

## WEBCAST 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 (1<sup>st</sup> floor).  
All times below listed in Pacific Standard Time (PST).*

### Wednesday, November 8

- 3:15 PM      **Webcast begins**  
**25<sup>th</sup> Anniversary Toast | Welcome and Overview**  
Speakers:      **Rupa Bhattacharya** (Executive Director, Strategic Initiatives and  
Industry Leadership, The Culinary Institute of America; New  
York, NY)  
**Introduction of Platinum Sponsors**  
Foods and Wines from Spain | Kikkoman Sales USA | Unilever Food Solutions  
| U.S. Soy  
                 **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)
- 4:30 PM      **30-minute webcast break**

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)

6 PM

## **Webcast Concludes for the Evening**

## **Thursday, November 9**

8:45 AM

## **Webcast begins**

### **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)

9:15 AM

## **Special Presentation**

### **An Overview: 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

## **10-minute webcast break**

- 9:30 AM      **Seminar 1**  
*Ecolab Theater (1<sup>st</sup> 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](#)
- 10:30 AM      **30-minute webcast break**
- 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)
- 12 PM         **General Session V**  
**La Bodega and Beyond: The Broader Context of Classic Pastry**  
*Award-winning pastry chef and owner of Dōeki Dōeki, 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, Dōeki Dōeki, and Co-Founder, Bakers Against Racism; Washington, DC)

12:30 PM **1-hour, 30-minute webcast break**

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 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 and Consultant, The CLAU Group; New York, NY)

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

3 PM **30-minute webcast break**

3:30 PM **Seminar 4**

*Ecolab Theater (1<sup>st</sup> 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.*

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**

4:30 PM **15-minute webcast break**



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 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

## **Webcast Concludes for the Day**

## **Friday, November 10**

8:30 AM

## **Webcast begins**

## **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	<b>10-minute webcast break</b>
9:30 AM	<p><b>Seminar 7</b>  <i>Ecolab Theater (1<sup>st</sup> floor)</i>  <b>Deepening Our Understanding of Appalachian Foodways, Part 2</b>  <i>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.</i></p> <p>Moderator: <b>Dana Cohen Mayer '05</b> (Corporate Marketing Chef, Unilever Food Solutions North America; Westwood, NJ)</p> <p>Presenters: <b>Paul Smith '02</b> (Chef-Owner, 1010 Bridge; Charleston, WV)  <b>Brigid Ransome-Washington '12</b> (Cookbook Author and Food Journalist; Raleigh, NC)</p> <p><b>Sponsored by Unilever Food Solutions</b></p>
10:30 AM	<b>30-minute webcast break</b>
11 AM	<p><b>General Session X</b>  <b>25 Years Later: Worlds of Flavor and World Flavors</b>  <i>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 25<sup>th</sup> 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.</i></p> <p>Moderator: <b>Anne E. McBride, PhD</b> (Vice President of Programs, James Beard Foundation; North Plainfield, NJ)</p> <p>Panelists: <b>Rupa Bhattacharya</b> (Executive Director, Strategic Initiatives and Industry Leadership, CIA; New York, NY)  <b>Enrique Olvera '99</b> (Chef-Owner, Grupo Enrique Olvera; Mexico City, MX)  <b>Gonzalo Gout '12</b> (Chief Operating Officer, Casamata; New York, NY)  <b>Roshara Sanders '14</b> (Lecturing Instructor, School of Culinary Arts, CIA; Hyde Park, NY)</p>
11:35 AM	<p><b>Concluding Remarks</b></p> <p>Speakers: <b>Jennifer Breckner</b> (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)  <b>Rupa Bhattacharya</b> (Executive Director, Strategic Initiatives and Industry Leadership, CIA; New York, NY)</p>
11:45 AM	<b>Webcast Concludes</b>