

The Culinary Institute of America
presents

2007 Worlds of Flavor
International Conference & Festival

THE RISE OF ASIA
Culinary Traditions of the East and
Flavor Discovery in 21st Century America

November 1-3, 2007

The Culinary Institute of America at Greystone
Napa Valley, California

Program Schedule 10-12-07

Thursday, November 1

4:00 PM **Registration**
Atrium

5:00 PM **Welcome and Introduction**
Ventura Foods Center for Menu Research & Development
Speakers: **Mark Erickson, Charles Henning, Greg Drescher**
Introduction of Platinum Sponsors
Kikkoman International, Sodexo, Sunkist Growers

5:20 PM General Session I
The Rise of Asia: Celebrating Flavor, Culture and Diversity
Introduction: **Greg Drescher**
Presenters: **Suvir Saran, Mai Pham, Fuchsia Dunlop**

Faces of Cultures, Images of Asia
Introduction with slides and commentary: **Naomi Duguid, Jeffrey Alford**

India: **Nimmy Paul, Floyd Cardoz, Surbhi Sahni, Niloufer Ichaporia King, Abhijit Saha, Hemant Mathur, Rohit Singh, Ammini Ramachandran, Gopal Kochak**

Pakistan: **Marina Fareed**

China: **Xian Hou Sun, Qiang Jin, Yu Bo, Martin Yan, Chan Chun Hung, Shu Tim Li, Shirley Cheng**

Japan: **Elizabeth Andoh, Masaharu Morimoto, Yoshinori Horii, Kunio Tokuoka**

Korea: **Myung Sook Lee, Angie Heajung Chung, Hee Sook Cho**

Vietnam: **Charles Phan, Dzoan Cam Van Nguyen, Hoang Trang**

Thailand: **Chai Siriyarn, Kobkaew Naipinij, Ian Chalermkittichai**

Singapore: **Violet Oon, Sam Leong, KF Seetoh, Ng Kwok Yin**

7:30 PM

Opening Reception

World Marketplace

Historic Barrel Room

A memorable immersion into the sights, smells, sounds, and tastes of Asian food, drink, and culture, orchestrated by our guest chefs and sponsors. Enjoy colorful market stalls, cultural performances, comparative tastings, book signings, and more.

Sponsored by Kikkoman International, Sodexo, Sunkist Growers

9:30 PM

Program Concludes for the Evening

Friday, November 2

7:30 AM

A Light Napa Valley Breakfast

Ventura Foods Center for Menu Research & Development

Sponsored by California Raisin Marketing Board, National Peanut Board

8:15 AM

General Session II

Tasting Regional China: Sichuan, Hunan and Beijing

Introduction: **Cecilia Chiang**

Moderator/presenter: **Fuchsia Dunlop**

Presenters: **Yu Bo, Tan Lu, Ying Nie, Lin Wang, Xian Hou Sun,**

Chun Shuan Cai, Qiang Jin, Xu Liu

9:30 AM

General Session III

Discovering Regional India: Cuisines of the South

Moderator: **Suvir Saran**

Presenters: **Ammini Ramachandran, Nimmy Paul, Abhijit Saha, Floyd Cardoz**

10:30 AM

Coffee and Conversation Break

Sponsored by Kerrygold/Irish Dairy Board

11:00 AM

General Session IV

The Japanese Kitchen: Traditions of Balancing Flavors

Introduction: **Thomas Keller**

Moderator/presenter: **Elizabeth Andoh**

Presenters: **Yoshinori Horii, Kiyomi Mikuni, Masaharu Morimoto, Hiroko Shimbo, Katsuya Uechi**

- NOON Lunch
The Big, Bright, Bold Flavors of South Asia
Herb Terrace and First Floor
- 1:30 PM General Session V
Singapore: Flavors at the Crossroads of Asia
Ventura Foods Center for Menu Research & Development
Moderator: **Violet Oon**
Presenters: **Sam Leong, Ng Kwok Yin, Zulkifli Bin Packeer Bawa**
- 2:30 PM **Break**
- 2:45 PM **Concurrent Activities**
Various campus locations
- 2:45 PM **Seminar Series**
(2:45 PM—3:45 PM; 4:15—5:15 PM)
See also Kitchen Demonstration Workshop/Seminar Series starting at 2:45 PM below
- Seminar I A** (2:45 PM—3:45 PM)
Ecolab Theater
Chinese Flavor Traditions and American Menus: What's Next?
Presenter: **Martin Yan**
Sponsored by Givaudan Flavors
- Seminar I B** (4:15 PM—5:15 PM)
Ecolab Theater
Palette of Flavors: Vietnamese Sauce Strategies for American Menus
Moderator/presenter: **Mai Pham**
Presenters: **Dzoan Cam Van Nguyen, Hoang Trang, Pham Thi Ngoc Tinh**
- Seminar II A** (2:45 PM—3:45 PM)
Ventura Foods Center for Menu R & D
Modern Sushi: The Art of Signature Flavors
Presenter: **Masaharu Morimoto**
Sponsored by Kikkoman International
- Seminar II B** (4:15 PM—5:15 PM)
Ventura Foods Center for Menu R & D
Of Chili Crab, Prawn Noodle Soup and More: The Singaporean Seafood Kitchen
Moderator: **Christopher Tan**
Presenters: **Ng Kwok Yin, Louise Tay**
Sponsored by IE Singapore/Singapore Tourism Board

Seminar III A (2:45 PM—3:45 PM)

DeBaun Theater

South Asian Flavor Dynamics: Sweet, Sour, Salty and More

Presenter: **Alexander Ong**

Sponsored by California Raisin Marketing Board

Seminar III B (4:15 PM—5:15 PM)

DeBaun Theater

Chinese Regional Cooking: Savoring Beijing and Northern China

Moderator: **Fuchsia Dunlop**

Presenters: **Qiang Jin, Xu Liu, Xian Hou Sun, Chun Shuan Cai**

Seminar IV A (2:45 PM—3:45 PM)

Williams Center for Flavor Discovery

The World of Miso: Leveraging Flavor in the Japanese Kitchen

Moderator: **Elizabeth Andoh**

Presenter: **Keiji Matsuoka**

Sponsored by Marukome USA

Seminar IV B (4:15 PM—5:15 PM)

Williams Center for Flavor Discovery

Dashi and the Japanese Kitchen: A Master Class

Moderator/presenter: **Elizabeth Andoh**

Presenter: **Yoshihiro Takahashi**

Seminar V A (2:45 PM—3:45 PM)

Phelps Room

India: Images, Tastes and Memory

Making Sense of Indian Flavors

Moderators/presenters: **Jeffrey Alford, Naomi Duguid**

Presenters: **Surbhi Sahni, Niloufer Ichaporia King**

Seminar V B (4:15 PM—5:15 PM)

Phelps Room

Menu Insight: A Component Tasting of South Asian Ingredients and Flavor Dynamics

Moderator: **Suvir Saran**

Presenters: **Ammini Ramachandran, Brian Cleere, Christibelle “Auntie Belle” Savage**

Seminar VI A (2:45 PM—3:45 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Discovering—and Tasting—Japan Through its Tea Culture

Moderator: **Karen MacNeil**

Presenters: **Ryozou Taniguchi, Kiyomi Mikuni**

Sponsored by Suntory

Seminar VI B (4:15 PM—5:15 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Pairings: Exploring Albariño with Asian Flavors

Presenters: **Karen MacNeil, Mary Gorman, DWS, Ian Chalermkittichai**

Sponsored by Rías Baixas, Exceptional Albariño from Spain

Seminar VII A (2:45 PM—3:45 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

The Japanese Market Basket: Elements of Quality and Style

Presenter: **Hiroko Shimbo**

Seminar VII B (4:15 PM—5:15 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

Savory Bites, Sweet Bites: Indian Flavor Strategies for American Kitchens

Moderator/presenter: **Abhijit Saha**

Panelists: **Gopal Kochak, Hemant Mathur**

Sponsored by Almond Board of California

2:45 PM

Kitchen Demonstration Workshop/Seminar Series

(2:45 PM—3:45 PM; 4:15 PM—5:15 PM)

Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens

Sponsored by Alaska Seafood Marketing Institute

Kitchen Workshop #1 A (2:45 PM—3:45 PM)

Hot kitchen/tastings

Heat and Spice: The Wok Kitchens of Sichuan

Moderator: **Fuchsia Dunlop**

Presenters: **Yu Bo, Tan Lu**

Kitchen Workshop #1 B (4:15 PM—5:15 PM)

Hot kitchen

Modern Singaporean Asian Cooking: Inspiration from Our Forefathers

Moderator: **Violet Oon**

Presenter: **Sam Leong**

Kitchen Workshop #2 A (2:45 PM—3:45 PM)

Hot kitchen

South India: Appams and Other Delights from a Kerala Kitchen

Presenter: **Nimmy Paul**

Kitchen Workshop #2 B (4:15 PM—5:15 PM)

Hot kitchen

South India: Appams and Other Delights from a Kerala Kitchen

Presenter: **Nimmy Paul**

Kitchen Workshop #3 A (2:45 PM—3:45 PM)

Hot kitchen

From Seoul to Los Angeles: Korean Flavors for American Menus

Moderator: **Angie Heajung Chung**

Presenters: **Myung Sook Lee, Hee Sook Cho**

Discussant: **Sang Pil Hong**

Kitchen Workshop #3 B (4:15 PM—5:15 PM)

Hot kitchen/tastings

The Streets and Market Kitchens of Bangkok: Curries, Salads and Desserts

Presenters: **Chai Siriyarn, Kannika Siriyarn, Kobkaew Naipinij,**

Bansani Nawisamphan

Kitchen Workshop #4 A (2:45 PM—3:45 PM)

Outdoor live fire kitchen (back of Greystone)

Live Fire Cooking: Regional Vietnam

Presenter: **Charles Phan**

Kitchen Workshop #4 B (4:15 PM—5:15 PM)

Outdoor live fire kitchen

Live Fire Cooking: The Breads of India

Presenter: **Rohit Singh**

Kitchen Workshop #5 A (2:45 PM—3:45 PM)

Cold/pastry kitchen

Mastering Japanese Soba Traditions

Moderator: **Sam Ohta**

Presenter: **Yoshinori Horii**

Kitchen Workshop #5 B (4:15 PM—5:15 PM)

Cold/pastry kitchen

Savoring Shanghai and Hangzhou: Exploring Chinese Traditions of Cold Appetizers

Moderator: **Olivia Wu**

Presenters: **Wen Ying “Golden” Jin, Ming Hou Shan, Yue Liang Fu**

Kitchen Workshop #6 A (2:45 PM—3:45 PM)

Cold kitchen

A Sushi and Big-Eye Tuna Immersion: Techniques and Flavor Discovery

Presenter: **Katsuya Uechi**

Kitchen Workshop #6 B (4:15 PM—5:15 PM)

Cold kitchen

Secrets of the Chinese Dim Sum Kitchen

Moderator: **Shirley Cheng**

Presenters: **Chor Keung Lau, Wei Guo Qiu**

5:15 PM

Beverage and Conversation Break

Sponsored by Contessa Premium Foods

- 5:45 PM General Session VI
Asian Flavors and the Future of American Menus: The View from the CIA
Ventura Foods Center for Menu Research & Development
 Presenter: **Dr. Tim Ryan**
- 6:00 PM General Session VII
Regional India and Pakistan: Inspiration from the West and North
 Moderator: **Suvir Saran**
 Presenters: **Rajendra Tosawar, Surbhi Sahni, Gopal Kochak, Vibhuti Patel, Marina Fareed, Rohit Singh**
- 7:30 PM Tasting and Dinner
World Marketplace
Historic Barrel Room
 A memorable immersion into the sights, smells, sounds, and tastes of Asian food, drink, and culture, orchestrated by our guest chefs and sponsors. Enjoy colorful market stalls, cultural performances, comparative tastings, book signings, and more.
- 9:30 PM **Program Concludes for the Evening**

Saturday, November 3

- 7:30 AM **A Light Napa Valley Breakfast**
Ventura Foods Center for Menu Research & Development
Sponsored by California Raisin Marketing Board, National Peanut Board
- 8:15 AM General Session VIII
Tasting Regional China: From Shanghai to Hong Kong and Guangzhou
 Introduction: **Nicole Mones**
 Moderator: **Martin Yan**
 Presenters: **Ming Hou Shan, Yue Liang Fu, Wei Guo Qiu, Chan Chun Hung, Shu Tim Li**
- 9:30 AM General Session IX: The Worlds of Flavor Forum
The Rise of Asia and American Appetites: Trends, Issues...and Dreams
 Moderator: **Vibhuti Patel**
 Panelists: **Elizabeth Andoh, Jim Poris, Floyd Cardoz, Naomi Duguid, Fuchsia Dunlop, Gael Greene, David Chang, Nicole Mones, Mai Pham, Chandra Ram, Suvir Saran, Martin Yan, Olivia Wu**
- 10:30 AM **Coffee and Conversation Break**
- 11:00 AM **Concurrent Activities**
Various campus locations
- 11:00 PM **Seminar Series**
 (11:00 AM—NOON)
See also Kitchen Demonstration Workshop/Seminar Series starting at 11:00 AM below

Seminar I (11:00 AM—NOON)

Ecolab Theater

Southeast Asia and Japan: Citrus and Flavor Strategies in Five Cultures

Moderator/presenter: **Robert Danhi**

Presenter: **Hiroko Shimbo**

Sponsored by Sunkist Growers

Seminar II (11:00 AM—NOON)

Ventura Foods Center for Menu R & D

The South Asian Spice Kitchen: Fresh Ideas for American Foodservice

Moderators/presenters: **Richard Arakelian, Suvir Saran**

Presenters: **Ian Chalermkittichai, Mai Pham**

Sponsored by Sodexo

Seminar III (11:00 AM—NOON)

DeBaun Theater

The World of Miso: Leveraging Flavor in the Japanese Kitchen

Moderator: **Elizabeth Andoh**

Presenter: **Keiji Matsuoka**

Sponsored by Marukome USA

Seminar IV (11:00 AM—NOON)

Williams Center for Flavor Discovery

Singapore: Flavor and Menu Strategies for American Foodservice

Moderator/presenter: **Violet Oon**

Presenters: **Louise Tay, Sam Leong, Jake Klein**

Seminar V (11:00 AM—NOON)

Phelps Room

Food, Culture and Design: The Changing Food Scene in Tokyo

Presenter: **Izumi Okabe**

Seminar VI (11:00 AM—NOON)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Discovering—and Tasting—Japan Through its Tea Culture

Moderator: **Karen MacNeil**

Presenters: **Ryozou Taniguchi, Kiyomi Mikuni**

Sponsored by Suntory

Seminar VII (11:00 AM—NOON)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

Of Curry Pastes and Chili Jam: Tasting Southeast Asian Ingredients and Flavor Dynamics

Moderator: **Christopher Tan**

Panelists: **Christibelle “Auntie Belle” Savage, Kobkaew Naipinij, Bansani Nawisamphan**

Sponsored by Almond Board of California

11:00 AM **Kitchen Demonstration Workshop/Seminar Series**
(11:00 AM—NOON)
Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens
Sponsored by Coca-Cola Company

Kitchen Workshop #1 (11:00 AM—NOON)
Hot kitchen

Big Fire: The Wok Kitchens of Hong Kong
Moderator: **Shirley Cheng**
Presenters: **Chan Chun Hung, Shu Tim Li**

Kitchen Workshop #2 (11:00 AM—NOON)
Hot kitchen

Secrets of the Chinese Dim Sum Kitchen
Moderator: **Martin Yan**
Presenters: **Wei Guo Qiu, Chor Keung Lau**

Kitchen Workshop #3 (11:00 AM—NOON)
Hot kitchen

Streets of Singapore: A Roti Prata Master Class
Moderator: **KF Seetoh**
Presenter: **Zulkifli Bin Packeer Bawa**

Kitchen Workshop #4 (11:00 AM—NOON)
Outdoor live fire stone oven kitchen (back of Greystone)

Woks, Chilies and Aromatics: The Irresistible Flavors of Thailand
Presenters: **Chai Siriyarn, Kannika Siriyarn**

Kitchen Workshop #5A (11:00 AM—NOON)
Outdoor live fire/wok kitchen (front of Greystone)

Heat and Spice: The Wok Kitchens of Hunan
Moderators: **Fuchsia Dunlop**
Presenters: **Lin Wang, Ying Nie**

Kitchen Workshop #5B (11:00 AM—NOON)
Outdoor live fire/wok kitchen (front of Greystone)

Live Fire! Korean Flavors for American Menus
Moderator: **Angie Heajung Chung**
Presenters: **Myung Sook Lee, Hee Sook Cho,**
Discussant: **Sang Pil Hong**

Kitchen Workshop #6 (11:00 AM—NOON)
Cold kitchen

Vegetarian Flavors of Rajasthan and Kerala
Moderator: **Floyd Cardoz**
Presenters: **Rajendra Tosawar, Ammini Ramachandran**

Kitchen Workshop #7 (11:00 AM—NOON)
Mastering Japanese Soba Traditions
Cold kitchen

Moderator: **Sam Ohta**
Presenter: **Yoshinori Horii**

- NOON Lunch
World Marketplace
Historic Barrel Room
 A memorable immersion into the sights, smells, sounds, and tastes of Asian food, drink, and culture, orchestrated by our guest chefs and sponsors. Enjoy colorful market stalls, cultural performances, comparative tastings, book signings, and more.
- 1:30 PM General Session X
Ventura Foods Center for Menu Research & Development
Tasting Thailand and Vietnam: From Village Cooks and Market Stalls to Royal Courts
 Moderators/presenters: **Mai Pham, Chai Siriyarn**
 Presenters: **Jeffrey Alford, Naomi Duguid**
- Thailand**
 Presenters: **Ian Chalermkittichai, Kobkaew Naipinij, Ning Naipinij, Kannika Siriyarn**
- Vietnam**
 Presenters: **Charles Phan, Dzoan Cam Van Nguyen, Hoang Trang, Pham Thi Ngoc Tinh**
- 3:30 PM Break
- 3:45 PM **Concurrent Activities**
Various campus locations
- 3:45 PM **Seminar Series**
 (3:45 PM—4:45 PM)
See also Kitchen Demonstration Workshop/Seminar Series starting at 3:45 PM below
- Seminar I** (3:45 PM—4:45 PM)
Ecolab Theater
Southeast Asian Street Food: Flavors of Singapore, Thailand and Malaysia
 Moderator: **KF Seetoh**
 Presenters: **Andi Ng, Kobkaew Naipinij, Bansani Nawisamphan, Brian Cleere, Christibelle “Auntie Belle” Savage**
- Seminar II** (3:45 PM—4:45 PM)
Ventura Center
Modern Sushi: Of Art, Craft and Menu Development
 Moderators: **Hiro Sone**
 Presenters: **Katsuya Uechi, Nori Kusakabe**
 Discussant: **Yoshi Tome**

Seminar III (3:45 PM—4:45 PM)

DeBaun Theater

The Japanese Rice Kitchen: A Master Class

Moderator: **Hiroko Shimbo**

Presenter: **Kunio Tokuoka**

Seminar IV (3:45 PM—4:45 PM)

Williams Center for Flavor Discovery

Indian Flavor Dynamics and American Menus: Hot, Sour, Sweet and Salty

Moderators/presenters: **Naomi Duguid, Jeffrey Alford**

Presenters: **Nimmy Paul, Ammini Ramachandran, Abhijit Saha**

Sponsored by Almond Board of California

Seminar V (3:45 PM—4:45 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater

Asian Flavor Watch: Tasting Components of Menu Hits

Moderator: **Jim Poris**

Panelists: **David Chang, Floyd Cardoz, Charles Phan**

Seminar VI (3:45 PM—4:45 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater

Pairings: Exploring Albariño with Asian Flavors

Presenters: **Karen MacNeil, Mary Gorman, DWS, Alexander Ong**

Sponsored by Rías Baixas, Exceptional Albariño from Spain

3:45 PM

Kitchen Demonstration Workshop/Seminar Series

(3:45 PM—4:45 PM)

Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens

Kitchen Workshop #1 (3:45 PM—4:45 PM)

Hot kitchen/tastings

The Chinese Regional Cooking: Savoring Beijing and Northern China

Moderator: **Fuchsia Dunlop**

Presenters: **Qiang Jin, Xu Liu, Xian Hou Sun, Chun Shuan Cai**

Kitchen Workshop #2 (3:45 PM—4:45 PM)

Hot kitchen

Big Flavors and Small Dishes: The Best of Korea

Moderator: **Angie Heajung Chung**

Presenters: **Myung Sook Lee, Hee Sook Cho**

Discussant: **Sang Pil Hong**

Kitchen Workshop #3 (3:45 PM—4:45 PM)

Hot kitchen

Persian Traditions, Modern Expressions: The Food of Pakistani Muslims and India's Parsis

Moderator: **Suvir Saran**

Presenters: **Niloufer Ichaporia King, Marina Fareed**

Kitchen Workshop #4 (3:45 PM—4:45 PM)
Outdoor live fire stone oven kitchen (back of Greystone)

A Singaporean Live Fire Workshop

Moderator: **Violet Oon**

Presenters: **Ng Kwok Yin, Louise Tay**

Kitchen Workshop #5 (3:45 PM—4:45 PM)

Outdoor live fire/wok kitchen (front of Greystone)

The Wok Kitchens Southern China: Guangzhou and Hong Kong

Moderator: **Shirley Cheng**

Presenters: **Chan Chun Hung, Shu Tim Li**

Kitchen Workshop #6 (3:45 PM—4:45 PM)

Cold kitchen

Coconuts, Mangoes, Pandus and Flower Waters: South Asia as Inspiration for American Dessert Menus

Moderator: **Christopher Tan**

Presenters: **Surbhi Sahni, Chai Siriyarn, Kannika Siriyarn, Sam Leong**

Kitchen Workshop #7 (3:45 PM—4:45 PM)

Cold kitchen

Savoring Shanghai and Hangzhou: Exploring Chinese Traditions of Cold Appetizers

Moderator: **Olivia Wu**

Presenters: **Wen Ying “Golden” Jin, Ming Hou Shan, Yue Liang Fu**

4:45 PM Break

5:00 PM General Session XI
By Design, from Tokyo, Kyoto and New York: The Art of Japanese Cuisine
Introduction: **Elizabeth Andoh**
Moderator/presenter: **Izumi Okabe**
Presenters: **Yoshihiro Takahashi, Kunio Tokuoka, Masaharu Morimoto**

6:30 PM **Concluding Remarks and a Final Toast**
Speakers: **Greg Drescher, Fuchsia Dunlop, Mai Pham, Suvir Saran**

6:45 PM **Conference Concludes**