



Program Schedule

Unless otherwise noted, all General Sessions will take place in the Ecolab Theater with additional viewing available [via livestream](#) in the Worlds of Flavor Connect Lounge and the Napa Valley Vintners Theater (all locations are on the 1st floor).
All times below listed in Pacific Daylight Time (PDT).

Wednesday, November 2

- 2:15 PM **Registration and Refreshments**
Atrium, Connect Lounge, Jackson Family Vineyards Amphitheater and Wood Stone Outdoor Live Fire Kitchen (1st floor)
Featured Guest Chef Tastings: **Selassie Atadika, Scott Alves Barton, PhD, Jessica B. Harris, PhD, and Maricel E. Presilla, PhD**
- 3 PM **Land Acknowledgment**
Jackson Family Vineyards Amphitheater
Speaker: Rupa Bhattacharya (Executive Director, Strategic Initiatives and Industry Leadership, The Culinary Institute of America (CIA); New York, NY)
- 3:05 PM **Welcome and Ceremonial Acknowledgment**
Jackson Family Vineyards Amphitheater
Speaker: **Jessica B. Harris, PhD** (Author, Culinary Historian, and Chair of the CIA's African Cuisines Advisory Committee; Brooklyn, NY)
- 3:15 PM **Overview – Worlds of Flavor: Africa and the World I Reclaiming the Past, Crafting the Future**
Speakers: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and Industry Leadership, The Culinary Institute of America (CIA); New York, NY)
 Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
- 3:30 PM **General Session I**
Keynote Address
Presenter: **Jessica B. Harris, PhD** (Author, Culinary Historian, and Chair of the CIA's African Cuisines Advisory Committee; Brooklyn, NY)
- 4:30 PM **Coffee and Conversation Break and Flavor Discovery Tastings**
Atrium and Connect Lounge (1st floor)
Flavor Discovery Sponsors: Mitsubishi Chemical Cleansui Corp, National Mango Board, The Perfect Purée of Napa Valley

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- 5 PM **General Session II**
Mapping Food's Influence Across the African Atlantic
In this conversation, panelists will lay down a framework that will help attendees process and understand the conference to come. Starting in the sixteenth century, trade, colonization, and enslavement disbursed African foodways across the Atlantic, giving rise to new regional foodways in what is now known as the African Atlantic world. Our panelists will dig deep into the role of food in spiritual practices and artistic production and make clear the sheer scope of influence of diasporic foodways across diverse cultures.
- Introduction: **Thérèse Nelson** (Program Advisory Committee Chair – Worlds of Flavor 2022, CIA; and Founder, Black Culinary History; New York, NY)
- Moderator: **Maureen Costura, PhD** (Professor of Liberal Arts, CIA; Hyde Park, NY)
- Presenters: **Scott Alves Barton, PhD** (Chef, Author, and Assistant Professor, University of Notre Dame, Notre Dame, IN, and Adjunct Professor, The Culinary Institute of America; Hyde Park, NY)
 Ozoz Sokoh (Founder, Kitchen Butterfly; Mississauga, Canada)
- 6 PM **World Marketplace (Tasting and Dinner)**
Chuck Williams Culinary Arts Museum, Mezzanine, Garden Balcony (2nd floor)
A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.
Sponsors: National Peanut Board, Kikkoman Sales USA, and U.S. Soy
- Book signings will feature presenters: **Jessica B. Harris, PhD, Edward Lee, and Chris Scott**
- 7:30 PM **Program Concludes for the Evening**

Thursday, November 3

- 8 AM **Breakfast**
WOF Connect Lounge (1st floor)
Featuring Recipes from Worlds of Flavor Guest Chefs **Zoe Adjonyoh** and **Hawa Hassan**
Sponsored by National Peanut Board

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8:30 AM

General Session III

Breakthrough Ingredients: Fonio as a Case Study

Fonio is a quick-cooking, gluten-free, nutrient-dense, and drought-resistant member of the millet family indigenous to West Africa and cultivated for over 5000 years. Chef Pierre Thiam, along with Chef Michael Elégbèdé '13, will discuss the critical importance of and best practices around representing culture through indigenous ingredients while demonstrating recipes that show fonio's breadth across culinary applications.

Moderator: **Thérèse Nelson** (Program Advisory Committee Chair – Worlds of Flavor 2022, CIA; and Founder, Black Culinary History; New York, NY)

Presenters: **Pierre Thiam** (Chef-Owner, Teranga, and Founder, Yolélé; New York, NY, and El Cerrito, CA)
Michael Elégbèdé '13 (Chef-Owner, ÌTÀN; Lagos, Nigeria)

9:05 AM

Break/Time to Walk to Concurrent Sessions

9:15 AM

Breakout Sessions, Block #1 | Seminars and Workshops

9:15 AM

Seminar Series

Also see Kitchen Demonstration Workshop Series starting at 9:15 AM.

Seminar 1

Ecolab Theater (1st floor)

The Ghana Table: Past and Future

Attendees will be taken on a culinary journey through the spices, flavors, and dishes that make up the Ghana table. Through their various culinary activities – including supper clubs, mobile catering, fine dining, cookbooks, writing, and television programs – both chefs have forged unique paths while celebrating Ghanaian culture and foodways. Join them to learn about how they bring their own approach to traditional dishes and gain inspiration and ideas for incorporating West African techniques into your culinary R&D.

Introduction: **Ryan Lepicier, MBA** (Sr. Vice President & Chief Marketing Officer, National Peanut Board, Atlanta, GA)

Moderator: **Korsha Wilson '07** (Writer and Host, *A Hungry Society*; New York, NY)

Presenters: **Nana Araba Wilmot** (Chef-Owner, Love That I Knead Supper Club; Philadelphia, PA)
Zoe Adjonyoh (Chef and Founder, Zoe's Ghana Kitchen; New York, NY)

Sponsored by National Peanut Board

Seminar 2

Napa Valley Vintners Theater (1st floor)

The Afro-Atlantic Rice Kitchen: A Deep Dive into Rice's Meaning Across the Globe

Rice is a foundational ingredient in the African diasporic pantry: the crop fed enslaved people during their months-long journey across the Atlantic to the New World, where their knowledge of cultivation would build what eventually became a thriving rice economy. This conversation and demo will focus on the history of rice across African cuisines and the importance to Black farmers of reclaiming

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this crop, as well as a demonstration of rice dishes from across the diaspora that would work on almost any menu.

Moderator: **Roshara Sanders '14** (Lecturing Instructor, School of Culinary Arts, CIA; Hyde Park, NY)

Presenters: **Matthew Raiford '98** (Chef-Farmer, Gilliard Farms; Brunswick, GA)

JJ Johnson '07 (Chef and Founder, FIELDTRIP; New York, NY)

Seminar 3

Private Dining Rooms 1 and 2 (1st floor)

Exploring the Botanical Bounty of West Africa

Ozoz Sokoh's work through her blog Kitchen Butterfly is focused on documenting and celebrating Nigerian and West African culinary history and heritage. In this intimate setting, she will take us on a trip across the African diaspora by offering tastes of her favorite botanical flavors while using her skills as a storyteller to touch upon their uses and origins.

Introduction: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and Industry Leadership, CIA; New York, NY)

Presenter: **Ozoz Sokoh** (Founder, *Kitchen Butterfly*; Mississauga, Canada)

9:15 AM

Kitchen Demonstration Workshop Series (9:15 – 10:15 AM)

Kitchen Workshop A

Chuck Williams Culinary Arts Museum Stage Kitchen

A Taste of Lowcountry Cuisine and the Dishes that Make the South

Lowcountry cuisine tells a story of resiliency that begins in Africa and travels to the coasts of South Carolina and Georgia, where Black cooks, the descendants of enslaved people, build upon a tantalizing tradition of ancestral recipes that utilize local seafood, greens, rice, vegetables, and fruits. Chefs BJ Dennis along with David and Patience Kamen share the bounty of the Lowcountry kitchen through dishes that define the region and shows why it continues to have enduring influence on southern foodways.

Introduction: **April Hemmes** (Farmer-Director, United Soybean Board; Hampton, IA)

Moderator: **Cathy Nash Holley** (Publisher/Editor-in-Chief, *Flavor & The Menu*; Portland, ME)

Presenters: **David Kamen '88** (Director – Client Engagement, CIA Consulting; Hyde Park, NY)

Patience Kamen (Culinary Demonstrator, The Culinary Institute of America, Hyde Park, NY)

Benjamin "BJ" Dennis IV (Gullah Geechee Chef and Personal Caterer; Charleston, SC)

Sponsored by U.S. Soy

Kitchen Workshop B

Wood Stone Outdoor Live Fire Kitchen (1st floor)

The Real Caribbean: Beyond the Tourist Experience

One area of vibrant contribution to the African diaspora is the West Indies and the Caribbean Islands, where nearly 23 million people of African descent live. Surrounded by ocean in a tropical climate, African, Spanish, and French

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influences commingle with stellar ingredients including fresh seafood, tropical fruit, and legumes like pigeon peas that make these cuisines unique. Chefs Simeon Hall and Nelson German share dishes from the Bahamas and the Dominican Republic as they discuss the culinary contributions of the Caribbean to diasporic foodways, as well as how to honor and build upon traditions with new recipes.

Moderator: **Bret Thorn** (Senior Food & Beverage Editor, Nation's Restaurant News and Restaurant Hospitality; Brooklyn, NY)

Presenters: **Simeon Hall Jr.** (Chef-Owner, Simeon Hall Restaurant Management Group; Nassau, Bahamas)

Nelson German (Chef-Owner, alaMar Kitchen & Bar and Sobre Mesa; Oakland, CA)

Sponsored by National Peanut Board

10:15 AM

Flavor Discovery Tastings

Atrium and Connect Lounge (1st floor)

Flavor Discovery Sponsors: Bush's Beans, Culinary Sciences, Kikkoman Sales USA, and U.S. Soy

11 AM

General Session IV

Cooking the Diaspora: How to Establish a Common Culinary Language in Traditional Restaurant Spaces

How do you as a chef develop and implement your culinary vision to offer guests unique and celebratory dining experiences while dealing with the day-to-day pressures of operating a restaurant? Learn from three of today's most celebrated and gifted chefs, who will have a conversation about how they are engaging and contributing to a shared Black culinary language in a traditional restaurant setting, that builds on tradition but allows for innovation. We'll delve into vegan soul food, Berber street food, and modern soul food with multicultural influences, while looking at how these chefs infuse their story throughout their restaurant, from staffing to décor to the menu.

Introduction: **Brendan Walsh '80** (Dean, School of Culinary Arts, CIA; Hyde Park, NY)

Moderator: **Jamila Robinson** (Regional Chair, World's 50 Best Restaurants; Food Editor; *The Philadelphia Inquirer*, Philadelphia, PA)

Panelists: **Diana Tandia** (Chef-Owner, Berber Street Food; New York, NY)
Kristi Brown (Co-Owner and Chef, Communion R&B; Seattle, WA)

Shenarri "Greens" Freeman (Executive Chef, Cadence; New York, NY)

12 PM

General Session V

My Ackee Tree: Jamaican Cuisine Around the World

Multi-hyphenate television star, author, and chef Suzanne Barr's recent cookbook and memoir, My Ackee Tree, celebrates the trajectory of her Jamaican cooking, which started in Florida when she took care of her mother prior to her passing away from cancer. It developed as she adventured on in Atlanta, Hawaii, New York City, the Hamptons, France, and Toronto, where she currently lives.

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She'll demo her favorite Jamaican recipes from the book while talking about her long and eclectic journey to culinary success.

Introduction: **Thérèse Nelson** (Program Advisory Committee Chair – Worlds of Flavor 2022, CIA; and Founder, Black Culinary History; New York, NY)

Moderator: **Ederique “E” Goudia** (Co-Founder and Chef, Taste the Diaspora Detroit; Detroit, MI)

Presenter: **Suzanne Barr** (Chef and Author, *My Ackee Tree*; Toronto, Canada)

12:45 PM

World Marketplace (Tasting and Lunch)

Chuck Williams Culinary Arts Museum, Mezzanine, Garden Balcony (2nd floor)

A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.

Book signings will feature presenters **Zoe Adjonyoh** and **Suzanne Barr**

2:15 PM

General Session VI

Exploring the Afro-Latin Kitchen

The transatlantic slave trade infused African culture into Latin America and the Spanish-speaking Caribbean in monumental ways that can clearly be seen in the evolution of its foodways. Chefs Maricel E. Presilla and Nelson German dive deep into the Afro-Latin-Caribbean kitchen and showcase the ingredients, dishes, and histories that connect those worlds.

Introduction: **Maureen Costura, PhD** (Professor of Liberal Arts, CIA; Hyde Park, NY)

Moderator: **Scott Alves Barton, PhD** (Chef, Author, and Assistant Professor, University of Notre Dame, Notre Dame, IN, and Adjunct Professor, The Culinary Institute of America; Hyde Park, NY)

Presenters: **Maricel E. Presilla, PhD** (Chef and Culinary Historian, and President, Gran Cacao Company; Weehawken, NJ)
Nelson German (Chef-Owner, alaMar Kitchen & Bar and Sobre Mesa; Oakland, CA)

3:15 PM

Tastings, Signings and Networking

Atrium and Connect Lounge (1st floor)

Sponsored by Dole Packaged Foods

Book signings will feature presenters: **Hawa Hassan** and **Pierre Thiam**

Flavor Discovery Tastings

Flavor Discovery Sponsors: Dole Packaged Foods, Mitsubishi Chemical Cleansui Corp, National Mango Board

3:45 PM

Breakout Sessions, Block #2, Seminars and Workshops

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3:45 PM

Seminar Series (3:45 – 4:45 PM)

Also see Kitchen Demonstration Workshop Series starting at 3:45 PM.

Seminar 4

Ecolab Theater (1st floor)

Flavor-Building: Seasoning in the Black American Tradition

Join our presenters for a deep dive into the sauces, seasonings, and flavors that make up the diasporic palate. There's a whole world of flavor out there and our presenters will take you on a culinary discovery journey and discuss how to incorporate these flavor-building techniques into your menus.

Moderator: **Andrew Hunter '88** (Foodservice and Industrial Chef, Kikkoman, Los Angeles, CA)

Presenters: **Razia Sabour** (Chef-Owner, Fuller Food; Atlanta, GA)
Roshara Sanders '14 (Lecturing Instructor, School of Culinary Arts, CIA; Hyde Park, NY)

Sponsored by Kikkoman Sales USA

Seminar 5

Napa Valley Vintners Theater (1st floor)

Seeing Foodservice Through a Soul Food Lens

Soul food is a celebratory framework through which to honor family recipes and traditions, make connections between Black chefs and farmers, and to make visible the contributions of Black culinarians to American cuisine. These chefs will demonstrate dishes that make clear not only that soul food has a place at every meal, but that every meal can contain soul.

Introduction: **Nancy Johnston** (Senior Director, Foodservice Sales, The Wonderful Citrus; Delano, CA)

Moderator: **Kristi Brown** (Co-Owner and Chef, Communion R&B; Seattle, WA)

Presenters: **Geoffrey Davis '09** (Chef-Owner, Burdell, Oakland, CA)
Ederique "E" Goudia (Co-Founder and Chef, Taste the Diaspora Detroit; Detroit, MI)

Sponsored by The Wonderful Company

Seminar 6

Private Dining Rooms 1 and 2 (1st floor)

Black Terroir: Wine and the African Diaspora

Get a world-class education in global Black winemaking from South Africa to Napa Valley. Our experts will also engage in a robust discussion highlighting challenges they've faced as young wine professionals, how they've used their influence to shift those challenges and change the industry for the better, and touch upon the notion of "Black terroir." We'll taste through a selection of important global Black wines that will be important additions to your wine list.

Introduction: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)

Moderator/

Panelist: **Stephen Satterfield** (Founder and CEO, Whetstone Media; Atlanta, GA)

Panelist: **Angela McCrae** (Founder, Uncorked & Cultured and Executive Director, Association of African American Vintners; New York, NY)

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3:45 PM

Kitchen Demonstration Workshop Series (3:45 – 4:45 PM)

Kitchen Workshop D

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

The Plant-Forward Southern Table

James Beard Award-winning chefs Edward Lee and Shenarri Freeman will honor the innately plant-forward traditions of the Southern table in this dynamic workshop. Attendees will find delicious inspiration for plant-forward R&D.

Introduction: **David Yeo** (Corporate Chef, Pulmuone Foods USA; Fullerton, CA)

Moderator: **Liz Grossman** (Managing Editor, *Plate*; Chicago, IL)

Presenters: **Edward Lee** (Author; Chef-Owner, 610 Magnolia; Culinary Director, Succotash; Louisville, KY)

Shenarri “Greens” Freeman (Executive Chef, Cadence; New York, NY)

Sponsored by Pulmuone Foods USA

Kitchen Workshop E

Wood Stone Outdoor Live Fire Kitchen (1st floor)

Influential Flavors in Catering and Supper Clubs

Alternative dining spaces offer unique and often transformative opportunities to explore foodways without limitation and have played a critical role in the historical evolution of cuisine. In this workshop, the chefs will share recipes that honor their own culinary traditions and unique dining experiences and showcase the opportunities these alternative spaces offer to diners and chefs alike – as well as how to reflect that freedom in existing culinary spaces.

Introduction: **Matt Johnson** (Senior Associate Brand Manager, Smithfield Culinary; Smithfield, VA)

Moderator: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and Industry Leadership, CIA; New York, NY)

Presenters: **Melissa Chickerno ‘03** (Corporate Executive Chef, Behind the Scenes Catering and Events; San Diego, CA)

Leigh-Ann Martin (Chef-Owner, A Table for Four; New York, NY)

Sponsored by Smithfield Culinary

4:45 PM

Time to Return to General Session

4:55 PM

General Session VII

Baking Through the Afro-Latin Pantry

With boundless talent and creativity, and a killer resume, award-winning Afro-Latina pastry chef Paola Velez has built a national following for vibrant, joyful creations such as her plantain buns, banana pudding paletas, and decadent cookies called “thick’ems.” Join her for a sweeping demo that traces her pastry art through her Dominican roots and connects the African diaspora through the Caribbean world.

Moderator: **Jamila Robinson** (Regional Chair, World’s 50 Best Restaurants; Food Editor; *The Philadelphia Inquirer*, Philadelphia, PA)

Presenter: **Paola Velez** (Co-Founder, Bakers Against Racism; Washington, DC)

6 PM

Conference Sessions Conclude for the Day

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Friday, November 4

- 8 AM **Breakfast**
Featuring Recipes from Worlds of Flavor Guest Chefs: **Suzanne Barr** and **Matthew Raiford '98**
Sponsored by Northern Canola Growers Association
- 8:30 AM **General Session VIII**
Reframing our Relationship with the African Diaspora
Historically, Africa has been a site for global extraction – of people, culture, and raw materials – and that legacy permeates the food system. On this final day of programming, panelists discuss the historical context of this damaging relationship and put forth a new framework through which to approach the cultural contributions of Africa and its diaspora.
Introduction: **Thérèse Nelson** (Program Advisory Committee Chair – Worlds of Flavor 2022, CIA; and Founder, Black Culinary History; New York, NY)
Moderator: **Stephen Satterfield** (Founder and CEO, Whetstone Media; Atlanta, GA)
Panelists: **Selassie Atadika** (Founder and Chef, Midunu; Ghana)
Simeon Hall Jr. (Chef-Owner, Simeon Hall Restaurant Management Group; Nassau, Bahamas)
Benjamin “BJ” Dennis IV (Gullah Geechee Chef and Personal Caterer; Charleston, SC)
- 9:20 AM **Break/Time to Walk to Concurrent Sessions**
- 9:30 AM **Breakout Sessions, Block #3 – Seminars and Workshops**
Various campus locations
- 9:30 AM **Seminar Series (9:30 -10:30 AM)**
Also see Kitchen Demonstration Workshop Series starting at 9:30 AM.
- Seminar 7 (9:30 -10:30 AM)**
Ecolab Theater (1st floor) (with demo kitchen/no tastings, capacity 275)
Cuisines of Migration: Tastes of Home, Far Away
As the African diaspora continues to move and emigrate throughout the planet, bringing flavors of home wherever they go, chefs and restaurateurs face unique challenges of replicating not only the diverse tastes of the continent, but also the sense of community that turns a restaurant into a gathering place. How do you recreate the spirit of home when you are thousands of miles away and ingredients may be hard to come by? How do you engage a potentially unfamiliar audience in understanding and appreciating your culture and the new flavors and ingredients that come with it? Is this even possible? Zoe Adjonyoh has built Ghanaian cuisine and community from the ground up in the UK through supper clubs, her own restaurant, and a well-regarded cookbook. She'll be joined on this panel by David Kamen from CIA Consulting, who is experienced in translating and implementing a broad range of flavors onto American menus, as well as CIA

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culinary demonstrator Patience Kamen, as they discuss the challenges and opportunities inherent in creating community through food, many miles from home.

Introduction: **April Hemmes** (Farmer-Director, United Soybean Board; Hampton, IA)

Moderator: **Thérèse Nelson** (Program Advisory Committee Chair – Worlds of Flavor 2022, CIA; and Founder, Black Culinary History; New York, NY)

Presenters: **David Kamen '88** (Director – Client Engagement, CIA Consulting; Hyde Park, NY)

Patience Kamen (Culinary Demonstrator, The Culinary Institute of America, Hyde Park, NY)

Zoe Adjonyoh (Chef and Founder, Zoe's Ghana Kitchen; New York, NY)

Sponsored by U.S. Soy

Seminar 8

Napa Valley Vintners Theater (1st floor)

Keeping African Culinary Traditions Alive

African foodways across the diaspora have been kept alive by everyday people – home cooks, as well as chefs and historians – who brought memories, techniques, spices, and flavors with them to their new settlement so that they wouldn't lose their sense of home. Our guest chefs will demonstrate recipes and techniques that can help chefs and restaurateurs strike a balance between respect for tradition and personal vision as they translate diasporic flavors for the professional kitchen.

Moderator: **Ederique “E” Goudia** (Co-Founder and Chef, Taste the Diaspora Detroit; Detroit, MI)

Presenters: **Chris Scott** (Author; Chef-Owner, Butterfunk Biscuit Co.; New York, NY)

Anthony Jones, Jr. (Executive Sous Chef, Red Rooster Overtown; Miami, FL)

Sponsored by RATIONAL USA

Seminar 9

Private Dining Rooms 1 and 2 (1st floor)

The Hidden Histories of Chocolate

Chocolate is a \$100 billion industry, and over 70% of the world's cacao is grown in West Africa by small farmers. Most of that product, however, is extracted and exported to other countries where the profit is concentrated, but young African-born entrepreneurs are changing that narrative, working directly with farmers to boost their profits, and creating world class confections with the products they source. Chef Selassie Atadika tells the story of Africa through chocolate and reintroduces us to it as an indigenous ingredient with wide-ranging flavor possibilities.

Introduction: **Jamila Robinson** (Regional Chair, World's 50 Best Restaurants; Food Editor; *The Philadelphia Inquirer*, Philadelphia, PA)

Presenter: **Selassie Atadika** (Founder and Chef, Midunu; Ghana)

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9:30 AM

Kitchen Demonstration Workshop Series (9:30 -10:30 AM)

Kitchen Workshop G

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

On Returning Home

Chef Michael Elégbèdé '13 grew up in Nigeria, in a restaurant family, before moving to the United States at age 13 where he later gained his culinary education. Chef Nana Wilmot was born and raised in Cherry Hill, New Jersey by her Ghanaian grandmother, and her menus proudly represent her childhood memories and West African culinary lineage. Today, both chefs lead careers deeply tethered to their roots, and each has returned home in different ways to reframe and rethink African cuisine. In this session, the chefs offer us stories and dishes that interrogate what it means to be African outside of the continent, delve into the language that identifies that, and ponder what can be gained by going home again.

Moderator: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and Industry Leadership, CIA; New York, NY)

Presenters: **Nana Araba Wilmot** (Chef-Owner, Love That I Knead Supper Club; Philadelphia, PA)

Michael Elégbèdé '13 (Chef-Owner, ÌTÀN; Lagos, Nigeria)

Sponsored by National Peanut Board

Kitchen Workshop H

Wood Stone Outdoor Live Fire Kitchen (1st floor)

From Bibi to Berber: Culinary Influence from Everyday Life

In this kitchen workshop, we'll look for inspiration in the meals that sustain African people in their everyday lives. Somali chef Hawa Hassan will share recipes and stories from the kitchens of bibis (grandmothers), whose foodways continue to inspire a new generation of chefs. Then, through Chef Diana Tandia, we turn our attention to the foodways of the Berber people, a nomadic tribe indigenous to North Africa. At Berber Street Food in New York's West Village, she merges her fine dining training with "Afro-Fusion" dishes from Morocco, Mauritania, Senegal, Ghana, Nigeria and more.

Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)

Presenters: **Hawa Hassan** (Chef, Author, Founder, Basbaas Foods; Brooklyn, NY)

Diana Tandia (Chef-Owner, Berber Street Food; New York, NY)

Sponsored by Wood Stone Corporation

Kitchen Workshop I

Colavita Outdoor Garden Kitchen (1st floor)

Building Flavors: The Culinary Richness of Soul Food and Haitian Cuisine

Chefs Razia Sabour and Chris Viaud lead a lively demo where they explore the innovative ways that flavors are built in diverse diasporic foodways—here soul food and Haitian cuisine—and trace these efforts back to African traditions. They will share the ways in which their culinary practice and language overlap and

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where they diverge to celebrate distinct cultures that are a blueprint for the development of American foodways.

Moderator: **Andrew Hunter '88** (Foodservice and Industrial Chef, Kikkoman, Los Angeles, CA)

Presenters: **Razia Sabour** (Chef-Owner, Fuller Food; Atlanta, GA)
Chris Viaud (Chef-Owner, Greenleaf and Ansanm; Milford, NH)

Sponsored by Kikkoman Sales USA

10:30 AM **Coffee and Conversation Break and Flavor Discovery Tastings**
Atrium and Connect Lounge (1st floor)
Flavor Discovery Sponsors: Bush's Beans, Culinary Sciences, The Perfect Purée of Napa Valley

11 AM **General Session IX**
Next Steps: Black Foodways and Lessons for the Future
Worlds of Flavor, Africa and the World has examined the many ways that foodways have traveled from Africa across the Atlantic. This panel looks to the future and strategizes how to take this mission-based work and move forward in more intentional ways. Panelists will discuss efforts to create a common culinary language, promoting African and African diasporic dishes and ingredients, efforts to bring more visibility and compensation to African and Black farmers, and how chefs can be agents of change.

Introduction: **Thérèse Nelson** (Program Advisory Committee Chair – Worlds of Flavor 2022, CIA; and Founder, Black Culinary History; New York, NY)

Moderator: **Korsha Wilson '07** (Writer and Host, *A Hungry Society*; New York, NY)

Panelists: **Pierre Thiam** (Chef-Owner, Teranga, and Founder, Yolélé; New York, NY, and El Cerrito, CA)

Matthew Raiford '98 (Chef-Farmer, Gilliard Farms; Brunswick, GA)

Maricel E. Presilla, PhD (Chef and Culinary Historian, and President, Gran Cacao Company; Weehawken, NJ)

11:45 AM **Concluding Remarks**
Speakers: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and Industry Leadership, CIA; New York, NY)
Jennifer Breckner (Director of Programs and Special Projects, CIA; Napa, CA)

12 PM **World Marketplace (Tasting and Lunch)**
Chuck Williams Culinary Arts Museum, Mezzanine, Garden Balcony (2nd floor)
A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.
Book signings will feature presenters: **Maricel E. Presilla, PhD**, and **Matthew Raiford '98**

1:30 PM **Conference Concludes**

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