PROGRAM SCHEDULE

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

Tuesday, April 16

2:15 PM  Registration and Refreshments
Atrium (1st floor)

3 PM  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
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 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:  Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenters:  Larissa Zimberoff (Independent Journalist and Author; San Francisco, CA)
Cheryl Tiu (Lifestyle Journalist and Culinary Consultant; Miami, FL)
3:55 PM  **General Session II**  
**Presentation and Culinary Demonstrations**  
**Honoring Food Heritage and Creating Meaning on the Menu**  
Celebrating all that is seasonal, sustainable, plant-forward, and biodiverse, we’ll start 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 trailblazing, award-winning chefs innovating in the realm of sustainable produce-forward cookery will demonstrate how biodiverse 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 and critics alike.

Presenters:  
Giselle Kennedy Lord (Author and Marketing Manager, Neutral; Portland, OR)  
Steven Satterfield (Chef and Co-Owner, Miller Union; Atlanta, GA)  
Rob Rubba (Chef and Partner, Oyster Oyster; Washington, D.C.)

5 PM  **Opening Reception and Sponsor Exchange**  
Jackson Family Wines Amphitheater  

Book signings will feature:  
- Giselle Kennedy Lord | Author, *The Ark of Taste: Delicious and Distinctive Foods That Define the United States*  
- Steven Satterfield | Author, *Vegetable Revelations: Inspiration for Produce-Forward Cooking*  
- Larissa Zimberoff | Author, *Technically Food: Inside Silicon Valley’s Mission to Change What We Eat*

6 PM  **Program Concludes for the Evening**

**Wednesday, April 17**

8:15 AM  **Breakfast**  
Atrium (1st floor)

8:45 AM  **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.

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

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

11 AM  General Session V
Culinary Demonstration
Ancestral Foods in Contemporary Cooking: Honoring Tradition and Promoting Health and Wellness
Prairie Band Potawatomi Nation Tribe member, award-winning entrepreneur, and global private chef Pyet DeSpain explores the rich flavors and narratives of ancestral foods in contemporary cooking in this demo. She will share her deep appreciation for the cultural and spiritual significance of both her Native American and Mexican heritage and the culinary potential in taking influence for her menus from both – what she describes as Indigenous Fusion Cuisine – as well as lean on her background in wellness and nutrition to share recipes and techniques for flavorful, meaningful, and nourishing dishes.
Presenter: Pyet DeSpain (Global Private Chef; Los Angeles, 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 Juncas, Puerto Rico, has been described as “possibly the best restaurant in America.” Created as a nod to cocinaos, a rural tradition of 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 local farmers.

*** SUBJECT TO CHANGE ***
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.

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

12 PM  Walk-Around Lunch and Sponsor Exchange  
Atrium (1st floor)

Book signing will feature:
• Priyanka Naik | Author, The Modern Tiffin: On-the-Go Vegan Dishes with a Global Fair

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 Food Solutions; Alexandria, VA)

1:15 PM  General Session VII  
Presentation, Cooking Demo, and Panel Discussion  
Session information coming soon!

2:15 PM  Networking and Refreshment Break  
Atrium (1st floor)

2:45 PM  Breakout Sessions | Block #1, Kitchen Workshops and Seminars  
Participants select either one 2 ¼ hour kitchen workshop or two one-hour seminars during this time.

2:45 PM  Hands-on Plant-Forward Kitchen Workshops | Block #1 (2:45 – 5 PM)  
Hestan Teaching Kitchen (2nd floor)  
See also Seminar Series starting at 2:45 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 (2:45 – 5 PM)  
**Vegetable Revelations: Techniques for Building Flavor and Texture in Plant-Forward Dishes**

In this hands-on experience with James Beard Foundation Award-winning chef and author Steven Satterfield, known for his mastery of farmstead-inspired cooking, you’ll focus on applying global flavors and key techniques to a variety of vegetable dishes. You’ll learn how knife skills affect flavor, tips to enhance flavor and texture, how to make small tweaks to familiar dishes to create something new, and what role temperature can play to enhance each item’s unique qualities. You will leave with knowledge of how to utilize a diverse repertoire of vegetables and an understanding of the endless possibilities for produce that can enhance your own menus.

**Workshop Leader:** Steven Satterfield (Chef and Co-Owner, Miller Union; Atlanta, GA)

Plant-Forward Kitchen Workshop II (2:45 – 5 PM)

Session information coming soon!

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

**Seminar A-1**  
Ecolab Theater (1st floor) | Culinary Demonstrations  
Session information coming soon!

**Seminar A-2**  
Napa Valley Vintners Theater (1st floor) | Culinary Demonstrations and Tasting  
Session information coming soon!

3:45 PM  
**Short Break for Seminar Participants**

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. This demo 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.

**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 Pastry Arts, CIA; Hyde Park, NY)
Seminar B-2
Napa Valley Vintners Theater (1st floor) | Culinary Demonstrations and Tasting
A Vibrant New World of Beverages: Flavor, Culture, and Sustainability from No- and-Low-Alcohol Options to Traditional Cocktails
The world of no- and low-alcohol beverages continues to flourish, gaining a wider foothold with consumers and providing creative opportunities for foodservice at all levels to expand their menu options. In this session, food and tourism expert Ozoz Sokoh will demonstrate delicious and refreshing non-alcoholic beverage options from Nigeria, including the classic Nigerian drink Chapman. Another presenter will be added to this session soon so check back!
Introduction: Jennifer Breckner (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
Presenters: Ozoz Sokoh (Founder, Kitchen Butterfly; Mississauga, Canada)
   Additional presenter to be confirmed

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

Featuring tastings from the Hands-on Innovation Kitchen Workshops

Book signings will feature:
• Nik Sharma | Author, Veg-Table: Recipes, Techniques, and Plant Science for Big-Flavored, Vegetable-Focused Meals
• Rachel Wyman ‘05 | Author, Will Run for Donuts: The Montclair Bread Company Cookbook

6 PM
Program Concludes for the Day

Thursday, April 18

8 AM
Breakfast
Atrium (1st floor)

8:30 AM
General Session VIII
Culinary Demonstration
Sustainability as a Business Model: Gaining Profit and Praise
Oyster Oyster is a Michelin-starred, plant-based restaurant that might just be the lodestar for the culinary industry when it comes to offering world-class menus in an ecosystem that is environmentally-friendly — Food and Wine called it “intensely sustainable.” From the menu to cooking techniques, the methods of operation, and even its name, this ethos anchors everything they do. Chef Rob Rubba, a winner of the 2023 James Beard Foundation award for Outstanding Chef, will talk about how sustainability is the foundation of the restaurant’s business plan, what challenges and opportunities he has encountered taking this concept from idea to reality, and how he engages his customers around the mostly plant-based menu, while demoing dishes that have garnered the restaurant nationwide acclaim.
Presenter: Rob Rubba (Chef and Partner, Oyster Oyster; Washington, D.C.)
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 ¼ hour kitchen workshop or two one-hour seminars during this time.

9:30 AM  Hands-on Plant-Forward Kitchen Workshops | Block #2 (9:30 – 11:45 AM)
Hestan Teaching Kitchen (2nd floor)
See also 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 (9:30 – 11:45 AM)
Yellow Pod
Plant Science, Culinary R&D, and Global Inspiration: How to Create Big Flavors in Vegetable-Forward Dishes
Workshop
Leaders:  Polly Lappetito, CHE (Consulting Chef, CIA; Yountville, CA)
Nik Sharma (Cookbook Author, Photographer, and Recipe Developer, A Brown Table Enterprises; Los Angeles, CA)

9:30 AM  Seminar Series | Block #2, Section C (9:30 – 10:30 AM)
Seminar C
Napa Valley Vintners Theater (1st floor) | Culinary Demonstrations
Session information coming soon!
Presenters:  Amanda Cohen (Chef-Owner, Dirt Candy; New York, NY)
Kate Lasky (Co-Owner and Co-Chef, Apteka; Pittsburgh, PA)

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10:30 AM  Short Break for Seminar Participants

10:45 AM  Seminar Series | Block #2, Section D (10:45 – 11:45 AM)
Seminar D
Napa Valley Vintners Theater (1st floor) | Culinary Demonstrations
Session information coming soon!
11:45 AM  Global Plant-Forward Lunch
Hestan Teaching Kitchen (2nd floor)

*Featuring tastings from the Hands-on Innovation Kitchen Workshops*

12:45 PM  Summit Concludes