



MENUS *of* CHANGE[®]

The Business of Healthy, Sustainable, Delicious Food Choices

LEADERSHIP SUMMIT 2025: SHAPING THE FUTURE OF FOODSERVICE

JUNE 4 – 5, 2025 | HYDE PARK, NY



Culinary Institute
of America



HARVARD
T.H. CHAN

SCHOOL OF PUBLIC HEALTH
Department of Nutrition

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THE CHALLENGE AND THE OPPORTUNITY

The global food system is at a crossroads. Climate change, population growth, and evolving guest preferences are reshaping the way we produce, consume, and think about food.

As a result, **the food industry faces a complex challenge: how do we provide healthy, sustainable, and—most importantly—delicious menu options while still being profitable?** Menus of Change is designed to help businesses navigate this challenge.

OUR VISION

Menus of Change, a collaboration between The Culinary Institute of America and Harvard T.H. Chan School of Public Health-Department of Nutrition, is at the forefront of translating cutting-edge research into actionable foodservice strategies.

A DECADE OF IMPACT

Since its inception in 2012, Menus of Change has made significant strides in transforming the foodservice industry, through:

- **Influencing Policy:** Our research has informed national dietary guidelines and inspired policy changes.
- **Workforce Development and Training:** We've trained thousands of chefs to create healthier and more sustainable menus.
- **Transforming Supply Chains:** We've worked with suppliers to promote sustainable sourcing practices.
- **Educating Diners:** We've raised awareness about the power of food choices and encouraged healthier eating habits.



“Compass Group chefs and Registered Dietitian- Nutritionists have seen tremendous value in our participation in Menus of Change since the inception. We have been inspired to take action in all of our businesses to create environmentally friendly menu options that promote both personal and planetary well-being in a business savvy way. With 24 different MOC principles, it gives chefs the flexibility to incorporate those principles that work best for their guests. I have personally seen the collective power of us each make at least one change every day.”

—DEANNE BRANDSTETTER, MBA, RD
Vice President of Nutrition & Wellness, Compass Group USA

WHY ATTEND THE MENUS OF CHANGE LEADERSHIP SUMMIT?

- **Learn how to develop innovative, plant-forward menus** that appeal to health-conscious guests and that don't skimp on flavor.
- **Gain an understanding of the environmental and social impacts of food choices** and how to minimize your business's footprint.
- **Connect with chefs, senior food leaders, nutritionists, and sustainability experts** to share ideas and collaborate on solutions.
- **Explore new scientific research and emerging trends in food and beverage** to inspire business innovations that appeal to consumers.
- **Discover practical business solutions** for healthier, more sustainable menus that boost your bottom line.
- **Get the knowledge and skills you need to empower your team** to implement sustainable practices.

THE 2025 SUMMIT WILL FEATURE:

- **Expert-Led Sessions** from leading scientists, chefs, and industry innovators
- **Interactive Workshops** to inspire action planning
- **Panel Discussions** on the latest trends, research, success stories, and challenges
- **Networking Opportunities** to forge connections with peers across industry sectors
- **Culinary Demonstrations** led by world-class chefs showcasing their skills and insights

HELP SHAPE THE FUTURE OF FOODSERVICE

By attending the Menus of Change Leadership Summit, you'll be part of a community dedicated to driving positive change in the food industry. Together, we can create a healthier, more sustainable future.

Register early to receive preferred pricing for the 2025 Menus of Change Leadership Summit!



JOIN THE MOVEMENT

Questions on how your organization can be involved?
Interested in sponsoring the conference?

SPONSORSHIP

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