

The Culinary Institute of America
presents

12th Annual Worlds of Flavor®
International Conference & Festival

FRONTIERS OF FLAVOR:
WORLD STREET FOOD,
WORLD COMFORT FOOD

November 12-14, 2009

The Culinary Institute of America at Greystone
Napa Valley, California

PROGRAM SCHEDULE

Subject to Changes

Thursday, November 12

4:00 PM **Registration**
Atrium

4:45 PM **Welcome and Introduction**
Ventura Foods Center for Menu Research & Development
Speakers: **Mark Erickson, Charles Henning, Greg Drescher**

Introduction of Lead Sponsors
Region of Apulia; Foods from Spain/Wines from Spain; Greek Mediterranean
Gastronomy, Wonderful Olive Oil; Sodexo; United Soybean Board

5:05 PM General Session I
World Street Food, World Comfort Food: What We Want to Eat Now
Moderator/Presenter: Rick Bayless
Presenters: Roberto Santibañez, Bobby Chinn, Roy Choi

- 5:45 PM General Session II
Singapore’s Hawker Food: Into the Night, With Chopsticks!
 Introduction: Andrea Nguyen
 Moderator/Presenter: K.F. Seetoh
 Presenters: Zulkifli Bin Packeer Bawa, Mohan Ismail
- 6:15 PM General Session III
Slow Flavors of the Mediterranean: Of Pasta Kitchens, Claypots, and Live Fire
 Introduction: Ruth Reichl
 Moderator: Paul Bartolotta

The Bakers of Apulia: Fresh Scents from the Wood-fired Ovens of Altamura
A live video feed from the outdoor bread oven to do a quick check-in with our bakers
Vincenzo D’Ambrosio and Mark Furstenberg

Kitchens of Apulia: Southern Italy’s Grandmothers as Inspiration
 Presenters: Domenico Maggi, Sabina Ficco, Luzian Palmieri

Deep, Melting Flavors of Turkey
Video Feed from the Outdoor Live Fire Kitchen
 Presenters: Anissa Helou, Musa Dagdeviren, Necdet Kaygin, Burak Epir

Spice Routes of North Africa: By Way of Marrakech, San Francisco, and the Island of Djerba
 Presenters: Mourad Lahlou, Haouari Abderrazak, Paula Wolfert
- 7:00 PM Tasting and Dinner
World Marketplace
Historic Barrel Room
 A festive walk-around event featuring wines and guest chefs preparing world street foods and comfort foods, with a chance to meet our conference faculty – chefs, authors, and other experts – as well as our Worlds of Flavor sponsors.
Sponsored by Region of Apulia; Foods from Spain/Wines from Spain; Greek Mediterranean Gastronomy, Wonderful Olive Oil; Sodexo; United Soybean Board

Guest Chef and Presenter Book Signings
- 8:30 PM **Program Concludes for the Evening**

Friday, November 13

- 7:45 AM **A Light Napa Valley Breakfast**
Ventura Foods Center for Menu Research & Development
- 8:30 AM General Session IV
Peru and Brazil: Translating Flavors, From the Streets and Markets to Restaurants
Moderators: Jessica Harris, Maricel Presilla
Presenters: Edinho “Edson” Engel, Ana Celia Batista Santos, Jorge Luis “Coque” Ossio, Pedro Miguel Schiaffino, Marilu Madueño
- 9:20 AM General Session V
Regional Mexico: Antojitos, From Tortas and Tacos to Tamales
Moderator: Rick Bayless
Presenters: Roberto Santibañez, Beatriz Ramírez Woolrich, Jorge Alvarez, Richard Sandoval
- 10:00 AM **Coffee and Conversation Break**
Sponsored by Unilever Foodsolutions
- 10:30 AM General Session VI
What’s Next in Spain: Fast, Slow, and Casual Flavors
Introduction: Jim Poris
Moderator: Gerry Dawes
Presenters: Paco Roncero, Albert Asin, Daniel Olivella, Seamus Mullen
With a live video feed from our outdoor live fire kitchen previewing lunch with Mai Pham and Suvir Saran
- 11:20 AM General Session VII
Tasting Greece: Of Hand Held Pitas, Savory Braises, and the World of Meze
Moderators: Aglaia Kremezi, Diane Kochilas
Presenters: Christoforos Peskias, Jim Botsacos
- NOON Lunch
Flavors of Spice Routes: Street Foods, Comfort Foods from Turkey to India and Southeast Asia
Herb Terrace and First Floor
Guest Chefs and Experts from Australia, India, Indonesia, Singapore, Thailand, Turkey and Vietnam
Sponsored by McCormick for Chefs

- 1:30 PM **General Session VIII**
Made in America I: From Roadside and Curbside Eats to Vernacular Flavors Re-imagined
Ventura Foods Center for Menu Research & Development
 Introduction: Jonathan Gold
 Moderator/Presenter: John T. Edge
 Presenters: Donald Link, Charles Phan
- 2:30 PM **Coffee and Conversation Break**
Sponsored by Bunge Oils
- 2:45 PM **Concurrent Activities**
Various campus locations
- 2:45 PM **Seminar Series**
 (2:45 PM – 3:45 PM)
Also see Kitchen Demonstration Workshop Series starting at 2:45 PM.
- Seminar I A (2:45 PM – 3:45 PM)**
Ecolab Theater
The Vietnamese and Mexican Kitchens: Strategies for Slow, Craveable Flavors
 Presenters: Mai Pham, Roberto Santibañez
Sponsored by National Peanut Board
- Seminar II A (2:45 PM – 3:45 PM)**
Ventura Foods Center for Menu R & D
Mexican Street Food and American Restaurants: Ready for Prime Time!
 Moderator/Presenter: Iliana de la Vega
 Presenters: Jorge Alvarez, Rick Bayless, Beatriz Ramírez Woolrich
- Seminar III A (2:45 PM – 3:45 PM)**
DeBaun Theater
World Pasta Kitchen: Global Comfort Food
 Moderator/Presenter: Aaron McCargo, Jr.
 Presenters: Ida Shen, Bruno Wehren
Sponsored by Barilla America
- Seminar IV A (2:45 PM – 3:45 PM)**
Williams Center for Flavor Discovery
The Spanish Kitchen, 2010: Casual Menus – and Compelling Flavor Dynamics – from Madrid to New York
 Moderator: Gerry Dawes
 Presenters: Paco Roncero, Seamus Mullen
Sponsored by Foods from Spain

Seminar V A (2:45 PM – 3:45 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater (first floor)

The Great Tapas Wines of Spain and Inspired Flavors That Pair with Them

Session Leader: Doug Frost

Guest Chef/Discussant: Daniel Olivella

Sponsored by Wines from Spain

Seminar VI A (2:45 PM – 3:45 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater (second floor)

A Peruvian Flavor Immersion: Tasting the Best of Lima and Cusco

Session Leader: Arturo Rubio

Panelists: Jorge Luis “Coque” Ossio, Pedro Miguel Schiaffino,

Marilu Madueño

2:45 PM

Kitchen Demonstration Workshop Series

(2:45 PM – 3:45 PM)

Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens

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

Hot Kitchen

Seafood, Pasta, and Tagines: Flavors from Southern Italy and North Africa

Moderator/Presenter: Paul Bartolotta

Presenters: Haouari Abderrazak, Paula Wolfert

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

Hot Kitchen

World Comfort Food: Seasonal Strategies for Farm-to-Table Cooking

Workshop Leaders: Matthew Weingarten, Charles Phan

Sponsored by Sodexo

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

Hot Kitchen

Of Brazilian Kitchens and African Traditions: Casual Flavors for American Menus

Workshop Leader: Jessica Harris

Presenters: Ana Celia Batista Santos, Edinho “Edson” Engel

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

Cold Kitchen

Japanese Street Food, Comfort Food: Savoring the Art and Craft

Workshop Leader: Hiroko Shimbo

Presenters: Masaharu Morimoto, Scott Whitman

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

Cold Kitchen

Korean Tacos and Other Savories to “Tweet” About from an LA Food Truck

Workshop Leader: Roy Choi

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

Outdoor Live Fire Kitchen (front of Greystone)

Malaysia and Indonesia: Big Flavors for Live Fires

Workshop Leader/Presenter: Robert Danhi

Presenters: Alexander Ong, William Wongso

Sponsored by California Raisin Marketing Board

Kitchen Workshop #7 A (2:45 PM – 3:45 PM)

Outdoor Live Fire Kitchen (back of Greystone)

World Live Fire: Street Food and Small Plates from Thailand to Greece and Turkey

Moderator: Joyce Goldstein

Presenters: Musa Dagdeviren, Aglaia Kremezi, Chai Siriyarn

3:45 PM **Break**

4:15 PM **Concurrent Activities**
Various campus locations

4:15 PM **Seminar Series**
(4:15 PM – 5:15 PM)
Also see Kitchen Demonstration Workshop Series starting at 4:15 PM.

Seminar I B (4:15 PM – 5:15 PM)

Ecolab Theater

Apulia: Flavor Discovery and Comfort Food at the Heart of Southern Italy

Introduction: Mark Furstenberg

Moderator/Presenter: Domenico Maggi

Presenters: Antonio De Rosa, Riccardo Olanda, Vincenzo D'Ambrosio

Sponsored by Region of Apulia

Seminar II B (4:15 PM – 5:15 PM)

Ventura Foods Center for Menu R & D

Multi-Cultural Flavor Strategies for Contemporary American Menus

Moderator/Presenter: Norman Van Aken

Presenters: Jorge Luis “Coque” Ossio, Edinho “Edson” Engel

Sponsored by United Soybean Board

Seminar III B (4:15 PM – 5:15 PM)

DeBaun Theater

Remarkable Flavors: Fast, Casual Mexican and the Wines of Rioja

Moderator/Presenter: Adrian Murcia

Presenter: Rick Bayless

Sponsored by Vibrant Rioja

Seminar IV B (4:15 PM–5:15 PM)
Williams Center for Flavor Discovery
Hot, Sweet, Sour, Salty: Balancing Flavor in the South Asian Kitchen
Presenters: Alexander Ong, Neela Paniz
Sponsored by California Raisin Marketing Board

Seminar V B (4:15 PM–5:15 PM)
Rudd Center for Professional Wine Studies
Viking Range Corporation Tasting Theater (first floor)
Of Asian Spice Routes & Street Food: Discovering a World of Flavor
Introduction: Kevan Vetter
Session Leader: Christine Manfield
Guest Chefs/Discussants: Naomi Duguid, Burak Epir
Sponsored by McCormick for Chefs

Seminar VI B (4:15 PM–5:15 PM)
Rudd Center for Professional Wine Studies
Napa Valley Vintners Association Tasting Theater (second floor)
Catalonia: Great Wines with Small Bites to Match
Session Leaders: Karen MacNeil, Jesús Bernad
Guest Chef/Discussant: Albert Asin
Sponsored by Catalonia, the Gateway to the Mediterranean by Prodeca

4:15 PM **Kitchen Demonstration Workshop Series**
(4:15 PM–5:15 PM)
Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens

Kitchen Workshop #1 B (4:15 PM–5:15 PM)
Hot Kitchen
Peru: Cross Currents of Flavors from Spain to Asia
Workshop Leader: Pedro Miguel Schiaffino

Kitchen Workshop #2 B (4:15 PM–5:15 PM)
Hot Kitchen
Feasts of Singapore: Of Screaming Hot Woks and the Scent of the Tropics
Workshop Leader: K.F. Seetoh
Presenters: Zulkifli Bin Packer Bawa, Andi Ng

Kitchen Workshop #3 B (4:15 PM–5:15 PM)
Hot Kitchen
Turkey: Regional Flavors, Casual Concepts and the Kitchens of Istanbul
Moderator: Anissa Helou
Presenters: Musa Dagdeviren, Necdet Kaygin

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

Cold Kitchen

Thai Sweets: Dessert Strategies from Bangkok, Chiang Mai and San Francisco

Moderator/Presenter: Emily Luchetti

Presenters: Chai Siriyarn, Kannika Siriyarn, Kobkaew Najpinij, Niphatchanok
“Ning” Najpinij

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

Cold Kitchen

World Chickpea, Lentil, and Spices Smackdown: Irresistible Flavors from India to North Africa and the Eastern Mediterranean

Moderator/Presenter: Joyce Goldstein

Presenters: Suvir Saran, Haouari Abderrazak, Paula Wolfert, Stephania Cambanis

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

Outdoor Live Fire Kitchen (front of Greystone)

Street Food, Comfort Food, and the Pig: From Vietnam to Cuba and New Orleans

Moderator: Jim Poris

Presenters: Bobby Chinn, Maricel Presilla, Donald Link

Kitchen Workshop #7 B (4:15 PM – 5:15 PM)

Outdoor Live Fire Kitchen (back of Greystone)

From a Greek Village Kitchen: Live Fires and Ancient Flavors

Moderator: Diane Kochilas

Presenters: Christoforos Peskias, Jim Botsacos

Sponsored by Greek Mediterranean Gastronomy, Wonderful Olive Oil

5:15 PM Break

5:30 PM General Session IX

World Flavors and Value Strategies: The American Food Revolution Rolls On

Ventura Foods Center for Menu Research & Development

Presenter: Dr. Tim Ryan

5:45 PM General Session X

Vietnam and Japan: Big Bites on the Run, From Street Corners to Train Stations

Moderator/Presenter: Mai Pham

Presenters: Ngoc Tinh, Bobby Chinn, Masaharu Morimoto, Hiroko Shimbo

6:40 PM General Session XI

Indonesia and India: Of Street Snacks, Sambals, and Savory Curries

Moderator: K.F. Seetoh

Moderator/Presenter: Suvir Saran

Presenters: William Wongso, Hemant Mathur, Neela Paniz

- 7:30 PM Tasting and Dinner
World Marketplace
Historic Barrel Room
 A memorable immersion into the sights, smells, sounds, and flavors of more than a dozen food cultures around the world, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.
Guest Chef and Presenter Book Signings
- 9:30 PM **Program Concludes for the Evening**

Saturday, November 14

- 8:00 AM **A Light Napa Valley Breakfast**
Ventura Foods Center for Menu Research & Development
- 8:45 AM **Concurrent Activities**
Various campus locations
- 8:45 AM **Seminar Series**
 (8:45 AM – 9:45 AM)
Also see Kitchen Demonstration Workshop Series starting at 8:45 AM.
- Seminar I (8:45 AM – 9:45 AM)**
Ecolab Theater
Spanish Casual, from Traditional to Modern: Tapas, Bocadillos, Cocas, and More
 Moderator/Presenter: Gerry Dawes
 Presenters: Paco Roncero, Seamus Mullen, Albert Asin
Sponsored by Foods from Spain
- Seminar II (8:45 AM – 9:45 AM)**
Ventura Foods Center for Menu R & D
East Asian Street Food: Fueling Concepts for American Menus
 Moderator/Presenter: Andrew Hunter
 Presenter: Roy Choi
Sponsored by Kikkoman Sales USA
- Seminar III (8:45 AM – 9:45 AM)**
DeBaun Theater
World Comfort Food: Seasonal Strategies for Farm-to-Table Cooking
 Moderator: Jim Poris
 Presenters: Neela Paniz, Matthew Weingarten
Sponsored by Sodexo

Seminar IV (8:45 AM – 9:45 AM)

Williams Center for Flavor Discovery

Mediterranean Fresh: An Odyssey of Flavor Dynamics and Small Dishes

Moderator/Presenter: Joyce Goldstein

Presenters: John Csukor, Diane Kochilas, Stephania Cambanis

Sponsored by Almond Board of California

Seminar V (8:45 AM – 9:45 AM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater (first floor)

Albariño Wines of Rias Baixas: Pairing with Asian Bites

Session Leader: Karen MacNeil

Guest Chefs/Discussants: Robert Lam, Scott Whitman

Sponsored by Rias Baixas, Exceptional Albariño from Spain

Seminar VI (8:45 AM – 9:45 AM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater (second floor)

Apulia: Flavor Strategies, Techniques, the Foods of Southern Italy...and the Wines that Pair with Them

Session Leader: Domenico Maggi

Panelists: Sabina Ficco, Luzian Palmieri

Sponsored by Region of Apulia

8:45 AM

Kitchen Demonstration Workshop Series

(8:45 AM – 9:45 AM)

Third Floor Teaching Kitchen, Outdoor Live Fire Kitchens

Kitchen Workshop #1 (8:45 AM – 9:45 AM)

Hot Kitchen

Signature Flavors: Asian and Latin Street Food as Inspiration

Workshop Leader: Norman Van Aken

Presenters: Christine Manfield, Jorge Alvarez

Sponsored by United Soybean Board

Kitchen Workshop #2 (8:45 AM – 9:45 AM)

Hot Kitchen

The Corn Kitchen: The Heart of Mexican Comfort Food

Moderator: Richard Sandoval

Presenters: Iliana de la Vega, Beatriz Ramírez Woolrich

Kitchen Workshop #3 (8:45 AM – 9:45 AM)

Hot Kitchen

Vietnam and Indonesia: A Heritage of Long, Slow, and Complex Flavors

Moderator/Presenter: Mai Pham

Presenters: Ngoc Tinh, Bobby Chinn, William Wongso

Kitchen Workshop #4 (8:45 AM–9:45 AM)

Cold Kitchen

Mediterranean Bread-based Snacks and Street Foods

Moderator/Presenter: Anissa Helou

Presenters: Mark Furstenberg, Vincenzo D'Ambrosio, Riccardo Olanda, Aglaia Kremezi, Daniel Olivella

Kitchen Workshop #5 (8:45 AM–9:45 AM)

Outdoor Live Fire Kitchen (front of Greystone)

Turkey, from Istanbul and the Aegean to Gazientep: Of Street Foods and Live Fires

Moderator: Burak Epir

Presenters: Musa Dagdeviren, Necdet Kaygin

Kitchen Workshop #6 (8:45 AM–9:45 AM)

Outdoor Live Fire Kitchen (back of Greystone)

Mastering the Indian Tandoor: Techniques for Memorable Flavors

Moderator: Suvir Saran

Presenter: Hemant Mathur

9:45 AM

Coffee and Conversation Break

Sponsored by United States Potato Board

10:00 AM

General Session XII

Italian Comfort Food: Inspiration from the Sea, and from Apulia in the South

Moderator/Presenter: Paul Bartolotta

Presenters: Corrado De Virgilio, Antonio De Rosa, Riccardo Olanda

With a live feed from the outdoor, wood-fired bread oven with Mark Furstenberg and Vincenzo D'Ambrosio

10:40 AM

General Session XIII

Chasing Flavors, Dodging Traffic: On the Streets of Thailand and Malaysia

Moderator: Robert Danhi

Presenters: Chai Siriyarn, Kobkaew Najpinij, Niphatchanok "Ning" Najpinij, Alexander Ong

11:20 AM

General Session XIV

Flavors in Migration I: Asian Street Foods without Borders

Moderator: Suvir Saran

Presenters: Christine Manfield, Naomi Duguid

NOON

Lunch

World Marketplace

Historic Barrel Room

A memorable immersion into the sights, smells, sounds, and flavors of more than a dozen food cultures around the world, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.

Guest Chef and Presenter Book Signings

- 1:15 PM General Session XV
Ventura Foods Center for Menu Research & Development
Of Hot Fires and Aromatics: Modern Takes on Ancient Flavors, from Turkey to Morocco
 Moderator: Anissa Helou
 Presenters: Musa Dagdeviren, Necdet Kaygin, Mourad Lahlou
- 2:00 PM General Session XVI
Made in America II: World Street Food Goes Upscale, Circa 2010
 Presenters: Ruth Reichl, Susan Feniger
- 2:40PM General Session XVII
Flavors in Migration II: African, Spanish, and Latin Exchanges
 Presenters: Jessica Harris, Maricel Presilla
- 3:20 PM **Break**
- 3:30 PM **Concurrent Activities**
Various campus locations
- 3:30 PM **Seminar Series**
 (3:30 PM – 4:30 PM)
Also see Kitchen Demonstration Workshop Series starting at 3:30 PM.
- Seminar I** (3:30 PM – 4:30 PM)
Ecolab Theater
Fresh from Barcelona: Tapas, Cava, and the Flavors of Catalonia
 Moderator: Gerry Dawes
 Presenters: Albert Asin, Jesús Bernad, Daniel Olivella
Sponsored by Catalonia, the Gateway to the Mediterranean by Prodeca
- Seminar II** (3:30 PM – 4:30 PM)
Ventura Center for Menu R & D
Athens to the Islands: Modern Greek Comfort Food
 Introduction: Cat Cora
 Moderators/Presenters: Diane Kochilas, Aglaia Kremezi
 Presenters: Christoforos Peskias, Jim Botsacos, Stephania Cambanis
Sponsored by Greek Mediterranean Gastronomy, Wonderful Olive Oil
- Seminar III** (3:30 PM – 4:30 PM)
DeBaun Theater
Singapore: Secrets of the Hawker Kitchen
 Moderator: Violet Oon
 Presenter: Mohan Ismail

Seminar IV (3:30 PM – 4:30 PM)

Williams Center

Street Food, Comfort Food Along the World Spice Routes: The Brazilian Kitchen

Introduction: Kevan Vetter

Moderator/Presenter: Almir DaFonseca

Presenters/Panelists: Edinho “Edson” Engel, Ana Celia Batista Santos

Sponsored by McCormick for Chefs

Seminar V (3:30 PM – 4:30 PM)

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater (first floor)

The Albariño Wines of Rias Baixas: Pairing with Asian Bites

Session Leader: Karen MacNeil

Guest Chefs/Discussants: Robert Lam, Scott Whitman

Sponsored by Rias Baixas, Exceptional Albariño from Spain

Seminar VI (3:30 PM – 4:30 PM)

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater (second floor)

The Great Tapas Wines of Spain and Inspired Flavors that Pair with Them

Session Leader: Doug Frost

Guest Chef/Discussant: Seamus Mullen

Sponsored by Wines from Spain

3:30 PM

Kitchen Demonstration Workshop Series

(3:30 PM – 4:30 PM)

Third Floor Teaching Kitchen (delete this “Outdoor Live Fire Kitchens”)

Kitchen Workshop #1 (3:30 PM – 4:30 PM)

Hot Kitchen

Kitchens of Apulia: Slow Flavors of Southern Italy

Workshop Leader: Domenico Maggi

Presenters: Antonio De Rosa, Corrado De Virgilio, Luzian Palmieri, Sabina Ficco

Sponsored by Region of Apulia

Kitchen Workshop #2 (3:30 PM – 4:30 PM)

Hot Kitchen

Peru, from Ceviche to Anticuchos: Taking Street Food into Casual and Fine Dining

Workshop Leader: Arturo Rubio

Presenters: Jorge Luis “Coque” Ossio, Pedro Miguel Schiaffino, Marilu Madueño

Kitchen Workshop #3 (3:30 PM – 4:30 PM)

Hot Kitchen

Of Chili Jam and Pad Thai: Building Thai Flavors through Sauce-making and the Wok

Moderator/Presenter: Chai Siriyarn

Presenters: Kobkaew Najpinij, Niphatchanok “Ning” Najpinij

- 4:30 PM Break
- 4:45 PM General Session XVIII: Town Hall
World Flavors...On a Stick, In a Bowl, On the Run...A Game Changer?
Moderator: Greg Drescher
Presenter: Jonathan Gold
Panelists: Rick Bayless, Roy Choi, Gerry Dawes, John T. Edge, Susan Feniger, Mark Furstenberg, Jonathan Gold, Jessica Harris, Anissa Helou, Diane Kochilas, delete Mai Pham & James Oseland from this session, Maricel Presilla, Jim Poris, Ruth Reichl, K.F. Seetoh, Suvir Saran
- 6:00 PM **Concluding Remarks**
Speakers: Rick Bayless, Greg Drescher
- 6:15 PM **Conference Concludes**