1st floor, new building)
Sponsored by Avocados from Mexico
- 8:30 AM **Presentations & Demonstrations**
CIA Conference Hall (2nd floor)
Latin Live Fire: A World of Grilling, Roasting, Sauces, and More
This session – featuring a live feed from CIA, San Antonio’s Outdoor Live Fire Pavilion – will explore the live fire cooking traditions of Brazil and Chile, and take a look at how American chefs use live fire to create compelling concepts for American menus.
Moderator: **Elizabeth Kossick** (CIA, San Antonio)
Moderator/
Presenter: **Almir Da Fonseca** (CIA at Greystone)
Presenters: **Mara Salles** (Tordesilhas, Rio de Janeiro, Brazil)
 Rodrigo Oliveira (Mocotó, São Paulo, Brazil)
 Cristián Correa (Restaurante Milcao, Santiago, Chile)
 Robert Del Grande (RDG/ Bar Annie, Houston, TX)
 Roberto Santibañez (Fonda, Brooklyn, NY)
- 10:00 AM **Break**
CIA Conference Hall (2nd floor)
Sponsored by Bunge Oils
- 10:30 AM **Presentations & Demonstrations**
CIA Conference Hall (2nd floor)
African-Latin Connections: From the Caribbean and Brazil
This session featuring guest chefs from the Caribbean island of Guadeloupe, Cuba, and Brazil will examine the connections between African and Latin countries, tracing the culinary roots and migration of iconic ingredients and dishes.
Moderator: **Jessica Harris** (Culinary Historian, Author, New York, NY)
Presenters: **Mara Salles** (Tordesilhas, São Paulo, Brazil)
 Maricel Presilla (Zafra, Cucharamama & Ultramarinos, Hoboken, NJ)
 Clara Lesueur (Chez Clara, Guadeloupe)
 Madame Mérita Felix (Women Cooks Association, Guadeloupe)
- 12:00 PM **Walk to Outdoor Live Fire Pavilion**
- 12:15 PM **Marketplace Lunch & Sponsor Exchange**
Outdoor Live Fire Tented Pavilion
This walk-around lunch will feature some of the dishes demonstrated in the morning sessions as well as dishes featuring sponsor products from our Premium Gold, Gold, Silver & Bronze program sponsors.

- 1:30 PM **Presentations & Demonstrations**
CIA Conference Hall (2nd floor)
- Women Cooks, Latin Kitchens: Faces of Culture**
This session featuring guest chefs from Cuba, Guadeloupe, Mexico, and Peru will describe the influence of women on the culinary traditions of Latin America.
- Moderator: **Jessica Harris** (Culinary Historian, Author, New York, NY)
Presenters: **Maricel Presilla** (Zafra, Cucharamama & Ultramarinos, Hoboken, NJ)
Clara Lesueur (Chez Clara, Guadeloupe)
Madame Mérita Felix (Women Cooks Association, Guadeloupe)
Benedicta Alejo (Michoacán, Mexico)
Marilu Madueño (Huaca Pucllana, Lima, Peru)
- 3:00 PM **Break**
CIA Conference Hall (2nd floor)
- Sponsored by National Watermelon Promotion Board*
- 3:30 PM **Presentations & Demonstrations**
CIA Conference Hall (2nd floor)
- The Fresh, Iconic Flavors of Michoacán and Guanajuato**
Regional Mexican cuisine is increasing in prominence in the U.S. This session will examine iconic ingredients and dishes from Michoacán and Guanajuato.
- Moderator/
Presenter: **Iliana de la Vega** (CIA, San Antonio and El Naranjo, Austin, TX)
Presenters: **Ricardo Muñoz** (Restaurant Azul y Oro, Mexico City)
Francisco Javier Cárdenas (El Petit Four, San Miguel de Allende, Mexico)
Lucero Soto (Restaurant LU, Morelia Michoacán, Mexico)
Benedicta Alejo (Michoacán, Mexico)
- 5:00 PM **Reception**
Outdoor Live Fire Patio
- Sponsored by National Peanut Board and Quantum Foods*
- Author Book Signing**
Outdoor Live Fire Pavilion
- The following presenters and guest chefs will be signing books during this time:
- **Mark Miller**, author of Tacos
 - **Maricel Presilla**, author of The New Taste of Chocolate
- 6:00 PM **Program concludes for the evening**
Participants are on their own for dinner to enjoy San Antonio's great restaurants

Friday, October 8

- 8:00 AM **Light Latin-Inspired Breakfast** (available until 8:30 AM)
CIA Teaching Kitchen (1st floor, new building)
Sponsored by the Mushroom Council and Olé Mexican Foods
- 8:30 AM **Presentation**
CIA Conference Hall (2nd floor)
Think Tank: Translating & Adapting Latin Flavors for American Menus
During this session renowned chef and restaurateur Mark Miller will describe ways dishes demonstrated earlier in the symposium can be translated and adapted for American foodservice operations and audiences.
Presenter: **Mark Miller** (Chef, Author, Consultant, Sante Fe, NM)
- 8:50 AM **Presentations & Demonstrations**
CIA Conference Hall (2nd floor)
Slow & Rustic: From Pit Roasting to Wood-Fired Ovens
This session – with a live feed from the CIA, San Antonio’s Outdoor Live Fire Pavilion and the Latin Demonstration Kitchen – will look at slow, rustic cooking techniques and examine ways U.S. operators can integrate these rustic flavor development techniques into their operations.
Moderator: **Elizabeth Kossick** (CIA, San Antonio)
Presenters: **Mara Salles** (Tordesilhas, São Paulo, Brazil)
 Cristián Correa (Restaurante Milcao, Santiago, Chile)
 Norman Van Aken (Norman’s, Orlando, and Normans 180, Coral Gables)
 Marilu Madueño (Huaca Pucllana, Lima, Peru)
 Arturo Rubio (Huaca Pucllana, Lima, Peru)
- 10:00 AM **Break**
CIA Conference Hall (2nd floor)
Sponsored by National Peanut Board
- 10:30 AM **Presentations & Demonstrations**
CIA Conference Hall (2nd floor)
Modern Latin 2010: What We Want to Eat Now
This session, featuring fine dining chefs from Brazil, Chile, Peru, Mexico, and the U.S. will look at how dishes are adapted, translated, and presented in contemporary ways for global audiences.
Moderator/
Presenter: **Norman Van Aken** (Norman’s, Orlando, and Normans 180, Coral Gables)
Presenters: **Federico López** (Taller Culinary Workshop, Cancun, Mexico)
 Cristián Correa (Restaurante Milcao, Santiago, Chile)
 Rodrigo Oliveira (Mocotó, Rio de Janeiro, Brazil)
 Marilu Madueño (Huaca Pucllana, Lima, Peru)

12:00 PM **Walk to Full Goods Breezeway**

12:15 PM **Buffet Lunch**

Pearl Brewery Full Goods Building Breezeway

Sponsored by Northarvest Bean Growers Association

Author Book Signing

The Twig (book store located in Full Goods Building)

The following presenters and guest chefs will be signing books during this time:

- **Jessica Harris**, author of The Africa Cookbook
- **Norman Van Aken**, author of New World Kitchen

1:30 PM **Presentations & Demonstrations**

CIA Conference Hall (2nd floor)

“Pigs Gone Wild:” Celebrating Traditions of Latin Pork Cooking

In this over-the-top look at pork cooking – with a live feed from the CIA, San Antonio’s Outdoor Live Fire Pavilion – this session will present pork dishes from street food and stews to small plates that people around the world seek out on a daily basis.

Moderator: **Iliana de la Vega** (CIA, San Antonio)

Presenters: **Ricardo Munoz** (Restaurant Azul y Oro, Mexico City)

Rodrigo Oliveira (Mocotó, São Paulo, Brazil)

Lucero Soto (Restaurant LU, Morelia Michoacán, Mexico)

Rick Bayless (Frontera Grill, Topolobampo, and XOCO, Chicago, IL)

Maricel Presilla (Zafra, Cucharamama & Ultramarinos, Hoboken, NJ)

3:00 PM **Break**

CIA Conference Hall (2nd floor)

Sponsored by Kikkoman Sales USA

3:30 PM

Final Forum

CIA Conference Hall (2nd floor)

The Business of Latin Flavors: Post-Recession Cooking and Culinary Strategy Development

This panel discussion will take a closer look at the opportunities and challenges of presenting Latin foods on American menus.

Moderator: **Fernando Salazar** (Wyndham Worldwide, Parsippany, NJ)

Panelists: **Rick Bayless** (Frontera Grill, Topolobampo, and XOCO, Chicago, IL)

Iliana de la Vega (CIA, San Antonio and El Naranjo, Austin, TX)

Robert Del Grande (RDG/ Bar Annie, Houston, TX)

Laura Diaz (a.k.a. Chef LaLa) (Celebrity Latina Chef, Los Angeles, CA)

Mark Miller (Chef, Author, Consultant, Sante Fe, NM)

Arturo Rubio (Huaca Pucllana, Lima, Peru)

Roberto Santibañez (Fonda, Brooklyn, NY)

Norman Van Aken (Norman's, Orlando, and Normans 180, Coral Gables)

4:45 PM

Closing Remarks

CIA Conference Hall (2nd floor)

Speakers: **Greg Drescher** (CIA at Greystone)

Rick Bayless (Frontera Grill, Topolobampo, and XOCO, Chicago, IL)

5:00 PM

Closing "Pigs Gone Wild" Reception

Outdoor Live Fire Patio

Sponsored by California Olive Ranch

6:00 PM

Symposium Concludes