

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 (1st floor).
All times below listed in Pacific Standard Time (PST).*

Wednesday, November 8

- 2:30 PM **Registration and Refreshments**
Atrium, Connect Lounge, Jackson Family Vineyards Amphitheater (1st floor)
Featured Guest Chef Tastings: **Vishwesh Bhatt, Sohui Kim, Rick Martínez, Ricky Moore '94, and Brigid Ransome-Washington '12**
- 3:15 PM **25th Anniversary Toast | Welcome and Overview**
Speaker: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and Industry Leadership, The Culinary Institute of America; New York, NY)
- Introduction of Platinum Sponsors**
Kikkoman Sales USA | Foods and Wines from Spain | Unilever Food Solutions | U.S. Soy
Speaker: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, The Culinary Institute of America; Napa, CA)
- 3:30 PM **General Session I**
Future Flavors: The Science of Taste and the Importance of Culturally Sensitive Recipe Development
We'll start the conference by looking at how science can enhance flavor and help operators create the most appealing menus. And then we'll shift to a discussion of how to embrace global food traditions and appropriately contextualize a wide variety of inspiration on menus, taking a close look into all parts of a recipe, from title to ingredient list. This will give operators the tools to embrace the innovation the market demands while understanding how to do that in a culturally sensitive manner.
Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenters: **Nik Sharma** (Chef, Writer, and Photographer, A Brown Table Enterprises; Los Angeles, CA)
 Breana Lai Killeen (Founder, Vermont Culinary Creative; Shelburne, VT)

*** SUBJECT TO CHANGE ***

- 4:30 PM **Coffee, Conversation, and Flavor Discovery Tastings**
Atrium and Connect Lounge (1st floor)
Flavor Discovery Sponsors: Culinary Sciences Inc., McCormick For Chefs, Michael Foods, and U.S. Soy
- 5 PM **General Session II**
The New Southern Table: What the South Looks Like Now
What does it mean to be a southern cook? The notion of southern food still often occupies a realm of stereotype in people's minds with a canon of recipes and ingredients that designate a chef as authentic – shrimp and grits, and biscuits and gravy, for example – and to innovate beyond that often draws criticism for abandoning tradition. Yet, there are many chefs expanding the notion of what authentic southern food can look like, bridging other cultures and cuisines with those of the South and redefining it for a new generation.
Moderator: **Brigid Ransome-Washington '12** (Cookbook Author and Food Journalist; Raleigh, NC)
Presenters: **Vishwesh Bhatt** (Executive Chef, Snackbar; Oxford, MS)
 Ricky Moore '94 (Author and Chef-Owner, Saltbox Seafood Joint; Durham, NC)
- 5:50 PM **Special Presentation: CIA Initiatives in the Mediterranean**
Presenter: **Santi Mas de Xaxàs Faus** (Founder, Gastronomic +34 and Co-Executive Director (for the Culinary Institute of America), Torribera Mediterranean Center; Barcelona, Spain)
- 6 PM **World Marketplace (Tasting and Dinner)**
Chuck Williams Culinary Arts Museum, Mezzanine (2nd floor), Outdoor Livefire Terrace (1st 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: Foods and Wines from Spain, Kikkoman Sales USA, Unilever Food Solutions, and U.S. Soy
Book signings will feature presenters **Vishwesh Bhatt, Ricky Moore '94, Brigid Ransome-Washington '12, Nik Sharma**
- 7:30 PM **Program Concludes for the Evening**

Thursday, November 9

- 8:15 AM **Breakfast: Modern Filipino Flavors for American Menu**
WOF Connect Lounge (1st floor)
Featuring select recipes from baker and cookbook author **Abi Balingit**

*** SUBJECT TO CHANGE ***

- 8:45 AM **General Session III**
Master Class: How One of the World's Best Chefs Navigates Authenticity
Born in Mexico City, Chef Enrique Olvera '99 trained at the CIA, and garnered haute cuisine experience working at Everest in Chicago, before returning to Mexico City in 2000 to open his own restaurant, Pujol. From there, through Grupo Enrique Olvera, he built an empire of restaurants and coffee shops in Mexico and expanded his reach with restaurants in New York City and Los Angeles. Along the way he made it onto the World's 50 Best Restaurants list and was featured in season two of Chef's Table on Netflix. He will talk about reinterpreting and re-articulating Mexico's culinary heritage from a contemporary perspective and how it's crucial for chefs to respect tradition but develop a personal style in order to move the industry forward.
Moderator: **Anne E. McBride, PhD** (Vice President of Programs, James Beard Foundation; North Plainfield, NJ)
Presenter: **Enrique Olvera '99** (Chef-Owner, Grupo Enrique Olvera; Mexico City, MX)
- 9:10 AM **Special Presentation: CIA Master's Degree Programs**
Presenter: **Cathy Jörin, MBA** (Senior Director, School of Graduate and Professional Studies and Director, The Food Business School, CIA; Napa, CA)
- 9:20 AM **Break/Time to Walk to Breakout Sessions**
- 9:30 AM **Breakout Sessions, Block #1 | Seminars and Workshops**
Seminar Series
Seminar 1
Ecolab Theater (1st floor)
Culinary Tradition as a Springboard to Creativity on the Menu
In this session, our guest chefs will illustrate how heritage can offer creative possibilities on the menu, while keeping the integrity of original techniques and traditions. Chef Mutsuko Soma draws inspiration from Japanese culinary traditions and melds them with the lessons she learned while cooking at Spanish and French restaurants, to create a dynamic and thoughtful menu that offers comfort, creativity, and critical praise. Chef Tod Kawachi finds menu inspiration from Asian flavors, the vibrancy and quality of California wines, and his interest in sustainability and the bounty of California ingredients. He skillfully melds these flavors and ingredients into robust, creative tasting menus that showcase and highlight local wines.
Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenters: **Mutsuko Soma** (Chef-Owner, Kamonegi; Seattle, WA)
 Tod Kawachi (Executive Chef, Joseph Phelps Vineyards; Napa, CA)
Sponsored by Kikkoman Sales USA

*** SUBJECT TO CHANGE ***

Seminar 2

Napa Valley Vintners Theater (1st floor)

Codification: How Do We Defend Food and Wine Heritage While Leaving Room for Innovation?

One way that authenticity in foods and beverages is reinforced in the European Union is through the denomination of origin (DO) system which helps defend the heritage and quality of traditional foods. The system safeguards regional ingredients and preparation methods and legitimizes them. We'll dive into these categories as they pertain to Spanish food and wine, understand their history and importance, and learn from chefs how they respect traditions like these while striving to make their own mark, keeping the cuisine interesting to new generations.

Moderator: **Caroline Hatchett** (Senior Editor, *Plate*; New York, NY)

Presenters: **Sergio Andreu** (Chef and Co-Owner, La Pepita and La MiniPepita; Barcelona, Spain)

Iliana de la Vega (Chef-Owner, El Naranjo; Austin, TX)

Sponsored by Foods and Wines from Spain

Seminar 3

Private Dining Rooms 1 & 2 (1st floor)

Authenticity Beyond the Menu: How to Build Strong Teams

Chef Diego Galicia '10 has been cooking professionally for fourteen years and has experienced the challenges that come with working in hospitality. In 2013 he opened the acclaimed San Antonio restaurant Mixtli with partner Rico Torres, where the menu is a combination of old prehispanic techniques and modern, avant-garde cuisine. In this session, the chef will advocate for an understanding of authenticity that goes beyond cuisine and encompasses a holistic approach to restaurant management by discussing his aim to support his team at all levels.

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

Presenter: **Diego Galicia '10** (Chef-Owner, Mixtli; San Antonio, TX)

9:30 AM

Kitchen Demonstration Workshop Series

Various Campus Kitchens

Kitchen Workshop A

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

A Spotlight on Variety Cuts: How to Make Your Menu Culturally Relevant

Different cuts of beef appeal to different communities and understanding and utilizing what variety cuts are available can help foodservice operators connect with new consumers. We'll start with a butchery demo that identifies what those cuts are best used for, then gain inspiration for an expanded menu with a cooking demo that leans towards Midwestern-inspired dishes from a chef whose culinary philosophy is "modern-grandma, feed-your-family, gathering-around-a-big-table and passing-it-all-around kind of experience." Through this, operators will learn to build connections to customers from a wide variety of cultural backgrounds and grow business.

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

*** SUBJECT TO CHANGE ***

Butchery: **Gavin Pinto** (Brand Chef, Consumer Innovation, Certified Angus Beef®; Wooster, OH)

Presenter: **Vinnie Cimino** (Operating Partner and Executive Chef, Cordelia; Cleveland, OH)

Sponsored by Certified Angus Beef®

Kitchen Workshop B

Copia Restaurant Kitchen Counter (1st floor)

Calabash: Building a Home for a Global Community

Calabash is an Oakland-based restaurant, marketplace, and bar offering international foods. It serves as a place for global innovation where local chefs can feel at home bringing their unique cultures to the menu. Join this chef and Calabash partner as he tells the story of bringing forth this restaurant where the spices, flavors, and techniques of the Caribbean and northern ran center the menu. Then, he'll dive into the Iranian mezze, demoing these traditional recipes while talking about the importance of preserving them in a way that excites future generations, and share how the country's foodways have been influenced by other cultures.

Moderator: **Breana Lai Killeen** (Founder, Vermont Culinary Creative; Shelburne, VT)

Presenter: **Hanif Sadr** (Chef and Co-Founder, Komaaj Food Group; San Francisco, CA)

Kitchen Workshop C

Wood Stone Outdoor Live Fire Kitchen (1st floor)

Flavor Building in Live Fire Cooking: Two Approaches

Live fire cooking is a community builder that can be found across cultures encouraging people to gather together in a literal way. Here we'll look at two different approaches to building up smoky, char flavor in vegetables and meat, both with an emphasis on heat control to maximize flavor.

Introduction: **Dawn Scheier** (Farmer-Director, U.S. Soy; Salem, SD)

Moderator: **Allison Righter, MSPH, RDN** (Director of Health and Sustainability Programs, CIA; Hyde Park, NY)

Presenters: **David Kamen '88** (Director – CIA Consulting; Hyde Park, NY)
Vishwesh Bhatt (Executive Chef, SnackBar; Oxford, MS)

Sponsored by U.S. Soy

10:30 AM

Coffee, Conversation, and Flavor Discovery Tastings

Atrium and Connect Lounge (1st floor)

Flavor Discovery Sponsors: Dole Packaged Foods, Michael Foods, National Peanut Board, and The Perfect Purée of Napa Valley

*** SUBJECT TO CHANGE ***

11 AM

General Session IV

How Fried Chicken Took Over the World: The Rise of Global Fried Chicken

Fried chicken consumption in the U.S. continues to grow across myriad directions, driven at least in part by the boom of Korean fried chicken, which helped open mainstream minds to the notion that there are many variations beyond the American classic. The next influential and creative wave of this quintessential American food is brought by chefs who make fried chicken in line with their family traditions, bringing a broad range of flavors and techniques that showcase its endless versatility. This session will demonstrate two approaches to this venerable dish and will share the ways that high volume foodservice expands the concept globally, adapting their product to overseas consumers.

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

Presenters: **Eric Stein** (Head of International Culinary, Church's Texas Chicken; Atlanta, GA)
Sam Fore (Chef-Owner, Tuk Tuk Snack Shop; Lexington, KY)
Eric Sze (Chef and Co-Owner, 886 and Wenwen; New York, NY) - Presenting Virtually

12 PM

General Session V

La Bodega and Beyond: The Broader Context of Classic Pastry

Award-winning pastry chef and owner of Dōekī Dōekī, Paola Velez, brings technical proficiency as well as joy and whimsy to classic American desserts, making them uniquely her own creations through the inclusion of the flavors, ingredients, and vibrant colors of her Dominican heritage. Formerly an executive pastry chef at Washington D.C.'s Kith and Kin, she won further acclaim in the city with her pandemic dessert popup La Bodega, held at Compass Rose, with offerings such as piña colada doughnuts and plantain sticky buns. Since that time, she has expanded her reach, building a significant following on social media with instructional and accessible cooking videos produced through her media company Small Orchids, using her inventive, vibrant desserts to share stories of the African diaspora and a passion for social justice, influencing a broad new audience.

Moderator: **Sam Fore** (Chef-Owner, Tuk Tuk Snack Shop; Lexington, KY)

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

12:30 PM

World Marketplace (Tasting and Lunch)

*Chuck Williams Culinary Arts Museum, Mezzanine (2nd floor),
Livefire Terrace (1st 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, cultural experiences, comparative tastings, book signings, and more.

Book signings will feature presenters **Analiese Gregory, Enrique Olvera '99**

*** SUBJECT TO CHANGE ***

2 PM

General Session VI

Beyond Authenticity: The Rise of Asian-American Cuisine

Frequently, Asian cuisines – and chefs of Asian descent – are the people from whom we demand “authenticity” the most, placing restrictions on what dishes and preparations are considered proper. A new crop of chefs is questioning and challenging these rules, allowing themselves the freedom to make food informed by their life experiences. In this session, we’ll learn techniques from two chefs who have forged their own paths, expanding the boundaries of Chinese, Japanese, Italian, French, and Filipino cuisines to create new dishes that excite critics and consumers alike and who move the culinary world forward into exciting new flavor and ingredient combinations.

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

Presenters: **Christine Lau** (Chef, Chino Grande and the CLAU Group; New York, NY)

Abi Balingit (Cookbook Author, Baker, and Recipe Developer; Brooklyn, NY)

3 PM

Flavor Discovery Tastings, Signings and Networking

Atrium and Connect Lounge (1st floor)

Book signing and chef tasting will feature **Abi Balingit**

Flavor Discovery Sponsors: Foods and Wines from Spain, Kikkoman Sales USA, McCormick for Chefs, and Northern Canola Growers Association

3:30 PM

Breakout Sessions, Block #2, Seminars and Workshops

3:30 PM

Seminar Series

Also see Kitchen Demonstration Workshop Series starting at 3:30 PM.

Seminar 4

Ecolab Theater (1st floor)

Crispy, Crunchy, and Craveable: Global Applications in Frying

Here we see how global flavors are elevated with the technique of frying, in applications both savory and sweet. We’ll start with savory: as head of CIA Consulting, Dave Kamen is skilled at translating global flavors for American menus. He will prepare dishes that showcase cooking techniques from pan-fry to stir-fry and deep fry; then, Elisha Smiley will delve into gelato, its history and technique, and will share a plant-based recipe that is a riff on the original complete with delectable crunchy toppings.

Introduction: **Dawn Scheier** (Farmer-Director, U.S. Soy; Salem, SD)

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

Presenters: **David Kamen ‘88** (Director - CIA Consulting; Hyde Park, NY)
Elisha Smiley (Pastry Chef-Owner, Roman Holiday Gelato; St. Helena, CA)

Sponsored by U.S. Soy

*** SUBJECT TO CHANGE ***

Seminar 5

Napa Valley Vintners Theater (1st floor)

Next Level Comfort Food: Building on Global Traditions

Comfort food is often seen as the most authentic kind of food. This is because it's imbued with nostalgia and sentimentality for a time that has passed but that we aim to keep alive in the present, because these dishes carry history and a generation's stories with them. Because of this, comfort food is seen as a tradition, one that is fixed in amber and unchanging. Yet, each successive age group often adds their own spin to these traditional dishes shaping them further with the addition of ingredients and new flavors available to them. In this session, our guest chefs will take comfort food preparations from South Korea and Thailand respectively, as a point of departure to show how classic culinary concepts can be reimagined and updated for a new generation.

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

Presenters: **Edward Lee** (Chef-Owner, 610 Magnolia and Nami; Louisville, KY)
Parnass Savang '11 (Chef and Co-Owner, Talat Market; Atlanta, GA)

Sponsored by Pulmuone Foods USA

Seminar 6

Private Dining Rooms 1 & 2 (1st floor)

The New Rules of Flavor: How to Taste for the Future

Traditional tasting tools like flavor wheels are a critical way that people learn to decipher different tastes in food, wine, beer, coffee, and more. But they – and sensory education generally – were designed with a Western audience in mind, who have a specific familiarity with certain flavor profiles. In a world where younger generations like Gen Z are seeking out increasingly diverse flavors, techniques, and cuisines, how does sensory and culinary education catch up? This conversation and tasting will explore a more expansive global approach to flavor building and highlight the CIA's new African Cuisines Concentration. In addition, we'll learn how to move beyond traditional notions of how we taste to consider flavor as also comprised of sight, sound, mouthfeel, and emotion.

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

Presenters: **Nik Sharma** (Chef, Writer, and Photographer; A Brown Table Enterprises; Los Angeles, CA)
Roshara Sanders '14 (Lecturing Instructor, School of Culinary Arts, CIA; Hyde Park, NY)

3:30 PM

Kitchen Demonstration Workshop Series

Various Campus Kitchens

*** SUBJECT TO CHANGE ***

Kitchen Workshop D

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

Balancing Tradition and Innovation: Sustainability and Gen Z's Influence on Menu Innovation

People, cuisines, and cultures evolve, and as they do the idea of authenticity evolves alongside them. And as younger consumers develop interest in new flavors, ingredients, and techniques they expect operators to reflect those interests on menus. How do culinary professionals balance tradition and innovation? What are the limits of authenticity and how can classic dishes serve as the base for creativity? In addition, as climate change affects supply chains, how do operators find sustainable new products to meet consumer demand? We'll learn more from an R&D chef responsible for conceptualizing, designing, developing, and validating new food products with consumer perception in mind, as well as a CIA educator rooted in sustainable cuisines and teaching the next generation of culinary professionals.

Moderator: **Anne E. McBride, PhD** (Vice President of Programs, James Beard Foundation; North Plainfield, NJ)

Presenters: **John Regefalk** (Researcher Chef and Head of Culinary Innovation, Basque Culinary Center; San Sebastián, Spain)
Scott Swartz '89 (Professor, School of Culinary Arts, The Culinary Institute of America; Hyde Park, NY)

Sponsored by [Aquanaria](#)

Kitchen Workshop E

Wood Stone Outdoor Live Fire Kitchen (1st floor)

Deepening Our Understanding of Appalachian Foodways, Part 1

The region of Appalachia has been described as the most biodiverse foodshed in North America, with abundant agriculture and foodways that focus on meats, wild game, vegetation, and fungi. What is Appalachian food and how does it differ from southern food? What are the ingredients and cooking techniques that make Appalachian cooking stand out? Move beyond the stereotypes and learn more about these diverse culinary approaches where Dutch, German, Amish, and other influences come together and learn from two chefs who, influenced by their own unique backgrounds, are building on tradition, taking these foodways into new innovative realms.

Moderator: **Dana Cohen Mayer '05** (Corporate Marketing Chef, Unilever Food Solutions North America; Westwood, NJ)

Presenters: **Paul Smith '02** (Chef-Owner, 1010 Bridge; Charleston, WV)
Brandon Collins '01 (Corporate Executive Chef, Unilever Food Solutions North America; Englewood Cliffs, NJ)

Sponsored by [Unilever Food Solutions](#)

4:30 PM **Time to Return to General Session**

4:45 PM **General Session VII**

Hunt, Fish, Forage: A Chef's Search for an Authentic Life in Tasmania

In 2017, Analiese Gregory left her prestigious fine-dining career and moved to Tasmania to be an executive chef at the critically acclaimed restaurant Hobart and to find a more sustainable way of living. Though the restaurant eventually closed, on the island she

*** SUBJECT TO CHANGE ***

learned to forage mushrooms and fruit, hunt wild game, fish, and deep dive for sea urchins and abalone, as she found inspiration and healing in this rugged and sometimes wild landscape. She'll share stories and recipes from this slow food life while exploring the idea of authenticity as rooted in a closer relationship with nature.

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

Presenter: **Analiese Gregory** (Chef, Author, and Forager; Tasmania, Australia)

5:20 PM

General Session VIII

Mexican/American: A Growth of a New, Personal Cuisine

We know about regional Mexican food, and we know about Tex-Mex, but here is a chef cooking Mexican food his own way. Chef Rick Martínez takes influences from his travels and life experience to build his own personal cocina. For him, tradition is the launching point from which he heads into highly personal interpretations of what Mexican cuisine can look like, moving beyond the guardrails of authenticity to a place where there are no rules, only inspiration.

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

Presenter: **Rick Martínez** (Chef, Host, and Cookbook Author; Mazatlán, Mexico)

6 PM

Conference Sessions Conclude for the Day

Friday, November 10

8 AM

Breakfast: Celebrating the Vibrant and Bold Flavors of India

Featuring recipes from chef, writer, and photographer **Nik Sharma**

8:30 AM

General Session IX

Keeping Turkish Traditions Alive: From Home to Restaurant and Beyond

Acclaimed Turkish chef, restaurateur, cookbook author, and one of the most popular Worlds of Flavor presenters in its twenty-five-year history, Musa Dağdeviren, is back once again to explore this year's theme of authenticity, flavor, and the future in a way that only he can. This world-renowned chef is known for bridging the worlds of home cooks and the professional kitchen, where he recreates traditional Turkish recipes and dishes for a new generation at restaurants including the modest Çiya Sofrası in Istanbul whose rotating menu highlights every region of the country. For this chef, ingredients and recipes have deep meaning and he is one of the people keeping Turkey's unique food traditions alive. He'll touch upon these ideas and more in this much anticipated demo.

Moderator: **Allison Righter, MSPH, RDN** (Director of Health and Sustainability Programs, CIA; Hyde Park, NY)

Presenter: **Musa Dağdeviren** (Author and Chef-Owner, Çiya Kebap and Çiya Sofrası; Istanbul, Turkey)

9:20 AM

Break/Time to Walk to Breakout Sessions

*** SUBJECT TO CHANGE ***

9:30 AM **Breakout Sessions, Block #3 – Seminars and Workshops**
Various campus locations

9:30 AM **Seminar Series**
Also see Kitchen Demonstration Workshop Series starting at 9:30 AM.

Seminar 7

Ecolab Theater (1st floor)

Deepening Our Understanding of Appalachian Foodways, Part 2

We are back for round two of our exploration of Appalachian foodways. Here our guest chefs will talk about the concept of modern Appalachian cooking, which shifts the narrative of food traditions from being frozen in time towards an understanding of it as living culinary practice with diverse ingredients, recipes, and cultural influences that are continually evolving. They'll demonstrate how they are building upon and innovating local foodways for a new generation.

Moderator: **Dana Cohen Mayer '05** (Corporate Marketing Chef, Unilever Food Solutions North America; Westwood, NJ)

Presenters: **Paul Smith '02** (Chef-Owner, 1010 Bridge; Charleston, WV)
Brigid Ransome-Washington '12 (Cookbook Author and Food Journalist; Raleigh, NC)

Sponsored by Unilever Food Solutions

Seminar 8

Napa Valley Vintners Theater (1st floor)

Translating Fine Dining Across Generations: Two Case Studies

What is the future of fine dining, especially as a new generation raised on global cuisines makes its way in the world? How do chefs reinvent classic dishes in a fine dining format with a nod to new flavors, techniques, and changing mores to update old world restaurant concepts in a fresh new way? We'll hear from two chefs with different concepts – one a California farm-to-table restaurant connected to a vineyard, and the second from a renovated Gilded Age steak and chophouse in Brooklyn – who will talk about the power of language to provide context and meaning on a menu and what strategies are used to engage new guests from a wider variety of cultural backgrounds than has traditionally been seen in fine dining.

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

Presenters: **Rachel Haggstrom** (Executive Chef, The Restaurant at Justin; Paso Robles, CA)
Sohui Kim (Chef-Partner, Gage & Tollner, Insa, and The Good Fork; Brooklyn, NY)

Sponsored by The Wonderful Company

Seminar 9

Private Dining Rooms 1 & 2

The Business Side: How Ideas of Authenticity Shape Foodservice

This session will discuss consumer interest in authenticity in foodservice institutions from a business perspective, as well as investigate how business owners employ ideas of authenticity in marketing efforts and business development. We consider the growing and developing discourse over the years around complex questions of appropriation and

*** SUBJECT TO CHANGE ***

ownership of food traditions and recipes, and round that out with up-to-the-minute data from consumer focus groups that give operators a context from which to engage a new culturally savvy generation of adventurous eaters.

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

Presenters: **Glenn R. Carroll, PhD** (The Adams Distinguished Professor of Management, School of Humanities and Sciences, Stanford University; Stanford, CA)

Jennifer Aranas (Director of Business Development, Datassential; Chicago, IL)

9:30 AM

Kitchen Demonstration Workshop Series

Various Campus Kitchens

Kitchen Workshop G

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

Building Bold, Global Dishes for Menus That Shine

In this session we'll take a deep dive into sauces, seasonings, and flavors that work across many cuisines. Learn all about how to layer flavors in bold and creative ways to make your menu stand out, appealing both to a more traditional consumer base as well as younger generations seeking out more diverse flavors and preparations. Foodservice operators will learn how to work with traditional processes and adapt them to today's varied needs.

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

Presenters: **Mutsuko Soma** (Chef-Owner, Kamonegi; Seattle, WA)

Christine Lau (Chef, Chino Grande and the CLAU Group; New York, NY)

Sponsored by Kikkoman Sales USA

Kitchen Workshop H

Copia Restaurant Kitchen Counter (1st floor)

Influential Ingredients: Spanish and Mexican Cuisine Around the World

Spain and Mexico are known for important gastronomic traditions whose influence has been seen throughout the world. As we explore this idea of authenticity and the future of foodservice, we'll learn about these gastronomic traditions, understanding the history and processes that make these cuisines unique and highly sought after, and why they remain relevant. Our guest chefs will demonstrate that to challenge tradition one must know tradition and will strike a balance between respect for heritage and personal vision as they show how culinary innovation keeps these ingredients a vibrant part of today's professional kitchen.

Moderator: **Caroline Hatchett** (Senior Editor, *Plate*; New York, NY)

Presenters: **Sergio Andreu** (Chef and Co-Owner, La Pepita and La MiniPepita; Barcelona, Spain)

Jesus "Chuy" Cervantes (Chef de Cuisine, Damian and Ditroit Taqueria; Los Angeles, CA)

Sponsored by Foods and Wines from Spain

10:30 AM

Coffee, Conversation, and Flavor Discovery Tastings

*** SUBJECT TO CHANGE ***

Atrium and Connect Lounge (1st floor)

Book signings will feature presenter **Rick Martínez**

Flavor Discovery Sponsors: Culinary Sciences, National Peanut Board, and The Perfect Purée of Napa Valley

11 AM

General Session X

25 Years Later: Worlds of Flavor and World Flavors

The aim of the Worlds of Flavor Conference and Festival (WOF) over its twenty-five-year history has been to introduce American foodservice professionals to global cuisines, expanding the notion of what cuisines are used as educational blueprints, moving beyond European traditions as the main source of culinary canon. We celebrate this 25th Anniversary Edition of WOF by convening a panel of CIA experts - staff past and present involved in producing the conference and festival, a renowned chef and his chief operations officer, who are both CIA alums, and a current faculty member - to look at what influence WOF has had - and to ask twenty-five years later, what's changed in terms of foodservice, culinary education, and consumer interests and perception? What have we learned, and where are we going from here?

Moderator: **Anne E. McBride, PhD** (Vice President of Programs, James Beard Foundation; North Plainfield, NJ)

Panelists: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and Industry Leadership, CIA; New York, NY)
Enrique Olvera '99 (Chef-Owner, Grupo Enrique Olvera; Mexico City, MX)
Gonzalo Gout '12 (Chief Operating Officer, Casamata; New York, NY)
Roshara Sanders '14 (Lecturing Instructor, School of Culinary Arts, CIA; Hyde Park, NY)

11:35 AM

Concluding Remarks

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

11:45 AM

World Marketplace (Tasting and Lunch)

*Chuck Williams Culinary Arts Museum, Mezzanine (2nd floor),
Livefire Terrace (1st 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, cultural experiences, comparative tastings, book signings, and more.

Book signings will feature presenters **Musa Dağdeviren, Sohui Kim, Edward Lee**

1 PM

Conference Concludes

*** SUBJECT TO CHANGE ***