



FULL PROGRAM SCHEDULE

The Menus of Change Annual Leadership Summit is co-presented by The Culinary Institute of America (CIA) and Harvard T.H. Chan School of Public Health – Department of Nutrition. A [Menus of Change Scientific and Technical Advisory Council](#), together with Harvard Chan School and the CIA, are solely responsible for the nutrition and environmental guidance of the conference and supplemental editorial resources. The [Menus of Change Business Leadership Council](#) helps translate scientific guidance into actionable strategies for change throughout the foodservice industry, highlights case studies in innovation, and builds industry participation in supporting healthier, more sustainable menus. Project sponsors and other commercial interests are not permitted to influence the editorial independence of the Menus of Change initiative.

The 2025 Menus of Change Leadership Summit will:

- **Celebrate success stories** of menu innovation and industry advances that delight consumers and support sustainable business models
- **Offer a systems view** of the many catalysts for changing menus and operations that occur before the menu, on the menu, and after the menu.
- **Highlight chefs** as key changemakers driving health, business, and consumer demand
- **Showcase the food experience** through thoughtful panel discussions, culinary demos, and consumer insight sessions
- **Build collaboration** among attendees and stakeholders through engaging workshops
- **Enhance agency** to accelerate a financially sustainable food system transformation

[View the At-A-Glance 2025 Program Snapshot Here](#)

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Wednesday, June 4th

- 8 AM** **Conference Registration**
Marriott Pavilion (Auditorium Level), Francesco and Mary Giambelli Atrium Lobby
- Welcome Breakfast**
Marriott Pavilion (Lower Level), The Louis Greenspan Lobby
- CIA and MCURC Student Showcase**
Find out what CIA students and Menus of Change University Research Collaborative (MCURC) student fellows are doing in their coursework, around campus, and in the community relating to Menus of Change principles and sustainable food systems.
- 9 AM** **Welcome & Opening Remarks**
Marriott Pavilion, Ecolab Auditorium
 Speakers: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, CIA)
 Walter Willett, MD, DrPH (Professor of Epidemiology and Nutrition, Harvard T.H. Chan School of Public Health)
- 9:15 AM** **Opening Keynote**
A World View on Leading Change: Crafting Strategy and Leveraging Opportunities
 Presenter: **Michiel Bakker** (President, The Culinary Institute of America)
- 9:30 AM** **General Session I**
On Leading Change: Leadership Skills to Drive Incremental Progress at any Level
Food Tank President, Dani Nierenberg, speaks with influential food leaders across sectors and vantage points who will speak on the leadership skills necessary to enact change within your organization, providing examples of the positive progress occurring in organizations large and small, modeling how to take action on the 'catalysts of change' within organizations of various sizes and scales.
- Moderator: **Danielle Nierenberg** (President, Food Tank)
- Panelists: **Ann Cooper '79** (Founder, Chef Ann Foundation)
 Fariyal Abdullahi '14 (Executive Chef, Hav & Mar)

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Missy Schaaphok (Director of Global Food Innovation, Sustainability, and Regulatory, Taco Bell)
Amy Keister (Global Director of Sustainability, Compass Group)

- 10:30 AM **Networking and Refreshment Break**
The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)
Including Samsung Club des Chefs Demonstration Kitchen
- 11:00 AM **General Session II – Part 1**
Policymakers Reshaping Menus in Collaboration with Foodservice
Panel Discussion and Case Studies from New York City
Moderator: **Tariq Sherif, MPH** (Business and Development Strategy Manager, Government of the District of Columbia)
Presenters: **Neeti Jain** (Strategic Partnerships Advisor, NYC Mayor’s Office of Food Policy)
 Nelson Quiles ‘06 (Senior Director of Policy, Partnerships and Communication, New York City Public Schools Office of Food and Nutrition Services)
 Philip DeMaiolo (Corporate Chef/ Senior Manager Culinary Development, Sodexo, Health & Hospital)
 Mary McCarthy (VP of Sustainability, Levy Restaurants)
- 11:45 AM **General Session II – Part 2**
Policy: Federal Advocacy and Resources for Collaboration with Foodservice
Presentation on City and Federal Level Advocacy Opportunities and Climate Change Resources for Restaurants and Foodservice
Presenter: **Anne E. McBride, PhD** (Vice President of Impact, James Beard Foundation)
- 12:00 PM **General Session III – Part 1**
Supporting and Expanding Ethical, Values-Based Sourcing of Animal Proteins
Presentation and Discussion
This two-part session highlights both research and case studies that will help organizations understand the trade-offs when it comes to sourcing ethical, values-based animal proteins to help support informed decision-making and menu strategies highlighting less and better sourcing choices. The session begins with a presentation on

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WRI's "Toward Better Meat" report and will include research from a recent project exploring how foodservice organizations can apply the study findings with regards to beef purchasing in particular. A panel discussion will follow to expand the discussion of the animal welfare and sustainability implications of substituting less and better beef for chicken, seafood, or fish, for example, emphasizing the key factors to consider for sourcing each. The goal of the session is to provide actionable insights for supporting sustainable supply chains in a way that works for both producers and operators, showcasing how food companies can raise the baseline for animal welfare and improved environmental impacts across the supply chain.

Presenter: **Raychel Santo** (Senior Food and Climate Research Associate, World Resources Institute)

Panelists: **Julia Johnson** (Head of Food Business, Compassion in World Farming)
Mike Charles (Founder and CEO, La Belle Patrimoine)
Hamzah Abu-Ragheb (Director of Sustainable Sourcing, Aramark)
Ramanan Laxminarayan (Founder and President, One Health Trust; Senior Research Scholar, Princeton University)

12:45 PM **Global Plant-Forward Bento Box Lunch**
Lunch Box Pickup Location: Beverage Garden Plaza
Dining Locations: Farquharson Hall, Marriott Pavilion (Lower Level) and Beverage Garden Plaza

1:30 PM **Dessert and Coffee**
Marriott Pavilion (Lower Level), Conference Center and The Louis Greenspan Lobby

1:45 PM **General Session III – Part 2**
Using Your Power to Build Ethical Supply Chains
A conversation on how organizations can become a responsible generator of values-based procurement locally and globally, with thought-provoking and actionable insights for chefs and foodservice decision makers.

Presenters: **H Nieto-Friga** (Founder and CEO, Supply Change), **Helene York** (Adjunct Faculty, CIA Graduate Programs; Research Fellow, CIA;

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Professional Faculty, UC Berkeley)

2:05 PM **General Session IV – Celebrating Solutions from the Plant Kingdom Part 1
Science-Driven Global Nutrition Frameworks Translated into Inclusive, Actionable Opportunities for Foodservice**
Presentation and Panel Discussion
Panelists: **Fabrice DeClerk** (Science Director, Eat Foundation),
Tambra Raye Stevenson (Founder and CEO of WANDA (Women Advancing Nutrition, Dietetics, and Agriculture)
Walter Willett, MD, DrPH (Professor of Epidemiology and Nutrition, Harvard T.H. Chan School of Public Health)
Christa Essig, MPH (Key Account Manager, World Business Council for Sustainable Development (WBCSD)
Jackie Bertoldo, DrPH, MPH, RDN (Founder and Principal, Eat Better by Design)

2:55 PM **Planetary Health Plate Culinary Demo**
A culinary demo and brief discussion showcasing Ghanaian cuisine to highlight global solutions for developing menus that increase consumer choice and align with the planetary health plate recommendations. Topics of inclusive nutrition and cultural relevance will be touched upon, and audience members will get a chance to taste the dishes in both the Wednesday afternoon networking break and breakfast on Thursday.
Presenters: **Roshara Sanders '12** (Associate Faculty, CIA)
Michelle Kwaw (Current Student, CIA)
with commentary from **Tambra Raye Stevenson** (Founder, WANDA)

3:15 PM **Refreshment & Networking Break**
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)

3:45 PM **Breakout Sessions, Round A**
Various Campus Locations
Breakout Session A1
Location: Ecolab Auditorium, Marriot Pavilion

Inclusive by Design: Plant-Forward Strategies that Celebrate Global Flavors

Workshop Facilitators:

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Ilana Braverman (Co-Founder and COO, Greener by Default)

Maya Feller, MS, RD, CDN (Founder, Lead Dietitian, Maya Feller Nutrition & Dietetics)

Ken Toong (Executive Director, UMass Amherst Dining)

Breakout Session A2

Location: Wine Spectator Classroom, Roth Hall

Making it Work: Tactical Guidance on Supporting Ethical Sourcing

Workshop Facilitators:

Julia Johnson (Head of Food Business, Compassion in World Farming)

Dr. Hillary Dalton (Senior Research Manager, Compassion in World Farming)

H Nieto-Friga (Founder and CEO, Supply Change)

Renee McKeon (Sustainability and CSR VP, Corporate Services, Good Eating Company)

This workshop gets into the 'how' and further explores the 'why' of ethical, values-based sourcing of animal products and beyond. Using a case study approach, you'll walk away with tangible ideas for how to diversify your supply chain to better support producers, de-risk your operation, and make the necessary strategic choices to achieve positive bottom-line results.

Breakout Session A3

Location: Danny Kaye Theatre, Conrad Hilton Library

Rediscovering Heirloom Corn: The Forgotten Potential of an Ancient Whole Grain

*This session we will explore the history, biology, and culinary potential of heirloom corn varieties through discussion and cooking demonstrations with CIA Faculty. First domesticated over 9,000 years ago, there are tens of thousands of unique varieties of corn still being grown in the Americas. Most of these are densely nutritious and have been selected over time for their culinary characteristics. In this presentation we will explore the potential of heirloom varieties to build healthy, plant-forward menu items and discuss the social, political, and agronomic factors that have led to their disappearance from our plates. The session will **feature two cooking demonstrations from CIA chefs** that challenge us to think outside the box as we explore the potential of this ancient American grain.*

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Workshop Leads:

Taylor Reid, PhD (Professor, School of Liberal Arts and Food Studies, CIA),

Daniel Kedan '06 (Assistant Professor, CIA)

Shamil Valasquez '12/14' (Lecturing Instructor, CIA)

Breakout Session A4

Meetup Location: Blackberry Farms Theater, Roth Hall

What's Buzzing at the CIA? A Student and Faculty-Led Walking Tour and Overview of Campus Gardens and Applied Food Studies Projects

Guided Tour & Discussion

During this lively tour, CIA faculty and students will demonstrate Menus of Change Principles in action on campus, from the local, seasonal ingredients sourced from the teaching gardens, rooftop gardens, and apiary, to the proliferation of plant-forward food options at The Egg, the CIA's 500-seat student dining venue. Participants in this breakout session will not only get to see the CIA's beautiful New York campus but will also learn how the CIA continues to innovate and promote health and sustainability practices for the next generation of culinary leaders. Whether you want to grow or source more local food for your operation or want to get some fresh air and connect with fellow attendees, CIA faculty, and students, this breakout session is for you!

Introduction: **Jason Potanovich '96, CHE, CHBP** (Associate Dean-Restaurant Education & High-Volume Production, CIA)

Facilitators: **Genevieve Meli '07** (Associate Professor, School of Baking and Pastry Arts, CIA), **Sean McGurl** (Manager, Education Sustainability Initiatives, CIA), **Bobby Perillo '86, MBA** (Professor, School of Culinary Arts, CIA); *additional facilitators to be announced*

Breakout Session A5

Location: Ecolab Admissions Theatre, Admissions Center

Defining Deliciousness in a World of Plant-Forward Cooking, with CIA Consulting

Workshop Lead:

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David Kamen '88 (Director of Client Engagement, CIA Consulting)

Deliciousness can be described as the quality of being very appealing to the senses. The perception is this is easier to achieve with meat than it is with plants. In fact, a recent Datassential report suggests that 44% of consumers are concerned that they will not be satisfied with the taste of a plant-forward meal. So how can operators develop deliciousness in their plant-forward menu items? This interactive and lively presentation explores the components of deliciousness and identifies ways that it can be maximized in the plant-forward kitchen.

5 PM

Opening Reception

Beverage Garden Plaza (outside the Marriott Pavilion)

With book signings by:

- **Genevieve Meli '07** | *Baking an Impact: Small Changes For More Sustainable Baking*
- **Walter Willett** | *Eat, Drink and Be Healthy: The Harvard Medical School Guide to Healthy Eating*

Note: Books will be available for purchase at the Craig Claiborne Bookstore throughout the conference.

6 PM

Opening Reception Concludes

Enjoy dinner on your own at the [CIA's Restaurants](#) or [local Hudson Valley restaurants featuring CIA Alumni](#).

Thursday, June 5

8:00 AM

Hudson Valley Breakfast

Marriott Pavilion (Lower Level), Conference Center and The Louis Greenspan Lobby, Including Samsung Club des Chefs Demonstration Kitchen

8:30 AM

Welcome & Introduction to the Day

Marriott Pavilion, Ecolab Auditorium

Speaker: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, CIA)

8:35 AM

General Session V - CIA Faculty and Alums on System-Level Change

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A look at CIA grads enacting change and faculty challenging students on topics covered in the 2025 content framework as a window into the CIA master's degree programs.

Moderator/

Presenter: **Mary Purdy, MS, RDN** (Managing Director, Nutrient Density Alliance; Adjunct Faculty, CIA Online Master's in Sustainable Food Systems)

Presenters: **JB Douglas '24** (Marketing and Communications Manager, Zero Foodprint); **Christine Migton '20** (Fresh Produce Specialist, US Foods)

9:00 AM

General Session VI - Culinary and Business Strategies for a New Food Culture

An inside look at current food trends and insights from Google that will surprise and reframe the way you think and promote your offerings. Menu design, marketing strategies, operational shifts, and business techniques will be discussed to help companies respond and remain competitive in a new food culture impacted by GLP-1 drugs, a new snackification culture, Gen Z, and other market influences.

Presenters: **Sara Schwartz** (Strategy and Insights Lead - Food and Beverage, Google), **Scott Uehlein** (VP of Culinary, Panera Bread)

9:30 AM

Fireside Chat: Featured Culinary Conversation

A Fireside Chat-style session with CIA's President, Michiel Bakker, and influential chef, innovator, researcher, conservationist, Pedro Miguel Schiaffino, who will share inspiration on changing menus in support of communities and local biodiversity, leading to greater consumer acceptance of healthy, sustainable, and delicious food experiences.

Presenters: **Michiel Bakker** (President, The Culinary Institute of America)
Pedro Miguel Schiaffino '97 (Chef, Conservationist, Researcher, Founder, and Director at Despensa Amazonica)

10:00 AM

Refreshment & Networking Break

Marriott Pavilion (Lower Level), Conference Center and The Louis Greenspan Lobby, Including Samsung Club des Chefs Demonstration Kitchen

10:30 AM

A Look at the New USDA Dietary Guidelines

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A brief, inside perspective from a member of the USDA Advisory Committee on the scientific process which informs the dietary guidelines, key updates for the industry, and recommendations for action in service of better public health outcomes.

Presenter: **Christopher Gardner, PhD** (Rehnborg Farquhar Professor of Medicine, Stanford University; Director of (SPRC) Nutrition Studies Group, Stanford University)

10:35 AM General Session VIII - Serving Up Powerful Plants: New Consumer Insights and Research

Applied nutrition psychology and consumer research paired with a nutrition perspective on the amazing power of plants, along with behavioral insights and current industry strategies that are working to increase adoption of whole food plant proteins.

Moderator: **Chavanne Hanson, MPH, RD** (Food Choice Architecture and Nutrition Lead, Google)

Panelists: **Eve Turow-Paul** (Founder and Executive Director, Food for Climate League), **Paul Newhnam** (CEO, SDG2 Advocacy Hub, Chef's Manifesto), **Huy Do** (Research and Insights Manager, Datassential), **Christopher Gardner, PhD** (Rehnborg Farquhar Professor of Medicine, Stanford University; Director of (SPRC) Nutrition Studies Group, Stanford University)

11:20 AM Time to Walk to Breakout Sessions

11:35 AM Breakout Sessions, Round B (Interactive Workshops)

Various Campus Locations

Breakout Session B1

Location: TBD

World Resources Institute: Making it Happen - Accelerating progress towards plant-rich options in food service

Workshop Leads: **Edwina Hughes** (Head of Partnerships and Engagement, World Resources Institute), **Ilana Braverman** (Co-Founder and COO, Greener by

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Default), **Jenny Arthur** (Head of Coolfood Membership Development, World Resources Institute), **Eve Turow-Paul** (Founder and Executive Director, Food for Climate League)

As part of their mission to help food service organizations shift towards less climate impactful options, in 2024 WRI published [The Food Service Playbook for Promoting Sustainable Food Choices](#), outlining 90 strategies to create dining environments that empower consumers to choose sustainable, plant-rich dishes. This summer they will return to the recommendations of the research and explore the barriers and enablers to adoption of these techniques informed by this consultation, which will explore some of the tricky realities of getting these techniques and strategies off the ground! This session is an opportunity for you to share with peers your experience to date and also feed into a toolkit for industry that will help the sector accelerate the change we want to see! Join in for an inspiring, problem-solving session with like-minded sustainability champions from across the hospitality sector.

Breakout Session B2

Location: Ecolab Auditorium, Marriot Pavilion

Changing Menus, Changing Farms: How Food Service Can Accelerate the Transition to Regenerative Agriculture

Workshop Lead: **Rebecca Chesney** (Food Anthropologist, Director of Sustainable Innovation, ISS Guckenheimer), **Alex Heilman '05** (Co-Founder and CEO, MAD Markets), **JB Douglas '24** (Marketing and Communications Manager, Zero Foodprint), **Daniel Kedan '06** (Greystone Assistant Professor, CIA)

What does the transition to regenerative farming look like, and how can culinary leaders support it?

This interactive breakout session dives into the paradigm shifts underway on farms, the barriers growers face when it comes to implementing new crops and practices, and the crucial role that menu creators and buyers can play in driving change. We'll start with an understanding of concepts that are foundational to a new agrarian culture, from landraces and perennial crops to the soil microbiome, and connect the dots between what these concepts mean for the future of plant-forward, climate-friendly eating. Featuring insights from farmers and agriculture changemakers alongside the unique cultural

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perspective of a food anthropologist, this session will foster a more holistic understanding of what a truly sustainable and resilient food system looks like, from soil to plate.

Breakout Session B3

Location: Blackberry Farms Theater, Roth Hall

Interactive Industry Feedback Session: Developing a New Menus of Change Protein Resource

Workshop Lead: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, Strategic Initiatives Group, CIA), **Greg Drescher** (Senior Advisor, Strategic Initiatives Group, CIA) with support from Harvard and UC Berkeley Student Fellows and members of the Scientific and Technical Advisory Council (STAC)

Want to help contribute your perspective and feedback on a new CIA-Harvard Menus of Change resource for the industry?

Join this session to gain early access to the newest, in-development research project that aims to dispel myths about protein, educate on protein quality, and offer concise data comparing meal choice options showcasing side-by-side comparisons of health benefits, environmental impact, and cost per serving. The final deliverable will be a highly visual, engaging, and science-informed interactive resource to inform foodservice operators and consumers on ways to achieve optimal nutrition and complete protein needs through a variety of protein mix options that can be integrated into foodservice menus at scale. Your participation in this session will support scaled change to increase the choice and adoption of protein mix offerings (i.e. greater plant-based and plant-forward choices) that optimize cost, support health, and reduce environmental risk. We look forward to your feedback!

Breakout Session B4

Location: Danny Kaye Theatre, Conrad Hilton Library

Chef and Supplier Session: The Role of Chefs in Building and Supporting Value Chains

Workshop Moderator: **Jennifer Breckner** (Director of Programs and Special Projects, Strategic Initiatives, CIA)

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Chef Leads: Pedro Miguel Schiaffino '97 (Chef, Conservationist, Researcher, Founder, and CEO at Despensa Amazonica) **Matthew Ward '99** (Executive Chef of Residential Dining, University of North Texas), **Douglas Best** (Culinary Training Chef, Vanderbilt University) *Additional Chef and Supplier Presenters to be announced*

Join this interactive discussion between chefs and suppliers about the role that chefs can play in supporting local and regional producers through what they put on the menu and how they partner with farmers, fishermen, and distributors. This workshop will explore the relationship between chefs and hyper-local producers as well as the relationship between chefs and big distributors, allowing for open conversations about how suppliers and chefs can work together to encourage more local, responsible sourcing that supports the livelihoods of small producers. Additionally, the session will allow for lively discussion on how chefs can introduce diners to menus and ingredients that better support regional food systems.

Breakout Session B5

Location: Ecolab Admissions Theatre, Admissions Center

Beyond Food: Transdisciplinary Visions for a Global Food Future

Workshop Leads:

Adela Balderas, Cejudo, PhD (Director of the Master's in Innovation and Restaurant Management, Basque Culinary Center, Research Fellow at MIT City Science, Research Fellow, Oxford University, Professor and Researcher, Duesto Business School, University of Duesto)

Luis Alonso, PhD (Research Scientist & Principal Investigator, City Science Group at MIT Media Lab)

Step into a world where cities, gastronomy and the future of food converge. In this workshop, we will explore how a fusion of diverse fields – technology, urban design, sustainability, and social sciences – can spark innovation and offer actionable solutions to today's food challenges. Together, we will rethink and reimagine how collaboration across disciplines can shape gastronomy and the global food future. Participants will dive into Reimagining Gastronomy, a dynamic co-creation activity that invites you to collaboratively envision the future of food, where bold ideas and new possibilities come to life.

This workshop is your opportunity to be part of a creative dialogue that inspires change, engaging in the exploration of food, gastronomy, and beyond.

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12:45 PM **Walk Around Sponsored Exchange Lunch**
*Marriott Pavilion (Lower Level), Conference Center and The Louis Greenspan Lobby,
 Including Samsung Club des Chefs Demonstration Kitchen*

1:45 PM **General Session VII - Supporting, Empowering and Training the Food Workforce for Better Business Outcomes**
A look at the current state of the food workforce, including current realities, challenges, and opportunities, and the ROI of employee investments through the lens of case studies that emphasize the need for balancing employer and employee needs with economic and social realities. An inquiry into win/win strategies in the current workforce landscape, starting with a compelling look at the business case for investing in training and job quality.

Part 1: The Business Case for Workforce Investments

Presenter: **Sandhya Mahadevan** (Fellow, Good Jobs Institute)

Part 2: Workforce Case Studies

Moderator: **Anne E. McBride, PhD** (Vice President of Programs, James Beard Foundation)

Panelists: **Lou Piuggi '83** (VP of Culinary, Food & Beverage, Delaware North)

Anna Threadcraft (Food Policy Strategy and Development, Wellness Nutrition Manager, Delta Air Lines)

Florence Simpson (Deputy Director of Food Services, LA Unified School District)

2:45PM **General Session IX - Value, Affordability, and the Celebration of the Food Experience: Enabling Equitable MOC-Aligned Food Options in the Private and Public Sector**
A panel discussion with organizations who are working to driving guest access and enjoyment of MOC-aligned menus and food experiences in quick-serve environments or at a value price point (acknowledging current economic realities). With inspiration from large and medium-sized brands as well as public institutions who are enabling more equitable access to healthy, affordable foods for all.

Moderator: **Sam Oches** (Editorial Director, Informa Foodservice)

Panelists: **Scott Davis** (Chief Concept Officer, Noodles & Co)

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Daniel Patino (Co-Founder and Executive Chef, Salad & Go)

Jocelyn Dubin (Lead Public Health Nutritionist, County of Santa Clara Public Health Department)

3:30 PM

Refreshment & Networking Break

*Marriott Pavilion (Lower Level), Conference Center and The Louis Greenspan Lobby
Including Samsung Club des Chefs Demonstration Kitchen*

4:00 PM

General Session X – Before & After the Menu: Repurposing and Innovative Food Waste Solutions to Meet Triple Bottom Line Business Goals

A session showcasing new Menus of Change University Research Collaborative (MCURC) project findings that highlight the measurable impacts of repurposing and employee-driven solutions, with evidence on food waste innovations that enable sizeable, lasting change in food waste reduction across the foodservice, restaurant, and hospitality industries.

Presenters: **Sara Burnett** (Executive Director, ReFED)
Matthew Ward '99 (Executive Chef of Residential Dining, University of North Texas)
Ghislaine Challamel (Senior Advisor, Stanford Food Institute)

4:30 PM

Repurposed Solutions Competition Awards Ceremony

Leading up to the MOC summit, we're inviting attending organizations to participate in a ['solutions competition'](#) by submitting top solutions/recipes that leverage upcycling and address a food waste issue within their organization. Solutions and recipes would be reviewed, submissions will be announced in this session, and awards will be granted to the top solutions based on the submission criteria. The Menus of Change University Research Collaborative (MCURC)'s Repurpose with a Purpose" operational toolkit offers guiding inspiration for a variety of solutions, from menu planning to daily production strategies and more. [Submit your ideas by April 30th](#) for a chance to win an award!

Presenters: **Anna Hammond** (CEO and Founder of Matriark Foods),
John Stoddard (Associate Director of Climate Solutions, Health Care without Harm), with support from the Chef Winner of the Healthcare without Harm Culinary Competition, **Luis Santos** (Executive Chef IV, USC Keck Hospital)

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- 4:50 PM **Closing Remarks and Calls to Action**
Speakers: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, Strategic Initiatives Group, CIA)
 Chavanne Hanson, MPH, RD (Food Choice Architecture and Nutrition Manager, Google; Co-Chair, MOC Business Leadership Council)
 Walter Willett, MD, DrPH (Professor, Harvard T.H. Chan School of Public Health; Chair, MOC Scientific & Technical Advisory Council)
- 5:00 PM **Closing Networking Reception**
Beverage Garden Plaza
- 6:00 PM **Summit Concludes**
Enjoy dinner on your own at the [CIA's Restaurants](#) or [local Hudson Valley restaurants featuring CIA Alumni](#). Safe travels!

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