PROGRAM SCHEDULE

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

Tuesday, April 18

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)
Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Rupa Bhattacharya (Executive Director, Strategic Initiatives Group, CIA; New York, NY)

4:10 PM  General Session I
Presentation
A Call to Action: The Critical Importance of Biodiversity and the Safeguarding of Diverse Flavors and Foodways
Thousands of varieties of wheat have been recorded, yet few are in existence today. The same goes for fruits, vegetables, livestock, and the rest of the foods that we eat. Agricultural biodiversity – the genetic diversity of seeds, cultivated plants, and farmed and domesticated animals and their related wild species – has declined greatly due to industrialization, loss of land, climate change, changing tastes, and more. Today, sixty percent of the world’s food is based on three cereals: wheat, rice, and corn, threatening future food supplies and nutrition security. With the homogenization of our food system, we also lose tastes, aromas, and textures – and the memories and identities associated with them – as well as ingredients, techniques, and dishes that offer potential to make our menus infinitely more nuanced, delicious, and engaging. Yet, there is hope. BBC food journalist Dan Saladino will share his decades-long tour of the world’s disappearing foods and the stories of the people who are risking everything to save them, offering a call to action for all of us to care about these foods and act to save them.
Introduction:  Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenter:  Dan Saladino (BBC Food Journalist and Presenter, Radio 4, The Food Programme; Cheltenham, UK)
4:45 PM  General Session II
Culinary Demonstrations
A Plant-Forward Legacy: Reclaiming Foodways
Sustainability, regenerative agriculture, and farm to table are often portrayed as new
concepts in food, yet they have deep roots in the practices of communities around the world.
These demos will set the stage for our culinary summit by examining ingredients,
techniques, spices, and connections to communities whose foodways have traditionally been
plant-forward, often gluten-free, and locally sourced but not always acknowledged as such.
Chef Keisha Griggs will talk about how Trinidadian food is greatly influenced by West
Indian culture, how jackfruit plays into her Caribbean-inspired menus at her Houston
businesses, Ate Kitchen and Bocage Catering, and why it’s important for her to connect with
African American food producers whose products are the center of her cuisine. Then we’ll
hear from Bay Area chef Crystal Wahpepah, an enrolled member of the Kickapoo nation of
Oklahoma, born and raised in Oakland, California on Ohlone land. She is on a mission to
reclaim Native foodways and to educate people on the health benefits of these tribal-based
cuisines. She will share how she engages tribal communities across America at her
restaurant, Wahpepah’s Kitchen, sourcing ingredients from Native farmers and producers
across the country, and in the menu she has created there.
Moderator:  Bettina Makalintal (Senior Reporter, Eater.com; New York, NY)
Presenters:  Keisha Griggs (Owner and Executive Chef, Ate Kitchen + Bocage
         Catering; Houston, TX)
            Crystal Wahpepah (Chef-Owner, Wahpepah’s Kitchen; Oakland, CA)

5:45 PM  Q&A with Bettina Makalintal, Keisha Griggs, and Crystal Wahpepah

6 PM  Opening Reception and Sponsor Exchange
Jackson Family Wines Amphitheater (weather permitting)

Featuring tastings from Unilever Food Solutions, Better Balance, California Walnut
Board & Commission, Food at Google, and National Peanut Board

Book signing will feature:
•  Dan Saladino | Author, Eating to Extinction: The World’s Rarest Foods and Why
We Need to Save Them

7 PM  Program Concludes for the Evening
Wednesday, April 19

8:30 AM  Breakfast
          Atrium (1st floor)

*Sponsored by Better Balance and National Peanut Board*

9 AM  General Session III
       Culinary Demonstration
       Bringing Out Dynamic Flavors in Vegetable-Forward Dishes
       Any discussion of a plant-forward menu has to start with flavor. To that end, we’ll kick off
       the second day of the conference with a dynamic demo from a beloved UK chef on layering
       flavors and textures in unique ways. Ixta Belfrage is the celebrated co-author of Ottolenghi
       Flavour, a food columnist for The Guardian, and most recently the author of the acclaimed
       new cookbook Mezcla, which takes flavors from around the world and combines them in
       exciting and delicious ways. Ixta works from instinct and imagination, combined with a lot
       of testing, to create vibrant and deeply satisfying vegetable-forward dishes, and she’ll show
       us how different techniques bring out incredible flavors in even the most overlooked
       vegetables.
       Introduction:  Jennifer Breckner (Director of Programs and Special Projects,
                      Strategic Initiatives Group, CIA; Napa, CA)
       Presenter:    Ixta Belfrage (Cookbook Author and Recipe Developer, IXTA LTD;
                      London, UK)

9:45 AM  General Session IV
         Presentations and Panel Discussion
         Reviving Regional Grain Systems from Farm to Final Product
         Humans first began eating cereal crops about 75,000 years ago in western Asia, and they are
         a food staple in almost every culture on Earth. Yet as we think about sustainable food
         systems today and efforts to “eat local,” grains have frequently been an afterthought. Why is
         this? In this session, we will address this question while deepening our understanding of the
         steps being made towards reviving small-scale grain economies across the country, from the
         point of view of the pioneering people who are making true strides in bringing nutritious,
         delicious, climate-friendly products to our tables. We’ll delve into this expansive, diverse
         world of cereals and their myriad culinary possibilities, while learning how food and
         beverage professionals can support their regional whole grain economy and make these
         ingredients appealing to consumers.
         Moderator:   Jennifer Breckner (Director of Programs and Special Projects,
                      Strategic Initiatives Group, CIA; Napa, CA)
         Presenters/Panelists:  Roxana Jullapat (Pastry Chef and Baker, Friends & Family; Los
                               Angeles, CA)
                               Luke Peterson (Organic Regenerative Farmer, A-Frame Farm;
                               Dawson, MN)
                               Dave McLean (Owner, Admiral Maltings; Alameda, CA)
                               Dan Saladino (BBC Food Journalist and Presenter, Radio 4, The
                                            Food Programme; Cheltenham, UK)
10:45 AM  **Networking and Refreshment Break**  
*Atrium (1st floor)*

Book signings will feature:
- **Vishwesh Bhatt** | Author, *I Am From Here: Stories and Recipes from a Southern Chef*
- **Roxana Jullapat** | Author, *Mother Grains: Recipes for the Grain Revolution*

11:15 AM  **General Session V**  
*Panel Discussion*

**Fermentation: Tradition and Trend and Creating Flavors of the Future**
Fermentation is both an ancient food preservation tradition where microbes transform raw ingredients in delicious ways – and also a technique appearing on menus across the food service industry with projected global sales reaching $846 billion by 2027. It is a creative tool to add depth and complexity to a given food by building unique flavor profiles in a range from sour to sweet without using a lot of salt, while both alleviating food waste and stretching budgets. Pioneering research on the gut microbiome now confirms what DIY fermenters and traditional fermentation cultures have known for a long time, that fermentation brings with it health benefits that we are just beginning to understand. This discussion will serve as a primer on fermentation, from its history and traditions to where science will take us in creating flavors of the future, while paying homage to the longstanding cultures that nurtured these practices. Panelists will also address how foodservice operators can incorporate this microbial process more deeply into their menus.

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

**Panelists:**  
- **Jason White**  (Scientist and Fermentation Expert; Tacoma, WA)
- **Mara King**  (Director of Fermentation, Id Est Hospitality Group; Boulder, CO)

11:45 AM  **General Session VI**  
*Culinary Demonstration*

**Sustainable Seaweed on the Menu: Flavorful, Nutritious, Climate-Friendly**
Kelp is a type of edible seaweed commonly associated with Chinese, Korean, and Japanese cuisines, but the cooking traditions of Ireland, England, and Wales, and Native American tribes on the Atlantic and Pacific coasts have also incorporated it into foodways for thousands of years. There are many reasons to love climate-friendly, fast-growing kelp, including its high nutritional status, the fact that it’s good for the ocean as it removes nitrogen, phosphorus, and carbon dioxide, and for its culinary potential in the plant-forward kitchen. Kelp is an easy ingredient to cook with, can be frozen, thawed, and refrozen without losing structure, lends a meaty density to a dish when used in small amounts, and is a flavor building tool that provides salinity and rich umami character in small doses. Harvesting wild kelp is an ancient tradition but farming it in the U.S. is a burgeoning market with the continued development of small kelp farms near the coasts showing future promise and growth. Sea to table advocate Chef David Standridge will demonstrate kelp’s versatility in both sweet and savory applications, while talking anatomy, seasonality, sustainability, sourcing, and technique.

**Introduction:**  **Jennifer Breckner**  (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)

**Presenter:**  **David Standridge**  (Executive Chef, The Shipwright’s Daughter; Mystic, CT)

***SUBJECT TO CHANGE***
12:15 PM  Walk-Around Lunch and Sponsor Exchange  
Atrium (1st floor)  

*Featuring tastings from Oatly, Pulmuone Foods USA, Barilla America, V'DGZ by McCain Foodservice Solutions, and The Mushroom Council*

Book signing will feature:  
• **Ixta Belfrage** | Author, *Mezcla: Recipes to Excite [A Cookbook]*

1:15 PM  Special Presentation  
A Preview: Inside the Plant-Forward Kitchen  
Introduction: **Greg Drescher** (Senior Advisor, Strategic Initiatives, CIA; Sacramento, CA)  
Presenter: **Christos Dinopoulos** (Vice President, Managing Director, Unilever Food Solutions North America; New York, NY)

1:30 PM  General Session VII  
Presentations and Panel Discussion  
**Big Changes at Big Institutions: Implementing Plant-Forward in Large-Scale Facilities**  
Sustainability programs across food service and healthcare are making real headway in implementing plant-forward menus for a variety of consumers in institutional settings. We’ll hear from Bon Appétit Management Company (BAMCO), who brought a team of twenty chefs to the 2019 Global Plant-Forward Culinary Summit and used that experience to create a plant-forward revolution in their cafes. While they had great success, one group of people who showed hesitation were those that frequented their grill stations, where animal products were heavily relied on. We’ll hear about how BAMCO chefs rose to the challenge and created a successful plant-based pub menu that met their customers where they were. Then, we’ll hear how UC Davis Health, which serves upwards of 6,500 meals a day, made a commitment to becoming a “farm-to-fork” empire and built and leveraged relationships with local ranchers and farmers with the goal of being able to source most of their program from within 250 miles of the hospital campus. You’ll walk away inspired by these examples of plant-forward successes and with definitive steps to implement in your own organization.

Moderator: **Allison Righter**, MSPH, RDN (Director of Health and Sustainability Programs, CIA)  
Presenters: **Terri Brownlee**, MPH, LDN, RDN (Director of Nutrition and Wellness, Bon Appétit Management Company; Cary, NC)  
**Santana Díaz** (Director of Culinary Operations and Innovation and Executive Chef, UC Davis Medical Center; Davis, CA)

2:30 PM  Networking and Refreshment Break  
Atrium (1st floor)  

*Sponsored by Unilever Food Solutions*

3 PM  Breakout Sessions | Block #1, Kitchen Workshops and Seminars  
Participants select either one 2 ½ hour kitchen workshop or two one-hour seminars during this time.
Hands-on Plant-Forward Kitchen Workshops | Block #1
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
Portable Plant-Forward: Versatile, Delicious Recipes for Consumers on the Move
A plant-forward approach can be applied to all levels of food service. In this session, we’ll explore convenience foods – whether you call them grab and go or ready to eat – that provide delicious plant-forward options for busy consumers on the move. From hand pies to steamed buns and beyond, we’ll look at portable recipes that offer versatility, convenience, and satiety while talking about ways to create consumer desire and boost the bottom line.
Workshop Leader: David Kamen ’88 (Director – Client Engagement, CIA Consulting; Hyde Park, NY)

Plant-Forward Kitchen Workshop II
Bridging Cultures, Building Menus: The Southern Plant-Forward Kitchen
Work side-by-side with James Beard Award-winning chef Vishwesh Bhatt in this workshop where you’ll learn how to marry Southern ingredients with the spices of the global South in craveable plant-forward dishes. Bhatt bridges the American South and the Indian subcontinent in his menus, where peas and beans serve as a common denominator between the two cultures. He’s also passionate about sourcing vegetables, fruits, seafood, and other ingredients from the Gulf Coast and locally around Oxford, Mississippi, where he’s executive chef at Snackbar, and creating truly unique dishes by preparing them with the flavors and techniques of his native India. Get a better understanding of how to mix influences from different cultures in exciting ways that help menus stand out.
Workshop Leader: Vishwesh Bhatt (Executive Chef, Snackbar; Oxford, MS)

Seminar Series | Block #1, Section A
Seminar A-1
Ecolab Theater (1st floor)
Culinary Demonstrations

**Building Flavor the Plant-Forward Way: Lessons from Across Asia**

In this session, two dynamic chefs will illustrate the creative possibilities inherent in a plant-forward approach to the menu that showcases the complexity and depth of the global spice box. Chef Heena Patel draws culinary inspiration from memories of childhood meals and Indian celebrations like Diwali, while Chef Hinnerk von Bargen from the tastes and techniques that he experienced working in a large international hotel in Beijing and traveling widely in East and Southeast Asia. They will discuss how food connects to personal experience and finds a place on the menu and their different approaches for building flavor in recipes that span a broad range of consumer needs and desires.

Introduction: **Rudy Smith** (Corporate Chef, Unilever Food Solutions; Englewood Cliffs, NJ)

Moderator: **Allison Righter, MSPH, RDN** (Director of Health and Sustainability Programs, CIA)

Presenters: **Heena Patel** (Chef and Co-Owner, Besharam; San Francisco, CA)  
**Hinnerk von Bargen** (Professor of Culinary Arts, The Culinary Institute of America; San Antonio, TX)

*Sponsored by Unilever Food Solutions*

Seminar A-2
Napa Valley Vintners Theater (1st floor)
Presentation, Culinary Demonstration, and Tasting

**Olive Oil and the Plant-Forward Kitchen: Strategies and Techniques for Leveraging Flavor in Mediterranean-Inspired Cooking**

Though olive oil and the Mediterranean Diet continue to be widely praised by nutrition science researchers and adored by legions of diners, American chefs are generally still early in the discovery process of understanding the depth and breadth of techniques for flavor development in the Mediterranean-inspired plant-forward kitchen. In this session, we’ll hear from an accomplished Mediterranean chef how to leverage the full flavor spectrum of extra-virgin olive oils in several key culinary platforms, from plant-based sauce-making and low- and high-temperature cooking to flavor pairing. We’ll also explore the four major categories of flavor excellence in the extra-virgin olive oil world – including their related technical standards – and discuss how these flavors can elevate vegetables, legumes, and other plant-rich ingredients on your menu.

Moderator: **Greg Drescher** (Senior Advisor for Strategic Initiatives, CIA; Napa, CA)

Presenters: **Mercedes Fernández Albaladejo** (Head of the Standardization and Research Unit, International Olive Council; Madrid, Spain)  
**Daniel Olivella** (Chef-Owner, Barlata Tapas Bar; Austin, TX)

*In Collaboration with the International Olive Council*

4 PM  
**Short Break for Seminar Participants**

4:30 PM  
**Seminar Series | Block #1, Section B**
Seminar B-1
Ecolab Theater (1st floor)
Culinary Demonstrations

**Plant-Forward Lessons from Korea: Tradition Meets Innovation in Fun, Bold, and Creative Ways**

Chef, restaurateur, television and podcast host, and entrepreneur Esther Choi’s goal is to introduce everyone to Korean food and culture and to get them to fall in love with it. To that end, her menus at mŏkbar, mŏkbar Brooklyn and Midtown, and gastropub Ms. Yoo — named after her grandmother — feature restaurant-ready versions of traditional family recipes that have garnered her critical acclaim. In this session, Chef Choi builds on the innately healthy traditions of Korean food with fun, bold, and creative plant-based takes on traditional dishes, sharing the unique and special flavors and techniques that Korean cuisine is known for with inspiration to enliven your own menus.

Introduction: **Jay Cho** (Business Development Manager Food Service, Pulmuone Foods USA; Fullerton, CA)
Moderator: **Rupa Bhattacharya** (Executive Director, Strategic Initiatives Group, CIA; New York, NY)
Presenter: **Esther Choi** (Chef-Owner, mŏkbar, Ms. Yoo; New York, NY)

*Sponsored by Pulmuone Foods USA*

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

**Fermentation Across the Menu: Balancing Tradition and Innovation**

There are limitless opportunities to incorporate fermentation into food service menus across the industry – from fast-casual to fine dining restaurants. In this session, we’ll understand how fermentation is a creative tool for chefs and food service operators to build deep and unique flavors in a way that ties tradition to innovation, through a pair of demos that cover a broad range of culinary possibilities.

Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenters: **Danny Childs** (Founder, Slow Drinks, and Bar Manager, Farm & Fisherman Tavern; Cherry, NJ)
**Hannah Che** (Founder, *The Plant-Based Wok*, and Author of *The Vegan Chinese Kitchen*; Portland, OR)

5:30 PM
**Global Plant-Forward Reception**
Mezzanine (2nd floor)

*Featuring tastings from the Hands-on Innovation Kitchen Workshops with David Kamen ’88 and Vishwesh Bhatt*

**Book signings will feature:**
- **Hannah Che** | Author, *The Vegan Chinese Kitchen: Recipes and Modern Stories from a Thousand-Year-Old Tradition: A Cookbook*
- **Daniel Olivella** | Author, *Catalan Food: Culture and Flavors from the Mediterranean*

6:30 PM
**Program Concludes for the Day**
Thursday, April 20

8 AM  Breakfast  
Atrium (1st floor)  

Sponsored by California Walnut Board & Commission

8:30 AM  General Session VIII  
Culinary Demonstration  
New Frontiers for Plant-Forward Deliciousness  
When the CIA held its first Global Plant-Forward Culinary Summit in 2019, the hope was that the concept would take root, inspiring attendees to grow in unexpected ways. We also wondered what other iconic, transformational menu items and menu categories were waiting to be developed and brought to market. Fast forward to 2023 and the concept is flourishing, now finding a warm welcome in the world of wine. Clif Family Winery & Farm incorporates a plant-forward approach into multiple facets of their operations – in their tasting room and enoteca, on their wine and food pairing menus, and even as part of the offerings for their food truck, illustrating that plant-forward menuing continues to be both relevant and revolutionary. Learn from their chef de cuisine about the operational interests in expanding their menus in this manner, what culinary considerations were made in connecting wine and plant-forward cuisine, how their farm fits into this approach, and find inspiration for your own innovations and new concepts.  
Introduction: Jennifer Breckner (Director of Programs and Special Projects, CIA; Napa, CA)  
Presenter: Magnus Young ’16 (Chef de Cuisine, Clif Family Wine & Farm; St. Helena, CA)

9:10 AM  Global Plant-Forward: A Look Ahead  
Speakers: Jennifer Breckner (Director of Programs and Special Projects, CIA; Napa, CA)  
Rupa Bhattacharya (Executive Director, Strategic Initiatives Group, CIA; New York, NY)

9:20 AM  Break/Time to Walk to Breakout Sessions

9:30 AM  Breakout Sessions | Block #2, Kitchen Workshops and Seminars  
Participants select either one 2 ½ hour kitchen workshop or two one-hour seminars during this time.

9:30 AM  Hands-on Plant-Forward Kitchen Workshop | Block #2  
Hestan Teaching Kitchen (2nd floor)  
Also see Seminar Series starting at 9:30 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
Building Bold, Creative Flavors in the Global Plant-Forward Kitchen
Dig deep into flavor building as you work alongside one of today’s most talented and exciting culinary figures, Ixta Belfrage. This Ottolenghi Test Kitchen protégé built her own identity there as an innovator with a knack for big, bright flavors layered with textures in vegetable-forward dishes. In this workshop, she will build on this experience with new recipes from her solo book, Mezcla, where you will learn how to skillfully combine a mix of global flavors in dishes that are as beautiful to look at as they are exciting to eat and that celebrate being “unapologetically fusion.”
Workshop Leader: **Ixta Belfrage** (Cookbook Author and Recipe Developer, IXTA LTD; London, UK)

Plant-Forward Grain Workshop IV
Beyond Baking: Whole Grains in Focus
Roxana Jullapat’s mission in life is to be “gaga for grains” and in this tactile workshop, she’ll dive deep into the world of regionally grown whole grains. You’ll learn about cultivation and how actors across the supply chain – from farmers to millers to bakers – are bringing products to market that allow for more depth, dimension, and deliciousness across menus. In addition, you’ll learn to identify everything from barley to buckwheat, sorghum, rye, and more, to understand how each grain embodies its own unique characteristics – and how, armed with that knowledge, you can create bold and complex pairings with a variety of ingredients in sweet and savory applications. Ultimately, she’ll shift your understanding towards seeing grains as a raw material with infinite culinary possibilities.
Workshop Leader: **Roxana Jullapat** (Pastry Chef and Baker, Friends & Family; Los Angeles, CA)

9:30 AM  Seminar Series | Block #2, Section C
Seminar C
Ecolab Theater (1st floor)
Presentation and Culinary Demonstrations
From “All-In” to Incremental Inclusion: Two Approaches to Dynamic Plant-Forward Menu Design
Plant-forward menus that lead with flavor offer myriad possibilities for innovation and personal vision. Get inspiration from two chefs with varied backgrounds and cooking styles – from a storied and pioneering California vegetarian restaurant to an acclaimed Texas tapas bar where Catalan cravings and Texas meat mingle – who will demonstrate possibilities for both an “all in” approach to dynamic plant-forward menu planning, as well as tips and techniques for how to adapt traditional dishes to meet a variety of customers’ dairy-free needs.
Introduction: **Heidi Hackemer** (Executive Director, Oatly Futures Lab; New York, NY)
Presenters: **Katie Reicher ’16** (Executive Chef, Greens Restaurant; San Francisco, CA)
**Daniel Olivella** (Chef-Owner, Barlata Tapas Bar; Austin, TX)
Sponsored by Oatly
10:30 AM  **Short Break for Seminar Participants**

11 AM  **Seminar Series | Block #2, Section D**

**Seminar D**  
**Ecolab Theater (1st floor)**  
**Presentation and Panel Discussion**

**“Hot Girl Food” and Beyond: Approaches to Making Plant-Forward Food Desirable to Consumers**

Learning new concepts and creating new menu items are important, but how do operators get the message out about veg-forward concepts in a way that consumers will respond positively to? As the summit concludes, we will take all that we’ve learned and been inspired by and match that with strategies for success and successful models of messaging and storytelling from a diverse group of panelists who come from the worlds of media, non-commercial and restaurant food service, and farming and marketing grains with attendees taking with them concrete steps for future success.

Moderator:  **Bettina Makalintal** (Senior Reporter, *Eater.com*; New York, NY)  
Presenter/Panelist:  **Amy Kull** (Marketing Communications Engagement Lead, Google Global Food; Mountain View, CA)  
Panelists:  **Rupa Bhattacharya** (Executive Director, Strategic Initiatives Group, CIA; New York, NY)  
**Luke Peterson** (Organic Regenerative Farmer, A-Frame Farm; Dawson, MN)  
**Katie Reicher ’16** (Executive Chef, Greens Restaurant; San Francisco, CA)

12 PM  **Global Plant-Forward Lunch**  
**Hestan Teaching Kitchen (2nd floor)**

*Featuring tastings from the Hands-on Innovation Kitchen Workshops with Ixta Belfrage and Roxana Jullapat*

1 PM  **Summit Concludes**