

JUNE 4 – 5, 2025 | HYDE PARK, NY

MENUS^{of} CHANGE[®]

The Business of Healthy, Sustainable, Delicious Food Choices



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

At-A-Glance Schedule Overview

DAY 1 PROGRAMMING | WEDNESDAY, JUNE 4

8 - 9 AM	Registration, Student Showcase, and Breakfast
9 - 9:15 AM	Welcome
9:15 - 9:30 AM	A World View on Leading Change: Crafting Strategy and Leveraging Opportunities
9:30 - 10:30 AM	Fireside Chat on Leading Change: Leadership Skills to Drive Incremental Change in the Industry
10:30 - 11:00 AM	Networking Break
11 - 11:45 AM	Policy Part 1 (City): Cities Reshaping Menus in Collaboration with Foodservice
11:45 - 12 PM	Policy Part 2 (National)
12:00 PM	Supporting and Expanding Ethical, Values-Based Sourcing: Animal Proteins
12:45 - 1:45 PM	Global Plant-Forward Box Lunch Dessert & Coffee
1:45 - 2:05 PM	Using Your Power to Build Ethical Supply Chains
2:05 - 2:55 PM	Celebrating Solutions from the Plant Kingdom Part 1: Science-Driven Global Nutrition Frameworks Translated into Inclusive Menus
2:55 - 3:15 PM	Planetary Health Plate Culinary Demo
3:15 - 3:45 PM	Refreshment & Networking Break
3:45 - 5 PM	Workshop Sessions: Round A
5 - 6 PM	Opening Networking Reception

At-A-Glance Schedule Overview

DAY 2 PROGRAMMING | THURSDAY, JUNE 5

8 - 8:30 AM	Breakfast
8:30 - 8:35 AM	Welcome
8:35 - 9:00 AM	CIA Alumni Showcase
9:00 - 9:30 AM	Culinary and Business Strategies for a New Food Culture
9:30 - 10:00 AM	Fireside Chat with Michiel Bakker and Pedro Miguel Schiaffino
10:00 - 10:30 AM	Refreshment & Networking Break
10:30 - 10:35 AM	A Look at the New USDA Dietary Guidelines
10:35 - 11:20 AM	Celebrating Solutions from the Plant Kingdom Part 2: Serving Up Powerful Plants—Consumer Insights
11:30 - 12:45 PM	Workshop Sessions: Round B
12:45 - 1:45 PM	Walk-Around Sponsor Exchange Lunch
1:45 - 2:00 PM	Supporting, Empowering and Training the Food Workforce for Better Business Outcomes Part 1: The Business Case for Workforce Training
2:00 - 2:45 PM	Part 2: Workforce Case Studies
2:45 - 3:30 PM	Value, Affordability, and Increasing Equitable Access to MOC-Aligned Food Experiences
3:30 - 4:00 PM	Refreshment & Networking Break
4:00 - 4:30 PM	Repurposing and Innovative Food Waste Solutions to Meet Triple Bottom Line Business Goals
4:30 - 4:50 PM	Repurposed Solutions Competition Winners Announced
4:50 - 5:00 PM	Closing Remarks
5 - 6 PM	Closing Reception