Wednesday, 5.13.20

All times are noted in Pacific Daylight Time.

10 AM  Welcome and Introduction: Why Plant-Forward Still Matters

Rebuilding our Industry, Pivoting to the Future: Communities of Change

Even as the COVID-19 pandemic continues to take lives and create economic wreckage across our country, our restaurant and foodservice industry is looking ahead to re-opening and rebuilding—whatever that can mean in these uncertain times. Imperatives around food and climate change, diet-linked chronic diseases (including their role in significantly elevating risk in the current pandemic), aspirations to craft sustainable food systems that restore planetary health, and changing consumer values about plants and animals—all drivers of the plant-forward movement—will most certainly play a transformative role in what’s ahead for our sector. This year’s Global Plant-Forward Culinary Summit—structured as a virtual gathering in smaller bites over several weeks—celebrates the culinary insights, the global cultural perspectives, and the communities of change-makers who are bringing us the flavors of our future.

Speaker: Greg Drescher (VP of Strategic Initiatives, The Culinary Institute of America)

10:10 AM  Panel Discussion

Food, Climate, and Crisis: How Can Chefs Be Most Effective As Leaders for Near- and Long-Term Change?

Dominique Crenn was the first female chef in the U.S. to earn three Michelin stars, Kyle Connaughton helms the kitchen of three Michelin-starred Single Thread Farm-Restaurant-Inn, and Bill Corbett spent time in top-tier restaurants before joining Salesforce as its executive chef in 2017. While they navigate with ease the highest spheres of culinary expression, their most lasting impact on the industry and the world may be their leadership on sustainability and community stewardship in a time of crisis. In conversation with Anne McBride, these three industry luminaries will discuss how chefs can mobilize plant-forward
culinary strategies to combat climate change amidst a changed foodservice landscape, while also rethinking what will make the food industry sustainable from a people/planet/profit perspective in a post-COVID-19 world.

Moderator: Anne E. McBride, PhD (Deputy Director, Torribera Mediterranean Center)
Panelists: Dominique Crenn (Chef-Proprietor, Atelier Crenn, Petit Crenn, Bar Crenn, San Francisco, CA)
Kyle Connaughton (Chef-Owner, Single Thread Farm-Restaurant-Inn, Healdsburg, CA)
Bill Corbett (Executive Chef, Salesforce, San Francisco, CA)

10:55 AM Networking Break and Sponsor Expo
Join engaging themed discussion tables in “Sessions,” enjoy chance encounters in “Networking,” and visit with our sponsors in the “Expo” to learn more about their plant-forward commitment and facilitate connections at a time when we cannot meet in person.

With virtual book signing by Kyle Connaughton. Books will be available for purchase in the Expo Booth with each author, and the author will have book plates to sign that we will ship to you along with your book purchase.

Sponsored by Unilever Food Solutions

11:15 AM Culinary Demonstrations
The Mediterranean Plant-Forward Kitchen: From Time-Tested Flavors to Innovative Menu Strategies
The Mediterranean Diet represents one of the most well-researched, well-loved plant-forward dietary patterns for advancing health, sustainability, and deliciousness. And yet the diversity and appeal of its plant-centric core is still largely undiscovered by the American public, and underleveraged by chefs and operators. Join leading chefs from the Mediterranean and the U.S. as they highlight both traditional and innovative culinary strategies from Greece, Italy, and Spain, featuring recipes that will inspire you to celebrate produce and other plant-based foods at the center of the plate.

Moderator: Anne E. McBride, PhD (Deputy Director, Torribera Mediterranean Center)
Guest Chefs: Aglaia Kremezi (Author and Co-Founder, Kea Artisanal, Greece)
Michael Costa (Head Chef, Zaytinya, Washington, DC)
Paul Bartolotta (Chef, Owner, and Co-Founder, Bartolotta Restaurants, Milwaukee, WI)
Daniel Olivella (Chef-Owner, Barlata Tapas and Bar, Austin, TX)

11:55 AM The Mediterranean Plant-Forward Kitchen: Live Q&A

12:10 PM Virtual Networking Reception and Sponsor Expo
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With virtual book signing by Daniel Olivella. Books will be available for purchase in the Expo Booth with each author, and the authors will have book plates to sign that we will ship to you along with your book purchase.