PROGRAM SCHEDULE

Unless otherwise indicated, all general sessions will take place in the Ecolab Theater (1st floor).

Tuesday, April 26

3:15 PM  Registration and Refreshments
Atrium (1st floor)

4 PM  Welcome and Overview
Presenters:  Tom Bensel ’76 (Managing Director, CIA California Campus, Napa, CA)
Greg Drescher (Senior Advisor, Strategic Initiatives, The Culinary Institute of America (CIA); Sacramento, CA)
Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)

4:15 PM  General Session I
Presentation and Culinary Demonstration
What’s Cooking in 2022? Plant-Forward America, Part One
Shenarri “Greens” Freeman is the executive chef of Cadence, a vegan soul food restaurant in New York’s East Village. Freeman, who transitioned to a plant-based diet five years ago for health reasons, uses Cadence’s menu to dive deep into the lesser-celebrated, vegetable-forward side of Southern foodways and classic soul food. Her approach is a combination of both the traditional dishes she grew up with and modern takes on comfort-food classics, served alongside a wine list that highlights Black-owned wineries. Join Shenarri as she kicks off the conference by demonstrating dishes from her acclaimed restaurant that point to a delicious future for plant-based soul food.
Moderator:  Rupa Bhattacharya (Executive Director, Strategic Initiatives Group, CIA; New York, NY)
Presenter:  Shenarri “Greens” Freeman (Plant-Based Chef and Holistic Researcher; Executive Chef, Cadence; New York, NY)

4:45 PM  General Session II
Presentations and Culinary Demonstrations
The World of Spices and Aromatics: Inspiration from Kuala Lumpur and New Delhi to Istanbul for Elevating Vegetables and Pulses

*** SUBJECT TO CHANGE ***
In this session, leading chefs with origins from around the world will discuss and demonstrate both traditional and innovative ways spices and aromatics can help vegetables and pulses make a bold statement at the center of the plate. Learn how these chefs wield seasoning to showcase plant-forward plates, and gain strategies for applying the global spice box to veg-friendly dining at any foodservice scale.

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

Presenters:  **Christina Arokiasamy** (Chef, Author, *The Malaysian Kitchen*; Kent, WA)

**Suvir Saran** (Chef, Author, Consultant, Farmer; New York, NY, and New Delhi, India)

**Sayat Ozyilmaz ’15** (Executive Chef, CIA at Copia; Napa, CA)

6 PM  **Opening Reception and Sponsor Exchange**

*Jackson Family Wines Amphitheater*

*Featuring tastings from Pulmuone Foods USA, Unilever Food Solutions, National Peanut Board, and TiNDLE*

**Book signing will feature:**
- **Christina Arokiasamy** | Author, *The Malaysian Kitchen: 150 Recipes for Simple Home Cooking*

7 PM  **Program Concludes for the Evening**

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**Wednesday, April 27**

8 AM  **Breakfast**

*Atrium (1st floor)*

*Sponsored by Oatly and Pulmuone Foods USA*

8:30 AM  **General Session III**

**Presentation and Culinary Demonstration**

**Earth Day, the Fungi Kingdom, and Culinary R&D: Mushrooms as Strategy**

These immune-boosting, environmentally friendly fungi are always in season, and their complex umami flavor makes them a perfect menu option with potential to attract a wide variety of consumers at every level of plant-friendliness. (And, as 2022 *New York Times* ingredient of the year, they are clearly having a moment.) But have we really explored their full culinary potential? How might this nutrient-dense, high-protein ingredient be a central component of culinary R&D? Spike Mendelsohn, chef and co-founder of Eat the Change, will demonstrate dishes with a broad range of both every day and luxurious fresh mushrooms, while sharing insights into the diverse possibilities for this unique ingredient.
Moderator: Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenter: Spike Mendelsohn ’05 (Co-Founder, Eat the Change; Washington, DC)

9:10 AM General Session IV
Presentation
What’s Cooking in 2022? Plant-Forward America, Part Two
After covering a snapshot of New York City’s plant-forward food scene in yesterday’s opening general session, this “part two” session will feature perspectives from accomplished California chef Kyle Connaughton along with his wife, farmer Katina Connaughton, who together co-own the three Michelin-starred SingleThread Farm-Restaurant-Inn. From farm-forward flavor to culinary strategies for their new plant-based restaurant, Kyle and Katina will share their vision for a more sustainable food system throughout the farmer-chef-diner network.
Moderator: Allison Righter, MSPH, RDN (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA; Hyde Park, NY)
Presenters: Kyle Connaughton (Chef and Co-Owner, SingleThread Farm-Restaurant-Inn; Healdsburg, CA)
Katina Connaughton (Head Farmer and Co-Owner, SingleThread Farm-Restaurant-Inn; Healdsburg, CA)

9:45 AM General Session V
Presentations and Panel Discussion
Flavor, Culture, and the Plant-Forward Kitchen: Deliciousness by Design
How do you create deliciousness? CIA Provost Mark Erickson joins acclaimed chefs, authors, and educators David Tanis and Ali Bouzari in this session for an insightful series of presentations and discussions surrounding the art and science of flavor architecture. They will break down an indispensable set of tools and principles for developing, enhancing, and delivering irresistible flavors in plant-forward dishes, and inspire operators at any level to push the boundaries of flavor in their own kitchens.
Moderator/Presenter: Mark Erickson ’77, MBA, CMC (Provost, The Culinary Institute of America; Hyde Park, NY)
Presenters: David Tanis (Chef-Partner, Lulu; NY Times food columnist; and cookbook author; Los Angeles, CA)
Ali Bouzari, PhD (Co-Founder, Pilot R&D; Author; Berkeley, CA)

10:30 AM Networking and Refreshment Break
Atrium (1st floor)
Sponsored by TiNDLE

*** SUBJECT TO CHANGE ***
Book signings will feature:

- **Kyle Connaughton** | Co-author, *Donabe: Classic and Modern Japanese Clay Pot Cooking*

- **David Tanis** | Author, *David Tanis Market Cooking: Recipes and Revelations, Ingredient by Ingredient*

11 AM  
**Special Presentation**  
A Preview: Inside the Plant-Forward Kitchen  
Introduction: **Greg Drescher** (Senior Advisor, Strategic Initiatives, CIA; Sacramento, CA)  
Presenter: **Christos Dinopoulos** (Vice President / General Manager, Unilever Food Solutions North America; New York, NY)

11:15 AM  
**General Session VI**  
Presentations and Culinary Demonstrations  
From Thailand and Vietnam: SE Asian Techniques for the Plant-Forward Kitchen  
Southeast Asia has a long and storied history of enticing, complex vegetable-forward dishes that showcase bright, lively flavors. Join a venerated James Beard Award-winning chef and recognized expert on Asian cuisine as she walks us through a presentation and culinary demonstration focused on the big, spicy flavors of Thailand and the bright, fresh flavors of Vietnam, all prepared with a California sensibility.  
Moderator: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives Group, CIA; New York, NY)  
Presenter: **Mai Pham** (Chef-Owner, Lemon Grass and Star Ginger; Sacramento, CA)

11:45 AM  
**General Session VII**  
Culinary Demonstration  
Legumes and Grains on Seasonal Menus: Pathways to Deliciousness for Restaurants and Foodservice  
At Granor Farm in Three Oaks, Michigan, the farm and table are literally side by side, and chef-in-residence Abra Berens creates inventive meals with the seasonal produce and grains grown onsite, then rounds out the menu with foods produced around Lake Michigan. Her second cookbook, *Grist: A Practical Guide to Cooking Grains, Beans, Seeds, and Legumes*, makes this approach possible no matter the reader’s zip code. Join Abra as she discusses whole grains and legumes’ place on restaurant and foodservice menus while demonstrating delicious plant-forward recipes.  
Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)  
Presenter: **Abra Berens** (Chef, Granor Farm; and author of *Grist: A Practical Guide to Cooking Grains, Beans, Seeds, and Legumes*; Three Oaks, MI)
12:15 PM  Walk-Around Lunch and Sponsor Exchange  
* Atrium (1st floor)  
Featuring tastings from Oatly, Barilla America, Finless Foods, The Mushroom Council, Northarvest Bean Growers Association, and NUMU Food Group  

Book signings will feature:  
- **Mai Pham** | Author, *Pleasures of the Vietnamese Table: Recipes and Reminiscences from Vietnam's Best Market Kitchens, Street Cafes, and Home Cooks*  

1:15 PM  General Session VIII  
* Presentations and Culinary Demonstrations  
From Temple Cuisine to Restaurants and Home Cooking: Essential Flavor Insights from The Plant-Based Cooking of Korea  
The traditional dietary patterns and culturally rooted flavor strategies of Korea offer plentiful inspiration for healthy, sustainable, and delicious plant-based menus. During this session, world-renowned chef and Buddhist nun Ven. Jeong Kwan Seunim will introduce principles and dishes from Korean temple cuisine that have been handed down and refined over generations, while The Korean Vegan author and blogger Joanna Lee Molinaro will demonstrate her traditional and reimagined vegan Korean dishes that have captivated millions of social media followers.  

**Introduction:**  
**KS Cho** (CEO, Pulmuone Foods USA; Fullerton, CA)  
**Moderator:**  
**Mai Pham** (Chef-Owner, Lemon Grass and Star Ginger; Sacramento, CA)  
**Presenters:**  
- **Ven. Jeong Kwan Seunim** (Buddhist Nun, Director of Chunjinam Hermitage, Baegyangsa Temple, as profiled on Netflix’s *Chef’s Table Season Three*; Jangseong, Korea)  
- **Joanne Lee Molinaro** (Blogger and Author, *The Korean Vegan Cookbook: Reflections and Recipes from Omma’s Kitchen*; Chicago, IL)  

2:30 PM  Networking and Refreshment Break  
* Atrium (1st floor)  
Sponsored by Unilever Food Solutions  
Book signing will feature:  
- **Joanne Lee Molinaro** | Author, *The Korean Vegan Cookbook: Reflections and Recipes from Omma’s Kitchen*  

3 PM  Breakout Sessions– Block #1, Seminars and Kitchen Workshops  
Participants select either one 2 ½ hour kitchen workshop or two one-hour seminars during this time.
3 PM  **Hands-on Plant-Forward Kitchen Workshops – Block #1 (3-5:30 PM)**  
*Hestan Teaching Kitchen (2nd floor)*  
Also see Seminar Series starting at 3 PM.  
The kitchen innovation workshops allow you to develop your own plant-forward menus items by spending time in the kitchen during the conference. You will be able to apply concepts presented on stage and workshop ideas in a collaborative and hands-on environment. With the guidance and inspiration of presenting chefs and the CIA culinary team, and the experience of peers, you will work with a variety of products, including those provided by conference sponsors, to prepare dishes that will then be enjoyed by all during the evening reception.

**Plant-Forward Kitchen Workshop I**  
**Elevating the Vegetable Kitchen: Of Seasonality and Vegan Soul Food**  
This session features presentations and demos from two chefs, one a storied architect of seasonally focused California cuisine with a thirty-year career during which he also authored several well-received cookbooks and a New York Times column, and the other a pioneering holistic researcher breaking on to the New York culinary scene with a critically acclaimed plant-based Southern soul food restaurant. They will share their passion and know-how for elevating vegetables to the center of the meal while demonstrating two different approaches to building flavor.  
Chefs: Shenarri “Greens” Freeman (Plant-Based Chef and Holistic Researcher; Executive Chef, Cadence; New York, NY)  
David Tanis (Chef-Partner, Lulu; *NY Times* food columnist; and cookbook author; Los Angeles, CA)

**Plant-Forward Kitchen Workshop II**  
**Asian Plant-Forward: Adapting Tradition to High-Volume Settings**  
Chef Mai returns, this time to share her experience growing her Asian fast-casual concept Star Ginger to twenty locations across university, corporate, healthcare, and government foodservice locations. You’ll hear about challenges and best practices for incorporating plant-forward dishes in high-volume settings from a culinary leader in the non-commercial sector and then work alongside them to learn concepts and hands-on techniques for creating fresh Asian flavors that stand out in multiple dishes.  
Chefs: Mai Pham (Chef-Owner, Lemon Grass and Star Ginger; Sacramento, CA)  
Bill Billenstein ’10 (Senior Director of Food Excellence, ISS Guckenheimer; San Mateo, CA)
3 PM  Seminar Series - Block #1, Section A (3 - 4 PM)

Seminar A-1
Ecolab Theater (1st floor)
Culinary Demonstration
Creative Cooking with the Earth’s Next Great Resource: Mycoprotein
CIA Alum and world-renowned chef David Burke explores the creative potential of Mycoprotein, a meat-like textured protein canvas made from sustainable, nutritious fungi. Join Chef Burke as he takes us on a culinary adventure exploring tastes, textures and global cuisines with just one key ingredient: Mycoprotein.
Introduction: Stephen Kalil (Executive Chef, North America, Quorn Foods; Dallas, TX)
Moderator: Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA)
Presenter: David Burke ’82 (Chef, Author, Restaurateur, David Burke Hospitality; New York, NY)

Sponsored by Quorn Foods

Seminar A-2
Napa Valley Vintners Theater (1st floor)
Tasting and Roundtable Discussion
Flavor Architecture in the Plant-Forward Kitchen: Sensory Discovery and Strategy
Building on the general session presentations around flavor architecture and crafting deliciousness in plant-forward dishes, join CIA Provost Mark Erickson in this interactive seminar as he leads a tasting and roundtable discussion with a panel of chefs and culinary educators of diverse backgrounds and expertise. Drawing on inspiration from global cuisines of Asia, the Mediterranean, and beyond, these chefs will guide attendees through a tasting tray exploration of flavor balancing techniques and strategies that are essential for craveworthy plant-forward meals and menus.
Moderator/Presenter: Mark Erickson ’77, MBA, CMC (Provost, CIA; Hyde Park, NY)
Panelists: Suvir Saran (Chef, Author, Consultant, Farmer; New York, NY)
Scott Giambastiani (Chef and Program Manager, Food at Google; Mountain View, CA)
David Bruno ’88 (Associate Professor—Culinary Arts, CIA; Hyde Park, NY)

4 PM  Short Break for Seminar Participants
4:30 PM  Seminar Series – Block #1, Section B (4:30-5:30 PM)

Seminar B-1  
Ecolab Theater (1st floor)  
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.  
Introduction: Kyle Jakobi (Corporate Chef, Unilever Food Solutions; Los Angeles, CA)  
Moderator: Allison Righter, MSPH, RDN (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA; Hyde Park, NY)  
Presenters: Robert Lam ’96 (Chef, Lily; San Francisco, CA)  
David Bruno ’88, CEC, CHE (Associate Professor—Culinary Arts, CIA; Hyde Park, NY)

Sponsored by Unilever Food Solutions

Seminar B-2  
Napa Valley Vintners Theater (1st floor)  
Presentations and Culinary Demonstrations  

The Korean Plant-Based Kitchen: Creating Deliciousness Across Meals and Menus  
This seminar will provide a deeper dive into traditional and modern approaches to creating deliciousness in the Korean plant-based kitchen. From the centuries-old Buddhist temple cuisine to more contemporary Korean-inspired meals and menus, these presenters will showcase approachable strategies for creating irresistible plant-forward dishes in any foodservice setting.  
Moderator: Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)  
Presenters: Ven. Jeong Kwan Seunim (Buddhist Nun, Director of Chunjinam Hermitage, Baegyangsa Temple, as profiled on Netflix’s Chef’s Table Season Three; Jangseong, Korea)  
Joanne Lee Molinaro (Blogger and Author, The Korean Vegan; Chicago, IL)

5:30 PM  Global Plant-Forward Reception  
Mezzanine and Hestan Teaching Kitchen (2nd floor)  

Featuring tastings from the Hands-on Innovation Kitchen Workshops in addition to sponsors Quorn Foods and Food at Google

Book signing will feature:  
- Suvir Saran | Author, Masala Farm and Indian Home Cooking
Thursday, April 28

8 AM  Breakfast
      Atrium (1st floor)
      *Sponsored by National Peanut Board*

8:30 AM  General Session IX
         Panel Discussion [with short presentations]
         Menu Strategy in the Plant-Forward Kitchen: Insights from the Fast-Casual and Non-Commercial Sectors
         How are large-scale dining institutions—from corporations to university campuses to fast-casual restaurants—incorporating plant-based menu items into their offerings? This panel will share insights into these F&B subsectors, who by sheer virtue of their scale have great impact upon natural resources and the environment, offering up examples of how they are positioned to innovate in this area and both responding to consumers’ changing interests as well as pushing them further towards plant-forward eating.
         Introduction:  Cathy Jörin, MBA  (Senior Director, School of Graduate and Professional Studies and Director, The Food Business School, CIA; Napa, CA)
         Moderator/Presenter:  Matt Hood  (Senior Director, Global Food at Google; Mountain View, CA)
         Panelists:  Ran Nussbacher, MBA  (Owner)  and  Dennis Friedman  (Culinary Director and Partner, Shouk Restaurant Group; Washington, DC)  
                     Smitha Haneef  (Managing Director, Harvard University Dining Services; Cambridge, MA)  
                     Anna Bohbot  (Global Food Program Manager, LinkedIn; Santa Cruz, CA)

9:40 AM  Global Plant-Forward: A Look Ahead
Speaker:  Greg Drescher  (Senior Advisor, Strategic Initiatives, CIA; Sacramento, CA)

9:50 AM  Break/Time to Walk to Breakout Sessions

10 AM  Breakout Sessions, Block #2 – Seminars and Kitchen Workshops
Participants select either one 2 ½ hour kitchen workshop or two one-hour seminars during this time.

10 AM  Hands-on Plant-Forward Kitchen Workshop – Block #2 (10 AM – 12:30 PM)
Hestan Teaching Kitchen (2nd floor)
Also see Seminar Series starting at 10 AM.

The kitchen innovation workshops allow you to develop your own plant-forward menus items by spending time in the kitchen during the conference. You will be able to apply concepts presented on stage and workshop ideas in a collaborative and hands-on environment. With the guidance and inspiration of presenting chefs and the CIA culinary team, and the experience of peers, you will work with a variety of products, including those provided by conference sponsors, to prepare dishes that will then be enjoyed by all during lunch.

Plant-Forward Kitchen Workshop III
Sambals, Spices, and Stews: The Malaysian Plant-Forward Kitchen
This workshop focuses on the complex flavors and plant-forward culinary traditions of Malaysia. Working alongside Chef Christina Arokiasamy, you’ll gain valuable experience and insights for building layers of complex flavors in a wide variety of Southeast Asian-inspired dishes.
Chef:  **Christina Arokiasamy** (Chef, Author, *The Malaysian Kitchen*; Kent, WA)

Plant-Forward Kitchen Workshop IV
Coaxing Maximum Flavor—and Value! – from Seasonal Vegetables
When vegetables are in season, they are at their most flavorful. Chef Abra Berens joins us once again to share her approach to creating vegetable-focused dishes. You’ll learn simple, elegant preparations and techniques that coax deep flavor from some of the most overlooked but economical vegetables, as well as how to easily incorporate them into a variety of menus as both main and side dishes.
Chef:  **Abra Berens** (Chef, Granor Farm; and author of *Grist: A Practical Guide to Cooking Grains, Beans, Seeds, and Legumes*; Three Oaks, MI)

10 AM  Seminar Series - Block #2, Section C (10-11 AM)

**Seminar C**
*Ecolab Theater (1st floor)*
*Culinary Demonstrations*

**Global Mashups as Inspiration in the Plant-Forward Kitchen**
Acclaimed chef Judy Joo will take us on a world tour in unexpected and bold global mashups that point to the range of possibilities for more dynamic plant-forward menu planning. Joo uses celebrated dishes as the starting point to experiment with mixing and matching rich flavors and techniques from around the world, creating tantalizing dishes that point to the versatility of the global kitchen.

Introduction:  **Ellen Kim** (Director, Brand Strategy & Marketing Communications, Pulmuone Foods USA; Los Angeles, CA)
Moderator:  **Rupa Bhattacharya** (Executive Director, Strategic Initiatives Group, CIA; New York, NY)
Presenter:  **Judy Joo** (Chef and Author of *Korean Soul Food*; London, England)

*Sponsored by Pulmuone Foods USA*

*** SUBJECT TO CHANGE ***
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11 AM  **Short Break for Seminar Participants**

11:30 AM  **Seminar Series – Block #2, Section D (11:30 AM – 12:30 PM)**

**Seminar D**
Ecolab Theater (1st floor)
*Presentations and Culinary Demonstrations*

**The Mediterranean Vegetable and Pulse Kitchen: What We Want to Eat Now**

The diversity and appeal of the traditional, plant-centric Mediterranean dietary pattern remains underleveraged by American chefs and operators, even as consumer awareness and interest continue to grow. This session spotlights two Mediterranean chefs — one from Barcelona and one from Istanbul — who will feature recipes and insights on coaxing maximum flavor and appeal out of seasonal produce and pulses at the center of the plate. Chef Xavier Pellicer will be joining the session virtually from Barcelona to demonstrate and describe his gastronomic tasting menus from Restaurante Xavier Pellicer, named Best Vegetable Restaurant in the World in 2018 by the We’re Smart® Green Guide. CIA’s own Chef Sayat Ozyilmaz ’15, originally from Istanbul, will share his take on modern Mediterranean food and flavor-forward techniques for bringing the best out of vegetables.

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

Presenters:  **Xavier Pellicer** (Chef-Owner, Restaurante Xavier Pellicer, El Menjador; Barcelona, Spain)
**Sayat Ozyilmaz ’15** (Executive Chef, CIA at Copia; Napa, CA)

12:30 PM  **Global Plant-Forward Lunch**
Mezzanine and Hestan Teaching Kitchen (2nd floor)
*Featuring tastings from the Hands-on Innovation Kitchen Workshops*

**Book signing will feature:**
- **Judy Joo** | Author, *Korean Soul Food*

1:30 PM  **Summit Concludes**