



GLOBAL PLANT-FORWARD
CULINARY SUMMIT

APRIL 16 - 18, 2024
NAPA VALLEY, CA



Culinary Institute
of America

WEBCAST SCHEDULE

Times listed are Pacific

Tuesday, April 16

3 PM

Webcast begins

Welcome and Overview

Presenters: **Tom Bensel '76** (Managing Director, CIA California Campus; Napa, CA)

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

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

3:10 PM

General Session I

Panel Discussion

State of the Plate: Plant-Based, Plant-Forward, and the Future

We'll kick off our 6th Annual Global Plant-Forward Culinary Summit with a discussion between two journalists and a chef who have their fingers on the pulse of the key topics, trends, people, and places that resonate now in the plant-based, plant-forward culinary sphere and are shaping its future. What technological innovations will push the industry forward and what's run out of steam? What products, ingredients, flavors, and culinary techniques are gaining momentum? What vegetable-forward restaurants and chefs around the world are leading and inspiring the industry? And how are consumers reacting to all of this? This discussion will set the stage for the rest of the Summit.

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

Panelists: **Phil Saneski** (Executive Chef, Good Eating Company; Alameda, CA)

Cheryl Tiu (Lifestyle Journalist and Culinary Consultant; Miami, FL)

Larissa Zimmeroff (Independent Journalist and Author; San Francisco, CA)

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3:55 PM

General Session II

Presentation and Culinary Demonstrations

Honoring Food Heritage and Creating Maximum Flavor on the Menu

This session celebrates all that is seasonal, sustainable, plant-forward, and biodiverse, starting with a presentation on the Ark of Taste, the nonprofit organization Slow Food's living catalog of our food heritage and a movement to preserve gastronomic treasures passed down for generations – some rare, some endangered, all delicious. Then, two innovative chefs in the realm of sustainable produce-forward cookery will demonstrate how ingredients add meaning and flavor to the menu, and vegetables as the star of the plate make for dynamic and sought-after meals that entice consumers, critics, and college students alike.

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

Presenters: **Giselle Kennedy Lord** (Digital Storyteller and Author; Portland, OR)
Steven Satterfield (Chef and Co-Owner, Miller Union; Atlanta, GA)
Andrew Mayne (Senior Associate Director of Culinary Event Strategy and Plant Forward Experiences, Stanford University; Stanford, CA)

5 PM

Webcast concludes for the evening

Wednesday, April 17

8:45 AM

Webcast begins

General Session III

Culinary Demonstrations

Vegan Cuisine: Delicious, Innovative, and an Unstoppable Force

Vegan cooking is no longer a niche culinary category; it is now mainstream. The two acclaimed chefs in this session – Priyanka Naik and Kate Lasky – have drawn attention for their innovative, flavor-first approach to vegan menus, from significant followers on social media and appearances on television, to nods from The New York Times, and The James Beard Foundation, showing that vegan cooking is an influential culinary force. Chef Priyanka Naik will demonstrate her skill at utilizing global flavors with an Indian twist and Chef Kate Lasky will share her farm-to-table approach to central and eastern European cuisine.

Introduction: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA; Portland, OR)

Presenters: **Priyanka Naik** (Vegan Chef, Author, and Host; New York, NY)
Kate Lasky (Co-Owner and Co-Chef, Apteka; Pittsburgh, PA)

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- 9:30 AM **General Session IV**
Discussion and Culinary Demonstration
What Role Does Meat Play in a Plant-Forward Future?
Market research confirms that more consumers are shifting their eating habits to limit meat consumption due to concerns for personal and planetary health – Millennials and Gen Z, especially, but surprisingly Boomers too – so does meat still have a place on the menu? What do operators need to know about livestock production and its impact on our climate? CIA alum and Chicago butcher Rob Levitt and Michele Thorne, a nonprofit executive director and small livestock producer, will discuss the meat supply chain, focusing on ways it can be environmentally responsible and what role they think it will play on future American menus. Then Chef Levitt will demonstrate culinary strategies for reducing meat in dishes that still impart big flavor showing operators how to engage the growing environmentally conscious, flexitarian consumer base.
Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenters/
Panelists: **Michele Thorne** (Executive Director, Good Meat Project; Portland, OR)
 Rob Levitt '01 (Head Butcher and Chef de Cuisine, Publican Quality Meats; Chicago, IL)
- 10:20 AM **Special Presentation: CIA Master's Degree Programs**
Presenter: **Cathy Jörin, MBA** (Senior Director, School of Graduate and Professional Studies and Director, The Food Business School, CIA; Napa, CA)
- 10:30 AM **30-minute webcast break**
- 11 AM **General Session V**
Culinary Demonstration
Creativity and Experimentation as Key to Successful Plant-Forward Menu Development
Chef Phil Saneski is an advocate for the process of culinary R&D and has used his insatiable curiosity and enthusiasm for vegetables and sustainability to drive recipe development, including in his popular vegetable-based popup tasting menus for dinners that he has hosted across the Bay Area. In this session, he will demo recipes that showcase his innovative plant-forward culinary strategy, while talking about his process of R&D – what inspires him, how he comes up with new ideas, the process of taking a dish from concept to completion, and how one maintains one's excitement and interest, even when failure sets in.
Moderator: **Giselle Kennedy Lord** (Digital Storyteller and Author; Portland, OR)
Presenter: **Phil Saneski** (Executive Chef, Good Eating Company; Alameda, CA)
- 11:30 AM **General Session VI**
Culinary Demonstration
The Importance of Puerto Rican Cuisine Made from Puerto Rican Ingredients
Bacoa Finca + Fogón, a farmstead restaurant in Juncos, Puerto Rico, has been described as "possibly the best restaurant in America." Created as a nod to cocinaos, a rural tradition of

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casual cookouts, this restaurant's approachable, sustainable menu embodies Puerto Rico's rich culinary heritage. Situated on a 3.4 acre farm with a greenhouse, vegetable garden, and chicken coop, Chef Raúl Correa and his two partners, Xavier Pacheco and René Marichal, are at the center of a vibrant movement to make local food production possible in partnership with island farmers and food producers and to create Puerto Rican food with Puerto Rican ingredients – currently the island imports 80% of its food from the mainland U.S. due to government policies that favor mainland vendors. Chef Correa will demonstrate how grilling is central to their menu – cooking "al fogón" – and used to create innovative dishes across the menu, from mains, salads, and inventive vegetable dishes to dessert, imparting a deep, unforgettable flavor.

Introduction: **Cheryl Tiu** (Lifestyle Journalist and Culinary Consultant; Miami, FL)

Presenter: **Raúl Correa** (Co-Owner and Co-Chef, BACOA Finca + Fogón; Juncos, Puerto Rico)

12 PM **1 hour, 15-minute webcast break**

1 PM **Special Presentation
Driving Regenerative Agriculture**

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

Presenter: **Stefani Millie Grant** (Associate Director, External Affairs and Sustainability, Unilever; Alexandria, VA)

1:15 PM **General Session VII**

Presentation, Cooking Demonstration, and Panel Discussion

The Importance of Advocacy: How to Make the Case for Sustainability and Plant-Forward Inclusion on the Menu, While Changing the Industry for the Better

Why is it important for foodservice professionals at all levels to know how to advocate for change? These experts from business, higher education, producer relations, and culinary entrepreneurship will discuss why advocacy is crucial to a more delicious, healthy, equitable, and sustainable food system and industry. They'll also address strategies for cultivating one's voice to speak up about issues of passion and importance, refining messaging and building relationships to engage a variety of groups from governmental agencies, decision makers in the executive suite, and customers, and how to find inspiration and the energy to stay committed when change is slow to come.

Introduction: **Pearson Croney-Clark** (Public Affairs Manager, Oatly; Washington, D.C.)

Moderator: **Larissa Zimmeroff** (Independent Journalist and Author; San Francisco, CA)

Presentation/

Panelists: **Daniel Donguines** (Executive Chef, Stanford Dining, Hospitality, and Auxiliaries; Stanford, CA)
Amanda Cohen (Chef-Owner, Dirt Candy; New York, NY)
Michael Panfil (Director of Culinary, Envision Group at Compass Group, USA; Crown Point, IN)
Michele Thorne (Executive Director, Good Meat Project; Portland, OR)

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2:15 PM **30-minute webcast break**

2:45 PM **Seminar Series | Block #1, Section A (2:45 - 3:45 PM)**

Seminar A-1

Ecolab Theater (1st floor) | Culinary Demonstrations

Attracting the Next Generation to Your Menu: Dynamic Global Flavors and Dishes with Sustainability in Mind

In a world where younger generations are seeking out increasingly diverse flavors, techniques, and cuisines, as well as foodservice operations that commit to sustainable practices, it is important to have a broad arsenal of knowledge and techniques to apply to menuing. In this session, these acclaimed chefs will show how to skillfully build complex and enticing flavors in vegetable-forward dishes that are influenced by global traditions – as well as how food can be plant-forward, dynamic, bold, exciting, and sustainable, appealing to a wide variety of consumers and attracting the next generation to your menu.

Introduction: **Brandon Collins '01** (Corporate Executive Chef, Unilever Food Solutions North America; Englewood Cliffs, NJ)

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

Presenters: **Paul Smith '02** (Chef-Owner, 1010 Bridge; Charleston, WV)
Andrea Nguyen (Author and Chef; Viet World Kitchen; Santa Cruz, CA)

Sponsored by Unilever Food Solutions

3:45 PM **15-minute webcast break**

4 PM **Seminar Series | Block #1, Section B (4 - 5 PM)**

Seminar B-1

Ecolab Theater (1st floor) | Culinary Demonstrations

Sustainable Opportunities in Baking: Better for the Planet and the Bottom Line

While pastries and baked goods might not be the first place an operator looks to make their menu plant-forward and planet friendly, these indulgent items can be a creative and overlooked place to engage consumers around issues of sustainability. Join CIA baking and pastry faculty to learn how small, strategic choices in the creation of baked goods can make a big environmental impact while offering cost savings. These demos will look at key ingredients such as highly nutritious and flavor building grains and flours and opportunities to support a local economy using seasonal fillings and glazes for vegan donuts and other baked goods.

Introduction: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA; Portland, OR)

Presenters: **Rachel Wyman '05** (Lecturing Instructor, School of Baking and Pastry Arts, CIA; Hyde Park, NY)

Genevieve Meli '05 (Associate Professor, School of Baking and

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5 PM **Webcast concludes for the day**

Thursday, April 18

8:30 AM **Webcast begins**

General Session VIII

Culinary Demonstration

Modern Mediterranean: A Mix of Culinary Influences

This session spotlights how the diversity and appeal of the traditional, plant-centric Mediterranean approach to cooking can be built upon to highlight a broad swath of cultures – Turkish, Greek, Armenian, Jewish, Arabic, and Persian – that have roots in and influence the foodways of the eastern Mediterranean. Chef Sayat Ozyilmaz '15, who is Armenian and grew up in Istanbul, has spent years in restaurants in the Bay Area coaxing maximum flavor out of seasonal produce and garnering acclaim for inventive and festive Mediterranean-influenced cuisine. He will provide recipes and insights on how to build flexible and plant-forward menus that give diners the option of having a fully vegetable-driven experience and share strategies for building sustainability into a restaurant's operations.

Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, CIA; Napa, CA)

Presenter: **Sayat Ozyilmaz '15** (Chef-Owner, Dalida SF; San Francisco, 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)

9:30 AM **Seminar Series | Block #2, Section C (9:30 – 10:30 AM)**

Seminar C

Napa Valley Vintners Theater (1st floor) | Culinary Demonstrations

From New York and Pittsburgh: Essential Flavor Insights into Meat-and-Dairy-Free Cooking

Chef Amanda Cohen opened Dirt Candy in New York over fifteen years ago when vegetarian restaurants were present but not prevalent with the goal to create vegetable dishes that people crave the way they crave fried chicken and pizza. Since then, she's garnered praise, including a Michelin star. Chef Kate Lasky is also a trailblazer; along with her partner Tomasz Skowronski, in 2016 she opened the vegan restaurant Apteka in Pittsburgh. In this land where pierogi hold a special place in people's hearts, Apteka has attracted a local following and critical praise for their complex, flavorful modern take on central and eastern European cuisine. In this session, these critically acclaimed pioneering

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chefs will share culinary R&D on creating sophisticated dishes that are complex, inviting, and satiating while also being meat- and dairy-free.

Introduction: **Michael Orloski** (Senior Director OOH – East, North America, Oatly; Philadelphia, PA)

Moderator: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs, Strategic Initiatives Group, CIA; Portland, OR)

Presenters: **Amanda Cohen** (Chef-Owner, Dirt Candy; New York, NY)
Kate Lasky (Co-Owner and Co-Chef, Apteka; Pittsburgh, PA)

Sponsored by Oatly

10:30 AM **15-minute webcast break**

10:45 AM **Seminar Series | Block #2, Section D (10:45 – 11:45 AM)**

Seminar D

Napa Valley Vintners Theater (1st floor) | Culinary Demonstrations

From Seeds to Nuts to Fruit: Elevating Everyday Meals

Seeds, nuts, and fruit lend sweetness, color, sometimes acidity, and a range of different textures to a dish and have a wide range of uses in sweet and savory applications, making the most basic meals special. Get inspiration from our chefs – Abra Berens and Andrea Nguyen – to add these delicious ingredients to your plant-forward toolbox.

Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, CIA; Napa, CA)

Presenters: **Abra Berens** (Author and Chef, Granor Farm; Three Oaks, MI)
Andrea Nguyen (Author and Chef, Viet World Kitchen; Santa Cruz, CA)

11:45 AM **Webcast concludes**

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