The 2022 Menus of Change Leadership Summit will feature 10 general sessions, 11 breakout sessions (4 with culinary demonstrations), 2 breakfasts, 2 morning breaks, 2 lunches, 2 afternoon breaks, and 2 evening receptions.

<table>
<thead>
<tr>
<th>At-A-Glance Schedule Overview</th>
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<tbody>
<tr>
<td><strong>TUESDAY, JUNE 14</strong></td>
</tr>
<tr>
<td>12:30 PM</td>
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<tr>
<td>Optional Pre-Conference Lunch &amp; Campus Tour</td>
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<tr>
<td>3 to 7 PM</td>
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<tr>
<td>Registration &amp; Refreshments, Student Poster Sessions 3 – 4 PM</td>
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<tr>
<td>General Sessions I-II 4:15 – 6 PM</td>
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<tr>
<td>Opening Reception 6 - 7 PM</td>
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OPTIONAL PRE-CONFERENCE LUNCH & CAMPUS TOUR

Tuesday, June 14

Optional Pre-Conference Lunch & Campus Tour (additional registration fee applies)

12:30 PM CIA Campus Tour & Lunch in the Egg at the Student Commons
($25, pre-registration required)

Attendees who pre-register for the lunch & tour should plan to arrive at the CIA between 12:30 and 12:45 pm for registration, which will take place in the Marriott Pavilion. When you register onsite, we will provide a voucher for you to enjoy lunch in the Egg (CIA’s student dining facility), where you can select an entrée from any of our walk-up stations including: The Line, Innovation Kitchen, Menus of Change, or Salad Bar along with bottled water and either a cookie or piece of whole fruit for dessert. After enjoying lunch, at 1:45 pm, our student tour guides will meet you at the entrance to the Egg to take you on a tour of the CIA campus, which will conclude at the Marriott Pavilion so you can enjoy registration refreshments and networking just before the conference begins.

To register for this pre-conference tour & lunch, please click here.
PROGRAM SCHEDULE

The Menus of Change Annual Leadership Summit is co-presented by The Culinary Institute of America (CIA) and Harvard T.H. Chan School of Public Health, Department of Nutrition. A Menus of Change Scientific and Technical Advisory Council, together with Harvard Chan School and CIA, are solely responsible for the nutrition and environmental guidance of the conference and supplemental editorial resources. The Menus of Change Business Leadership Council helps translate scientific guidance into actionable strategies for change throughout the foodservice industry, highlights case studies in innovation, and builds industry participation in supporting healthier, more sustainable menus. Project sponsors and other commercial interests are not permitted to influence the editorial independence of the Menus of Change initiative.

Tuesday, June 14

3 PM  Conference Registration  
Francesco and Mary Giambelli Atrium Lobby, Marriott Pavilion (Auditorium Level)

3 PM  Registration Refreshments  
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)  
Including Samsung Club des Chefs Demonstration Kitchen  
Sponsored by Oatly

CIA Student Showcase  
Find out what CIA students and faculty are doing in their coursework, around campus, and out in the community and industry relating to Menus of Change principles and sustainable food systems.

4 PM  Welcome & Opening Remarks  
Ecolab Auditorium, Marriott Pavilion  
Speakers:  
Allison Righter, MSPH, RDN (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA)  
Rupa Bhattacharya (Executive Director, Strategic Initiatives and Industry Leadership, CIA)

4:15 PM  General Session I  
Presentations  
Food, Health, and the Climate Crisis: The Case for Accelerating Change  
This past year put the transformation of food systems at the top of the global agenda, with the UN Food Systems Summit and other major scientific consensus reports calling for urgent collective action to avoid catastrophic disaster and to shape a better food future. Join us for this opening general session to kick off the 10th edition of Menus of Change by setting the systems context around food, farming, nutrition, public health, and environmental sustainability. As the restaurant and foodservice sectors continue to rebuild operations in 2022 and beyond, what signals from science, policy, and the land itself are shaping new strategic business opportunities and accelerating the transition to a healthier, more sustainable, and equitable food system? This lineup of passionate
experts and thought leaders will inspire deeper commitments to act, boldly and quickly, to tackle these problems on behalf of the planet.

Introduction: **Michael Kaufman** (Senior Lecturer, Harvard Business School; Co-Chair, Menus of Change Business Leadership Council)

Presenters: **Michelle Williams, SM, ScD** (Dean of the Faculty, Harvard T.H. Chan School of Public Health)
**Walter Willett, MD, DrPH** (Professor, Harvard T.H. Chan School of Public Health; Chair, Menus of Change Scientific & Technical Advisory Council)
**Sara Bleich, PhD** (Director of Nutrition Security and Health Equity, USDA)
**Matthew Raiford ’98** (Chef/Owner, Gilliard Farms)
**Emily Broad Leib, JD** (Clinical Professor of Law and Faculty Director, Harvard Law School Food Law and Policy Clinic)

**General Session II**

*Presentations & Discussion*

**Minding Our Future (and Your Brain): Healthy Aging, Food, and Lifestyle**

To address the challenges and opportunities in fostering optimal health among aging populations, the CIA and Harvard Chan School joined with the Association Montessori Internationale to launch a multidisciplinary initiative called Minding Our Future: Healthy Aging, Food, and Lifestyle. In this session, Dr. Lilian Cheung and Dr. Rudy Tanzi (joining virtually) will summarize learnings from two virtual retreats held last year that brought together diverse expertise from a wide range of academic and professional disciplines to evaluate evidence and translational strategies at the intersection of food, nutrition, mindfulness, and experience design. From menu innovation to mindful design of shared food experiences and environments, foodservice operators are well-positioned to collaborate in our shared mission of healthy longevity.

Moderator: **Chavanne Hanson, MPH, RD** (Food Choice Architecture and Nutrition Manager, Google; Co-Chair, Menus of Change Business Leadership Council)

Presenters: **Lilian Cheung, ScD, RD** (Lecturer, Director of Health Promotion & Communication, and Director of Mindfulness Research & Practice, Department of Nutrition, Harvard T.H. Chan School of Public Health; Member, Menus of Change Scientific & Technical Advisory Council)
**Rudy Tanzi, PhD** (Director of Genetics and Aging Research Unit, Co-Director of the McCance Center for Brain Health, Co-Director of the Massachusetts General Institute for Neurodegenerative Disease, and Vice-Chair of Neurology at Massachusetts General Hospital)
6 PM  Opening Reception
Beverage Garden Plaza
Featuring the Grand Platinum, Platinum, and Premium Gold Level Sponsors


7 PM  Opening Reception Concludes
Enjoy dinner on your own

Wednesday, June 15

7:30 AM  Hudson Valley Breakfast
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)
Including Samsung Club des Chefs Demonstration Kitchen
Sponsored by Yo-Foods

8:15 AM  Welcome & Introduction to the Day
Ecolab Auditorium, Marriott Pavilion
Speaker:  Cathy Jörin, MBA (Senior Director, School of Graduate and Professional Studies, CIA)

General Session III
Presentations
Plant-Forward, Plant-Based: The Business and Technology of Industry Change
Rapid growth and innovation in the plant-based foods industry continues to signal an increasing global appetite for more sustainable alternatives to conventional meat and animal products. In this session, three leading experts will cover the state of the science, the technology, the industry, and the consumer around the vast landscape of existing and emerging plant-based food products and dishes. You’ll hear highlights from the 2022 Plant-Forward Opportunity Report, produced annually in collaboration with Datassential, the CIA, the Menus of Change University Research Collaborative, and Food for Climate League to further probe consumer beliefs, attitudes and aspirations that underlie the plant-forward trend. This session will also address key questions most relevant to foodservice right now, including: how far away is cultivated meat? What exactly does fermentation mean as it relates to alternative meat and dairy? Where are consumers today on the kinds of alternative protein products they seek and where might they be in the future? And how might high-tech protein innovation co-exist in the
future with low-tech, culturally rooted, and minimally processed plant-based foods and plant-forward menu development?

Moderator: **Kate Cox** (Food Journalist and Former Editor-In-Chief, The Counter)

Presenters: **Marie Molde, RD, MBA** (Trend Analyst, Datassential; Member, Menus of Change Business Leadership Council)

**Stephanie von Stein** (Senior Associate Director, International Engagement, Good Food Institute)

**Rachel Dreskin** (CEO, Plant-Based Foods Association)

**General Session IV**

**Presentation and Panel Discussion**

**From “Meatless Monday” to #NoBeefWeek to “Meat Me Halfway”—Reimagining Engagement Strategies to Transform American Menus**

How can influential chefs, industry business leaders, and other food system changemakers break through the noise of misinformation and sensationalism to accelerate consumer engagement around sound diet and planetary health principles? From public awareness campaigns like Meatless Monday and #NoBeefWeek to popular documentaries like Meat Me Halfway, what strategies are leading experts and advocates using to disseminate the global consensus on the fundamental, evidence-based truths of food and lifestyle as medicine, and what impact are they having? This session will feature a lively and action-oriented panel discussion around effective communication and engagement strategies needed to shift consumer food choices.

Moderator: **Deena Shanker** (Food Reporter, Bloomberg)

Presenter/Panelist: **David L. Katz, MD, MPH, FACP, FACP, FACLM** (Founder/President, True Health Initiative; Founding Director, Yale University Prevention Research Center)

Panelists: **Daphene Altema-Johnson, MPH, MBA, RDN, LD** (Program Officer, Food Communities & Public Health, The Johns Hopkins Center for a Livable Future)

**Brian Kateman** (Executive Director, Reducetarian Foundation)

**10 AM Refreshment & Networking Break**

*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)  
Including Samsung Club des Chefs Demonstration Kitchen  
Sponsored by Alaska Seafood Marketing Institute*

**10:45 AM Breakout Sessions, Round A**

*Various Campus Locations*

**Breakout Session A1**

* Danny Kaye Theatre, Conrad Hilton Library  
*“MOC Principles in Action” Culinary Stage I: Celebrate Cultural Discovery & Diversity*  
*Culinary Demonstrations and Panel Discussion*
This breakout session will put the MOC principle “Celebrate Cultural Discovery & Diversity” into action with culinary demonstrations and discussions around the growing and diverse presence of foods and foodways with roots in the African Diaspora in the culinary industry of the US. Join a rich panel of CIA faculty and alumni for a timely exploration of the links between lived experiences, the processes of learning, and the development of professional practices. They range from sustainable farming and family heritage in Coastal Georgia, to the collaborative efforts undertaken by students, faculty, and administrators to create an African Diaspora culinary curriculum at the CIA. Broadly, this conversation will consider the legacies and current realities of race, racism, and community-building as we ask what it means to do the work of making spaces for African and African American foods, histories, and people within the culinary industry.

Moderator: Deirdre Murphy, PhD (Professor, School of Liberal Arts and Applied Food Studies, CIA)

Presenters/Panelists:
- Matthew Raiford ’98 (Chef/Owner, Gilliard Farms)
- Scott Swartz ’89, CEC, CHE (Associate Professor, School of Culinary Arts, CIA)
- Panelist: Scott Alves Barton, PhD (Chef, Author, Adjunct Professor, New York University & CIA)

Breakout Session A2
Ecolab Theatre, Admissions Center
The Nutrition Science and Food Policy Landscape: Anticipating and Leveraging Change
Discussion with General Session Speakers

During this breakout session, you’ll have a chance to ask questions and to hear rich insights from leading academics working to address the health, economic, and environmental challenges facing our food system. What has been the impact of the EAT-Lancet Commission on Food, Plant, and Health’s report from 2019 and related efforts to integrate nutrition and environmental science into sound planetary health dietary guidance? In what ways is Harvard’s law school clinic, the first of its kind in the country, providing legal and policy solutions to increase access to healthy foods, eliminate food waste, and support sustainable food production and local and regional food systems? How can food operators and leaders better anticipate and leverage change in the nutrition science and food policy landscape to drive innovative business solutions that positively affect people, planet, and profit? Join us for a robust discussion around these questions and more of your own!

Moderator: Michael Kaufman (Senior Lecturer, Harvard Business School; Co-Chair, Menus of Change Business Leadership Council)

Panelists:
- Walter Willett, MD, DrPH (Professor, Harvard T.H. Chan School of Public Health; Chair, Menus of Change Scientific & Technical Advisory Council)
- Sara Bleich, PhD (Director of Nutrition Security and Health Equity, USDA)
- Emily Broad Leib, JD (Clinical Professor of Law and Faculty Director, Harvard Law School Food Law and Policy Clinic)
Breakout Session A3
Classroom 3, Conference Level, Marriott Pavilion (Lower Level)
Jon & Sharon Luther Seminar Room
Breaking Through the Noise: A Deep Dive into Pathways to Consumer Engagement
Discussion with General Session Speakers
Join the presenters from General Session IV in this facilitated discussion to dive deeper into pathways and principles for effective consumer communication and engagement around healthy, sustainable (and delicious!) food. Exchange questions and insights with these experts about how to harness your power to drive the conversation and to nudge consumer food behaviors in whatever your spheres of influence may be.

Moderator: Deena Shanker (Food Reporter, Bloomberg)
Panelists: Daphne Altema-Johnson, MPH, MBA, RDN, LD (Program Officer, Food Communities & Public Health, The Johns Hopkins Center for a Livable Future)
Brian Kateman (Executive Director, Reducetarian Foundation)
David Katz, MD, MPH, FACP, FACPM, FACLCP (Founder/President, True Health Initiative; Founding Director, Yale University Prevention Research Center)

Breakout Session A4
Classroom 4, Conference Level, Marriott Pavilion (Lower Level)
Carla & Stephen Cooper Seminar Room
Plant-Forward, Plant-Based: A Deep Dive into the Science, the Industry, and the Consumer
Panel Discussion
Bring your burning questions about anything related to plant-based foods to this breakout session, an interactive discussion with the presenters from General Session III and additional panelists. We’ll be exploring the opportunities and challenges within the foodservice sector for understanding and meeting changing consumer preferences around plant-based foods while also leading consumers towards the healthier and more sustainable eating patterns that are necessary to drive real food system transformation.

Moderator: Kate Cox (Food Journalist and Former Editor-In-Chief, The Counter)
Panelists: Rachel Dreskin (CEO, Plant-Based Foods Association)
Stephanie von Stein (Senior Associate Director, International Engagement, Good Food Institute)
Jennifer DiFrancesco (Director of Culinary Innovation, Sodexo Campus)
Mike Messersmith (President, Oatly North America)

12 PM
Global Plant-Forward Bento Box Lunch
Lunch Box Pickup Location: Beverage Garden Plaza
Dining Locations: Farquharson Hall, Marriott Pavilion (Lower Level) and Beverage Garden Plaza
Sponsored by Perfect Day and Oatly
12:45 PM  **Coffee, Dessert, and Networking Break**  
*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)*  
With book signings by Brian Kateman, author of *Meat Me Halfway: How Changing the Way We Eat Can Improve Our Lives and Save Our Planet* and David Katz, author of *How to Eat: All Your Food and Diet Questions Answered*. Books will be available for purchase at the Craig Claiborne Bookstore throughout the conference.

1:15 PM  **General Session V-VII**  
*Ecolab Auditorium, Marriott Pavilion*  
**General Session V**  
**Presentation**  
**Culinary Culture and Climate Change: Reimagining Excellence**  
What does it look like for a restaurant to implement sustainable practices given the growing threat of climate change? Is it possible to build a sustainable business model beyond buzzwords and high prices that truly values the wellbeing of the staff, the community, and the planet? Naama Tamir, co-owner of Lighthouse in Brooklyn and Lighthouse Outpost in the Nolita neighborhood of Manhattan, NY has established herself as a trailblazer for reimagining excellence within the kitchen industry. In this session, Naama will share her beliefs around a fair, values-driven, and community-oriented restaurant culture carved from her own culinary experiences and upbringing in Israel. By demonstrating her approach to operationalizing a variety of eco-conscious practices, operators will gain valuable insight into how everyday actions in their kitchens and communities can help build a better food future.  
Introduction:  **Rupa Bhattacharya** (Executive Director, Strategic Initiatives Group, CIA)  
Presenter:  **Naama Tamir** (Co-Owner, Lighthouse; Brooklyn, NY)  

**General Session VI**  
**Presentations and Panel Discussion**  
**On the Menu: Net Zero Emissions**  
This past year produced a flurry of new net zero commitments made by foodservice and hospitality brands, with many of them being backed up by the Science-Based Targets initiative’s Net-Zero Standard. But what makes a net zero target credible and science-based? What are the real plans to achieve these targets in the short- and long-term? And, most relevant to foodservice operators, what are the implications of these targets for future menus and food procurement strategies? This session will cover the landscape of net zero commitments being made in the foodservice sector and highlight many
transformation business solutions aligned with these science-based targets to support healthy people on a healthy planet.

Moderator: **Kathy Cacciola** (Global Sustainability Lead, Food Program, Google Food)

Presenters/
Panelists: **Brent Loken** (Global Food Lead Scientist, World Wildlife Fund)

**Melanie Levine** (Manager, Food & Agriculture Pathway, World Business Council for Sustainable Development)

Panelist: **Julia Jordan** (Senior Sustainability Director, Compass Group North America)

**General Session VII**

**Presentations**

**Strategies for Change: Disruptive Foodservice Insights from Health Care and K-12 School Nutrition**

What happens when institutions harness their collective purchasing and decision-making power to develop a food system that advances social justice and animal welfare, builds community wealth, and fulfills the nutritional needs of all eaters now and into the future? During this general session, you’ll hear from two individuals at the helm of organizations and initiatives to make massive shifts towards healthy, sustainable food. Our health care and school systems have weathered unprecedented disruptions throughout the pandemic, but that hasn’t stopped Health Care Without Harm and the Urban School Food Alliance from pressing on to chart a new path forward. This important session reminds us that we can accomplish more together than we can alone.

Introduction: **Alison Righter, MSPH, RDN** (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA)

Presenters: **Emma Sirois, MUEP** (National Director, Healthy Food in Health Care, Health Care Without Harm)

**Katie Wilson, PhD, SNS** (Executive Director, Urban School Food Alliance)

3 PM

**Refreshment & Networking Break**

*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)*

*Including Samsung Club des Chefs Demonstration Kitchen*

*Sponsored by New Wave Foods and The Wonderful Company*

3:45 PM

**Breakout Sessions, Round B**

*Various Campus Locations*

Breakout Session B1

*Danny Kaye Theatre, Conrad Hilton Library*

“MOC Principles in Action” Culinary Stage II: Make Whole, Intact Grains the New Norm

*Culinary Demonstrations and Discussion*

This breakout session will put the MOC principle “Make Whole Intact Grains the New Norm” into action with culinary demonstrations and discussions focused on expanding our portfolio of whole grains on menus and making them appealing to customers. We’ll
explore the advantages, unique flavors, and challenges of using local and regional grains as well as ways chefs can support building a local whole grain economy.

Introduction: Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA)
Moderator: Taylor Reid, PhD (Assistant Professor, School of Liberal Arts and Food Studies, CIA)
Presenters: Genevieve Meli ’07 (Assistant Professor, School of Baking and Pastry Arts, CIA)
               Don Lewis (Owner, Wild Hive Farm)

Breakout Session B2
Ecolab Theatre, Admissions Center
Olive Oil and the Plant-Forward Kitchen: Mapping Flavor and Culinary Concepts to Climate-Friendly, Sustainable Menus

Culinary Demonstration and Panel Discussion
For a restaurant or foodservice company pursuing climate-friendly business operations and net-zero emissions targets, much depends on the menu—and what’s on the plate. In this session inspired by Mediterranean food cultures, we’ll do a deep dive into olive oil and the plant-forward kitchen. From plant-rich Mediterranean sauce-making to strategies to leverage the major categories of flavor and distinct varietal characteristics in the olive oil world, we’ll consider a more complex and nuanced architecture of culinary possibility and deliciousness that awaits further discovery. Then it’s into the kitchen with Naama and Assaf Tamir, co-owners of New York’s Lighthouse restaurant, as they show us how to marry a commitment to sustainability with Mediterranean-inspired culinary strategies that elevate vegetables, legumes, and other plant-sourced foods.
Moderator/Presenter: Greg Drescher (Senior Advisor, Strategic Initiatives, CIA)
Presenter: Mercedes Fernández Albaladejo (Head of the Standardization & Research Unit, International Olive Council)
Guest Chefs: Naama & Assaf Tamir (Co-Owners, Lighthouse)
In Collaboration with the International Olive Council

Breakout Session B3
Classroom 3, Conference Level, Marriott Pavilion (Lower Level)
Jon & Sharon Luther Seminar Room
Craving Immunity: Engaging Customers Around Health and Wellness in 2022 and Beyond

Panel Discussion
Consumer interest in and demand for immune- and mood-boosting foods and beverages continue to grow, along with the supporting body of literature linking what and how we eat with innumerable physical and mental health outcomes. This session will provide a platform for conversation around the consumer and scientific views of immunity and functional foods and how much “implied nutrition” resonates with the consumer versus what is explicitly called out in messaging and marketing. Exchange questions and
insights during this interactive discussion on how immune-boosting, functional, and fermented foods are showing up on menus and in consumer communications.

Moderator:  
Pam Smith, RDN (Culinary Nutrition Consultant and Founder, Shaping America’s Plate)

Panelists:  
Lilian Cheung, ScD, RD (Lecturer and Director of Health Promotion & Communication, Harvard T.H. Chan School of Public Health; Member, Menus of Change Scientific & Technical Advisory Council)
Marie Molde, RD, MBA (Trend Analyst, Datassential; Member, Menus of Change Business Leadership Council)
Erik Oberholtzer (Chef, Author, Entrepreneur; Managing Partner, Cohere)

Breakout Session B4  
Classroom 4, Conference Level, Marriott Pavilion (Lower Level)
Carla & Stephen Cooper Seminar Room  
The Road to Net-Zero: What Does It Mean for You?

Discussion with General Session Speakers  
This breakout session will feature an interactive panel discussion with presenters from General Session VI to consider our net zero future more deeply. Exchange questions and insights with these experts about the ambitious, action-oriented business solutions needed to deliver healthy and sustainable diets to all.

Moderator:  
Kathy Cacciola (Global Sustainability Lead, Food Program, Google Food)

Panelists:  
Melanie Levine (Manager, Food & Agriculture Pathway, World Business Council for Sustainable Development)
Brent Loken (Global Food Lead Scientist, WWF)
Kate Hanley (Director, Global Climate Strategy, Aramark)
Julia Jordan (Senior Sustainability Director, Compass Group North America)

5 PM  
Networking Reception  
Beverage Garden Plaza

Featuring the Gold and Bronze Level Sponsors

With book signings by Lilian Cheung, author of Savor: Mindful Eating, Mindful Life and Walter Willett, author of Eat, Drink and Be Healthy: The Harvard Medical School Guide to Healthy Eating. Books will be available for purchase at the Craig Claiborne Bookstore throughout the conference.

6 PM  
Reception and Program Conclude for the Evening

Thursday, June 16

7:30 AM  
Hudson Valley Breakfast  
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)
Including Samsung Club des Chefs Demonstration Kitchen

Sponsored by Kellogg’s Away From Home

*** SUBJECT TO CHANGE ***
Welcome & Introduction to the Day  
_Ecolab Auditorium, Marriott Pavilion_  
Presenter: **Greg Drescher** (Senior Advisor, Strategic Initiatives, CIA)

General Session VIII  
_Presentation_  
**Wine and the Climate Crisis: Collective Action to Decarbonize a Prized Beverage**  
Like many agricultural industries, wineries are both contributors to climate change and victims of its effects; unpredictable and extreme weather patterns along with changing temperatures pose a direct challenge to the wine industry. In this session, you’ll hear the inspiring vision of a climate-positive wine sector from the co-founder of International Wineries for Climate Action, a collaborative working group of environmentally committed wineries focused on a science-based approach to reducing carbon emissions across the wine industry.  
Presenter: **Katie Jackson** (Co-Founder, International Wineries for Climate Action)

General Session IX  
_Presentations & Panel Discussion_  
Increasingly, trends in the financial markets—from changing investment patterns to the rising influence of Environmental, Social, and Governance (ESG)—are disrupting the restaurant, foodservice, and hospitality sectors. The results can be seen in the introduction of plant-based meat on menus, the funding of new restaurant concepts prioritizing personal and/or planetary health, and greater scrutiny around supply chains. While climate change and other environmental impacts continue to be at the forefront of ESG discussions, efforts to address diversity, equity, and inclusion and to enhance and standardize related reporting metrics are also top priorities for investors when considering the social and governance aspects of ESG. This session will introduce ESG as it relates to different sectors of the foodservice industry, highlighting important trends and approaches for understanding and embedding ESG issues into business models and growth strategies and providing valuable insights into the myriad forces at play driving the pace of change.  
Moderator: **Michael Kaufman** (Senior Lecturer, Harvard Business School; Co-Chair, Menus of Change Business Leadership Council)  
Presenter/Panelist: **Akash Mirchandani** (Vice President, Kitchen Fund; Member, Menus of Change Business Leadership Council)  
Panelist: **Cameron Rabe, MBA** (Associate Professor, School of Business and Management, CIA)
General Session X
Panel Discussion
Growing Leadership: Educating the Next Generation of Food System Changemakers
In this final general session, we discuss how we can nurture and grow leadership in our industry to transform the future of our food systems. From the Plant-Forward Kitchen Training and Certification program to the new online master’s degree in Sustainable Food Systems launching this fall, the CIA continues to develop and enhance its educational offerings for current and future food system changemakers. In this panel, you’ll hear student, faculty, and industry perspectives on what’s needed in today’s changemakers and strategies for cultivating such leadership for the future.

Introduction: Allison Righter, MSPH, RDN (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA)
Moderator: Rupa Bhattacharya (Executive Director, Strategic Initiatives Group, CIA)
Panelists: Anne E. McBride, PhD (Vice President of Programs, James Beard Foundation; Member, Menus of Change Scientific & Technical Advisory Committee)
Roshara Sanders ’14 (Lecturing Instructor, School of Culinary Arts, CIA)
Naila Varawalla ’23 (Bachelor’s Student, CIA; Student Fellow, MCU RC)

10:05 AM  Reflections: Owning the Urgency of our Challenges
Speakers: Allison Righter, MSPH, RDN (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA)
Chavanne Hanson, MPH, RD (Food Choice Architecture and Nutrition Manager, Google)
Walter Willett, MD, DrPH (Professor, Harvard T.H. Chan School of Public Health, and Chair, Menus of Change Scientific & Technical Advisory Council)

10:15 AM  Refreshment & Networking Break
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)
Including Samsung Club des Chefs Demonstration Kitchen
Sponsored by Better Balance/Sigma Foodservice

10:45 AM  Breakout Sessions, Round C
Various Campus Locations

Breakout Session C1
Danny Kaye Theatre, Conrad Hilton Library
“MOC Principles in Action” Culinary Stage III: Serve More Kinds of Seafood, More Often
Culinary Demonstrations and Panel Discussion
This breakout session will put the MOC principle “Serve more kinds of seafood, more often” into action with culinary demonstrations and discussions around sustainable seafood. Given that Americans consume far less seafood than recommended – and
mostly away from home – foodservice operators have a massive opportunity to support the future of fish on American menus.

Moderator/Presenter: Barton Seaver ’01 (Founder and Chief Education Officer, Coastal Culinary Academy)

Presenter/Panelist: Gerard Viverito ’20 (Associate Professor, School of Culinary Arts, CIA)

Panelist: Maddie Southard, MA (Communications Director, Climate Resilient Fisheries and Oceans, Environmental Defense Fund)

Breakout Session C2
Anheuser-Busch Theatre, Roth Hall
Gen Z, Plant-Forward, and the Protein Shift: Innovations in College Dining and K12
Panel Discussion
This session will take a closer look at the opportunities and challenges surrounding shifting the eating habits of our nation’s youth toward healthier, more sustainable, plant-forward food choices. What do we know about Gen Z (aka “Zoomers”) and their current and developing food preferences and patterns? How are some of the largest K12 school districts across the country collaborating to meet the growing student demand for more globally inspired, culturally appropriate, and plant-based menu items while facing enormous challenges related to cost, labor, supply chain, and strict nutritional criteria? How are colleges and universities in the US and in the UK advancing plant-forward food choices and shifting institutional protein portfolios to transform future food leaders and eaters? We’ll address these questions and more of your own during this dynamic panel discussion so you can leave with inspiration and actionable strategies to take back to your operation.

Introduction: Sascha Weiss (Research + Commercialization Chef, Perfect Day)
Moderator: Tara Fitzpatrick (Senior Editor, Food Management)
Panelists: Marie Molde, RD, MBA (Trend Analyst, Datassential)
Matt Tebbit (Head of Residential Catering and Bars, University of Reading)
Cristopher Williams (Assistant Director, Chef General Manager of Mean Greens Café and Mean Green Acres Hydroponic Farm, University of North Texas)
Katie Wilson, PhD, SNS (Executive Director, Urban School Food Alliance)

Sponsored by Perfect Day

Breakout Session C3
Multi-Purpose Room West, Student Commons
Discussion with General Session Speakers
This breakout session will feature an interactive panel discussion with the speakers from General Session IX focusing on how financial markets and other business imperatives are driving the pace of change in foodservice and hospitality. In addition to answering your specific questions, these panelists will share their insights on what operators and food business leaders should be paying attention to now, as well as in the coming years, as far as

*** SUBJECT TO CHANGE ***
the environmental and social responsibilities of businesses go, plus how to track progress towards these commitments.

Moderator:  
**Michael Kaufman** (Senior Lecturer, Harvard Business School; Co-Chair, Menus of Change Business Leadership Council)

Panelists:  
**Akash Mirchandani** (Vice President, Kitchen Fund; Member, Menus of Change Business Leadership Council)
**Cameron Rabe, MBA** (Associate Professor, School of Business and Management, CIA)

*Sponsored by Oatly*

12 PM  
**Walk-Around Networking Lunch**  
*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)*  
*Including Samsung Club des Chefs Demonstration Kitchen*  
*Featuring the Premium Gold and Gold Sponsors*  

With book signing by Barton Seaver ’01, author of *The Joy of Seafood: The All-Purpose Seafood Cookbook with more than 900 Recipes* and *American Seafood: Heritage, Culture & Cookery From Sea to Shining Sea*. Books will be available for purchase at the Craig Claiborne Bookstore throughout the conference.

1 PM  
**Summit Concludes**

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**SAVE THE DATE for the 2023 Menus of Change® Leadership Summit, which will be held June 20-22, 2023 at the Marriott Pavilion at The Culinary Institute of America, Hyde Park, New York.**