

The Culinary Institute of America
presents

13th Annual Worlds of Flavor®
International Conference & Festival

JAPAN: FLAVORS OF CULTURE

FROM SUSHI AND SOBA TO KAISEKI

A GLOBAL CELEBRATION OF TRADITION, ART AND EXCHANGE

November 4-6, 2010

The Culinary Institute of America at Greystone
Napa Valley, California

PROGRAM SCHEDULE

Subject to Changes

Thursday, November 4

- 3:45 PM Registration & Flavor Discovery Tasting
- 4:45 PM Welcome and Introduction
- 5:20 PM General Session I: Key Note Presentation
Tasting Japan: Culture, Cuisine and Exchange
- 7:00 PM Tasting and Dinner
World Marketplace
- 8:30 PM Program Concludes for the Evening

Friday, November 5

- 7:45 AM A Light Napa Valley Breakfast
- 8:30 AM General Session II
Ryotei and Kaiseki: Inside the Japanese Art of Fine Dining
- 9:30 AM Coffee and Conversation Break & Flavor Discovery Tasting
- 10:00 AM General Session III
Japanese Casual: From Noodle Bars and Comfort Food to Live Fire Cooking and Street Food
- 11:00 AM General Session IV
Leveraging Flavor in the Japanese and American Kitchen: *Umami, Dashi,* and Seasonal Produce
- 12:00 PM Lunch
Fast & Fresh: A Festival of Japanese Flavors
- 1:15 PM General Session V
The World of *Sashimi* and *Sushi*, Part I: Of Fish Markets and Japanese Knives
- 2:15 PM Break & Flavor Discovery Tasting
- 2:45 PM Concurrent Activities
- 2:45 PM Seminar Series
(2:45 PM – 3:45 PM)
- Seminar 1
Morimoto: Creating Signature Flavors for American Menus
- Seminar 2
Traditions of *Sushi* and *Sashimi*: Discovering Regional Styles from Tokyo to Osaka
- Seminar 3
***Soba*: Mastering the Techniques of One of Asia’s Greatest Noodle Traditions**
- Seminar 4
Mastering *Dashi*: Ingredients, Flavor Dynamics, and Applications

Seminar 5
Savoring Japanese Design: From Food Packaging to Restaurant Décor, Menus, and Table Top

Seminar 6
Japanese Flavors, American Kitchens: Views from New York and Boston

Seminar 7
Great Match: Spanish Wines and the Umami-Rich Japanese Kitchen

2:45 PM Kitchen Demonstration Workshop Series
(2:45 PM – 3:45 PM)

Kitchen Workshop A
Secrets of the Japanese *Tempura* Kitchen

Kitchen Workshop B
Japanese Hot Pot: Comfort Food for American Menus

Kitchen Workshop C
Japanese Tofu and Vegetable Traditions: Flavor Insights from a Top Kyoto *Kaiseki* Chef

Kitchen Workshop D
From Aromatic *Yuzu* to *Azuki* Beans: Japanese Flavors and Techniques for American Pastry Kitchens

Kitchen Workshop E
Workshop Name - to be determined

Kitchen Workshop F
***Okonomiyaki* and More: Discovering the Savory Street Foods of Osaka**

3:45 PM Break & Flavor Discovery Tasting

4:15 PM Concurrent Activities

4:15 PM Seminar Series
(4:15 PM – 5:15 PM)

Seminar 8
Building *Umami* with the Japanese Market Basket: Strategies and Techniques for American Chefs

Seminar 9
Small Bites: Modern Takes on Regional Japanese Flavors

Seminar 10
The Japanese Noodle Bar: Discovering the Best of *Ramen* and *Udon*

Seminar 11
Traditions of *Kaiseki*: Principles, Techniques, and Presentation

Seminar 12
***Sake* and Japanese Flavor Affinities: A Pairing Workshop**

Seminar 13
Mastering Flavor Balance in the Japanese Kitchen: A Focus on Key Ingredients

4:15 PM Kitchen Demonstration Workshop Series
(4:15 PM–5:15 PM)

Kitchen Workshop G
***Tempura* Temptations: Ideas for Differentiating “American Fried”**

Kitchen Workshop H
Skewered and Fried: The Delicious Art of Japanese *Kushiage*

Kitchen Workshop I
Of Greens, Ginger, Shiso and More: The Irresistible World of Japanese Pickles

Kitchen Workshop J
Fresh Flavors of Japanese Seasonal Salads: Inspiration for the American Cold Kitchen

Kitchen Workshop K
Workshop Name - to be determined

Kitchen Workshop L
***Yakitori* and the Japanese Live Fire Kitchen**

5:15 PM Break & Flavor Discovery Tasting

5:45 PM General Session VI
Japanese Cuisine, Global Palates, and the Education of American Chefs

6:00 PM General Session VII
The World of *Sashimi* and *Sushi*, Part II: Fast Forward with Translation and Innovation

- 6:45 PM General Session VIII
Modern Japanese Flavors: Creating New Traditions in Japan and the United States
- 7:45 PM Tasting and Dinner
World Marketplace
- 9:30 PM Program Concludes for the Evening

Saturday, November 6

- 7:45 AM A Light Napa Valley Breakfast
- 8:30 AM Concurrent Activities
- 8:30 AM Seminar Series
(8:30 AM – 9:30 AM)
- Seminar 14
Contemporary Japanese: Craveable Flavors for American Palates
- Seminar 15
Traditional and Modern Takes on *Sushi, Sashimi, and Seafood*
- Seminar 16
Flavor Convergence: Melding Spanish and Japanese Culinary Ideas by Way of American and Peruvian Kitchens
- Seminar 17
Next Generation Japanese Flavors: Tasting a World of Possibilities
- Seminar 17 B
Seminar Name - to be determined
- Seminar 18
A Nose for Flavor: Japanese Herbs, Spices, Aromatics...and *Sake*
- Seminar 19
Healthy Japanese Flavors for American Menus: Whole Grains and More

- 8:30 AM Kitchen Demonstration Workshop Series
(8:30 AM – 9:30 AM)
- Kitchen Workshop M
Regional Japanese Cuisine: Specialty Dishes from North to South
- Kitchen Workshop N
Mastering *Umami*: Techniques for Leveraging Natural Flavors in the Japanese Kitchen
- Kitchen Workshop O
Japanese Confections and the American Pastry Kitchen: *Wagashi* as Art and Inspiration
- Kitchen Workshop P
***Bincho-tan*: Japanese Grilling and the Artisanal Craft of Specialty Charcoal**
- 9:30 AM Coffee and Conversation Break & Flavor Discovery Tasting
- 10:00 AM General Session IX
Japan and the World Table: Absorbing and Sharing Ideas from Europe to the Americas
- 11:00 AM General Session X
Balance, Long Life, and the Japanese Diet: Ideas for American Menus
- 11:30 AM General Session XI
Japanese Food Style: Approaches to Beauty, By Design
- 12:00 PM Lunch
World Marketplace
- 1:15 PM General Session XII
Regional Japan: Celebrating Diversity in Food and Cooking
- 2:00 PM General Session XIII
Assessing Japan's Contribution to American Dining: *Wagyu, Kombu, Udon, and More*
- 2:30 PM General Session XIV
Mastering Techniques of the Japanese Kitchen: *Soba Noodles, Tempura, and Vegetarian Flavors*
- 3:15 PM Coffee and Conversation Break & Flavor Discovery Tasting

- 3:45 PM Concurrent Activities
- 3:45 PM Seminar Series
(3:45 PM – 4:45 PM)
- Seminar 20
Japanese Flavors, American Menus: How and What We Want to Eat Now
- Seminar 21
Traditional Knives and the Japanese Seafood Kitchen: Cutting and Cooking for Flavor (and Safety)
- Seminar 22
Miso as Flavor Builder: From *Ramen* Broths to Salads, Glazes, and More
- Seminar 23
The World of *Wasabi*: Pairing with Fish and Other Flavors
- Seminar 24
***Shojin* Cuisine: Inside the Japanese Vegetarian Kitchen**
- Seminar 25
Great Pairings: Rueda Region Spanish Wines with Japanese Flavors
- Seminar 26
***Wagyu* Beef: Production Insights, Cooking Styles, and Menu Strategies**
- 3:45 PM Kitchen Demonstration Workshop Series
(3:45 PM – 4:45 PM)
- Kitchen Workshop Q
Mastering Japanese Rice Cooking – and Exploring Innovative Whole Grain Blends
- 4:45 PM Break
- 4:55 PM General Session XV
Iron Chef: Japanese Flavors, Kitchen Stadium, and the Emergence of Culinary Battle Television
- 5:10 PM General Session XVI
In the Spirit of Samurai: Top Chefs from Kyoto and New York Cook with the Best of the Fall Harvest
- 6:00 PM Concluding Remarks and Final Toast
- 6:10 PM **Conference Concludes**