Global Plant-Forward Culinary Summit: Virtual Series
Week 5 Program Schedule

Wednesday, 6.10.20
All times are noted in Pacific Daylight Time.

10 AM Welcome and Introduction
Plant-Forward and the Future of Our Industry: Rethinking Culinary Education and Training for our Teams
Speaker: Anne E. McBride, PhD (Deputy Director, CIA-University of Barcelona Torribera Mediterranean Center)

10:05 AM Presentation
Plant-Forward Certification Initiative: Solutions for Plant-Forward Training and Talent Development
Advancing plant-forward innovation throughout the foodservice industry requires new and different skills for culinarians who may be dispersed across various sites or learning from home. Hear how The Culinary Institute of America is teaming up with Google to leverage technology and new learning models—including high-impact, virtual learning paired with on-site training and mentorship—to increase skill development and engagement around plant-forward imperatives across all levels of management. And we’ll also hear how the Food Team at Google is working to accelerate balanced, plant-forward food experience design for a global workforce as we look beyond this pandemic.
Introduction: Greg Drescher (VP of Strategic Initiatives, The Culinary Institute of America)
Presenters: Michiel Bakker (Director, Global Workplace Programs, Google)
Mark Erickson ’77 (Provost, CIA)

10:25 AM Roundtable
Within just a few weeks, the coronavirus pandemic handed a devastating blow to the restaurant industry and disrupted sector suppliers and supply chains. As we wait to see how

*** SUBJECT TO CHANGE ***
the economy and businesses recover and consumer dining patterns may change, we’ll consider the role of plant-forward—and related menu and concept innovation, more broadly—within this new era. And we’ll ask our roundtable participants what collaboration means to them now.

**Bringing It Back to the Farm**

*Introduction:* Jacquelyn Chi (Director of Programs and Special Projects, Strategic Initiatives Group, CIA)

*Presenter:* Derek Azevedo (Executive Vice President, Bowles Farming Company)

**Building Community to Advance Plant-Forward Through Ingredient and Flavor Discovery**

*Moderator:* Anne E. McBride, PhD (Deputy Director, CIA-University of Barcelona Torribera Mediterranean Center)

*Panelists:* Einav Gefen (Corporate Executive Chef, Unilever Food Solutions)
Steve Solomon (Menu Strategist, The Mushroom Council)

**Building a More Resilient Plant-Forward Supply Chain**

*Moderator:* Jacquelyn Chi (Director of Programs and Special Projects, Strategic Initiatives Group, CIA)

*Panelists:* Michiel Bakker (Director, Global Workplace Programs, Google)
Maisie Ganzler (Chief Strategy & Brand Officer, Bon Appetit Management Company)

11:05 AM

**The Ghanaian Plant-Forward Kitchen: A Kaleidoscope of Flavors**

Throughout the African continent, plant forward is not a new trend, but has been a way of life for millennia. In Ghana, that means abundant use of pulses, grains, legumes, yams, plantains, and a wide array of other fruits and vegetables, with spices—including the traditional suya preparation, which Zoe Adomoh uses on vegetables just as much as its more traditional application on meats—and herbs as aromatics. The coastal country also turns in a range of fish and seafood dishes to showcase the daily catch, and grilled meats are popular. In this presentation, Zoe, the chef-owner of Zoe’s Ghana Kitchen in London, England and author of the eponymous cookbook, who turned her operation into one that now feeds healthcare workers, will share with us some of the foundations of the Ghanaian plant-forward kitchen, with plenty of visual examples and culinary inspiration!

*Introduction:* Anne E. McBride, PhD (Deputy Director, CIA-University of Barcelona Torribera Mediterranean Center)

*Presenter:* Zoe Adomoh (Chef-Owner and Cookbook Author, Zoe’s Ghana Kitchen)

11:15 AM

**Closing Remarks**

*Speaker:* Anne E. McBride, PhD (Deputy Director, CIA-University of Barcelona Torribera Mediterranean Center)

11:25 AM

**Networking Break and Sponsor Expo**

Watch a culinary demonstration 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.
Including “Meet the Author” booth featuring Zoe Adjonyoh, author of Zoe’s Ghana Kitchen.

11:25 AM  Culinary Demonstration  
*Innovating Comfort Classics for a Plant-Based Menu*

Enjoy a cooking demonstration featuring culinary strategy and inspiration that turn turns a comfort classic into a plant-based, flavor-forward menu option.

Presenter:  **Amanda Cohen** (Chef-Owner, Dirt Candy)

*Sponsored by Oatly*

11:45 AM  **Together, Apart: Plant-Forward Cook Along**

Join CIA chefs as we collectively cook a plant-forward meal from our respective kitchens, connecting with our community. We’ll take our laptop or phone to the kitchen, and we’ll cook together, bringing to life the learnings of the past few weeks. We’ll provide the ingredients list and recipe idea ahead of time, with plenty of room for adaptation based on what you have on hand.

Moderators:  **Jacquelyn Chi** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA)  
**Anne E. McBride, PhD** (Deputy Director, CIA-University of Barcelona Torribera Mediterranean Center)

Guest Chefs:  **Toni Sakaguchi ’85** (Executive Chef—Strategic Initiatives Group, CIA)  
**Brad Barnes ’87** (Director, CIA Consulting)

12:30 PM  Virtual Networking Lunch and Sponsor Expo

Join the virtual Together, Apart community table for lunch 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.