



GLOBAL PLANT-FORWARD
CULINARY SUMMIT:
VIRTUAL EDITION

MARCH 30 -
APRIL 1, 2021



Global Plant-Forward Culinary Summit: Virtual Edition Program Schedule

Tuesday, March 30 | 10 AM – 3 PM PDT

All schedule times are in Pacific Daylight Time (PDT)

10 AM

Welcome and Overview

Speakers: **Jacquelyn Chi** (Director of Programs & Special Projects, Strategic Initiatives, The Culinary Institute of America)
Greg Drescher (VP of Strategic Initiatives & Industry Leadership, The Culinary Institute of America)

10:10 AM

General Session I

Culinary Demonstrations

Where's the Beef?: Reversing the Meaty Expectation

From traditionally plant-forward global cuisines to contemporary innovation, plant-forward menus are permeating the foodservice industry at all levels of service. While in many cases consumer demand is driving fruits, vegetables, whole grains, and legumes to the center of the plate, managing diner expectations can be more difficult in places where animal-based meat has been deeply intertwined with the way of life. In this opening session of our summit, top chefs from meat-heavy cultures around the world will share their strategies for satiating carnivorous guests with plant-forward dishes that deliver on deliciousness.

Moderator: **Joe Yonan** (Food and Dining Editor, *Washington Post*)

Presenters: **Narda Lapes** (Chef-Owner, Narda Comedor; Buenos Aires, Argentina)
Blayne Bertoncello (Head Chef, O.MY; Beaconsfield, Australia)

10:55 AM

General Session II

Keynote Presentation/Fireside Chat

Celebrating the Beauty of Vegetables

*With his forthcoming book, *Vegetable Simple*, three Michelin-starred chef and veritable master of seafood Eric Ripert turns his attention to the plant kingdom, bringing his technique-driven approach to celebrating the inherent beauty and individuality of vegetables. Tune into this fireside chat for an intimate glimpse into how the legendary chef approaches plant-forward innovation: the influences that have shaped his creativity; how he views eating more plants tying into larger health, environmental, and personal sustainability imperatives; and proposing simplicity and restraint as the apex of culinary skill to elicit the most flavor, whether the ingredients come from the sea or the soil.*

Moderator: **Jane Black** (Journalist)

Presenter: **Eric Ripert** (Chef and Co-owner, Le Bernadin; New York, NY; author, *Vegetable Simple*)

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11:25 AM

Plant-Forward Innovation Hub*, Networking & Meet the Author Activities

Attend special demonstrations and presentations in “Sessions,” enjoy chance encounters in “Networking,” and engage throughout the “Innovation Hub” to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.

Sponsored by National Peanut Board

“Meet the Author” Conversations

Visit “Sessions” where you’ll have the opportunity to virtually meet the authors and ask questions live or in the chat; books will also be available for purchase.

- **Eric Ripert**, author of Vegetable Simple
- **Joe Yonan**, author of Cool Beans

Culinary Demonstrations

Creamy, Crunchy and Craveable: A Plant-Based Demonstration

Watch as Chef Amanda Cohen elevates simple ingredients with innovative techniques for a flavor-forward, plant-based entrée.

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

Sponsored by Oatly

Culinary Demonstrations

Take-out, Fake-out with Plant Based Protein

In this session, Chef Matthew Jordan adds plant-based goodness to stir-fry favorites. It’s a “take-out fake-out” that delivers crave-worthy deliciousness, designed for off-premise, and powered by plant protein.

Presenters: **Cassandra Hoover** (Manager Nutrition Health & Wellness Nestlé Professional)

Matthew Jordan (Consultant Corporate Chef, Nestlé Professional)

Sponsored by Nestlé Professional

11:45 AM

Short Program Intermission

General Sessions resume at 12:15 PM PDT

12:15 PM

General Session III

Culinary Demonstrations

Flavor Summit @ Global Plant-Forward: Plant-Centric and Destination-Worthy

For 15 years, the annual Flavor Summit invitational leadership retreat has gathered top food and beverage executives and chefs from hotels, resorts, casinos, cruise lines, and upper-tier chain/multi-unit restaurants to explore and discuss a stimulating, critical set of hospitality and related kitchen and dining management issues. Drawing upon this longstanding program, our “Flavor Summit @ Global Plant-Forward” sessions will specifically highlight this sector’s innovation with learnings applicable to all foodservice operators. With industry experts forecasting a travel boom thanks to pent-up demand for memorable travel and dining experiences, hear from two chefs on how they create destination-worthy hotel menus that prioritize plants.

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

Presenters: **Tara Stevens** (Executive Chef, El Fenn; Marrakech, Morocco)

Matthew Kammerer (Chef, Harbor House Inn; Elk, CA)

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Concurrent Breakout Sessions, Round A (1 – 1:40 PM PDT)**Concurrent Breakout A1****Panel Discussion****Creating a Craving for Change: Driving Delicious Plant-Based Innovation for Institutional Dining Menus**

Global shifts towards a plant-forward diet are gaining momentum, as the world comprehends that planetary and human health alike are threatened in our current global food system. Large institutional dining environments, from university campuses to corporate cafeterias to hotel dining rooms, are a major part of driving a shift at scale towards plant-forward eating, yielding positive benefits for human nutrition, natural resources, productive lands, farmers, and the planet. But for this change to take hold it has to be delicious, whether it be a grab and go breakfast on the way to a meeting or lunch in a cafeteria. In this panel we'll explore some of the unique opportunities and challenges posed by balancing creative, best-in-class products and menus with the realities of large-scale operations.

Moderator: **Julie Kunen, PhD** (Director of Sustainability, Oatly North America)

Presenters: **Felipe Frangione** (Latin American Regional Executive Chef, Compass @ Google)

Kara Landolfi (Supply Chain Manager, Montana State University)

Joakim Bjunö (Director of Product Development, Oatly North America)

Sponsored by Oatly

Concurrent Breakout A2**Panel Discussion****Flavor Summit @ Global Plant-Forward: Translating Plant-Forward Strategies from Limited- to Full-Service**

Drawing upon our longstanding Flavor Summit program, this panel discussion will tie plant-forward strategies into larger travel and leisure trends, including adapting menus for post-COVID service models and travelers' evolving concepts of health & wellness.

Moderator: **Brad Nelson '84** (Vice President, Global Food & Beverage, Marriott International)

Panelists: **Dane Blom** (Executive Chef, Citizen Hotel; Sacramento, CA)

Kirsten Dixon (Chef/Owner, Within the Wild Adventure Company)

Concurrent Breakout A3**Culinary Demonstrations****Bringing a Plant-Forward Mindset to the Dessert Menu**

Many desserts are inherently plant-forward... while also being laden with sugar, white flour, and butter. But creating indulgent, craveable dishes that are healthy and sustainable isn't exclusive to the savory realm. Get inspiration from top pastry chefs for baking plant-forward strategies into your dessert menu (without resorting to refined carbohydrates and saturated fats) with global flavors and novel ingredients.

Moderator: **Anne E. McBride, PhD** (Deputy Director, Torriberra Mediterranean Center)

Presenters: **Roxana Jullapat** (Pastry Chef/Baker, Friends & Family; Los Angeles, CA; author, *Mother Grains*)

Megan Fitzroy Phelan (Pastry Chef/Founder, Longoven; Richmond, VA)

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Concurrent Breakout A4

Culinary Demonstrations

Future 50 Foods: Advancing Biodiversity on the Menu

75% of the global food supply comes from only 12 plant and 5 animal species. Future 50 is the beginning of a journey to change that for the benefit of our health and the planet. Two chefs - with varied cooking styles - will demonstrate how incorporating Future 50 ingredients can be approachable for you and your guests.

Moderator/

Presenter: **Dana Cohen '05** (Corporate Chef, Unilever Food Solutions)

Presenter: **Pierre Thiam** (Chef, Author, Social Activist, Cultural Ambassador;
Co-Founder, Teranga and Yolélé Foods)

Sponsored by Unilever Food Solutions

1:40 PM

Plant-Forward Innovation Hub*, Networking & Meet the Author Activities

Attend special demonstrations and presentations in "Sessions," enjoy chance encounters in "Networking," and engage throughout the "Innovation Hub" to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.

Sponsored by The Mushroom Council

"Meet the Author" Conversations

Visit "Sessions" where you'll have the opportunity to virtually meet the authors and ask questions live or in the chat; books will also be available for purchase.

- **Roxana Jullapat**, author of Mother Grains: Recipes for the Grain Revolution
- **Kirsten Dixon**, author of Living Within the Wild: Personal Stories & Beloved Recipes from Alaska

Culinary Demonstrations

From Spreads to Stews: Elevating the Everyday Bean

Join Chef Johnny as he shows us how to make a white bean spread appetizer and a Tunisian Lablabi made with cranberry beans.

Presenter: **Johnny Graham** (Chef, Revel)

Sponsored by Northarvest Bean Growers Association

Culinary Demonstrations

Seafood: The Next Evolution in Plant-Forward Menu Excitement

Consumer expectations of plant-forward menu options continues to increase, and seafood represents the next wave of the movement. Learn how to bring this next generation of plant-forward proteins to your menu with a cooking & handling demonstration plus recipe recommendations.

Presenter: **Brad Barnes, CMC '87** (Director, CIA Consulting)

Sponsored by New Wave Foods

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2 PM **General Session IV**
Panel Discussion
What Does Generation Plant-Forward Want to Eat?
In 2021, The Culinary Institute of America will graduate its first cohort of Hospitality Management bachelor's degree students. On the cusp of bringing their education into practice, we'll ask these future hospitality professionals how they foresee the growth of plant-forward impacting the industry and their work, as well as how public health and environmental sustainability factor into their own eating choices.
 Introduction: **Annette Graham, PhD '88** (Dean, School of Business and Management, The Culinary Institute of America)
 Moderator: **Jennifer Purcell, EdD '96** (Instructor – Business Management, The Culinary Institute of America)
 Panelists: **Alexa Mendoker** (Hospitality Management Student, CIA)
Brooks Reed (Hospitality Management Student, CIA)
Alessandra Sarria (Hospitality Management Student, CIA)

2:20 PM **General Session V**
Cocktail Demonstration
Plant-Forward Pairings, Plus a Cocktail Shake-Along
Ready those jiggers and strainers! Great bar programs seamlessly integrate with and complement their accompanying menus, and plant-forward concepts are no exception. In this session, we'll take a look at selecting and crafting beverages to match plant-forward dishes. We'll also give you the opportunity to get a head start on your own happy hour with our first ever cocktail shake-along!
 Moderator: **Jacquelyn Chi** (Director of Programs & Special Projects, Strategic Initiatives, CIA)
 Presenter: **Lauren Fitzgerald** (Assistant General Manager, Baia; San Francisco, CA)

2:40 PM **Opening Day Networking Reception***
Enjoy chance encounters in "Networking," and engage throughout the "Innovation Hub" to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.
Sponsored by Unilever Food Solutions

3 PM **Reception Concludes for the Day**
Summit resumes tomorrow at 10 AM Pacific Daylight Time (PDT).

*March 30th Innovation Hub Themes		
Organization	Today's Plant-Forward Topic	Type of Presentation
World Culinary Arts	<i>Roasted Vegetable Fideuá</i>	Demo
National Peanut Board	<i>Peanut Nutrition & Wellness</i>	Live Presentation
Oatly	<i>"How We Got Started" Oatly in Coffee</i>	Live Presentation
Lentils.org	<i>COVID Cuisine - Why Globally Inspired Dishes are Winning with Consumers Right Now (Jeff Miller, James Bickmore-Hutt, Amber Johnson)</i>	Live Presentation
The Mushroom Council	<i>Mushrooms and Consumer Demand</i>	Live Presentation

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*March 30 th Innovation Hub Themes Continued		
Organization	Today's Plant-Forward Topic	Type of Presentation
Nestlé Professional	<i>Plant Based Snacking Opportunity</i>	Demo & Presentation
New Wave Foods	<i>The Journey to Plant-Based Seafood Innovation</i>	Live Presentation
Northarvest Bean Growers Association	<i>Meet a Bean Grower</i>	Presentation
National Honey Board	<i>From Hive to Table with Chef Jamie Simpson</i>	Demo & Presentation
Pulmuone Foods USA	<i>It's Tofu Time – Spicy Teriyaki Noodles & Egg Roll in a Bowl</i>	Live Demo
Yondu/Sempio	<i>Boost Flavor of Vegetables</i>	Live Demo
Blodgett Combi / Evo / Middleby Ventless	<i>Ventless Cooking, Break Free From the Hood</i>	Live Demo & Presentation
California Milk Advisory Board	<i>This is Sustainability</i>	Presentation
Manitoba Harvest	<i>Hemp Across the Menu</i>	Presentation
Torribera Mediterranean Center	<i>The Mediterranean Diet Lifestyle</i>	Live Presentation
The Culinary Institute of America Digital Media	<i>Shrimp and Watermelon Poke Bowl</i>	Demo
Online Training with the CIA and Lobster Ink	<i>Plant-Forward Training & Certification Initiative</i>	Live Presentation

Wednesday, March 31 | 10 AM – 12:30 PM PDT

All schedule times are in Pacific Daylight Time (PDT)

- 10 AM **Welcome and Preview for the Day**
 Speaker: **Jacquelyn Chi** (Director of Programs & Special Projects, Strategic Initiatives, The Culinary Institute of America)
- 10:05 AM **General Session VI**
Presentations
Of the Land, Part I
Join us as we go back to where plant-forward all begins—the land. With planting and harvesting plans and sales channels upended by the pandemic, we'll check in with farmers around the country on how they have adapted in the past year, what they are growing now, and what it will take to ensure a healthy and sustainable supply chain for the future.
 Moderator: **Kathleen Finlay** (President, Glynwood Center for Regional Food & Farming)
 Presenters: **Nicole Scott** (Livestock Manager, Glynwood Center for Regional Food & Farming) and **Jarret Nelson** (Vegetable Production Manager, Glynwood Center for Regional Food & Farming)
 Natosha Tallman (Program Director, Oakland Avenue Farms; Detroit, MI)
 Efrén Robles and **Angelie Martínez** (Frutos del Guacabo; Manatí, Puerto Rico)

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Of the Land, Part II

Armed with a deeper appreciation for soil and the farmers who cultivate its output, we'll head back into the kitchen with chefs whose culinary philosophies are built around finding abundance in the bounty of the land.

Moderator: **Anne E. McBride, PhD** (Deputy Director, Torriberra Mediterranean Center)

Presenters: **Lois Ellen Frank, PhD** (Chef, Red Mesa Cuisine, Santa Fe, NM)

Matthew Raiford '98 (Farmer and Chef/Owner, Gilliard Farms; Brunswick, GA)

11:10 AM

Plant-Forward Innovation Hub*, Networking & Meet the Author Activities

Attend special demonstrations and presentations in "Sessions," enjoy chance encounters in "Networking," and engage throughout the "Innovation Hub" to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.

Sponsored by Oatly

"Meet the Author" Conversations

Visit "Sessions" where you'll have the opportunity to virtually meet the authors and ask questions live or in the chat; books will also be available for purchase.

- **Lois Ellen Frank**, author of Foods of the Southwest Indian Nations
- **Matthew Raiford '98**, author of Bress 'n' Nyam

Panel Discussion

The Future of Plant-Based: Intersection of Culinary, Science, and Technology

Rapid technological advancements are propelling plant-based innovations at a pace never before seen. What will the continuing evolution of plant-based products mean for our definitions of vegetarian and vegan? Hear from various perspectives on how the line between food and science may get blurry in the not-so-distant future as we consider a variety of protein sources and even cellular technologies.

Moderator/

Panelist: **Itske Zijp** (R&D Manager, The Vegetarian Butcher)

Panelists: **Marika Azoff** (Corporate Engagement Specialist, Good Food Institute)

Rob Morasco (Senior Director Culinary, North America, Sodexo)

Sponsored by Unilever Food Solutions

Culinary Demonstrations

Creativity from the Ground Up: Plant-Forward Innovation with Whole Foods

In this session, Chef James will demonstrate various plant-forward and plant-based blends made from whole foods. These concepts can be used to create flavor and texture across the menu and dayparts offering nutritious, affordable, and versatile solutions.

Presenters: **James Bickmore-Hutt '16** (Corporate Chef, Lentils.org)

Jeff Miller (National Accounts, Lentils.org)

Sponsored by Lentils.org

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11:30 AM

Concurrent Breakout Sessions, Round B (11:30 AM – 12:10 PM)

Concurrent Breakout B1

Culinary Demonstration

Cooking in Color: Bright World Flavors Meet a Plant-Forward Palette

In her acclaimed first cookbook, “My Two Souths”, Asha Gomez took a cross-cultural approach to melding the food and culture of the Indian and American souths that have predominantly shaped her life. In her second cookbook and through her Third Space pop-ups and events, Asha’s creativity and innovation draw upon flavor profiles and culinary traditions from around the world—north, south, east, and west. Join Asha as she discusses finding plant-forward references across diverse cuisines, and shares colorful recipes building on a rainbow of vegetables.

Moderator: **Jada Linton, RDN, LD** (Marketing and Communications Associate, National Peanut Board)

Presenter: **Asha Gomez** (Chef; Author, *I Cook in Color: Bright Flavors from My Kitchen and Around the World*)

Sponsored by National Peanut Board

Concurrent Breakout B2

Panel Discussion

You Eat with Your Eyes First: Designing Compelling Plant-Forward Visuals

Thanks to social media, marketing, and even digital menu boards, the right photography and design elements can sell a dish well before a guest places their order. But conveying deliciousness, satiety, value, and comfort, all in a single impression, doesn’t just happen by accident. Get insights into bolstering the visual appeal of your plant-forward creations from design experts, who will deconstruct how they use their tools of the trade to build compelling visual narratives that put the focus on the plants.

Moderator: **Mike Lee** (Co-Founder and Co-CEO, Alpha Food Labs)

Panelists: **Christine Han** (Photographer)

Lauren Moyal (Partner and Creative Director, Paperwhite-Studio)

Concurrent Breakout B3

Culinary Demonstration and Presentation

Appreciating Acidity

Taking a global flavor discovery approach, we’ll look at a range of ingredients on the pH spectrum to better understand and appreciate the role of acidity in providing balance, brightness, and functionality to plant-forward dishes. Come prepared to expand your acid toolkit beyond the usual suspects!

Moderator: **Michael Harlan Turkell** (Photographer and Podcast Host; Author, *Acid Trip: Travels in the World of Vinegar*)

Presenters: **Ozoz Sokoh** (Food Explorer, Kitchen Butterfly; Mississauga, Canada)

Linda Shiue (Director of Culinary Medicine, Kaiser Permanente; Author, *Spicebox Kitchen*)

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Concurrent Breakout B4

Culinary Demonstration and Presentation

Plant-Forward in an Evolving World: Keeping Agrodiversity on the Plate

Three Google culinary leaders will discuss their approach to maintaining agrodiversity during Covid and elevating pastry that instigates surprise and delight. This session will highlight key stories and strategies on the opportunities presented as Google plans a return to office. The breakout will also feature a culinary demonstration and discussion around plant-forward pastry, featuring photos of dishes that illustrate innovating through this challenging time.

Moderator/

Presenter: **Ben Tamlyn** (Bay Area Culinary Director, Compass at Google, Sunnyvale, CA)

Presenters: **Stephani Cook** (SEED Program Manager, Bon Appétit at Google, Sunnyvale, CA)

Christoph Leu (Global Culinary Director, Compass at Google, Sunnyvale, CA)

William Werner (Regional Executive Pastry Chef, Compass at Google, Sunnyvale, CA)

Sponsored by Food at Google

12:10 PM

Plant-Forward Innovation Hub*, Networking & Meet the Author Activities

Meet our guest chef authors in “Sessions,” enjoy chance encounters in “Networking,” and continue the learnings in the “Innovation Hub” to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.

Sponsored by Nestlé Professional

“Meet the Author” Conversations

Visit “Sessions” where you’ll have the opportunity to virtually meet the authors and ask questions live or in the chat; books will also be available for purchase.

- **Asha Gomez**, author of [I Cook in Color: Bright Flavors from My Kitchen and Around the World](#)
- **Linda Shiue**, author of [Spicebox Kitchen](#)
- **Michael Harlan Turkell**, author of [Acid Trip: Travels in the World of Vinegar](#)

12:30 PM

Reception Concludes for the Day

Summit resumes tomorrow at 10 AM Pacific Daylight Time (PDT).

*Wednesday, March 31st Innovation Hub Themes		
Organization	Today’s Plant-Forward Topic	Type of Presentation
World Culinary Arts	<i>Northern Thai Khao Soi</i>	Demo
National Peanut Board	<i>Early Introduction</i>	Live Presentation
Oatly	<i>Culinary Options with Oatly</i>	Live Demo
Lentils.org	<i>Inspiration Beyond The Blend: Crumbles, fillings, and patties (Amber Johnson, James Bickmore-Hutt)</i>	Live Presentation
The Mushroom Council	<i>Mushrooms and Sustainability</i>	Live Presentation
Nestlé Professional	<i>Recipe Ready Swaps with Plant-Based Versatility</i>	Demo & Presentation
New Wave Foods	<i>The Plant-Forward Rocket Ride in Foodservice</i>	Live Presentation

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***Wednesday, March 31st Innovation Hub Themes Continued**

Organization	Today's Plant-Forward Topic	Type of Presentation
Northarvest Bean Growers Association	<i>Beans for Every Lifestyle</i>	Live Presentation
National Honey Board	<i>From Hive to Table with Chef Jamie Simpson</i>	Demo & Presentation
Pulmuone Foods USA	<i>Take a Bite Out of the Plant-Based Market with Tofu Bites</i>	Live Demo
Yondu/Sempio	<i>Plant-Based Fermentation</i>	Live Demo
Upfield Professional	<i>Reducing cost drivers never tasted so good. Menu simplification and ingredients for everyone's lifestyle.</i>	Live Presentation
The Culinary Institute of America Digital Media	<i>Cauli-Bean Bolognese with Zucchini Noodles</i>	Demo
Online Training with the CIA and Lobster Ink	<i>Plant-Forward Training & Certification Initiative</i>	Live Presentation

Thursday, April 1 | 10 AM – 1 PM PDT

All schedule times are in Pacific Daylight Time (PDT)

- 10 AM **Welcome and Preview for the Day**
 Speaker: **Jacquelyn Chi** (Director of Programs & Special Projects, Strategic Initiatives, The Culinary Institute of America)
- 10:05 AM **General Session VII**
Panel Discussion
Plant-Forward Opportunity: Finding Profit in Innovation
Far from being stymied by the pandemic, the momentum of the plant-forward megatrend has only continued to bloom in the past year, with increased attention paid to health and wellness. What is the consumer research telling us about the current and future demand for plant-forward options, and how can we make this healthier, more sustainable eating pattern more convenient... and more profitable? We'll hear from companies that doubled down on plant-forward innovation, introducing new dishes and concepts that leaned heavily into consumers' sustained interest in environmental sustainability and public health, even amidst a challenging foodservice landscape.
 Moderator: **Brad Barnes '87** (Director, CIA Consulting)
 Panelists: **Chad Brauze** (Executive Chef, Culinary and Menu Development, Chipotle)
Christina Gutiérrez-Williams (Director of Culinary Development, Thistle)
Evert Vermandel (Lead Innovation Chef, Unilever Food Solutions Global)
- 10:40 AM **Plant-Forward Innovation Hub* & Networking Activities**
Attend special demonstrations and presentations in "Sessions," enjoy chance encounters in "Networking," and engage throughout the "Innovation Hub" to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.
Sponsored by Food at Google

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Farm Tour and Presentation

Sustainability on the Farm: A New Generation

Casey Cox is a sixth generation peanut farmer from Georgia, and the first woman to lead her family's operation. We'll get a glimpse of her farm—where she also grows corn, soybeans, and timber—as she shares her story, including why she decided to return to the family business and how sustainability and conservation for future generations dictate how she farms.

Moderator: **Ryan Lepicier** (Sr. Vice President & Chief Marketing Officer, National Peanut Board)

Presenter: **Casey Cox** (President, Longleaf Ridge Farms)

Sponsored by National Peanut Board

Culinary Demonstration

Mushrooms and Immunity: Cute as a Button, but Much, Much More

Now more than ever, consumers are looking for more immunity-focused menu items. Watch Chef Cliff Pleau show you how easy it is to add immunity to your menu with mushrooms.

Moderator: **Steve Solomon** (Menu Strategist, The Mushroom Council)

Presenter: **Cliff Pleau '81** (Culinary Innovator/Partner, Shaping America's Plate, Inc.)

Sponsored by The Mushroom Council

11 AM

General Session VIII

Culinary Demonstration

Planting a Stake in the Ground: Defining a Plant-Forward Ethos

Far from being restrictive, the big tent of plant-forward offers a multitude of avenues for creativity and personal expression. How, then, to hone in on a cohesive, singular culinary identity by which to define and distinguish one's food? Whether drawing upon tradition, religion, sustainability guidelines, or personal manifestos, the chefs in this session each adhere to a clear ethos, providing an identifiable framework for their cuisine and inspiring future innovation.

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

Presenters: **Kazumi Y. Masuda** (Founder, Tokyo Cook; Tokyo, Japan) and **Daisuke Nomura** (Chef-Owner, Sougo; Tokyo, Japan)
Mimi Williams (Executive Chef and Partner, Counterpart Vegan; Los Angeles, CA)

11:40 AM

Plant-Forward Innovation Hub* & Networking Activities

Attend presenter conversations in "Sessions," enjoy chance encounters in "Networking," and engage throughout the "Innovation Hub" to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.

Sponsored by Northarvest Bean Growers Association

"Meet the Chef" Conversation

Visit "Sessions" where you'll have the opportunity for a bonus conversation with Mimi Williams about her path to veganism.

- **Mimi Williams**, chef of Counterpart Vegan

***** SUBJECT TO CHANGE *****

12 PM

General Session IX

Interactive Taste Along and Culinary Demonstration

Plant-Forward Taste Along: Creating Opportunity from What’s Left at the Farmer’s Feet

Calling all opportunivores! Bring the past three days of plant-forward inspiration to life by getting a firsthand glimpse into the collaborative innovation of a farmer and a Michelin-starred chef. We’ll follow ingredients from the farm to the kitchen, and even get a taste for what’s growing, despite being miles away! Attendees will receive a shopping list for the taste-along ahead of time, with flexibility for substitutions based on what’s available. In fact, go ahead and ask your local farmer at the market what they can’t sell, then watch the creative process unfold in real time as our chef and farmer discuss how they would approach using that item.

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

Presenters: **Peter Jacobsen** (Farmer, Jacobsen Orchards)
Matthew Accarrino '98 (Chef, SPQR)

12:45 PM

Opportunivore Challenge, Networking, and Plant-Forward Innovation Hub*

Join the Opportunivore Challenge in “Sessions,” enjoy chance encounters in “Networking,” and engage throughout the “Innovation Hub” to learn more about plant-forward innovation and global flavor insights as well as facilitate connections at a time when we cannot meet in person.

Sponsored by New Wave Foods

1 PM

Summit Concludes

Mark your calendar to join us next year in Napa Valley for our 4th annual Global Plant-Forward Culinary Summit.

*Thursday, April 1st Innovation Hub Themes		
Organization	Today’s Plant-Forward Topic	Activity
World Culinary Arts	<i>Israeli Roasted Cauliflower, Grilled Figs, and Lemon Za'atar</i>	Demo
National Peanut Board	<i>Sustainability</i>	Presentation
Oatly	<i>Did you Know We Make....</i>	Live Presentation
Lentils.org	<i>Virtual Trends Tour: Power bowls, a winning platform for innovation at Fast-Casual and beyond</i>	Live Presentation
The Mushroom Council	<i>The Blend ®</i>	Live Presentation
Nestlé Professional	<i>Comfort Classics Reimagined</i>	Demo & Presentation
New Wave Foods	<i>How to Stay True to Your Concept AND Incorporate New Plant-Forward Menu Offerings</i>	Live Presentation
Northarvest Bean Growers Association	<i>Bean Cost and Sustainability</i>	Presentation
National Honey Board	<i>From Hive to Table with Chef Jamie Simpson</i>	Demo & Presentation
Pulmuone Foods USA	<i>Modern Take on Street Food Classics - Plant-Based Chili Dogs & Korean Bulgogi Tofu Tacos</i>	Demo
Yondu/Sempio	<i>Plant-Based Umami</i>	Live Demo
The Culinary Institute of America Digital Media	<i>World Culinary Arts: Israel</i>	Demo
Online Training with the CIA and Lobster Ink	<i>Plant-Forward Training & Certification Initiative</i>	Live Presentation

***** SUBJECT TO CHANGE *****

Save the Date

4TH ANNUAL

GLOBAL PLANT-FORWARD CULINARY SUMMIT

April 26-28, 2022

CIA at Copia, Napa Valley

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