



BORDERS, MIGRATION, & THE EVOLUTION OF CULINARY TRADITION

NAPA VALLEY
NOVEMBER 6 - 8, 2024



Culinary Institute
of America

Detailed Program Schedule

Unless otherwise noted, all General Sessions will take place in the Ecolab Theater with additional viewing available via live feed in the Worlds of Flavor Connect Lounge in the Chuck Williams Museum.

All times below listed in Pacific Standard Time (PST).

Wednesday, November 6

- 2:30 PM **Registration and Refreshments**
Atrium, Connect Lounge, Jackson Family Vineyards Amphitheater and Wood Stone Outdoor Live Fire Kitchen (1st floor)
Featuring Guest Chef Tastings from **Kiano Moju, Saqib Keval and Norma Listman, Andrea Nguyen, Stephanie Bonnin, Shamil Velázquez, and Von Diaz**
- 3:15 PM **Welcome and Overview of Worlds of Flavor**
Speaker: **Greg Drescher** (Senior Advisor, Strategic Initiatives, CIA; Napa, CA)
- Introduction of Platinum Sponsors**
Kikkoman Sales USA | Foods and Wines from Spain | Unilever Food Solutions
Speaker: **Bill Reidy** (Vice President, Advancement; CIA; Hyde Park, NY)
- Introduction of Programming and Housekeeping Notes**
Speaker: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA; Napa, CA)
- 3:30 PM **General Session I**
Ecolab Theater (1st floor)
Generational Differences: Personalizing Traditional Cuisine
With immigration, the connection to the culture of origin for each new generation changes as they become increasingly settled in a new country and their relationship to tradition, foodways, and the idea of authenticity evolves. Here we'll learn about three distinct approaches to bringing these intersecting cultures onto the menu. Jordon Ezra King is interested in why people eat what they eat and how they arrived there, and he will unpack traditional foods. Kiano Moju will talk about her book AfriCali, which brings the flavors, techniques, and spices of Kenya and Nigeria together with the fresh bounty of California produce in a very personal way, and Norma Listman and Saqib Keval will demo some recipes from the menu at their Mexico City restaurant, Masala y Maiz, which

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embodies the impact of migration, and along with it the culinary techniques and political movements that converge between South Asia, East Africa, and Mexico.

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

Presenters: **Jordon Ezra King** (Recipe Developer and Storyteller; Jordan Ezra, LTD; London, UK)

Kiano Moju (Cookbook Author and Founder, Jikoni Archive; Los Angeles, CA)

Saqib Keval & Norma Listman (Chef-Owners, Masala y Maiz Group; Mexico City, Mexico)

4:30 PM **Coffee, Conversation, and Flavor Discovery Tastings** *Atrium (1st Floor)*
Flavor Discovery Sponsors: California Walnut Board & Commission, Culinary Sciences, Foods and Wines from Spain, Nestle Professional

5 PM **General Session II**
Ecolab Theater (1st floor)
Cultivating Food Entrepreneurs While Celebrating Community
From Mardin, Turkey, to Missoula, Montana, humanitarian and community-centered culinary initiatives offer immigrants and refugees opportunities to build roots in a new place and get a leg up on their food business and employment dreams. Representatives from innovative nonprofit, social enterprise, and social gastronomy projects, here in the U.S.A. and abroad, will discuss how they serve an important function providing much needed culinary and business education and more, in projects that serve as an important tool for cultural exchange and tourism, contributing positively to a robust economy and vibrant labor force while building community engagement.

Introduction/

Moderator: **Kate Bernot** (F&B Writer and Editor; Missoula, MT)

Presenter/

Panelist: **Ebru Baybara Demir** (Social Gastronomy Chef and Entrepreneur, From Soil to Plate Agricultural Development Cooperative; Mardin, Turkey)

Panelists: **Alexander Harris** (Executive Culinary Director, Emma's Torch; New York, NY)

Michelle Magat (Director of Marketing and Innovation, La Cocina; San Francisco, CA)

6 PM **World Marketplace (Tasting and Dinner)**
A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, beverages, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.
Sponsors: Foods and Wines from Spain, Kikkoman Sales USA, Unilever Food Solutions

Book signings will feature presenters **Gabe Erales and Kiano Moju** (1st floor)

7:30 PM **Program Concludes for the Evening**

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Thursday, November 7

- 8:15 AM **Breakfast**
Featured Guest Chef Tastings from **Ixta Belfrage**
Sponsored by Dole Packaged Foods
- 8:45 AM **General Session III**
Ecolab Theater (1st floor)
Flavor Perspectives: From Independent Influences to Mainstream Menus
American diners have become remarkably receptive to new foods and dining experiences, but there remains a world of flavors yet to be discovered. How global foods find their way into the mainstream – the influences, dynamics, and preconditions for acceptance – will be discussed by chefs who are actively leading the first wave of introduction. Using a case-history approach, they'll discuss challenges, opportunities, and the lessons that they've learned.
Moderator: **Nancy Kruse** (Menu Analyst, Food Writer, and President, The Kruse Company; St. Paul, MN)
Panelists: **Joseph Kim** (CEO, BBDOTQ USA Inc.; Fort Lee, NJ)
 Chintan Pandya (Chef and Partner, Unapologetic Foods; New York, NY)
 Hoss Zaré (Lead Operational Training Executive Chef, Bon Appétit at Google; Mountain View, CA)
- 9:20 AM **Break/Time to Walk to Concurrent Sessions**
- 9:30 AM **Breakout Sessions, Block #1 | Seminars and Workshops**
- 9:30 AM **Seminar Series (9:30 – 10:30 AM)**
Also see Kitchen Demonstration Workshop Series starting at 9:30 AM.
- Seminar 1**
Ecolab Theater (1st floor)
Transcending Borders: The Influence of Asian Flavors on Latino and West African Cuisines
Celebrate the rich tradition of recipes that transcend borders by bridging two cultures. In this session our esteemed chefs will offer culinary strategies for building flavor in dishes that bring two worlds together. For chef Ian Ramirez it's "wafu" fusion, weaving the delicate artistry of Asian cuisine with the bold flavors of Latin American cooking, and for chef Pierre Thiam it's celebrating the similarities between West African cuisine and that of his wife Lisa Katayama's homeland in Japan, as is embodied in the recipes in their new cookbook Simply West African.
Moderator: **Andrew Hunter '88** (Corporate Chef, Kikkoman Sales USA; Los Angeles, CA)

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Presenters: **Ian Ramirez** (Founder, Mad Honey Culinary Studio; Holland, MI)
Pierre Thiam (Chef-Owner, Teranga, and Founder, Yolélé;
Oakland, CA)

Sponsored by Kikkoman Sales USA

Seminar 2

Napa Valley Vintners Theater (1st floor)

Cuisines on the Move: Spain and Texas

The focus here is on two distinct food cultures – Spain and Texas – and how they have been rooted in their own historical techniques, traditions, and ingredients, while also being influenced by forces from the outside. We'll learn about the many cultures that influenced Spanish foodways, how Spain impacted the cuisine of Texas, and what outside influences show up in each that move the cuisine forward. Our demos feature two chefs who excel at highlighting quality ingredients while celebrating culture and cuisine and include recipes that show how these traditional cuisines are shifting to incorporate a variety of contemporary influences.

Introduction: **Rachel Hoover** (Director - Corporate Relations, CIA; Hyde Park, NY)

Presenters: **Maria José San Román** (Chef-Owner, Monastrell; Alicante, Spain)
Melissa Guerra (Chef, Author, and Food Historian, The Texas Provincial Kitchen; Linn, TX)

Sponsored by Foods and Wines from Spain

9:30 AM

Kitchen Demonstration Workshop Series (9:30 – 10:30 AM)

Kitchen Workshop A

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

Smoking/Pickling/Fermentation: Techniques to Build Heightened Flavor

Age old techniques like smoking, pickling, and fermentation, which elicit bold, sour, funky, and umami flavors, have gained favor in recent years as younger generations seek out a wider variety of flavors and more diverse cuisines. They are a tool for any operator looking to bring flavor and texture to a dish to make it sophisticated and sought after. These demos will show you how to use these traditional methods in innovative ways to build deep flavor across the menu.

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

Presenters: **Aleksander Baron** (Chef and Co-Owner, Kapłony I Szczeżuje; Kraków, Poland)
Jordon Ezra King (Recipe Developer and Storyteller; Jordan Ezra, LTD; London, UK)
Tomasz Skowronski (Co-Owner and Co-Chef, Apteka; Pittsburgh, PA)

Kitchen Workshop B

Copia Restaurant Kitchen Counter (1st floor)

Ingredient Primer: Coconuts and Banana Leaves in Tropical Cuisine

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This session will take a deep dive into tropical cuisine from Colombia to the islands spanning the Indian, Atlantic, and Pacific Oceans and will consider how migration has shaped foodways here through the exploration of ancestral gastronomic traditions. Learn how to use coconuts and banana leaves – two ingredients that have many uses and are central to these chefs’ culinary repertoire – and how these traditional techniques can be combined with modern technology to create vibrant menus sure to excite.

Introduction: **Tim Buzinski ‘97** (Assistant Professor, Wine Studies, CIA; Hyde Park, NY)

Presenters: **Stephanie Bonnin** (Chef and Co-Owner, La TropiKitchen; Brooklyn, NY)

Von Diaz (Cookbook Author and Food Historian; Durham, NC)

Kitchen Workshop C

Wood Stone Outdoor Live Fire Kitchen (1st floor)

North Africa Meets Iran

Demos here will highlight these chefs blend personal heritage and local ingredients striving to produce menus that are culturally rich and healthy for people and the planet. You’ll learn more about how one chef introduces North African flavors to Miami, which is new to the area and how she expertly combines complex, culturally diverse flavors in the menu at a luxury spa and hotel and how a Bay Area chef reframes Iranian cuisine to heighten it while simultaneously making it more accessible to the world.

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

Presenters: **Diana Tandia** (Chef-Owner, Berber Street Food; New York, NY, and Chef de Cuisine, Essensia at the Palms Hotel & Spa; South Beach, FL)

Hoss Zaré (Lead Operational Training Executive Chef, Bon Appétit at Google; Mountain View, CA)

10:30 AM **Coffee, Conversation, and Flavor Discovery Tastings** *Atrium (1st Floor)*

Flavor Discovery Sponsors: Sambazon, The Perfect Puree of Napa Valley, Unilever, Unox

11 AM **General Session IV**

Ecolab Theater (1st floor)

Vietnamese and Iranian Flavors, In Situ and Translated Abroad

California’s agricultural richness has allowed many immigrants to recreate and adapt traditional recipes in innovative ways. Our guest chefs will focus on how the flavors, recipes, methods, and innovation found in heritage versions of Vietnamese and Iranian cuisine can be translated to the U.S., and with an interest in updating recipes to meet younger generations’ evolving tastes.

Introduction: **Taylor Reid, PhD** (Professor, School of Liberal Arts and Food Studies, CIA; Hyde Park, NY)

Presenters: **Andrea Nguyen** (Author and Chef, Viet World Kitchen; Santa

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Cruz, CA)

Hanif Sadr (Chef and Co-Founder, Komaaj Food Group; San Francisco, CA)

12 PM

General Session V

Ecolab Theater (1st floor)

Unconventional, Unshackled, Unapologetic: Indian Food Today

As physical borders begin to reshape themselves around changing demographics, how do the borders we've created around immigrant dishes and cuisines in the U.S. change, giving space to chefs to interpret their own culture? We'll hear how acclaimed New York restaurant group Unapologetic Foods is building an empire based on bold, regional Indian flavors and redefining the cuisine for a new generation. James Beard Award-winning chef Chintan Pandya will demo recipes that embody distinctive Indian flavors while garnering praise, awards, and long reservation lists.

Introduction: **Giselle Kennedy Lord** (Digital Storyteller and Author; Portland, OR)

Presenter: **Chintan Pandya** (Chef and Partner, Unapologetic Foods; New York, NY)

12:30 PM

World Marketplace (Tasting and Lunch)

A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, beverages, and culture, featuring guest chefs, colorful market stalls, cultural experiences, comparative tastings, book signings, and more.

Book signings will feature presenters **Von Diaz, Andrea Nguyen, and Pierre Thiam** (1st floor)

2 PM

General Session VI

Ecolab Theater (1st floor)

Strategies to Combine a Host of Cultural Influences on the Menu with Purpose and Skill

Whether combining Brazilian, Italian, and Mexican influences to acclaim or adding to the culinary creativity of Japanese-Italian and most recently Chinese-Latino cuisines, these creative chefs offer plentiful inspiration for taking flavors from around the world and combining them in exciting and delicious ways. We'll dig deep into flavor building and learn techniques to skillfully combine a mix of global flavors in dishes that are as beautiful to look at as they are exciting to eat.

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

Presenters: **Ixta Belfrage** (Cookbook Author and Recipe Developer; Ixta Ltd.; London, UK)

Christine Lau (Chef and Founder, The CLAU Group; New York, NY)

3 PM

Flavor Discovery Tastings and Networking *Atrium (1st Floor)*

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Flavor Discovery Sponsors: Dole Packaged Foods, Kikkoman Sales USA, Sambazon, The Perfect Puree of Napa Valley
Book signing will feature **Ixta Belfrage**

3:30 PM **Breakout Sessions, Block #2, Seminars and Workshops**

3:30 PM **Seminar Series (3:30 – 4:30 PM)**
Also see Kitchen Demonstration Workshop Series starting at 3:30 PM.

Seminar 4

Ecolab Theater (1st floor)

Changing Demographics and Changing Menus: The Role of Plant-Based Protein

Generation Z – and generation Alpha after it – is composed of a higher percentage of people with at least one immigrant parent than any generation before, and the numbers keep rising. In addition, more consumers than ever before are choosing a flexitarian approach to eating, limiting their intake of meat and seeking out alternative protein sources. What effect will these two parallel demographics have on future menus? In this session we'll look to tofu's resurging popularity, its importance to many cultures, and how it can play a key role in boosting protein intake in a variety of delicious culinary applications.

Moderator: **Taylor Reid, PhD** (Professor, School of Liberal Arts and Food Studies, CIA; Hyde Park, NY)

Presenters: **Breana Lai Killeen** (Senior Editor, Food & Wine; Shelburne, VT)
Andrea Nguyen (Author and Chef, Viet World Kitchen; Santa Cruz, CA)

Sponsored by Pulmuone Foods USA

Seminar 5

Napa Valley Vintners Theater (1st floor)

A Single Menu, Many Influences

With one dish, we'll understand how "authentic" recipes are often comprised of essential preparations derived from several cultural sources and influences. We'll learn how traditional cuisines are often shaped by not just one, but many groups of peoples, and their migration across borders, specifically the ever-evolving societies of the Yucatán Peninsula. Join Gabe Erales, Top Chef Season 18 Winner as he showcases food diversity of the Yucatán Peninsula by paying homage to the region's many diasporas including Lebanese, Spanish, and Caribbean influences in dishes from this culinary mecca.

Introduction: **Bret Thorn** (Senior Food & Beverage Editor, Nation's Restaurant News; Brooklyn, NY)

Presenter: **Gabe Erales** (Chef-Partner, Ometeo Restaurant; Tysons, VA and President and Executive Director, Hands Offering Hope; Trumbull, CT)

Sponsored by RATIONAL

Seminar 6

Private Dining Rooms 1 & 2 (1st floor)

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The Future of Beer and Wine: Addressing Climate Change and Tracing the Influence of Migration on Some of Our Favorite Beverages

In this hands-on tasting, our beverage experts will talk about how migration patterns have influenced what we consume now and what delicious opportunities there might be for beverage producers to move beyond traditional grape and grain use, potentially towards indigenous varieties. In addition, as global temperatures rise, what climate-friendly paths might these producers take and what role does the consumer play in supporting sustainability?

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

Presenters: **Kate Bernot** (F&B Reporter and Editor; Missoula, MT)
Tim Buzinski '97 (Assistant Professor, Wine Studies, CIA; Hyde Park, NY)

3:30 PM

Kitchen Demonstration Workshop Series (3:30 – 4:30 PM)

Various Campus Kitchens

Kitchen Workshop D

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

Flavor Adventure: Seasoning in Mexican and Tropical Island Cooking

In this seminar two culinary presenters with varied styles – one a Michelin-starred chef skilled in both classic French technique and innovative Mexican cooking and the other an acclaimed cookbook author and food historian whose new book focuses on tropical island cooking -- will demonstrate how classic seasoning mixes and other kitchen staples can be incorporated in soups, stews, and a host of other recipes that engage a broad range of consumer needs and desires.

Introduction: **Liz Grossman** (Editor-in-Chief, Plate; Chicago, IL)

Presenters: **Carlos Gaytán** (Chef-Owner, Tzuc; Chicago, IL)
Von Diaz (Cookbook Author and Food Historian; Durham, NC)

Sponsored by Unilever Food Solutions

Kitchen Workshop E

Wood Stone Outdoor Live Fire Kitchen (1st floor)

African Diasporic Tradition: Three Perspectives

Here we'll explore Africa and its diaspora as seen through food. First up is Afro-Caribbean cuisine which is a product of centuries of cultural exchange, blending African, Indigenous, European, and Asian influences. Gain an understanding of the historical context and insights into the diverse flavors and cooking techniques that define this vibrant culinary tradition. Then we'll look at how African cooking serves as the building blocks for unique dishes as seen through the lens of Californian culture. You'll walk away with a treasure trove of techniques and flavors to incorporate into your own menu.

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

Presenters: **Roshara Sanders '14** (Assistant Professor, School of Culinary Arts, CIA; Hyde Park, NY)
Shamil Velázquez '14 (Lecturing Instructor, Culinary Arts; CIA;

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Hyde Park, NY)

Kiano Moju (Cookbook Author and Founder, Jikoni Archive; Los Angeles, CA)

4:30 PM **Time to Return to General Session**

4:45 PM **General Session VII**

Ecolab Theater (1st floor)

Translating Polish Tradition Today: From Kraków to Pittsburgh

Chefs Aleksander Baron and Tomasz Skowronski serve as translators for Polish cuisine from old to new, understanding that this cuisine is tied to the country's long and complex history which has been impacted in part by war, communism, and migration, and is now experiencing a renaissance as expats return home. They will demonstrate how they interpret this vibrant cuisine on their menus, leaning on traditional spicy, sour, and umami flavors and ties to land and seasonality, mixed with global techniques. In addition, they'll share why the future for Polish food – from Poland to Pittsburgh – is exciting, innovative, and evolving to meet the interests of younger generations while keeping connection to and building upon the old ways.

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

Presenters: **Aleksander Baron** (Chef and Co-Owner, Kapłony I Szczeżuje; Kraków, Poland)

Tomasz Skowronski (Co-Owner and Co-Chef, Apteka; Pittsburgh, PA)

5:30 PM **Conference Sessions Conclude for the Day**

Friday, November 8

8 AM **Breakfast (8 – 8:30 AM)**

Featuring Guest Chef Tastings from **Pierre Thiam**

8:30 AM **General Session VIII**

Ecolab Theater (1st floor)

Ancient Crops for Future Menus: Flavor Forward, Nutrient Dense, Climate-Resilient

Climate change is a driver of migration across the world as vulnerable populations escape the devastating effects of weather-related catastrophes. Extreme weather also threatens the safety of our food supply. In response, farmers are cultivating nutrient-rich crops – many of them ancient varieties – that can thrive in drought and extreme heat. The next step, then, is for chefs to incorporate them into the menu, highlighting how to best work with these ingredients in delicious culinary applications that will entice consumers. This session features Turkish and West African recipes that include climate-resilient ingredients that are good for human and planetary health from two acclaimed chefs passionate about biodiversity.

Introduction: **Giselle Kennedy Lord** (Digital Storyteller and Author; Portland, OR)

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Presenters: **Ebru Baybara Demir** (Social Gastronomy Chef and Entrepreneur, From Soil to Plate Agricultural Development Cooperative; Mardin, Turkey)
Pierre Thiam (Chef-Owner, Teranga, and Founder, Yolélé; Oakland, CA)

9:20 AM **Break/Time to Walk to Concurrent Sessions**

9:30 AM **Breakout Sessions, Block #3 – Seminars and Workshops**
Various campus locations

9:30 AM **Seminar Series (9:30 -10:30 AM)**
Also see Kitchen Demonstration Workshop Series starting at 9:30 AM.

Seminar 7

Ecolab Theater (1st floor)

Seasoning as Staple: Built-in Flavor from the Beginning

Join our talented presenters as they take a deep dive into the foundations of culinary technique with a focus on creating flavors that have staying power from one generation to the next. Learn how to utilize classic seasoning mixes and other kitchen staples as the base for creative and memorable dishes from Michelin-starred chef and former Top Chef contestant Carlos Gaytán and former James Beard Semifinalist Best Chef Southeast Shamil Velázquez, that marry personal heritage with culinary know-how.

Introduction: **Bret Thorn** (Senior Food & Beverage Editor, Nation's Restaurant News; Brooklyn, NY)

Presenters: **Carlos Gaytán** (Chef-Owner, Tzuco; Chicago, IL)
Shamil Velázquez '14 (Lecturing Instructor, Culinary Arts; CIA; Hyde Park, NY)

Sponsored by Unilever Food Solutions

Seminar 8

Napa Valley Vintners Theater (1st floor)

Ingredient Migrations

This seminar will look at corn and other ingredients that have crossed borders, bringing together culinary technique with historical knowledge as we look at the migration of ingredients across time and cultures to understand the journey they've taken and how we might look at them in a new way. Given changing tastes and today's need for more sustainable practices, our presenters will demonstrate how we might innovate with traditional recipes, substituting more locally procured, nutrient dense, and planet friendly ingredients.

Introduction/

Presenter: **Taylor Reid, PhD** (Professor, School of Liberal Arts and Food Studies, CIA; Hyde Park, NY)

Presenters: **Aleishe Baska '05** (Lecturing Instructor, School of Baking and Pastry Arts, CIA; Hyde Park, NY)
Melissa Guerra (Chef, Author, and Food Historian, The Texas Provincial Kitchen; Linn, TX)

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Seminar 9

Private Dining Rooms 1 & 2 (1st floor)

Forging New Professional Paths to Make a Deeper Impact

Get up close and personal with these culinary professionals with inspiring career paths that took them from origins at big name establishments like Noma and Union Square Hospitality Group towards culinary endeavors that put professional chefs in school kitchens, refugees in professional kitchens, and employees' welfare front and center. Get a bite sized taste of a recipe from our presenters while they talk about the satisfaction of deliciously impacting institutional food service through the company Brigaid, how nonprofit social enterprise programs like Emma's Torch can both provide a safe landing for people in need and meet the demands of food service employment, and how Masala y Maiz has a mission to be a new kind of restaurant model. Lastly, what might teach us about how future American menus could evolve?

Moderator: **Jen E. Clarke** (Senior Director, School of Graduate & Professional Studies CIA; Hyde Park, NY)

Presenters: **Dan Giusti '04** (Founder and Head Chef, Brigaid; Middletown, CT)

Alexander Harris (Executive Culinary Director, Emma's Torch; New York, NY)

Saqib Keval & Norma Listman (Chef-Owners, Masala y Maiz Group; Mexico City, Mexico)

9:30 AM

Kitchen Demonstration Workshop Series (9:30 -10:30 AM)

Various Campus Teaching Kitchens

Kitchen Workshop G

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

Building Savory Depth Across the Menu with Asian Sauces

These two creative, innovative, and technically skilled chefs will show you how to have fun with R&D while building savory depth in recipes using Asian sauces as a base from which to add inspiration from across the globe. They'll share strategies for creating flavor-packed, umami-rich menus that stand out at any foodservice scale.

Introduction: **Andrew Hunter '88** (Corporate Chef, Kikkoman Sales USA; Los Angeles, CA)

Presenters: **Ian Ramirez** (Founder, Mad Honey Culinary Studio; Holland, MI)
Christine Lau (Chef and Founder, The CLAU Group; New York, NY)

Sponsored by Kikkoman Sales USA

Kitchen Workshop H

Copia Restaurant Kitchen Counter (1st floor)

Spanish Tradition in the Contemporary Kitchen

This session will focus on Spain's gastronomical history as seen through iconic ingredients, and how global influences have impacted historical foodways in more recent years in a dynamic way. Demos from a Michelin-starred Spanish chef with a collection of five restaurants in her stable and an award-winning Ottolenghi Test Kitchen protégé

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who struck out on her own to acclaim with the joyful cookbook, Mezcla: Recipes to Excite filled with bold flavors and inventive ingredient combinations, will show you how to incorporate tradition in the contemporary kitchen.

Introduction: **Liz Grossman** (Editor-in-Chief, Plate; Chicago, IL)

Presenters: **Maria José San Román** (Chef-Owner, Monastrell; Alicante, Spain)

Ixta Belfrage (Cookbook Author and Recipe Developer; Ixta Ltd.; London, UK)

Sponsored by Foods and Wines from Spain

10:30 AM **Coffee, Conversation, and Flavor Discovery Tastings** *Atrium (1st Floor)*
Flavor Discovery Sponsors: Culinary Sciences, Northern Canola Growers Association, Unox

11 AM **General Session IX**
Ecolab Theater (1st floor)

Our Gastronomic Heritage: Food Traditions for a New Generation

One tool in the kit of a dynamic menu is the utilization of intriguing ingredients for superior flavor and the opportunity to tell a story that can enrich a dish or restaurant's narrative. We'll end our 2024 Worlds of Flavor conference with a look at how heirloom ingredients and heritage recipes have moved with their greatest stewards to set the foundation for both the preservation and evolution of culinary tradition. We'll look at borders, migration, and culinary tradition through the lens of the Ark of Taste, Slow Food USA's living catalog of our nation's most treasured and often undervalued food heritage, which offers operators inspiration for any menu.

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

Presenter: **Giselle Kennedy Lord** (Digital Storyteller and Author; Portland, OR)

11:35 AM **Concluding Remarks**

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

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

11:45 AM **World Marketplace (Tasting and Lunch)**

A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, beverages, and culture, featuring guest chefs, colorful market stalls, cultural experiences, comparative tastings, book signings, and more.

Book signing will feature **Giselle Kennedy Lord** (1st floor)

1 PM **Conference Concludes**

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