



*A National Initiative to Advance Culinary-Driven
Healthy, Flavorful Foods for Kids*

ANNUAL MEMBER MEETING | DECEMBER 9-11, 2025

The Culinary Institute of America at [Copia](#)

MEETING AGENDA

THEME: ROOTED

*Unless otherwise indicated, all meeting sessions will take place
in the Ecolab Theater (1st floor).*

Monday, December 8th

Optional Pre-Meeting UC Davis Tour *(add to your registration to attend)*

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|----------|--|
| 7:45 AM | Board Bus at Copia Campus
<i>CIA at Copia, 500 1st Street, Napa</i> |
| 8:00 AM | Bus Departs for UC Davis |
| 9:15 AM | Arrive at UC Davis
<i>Cuarto Dining Commons</i>
<i>550 Oxford Cir., Davis, CA 95616</i> |
| 9:45 AM | Board Bus for Lunch |
| 9:55 AM | Depart to UC Davis, Latitude Restaurant
<i>175 Bioletti Way, Davis, CA 95616</i> |
| 10:00 AM | Arrive at Latitude Restaurant |
| 11:45 AM | Board Bus for Copia Campus |
| 12:00 PM | Depart for Copia Campus |
| 1:00 PM | Arrive at Copia Campus |



Tuesday, December 9th

- 1:15 PM **Registration and Refreshments**
Atrium (1st floor)
- 1:45 PM **Welcome and Opening Remarks: HKC Overview and Meeting Priorities**
Presenters: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, Strategic Initiatives Group, CIA)
- 2:00 PM **Member Introductions and New Member Spotlight**
All HKC members and corporate members will be invited to briefly introduce themselves.
- 2:40 PM **Culture & Culinary Education Working Group Report**
The Culture & Culinary Education Working Group will share the resources created this past year.
Presenter: **Juan Zamorano** (Culinary Specialist, San Diego Unified School District, Co-Chair, Culture & Culinary Education Working Group)
- 2:50 PM **Solutions Focused: Feeding Students Take Center Plate**
Presenters:
 Juan Zamorano (Culinary Specialist, San Diego Unified School District, Co-Chair, Culture & Culinary Education Working Group)
 Rachel Petralgia (Culinary Specialist for the Georgia Department of Education, HKC Leadership Advisory Council Member)
 Matt Poling (Director of Food and Nutrition Services at Durango School District 9-R, HKC Leadership Advisory Council Member)
- 3:40 PM **Short break**
- 4:00 PM **Framing Session: Live Brainstorm on the Theme of the Meeting, “Rooted”**
Moderators: **HKC Leadership Advisory Council Members**
- 4:10 PM **Working Group Breakout Session 1 of 2**
The first set of breakout sessions will focus on group reflections on the prior year's group work and the case studies heard thus far, with a goal to consider how HKC can lead the K-12 industry through resource development in 2025. Note: to fill out the google form!

Working Group Breakout Session Meeting Locations

WG leads to have google drive links (included below as well) to agendas for note-taking for WG meetings:

- Planet-Forward | *Private Dining Room 1 (1st floor)*
- Flavor Exploration | *Private Dining Room 2 (1st floor)*
- Culture & Culinary Education | *Founders Boardroom (2nd floor)*
- Pro-Motion | *EcoLab Theater (1st floor)*

4:45 PM

Flavor Boosting Ideation Activity - Regional Salsas!

Incorporating new regional trend flavors into salsas to drive produce use, reduce product waste, and engage students (and team) in a fun way! Session includes a base salsa demo recipe, and regional variations from HKC chefs, along with take-home materials for you to replicate the recipes with both staff and students!

Presenters: **Lisa Feldman '91** (Senior Director of Culinary, Menu Systems and CSR, Sodexo; HKC Leadership Advisory Council Member)
Jamie Hartz (Manager of Culinary Systems, Sodexo's Culinary Solutions Team, Co-Chair of the Planet-Forward Working Group)
Kevin Jenkins (Culinary & Executive Chef for Garland ISD, Chair of the Culture and Culinary Education Working Group)
Jason Tepper (Executive Chef, Alexandria City Public Schools, Virginia)
Aaron Smith (Director of Nutrition Services, Seattle Public Schools)

5:45 PM

Networking Reception Atrium (1st Floor)

6:30 PM

Meeting Adjourns for the Evening

Wednesday, December 10th

7:30 AM

Napa Valley Breakfast *Atrium (1st floor)*

8:00 AM

Overview of the Day's Agenda

Presenter: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, Strategic Initiatives Group, CIA)

8:15 AM

Pro-Motion Working Group Report

The Pro-Motion Working Group will share resources compiled from this past year.

Presenter: **TBD**

8:25 AM **Putting Solutions into Action: Panel Discussion**

Moderator: **Pro-Motion Working Group Representative TBD**

Presenters: **Laura Smith** (Chief Program Officer, Chef Ann Foundation)
Patrick Garmong (Associate Director for Culinary Education and Training, Culinary Institute of Child Nutrition)
Additional Alliance Member Presenters to be Announced

9:15 AM **Culinary Demo: C&U Trends for High School Inspiration**

High school students heading to college bring their palates and appetites with them! In this culinary demonstration session, learn the hottest C&U trends from Chef Kue Her and how to apply them to K-12 menus, with a particular focus on opportunities for the high school audience.

Presenters: **Kue Her** (Director of Culinary, UC Davis, MCURC Member)
Rachel Petralgia (Culinary Specialist for the Georgia Department of Education, HKC Leadership Advisory Council Member)

10 AM **Networking and Refreshment Break**

Atrium (1st floor)

10:25 AM **Procurement and Sustainability**

This session explores how school districts can leverage procurement as a powerful tool to advance both student and planetary health. Participants will discover how to make the most of their purchasing data, set purposeful targets, and develop actionable strategies that improve nutrition and reduce the environmental impact of their food programs. The presentation will also include a discussion of how the CI model can work best as it will soon be applied to K-12 environments via a Stanford Doerr School of Sustainability Accelerator Grant. HKC members can weigh in on how best to roll out this initiative!

Presenter: **Jackie Bertoldo, DrPH, MPH, RDN** (Founder, Eat Better by Design)

11:30 AM **Gold Sponsor Session**

Presenters: **TBD**

12:00 PM **Flavor Exploration Working Group Project Demo:**

Flavor solutions for school nutrition programs to meet sugar and sodium reduction targets without compromising taste or student appeal!

An update on the 2025 recipe initiative led by the Flavor Exploration Working Group

Presenters: **TBD**

- 12:35 PM **Walk Around Networking Lunch**
Atrium (1st floor)
- 1:35 PM **Networking Reception with Corporate-Operator Member Speed Solutions Exchange**
Mezzanine (2nd floor)
- 2:50 PM **Kitchen Session Overview and Orientation**
Hestan Kitchen (2nd floor)
- 3:00 PM **Hands-On Kitchen Session**
5 teams
- See kitchen session handout for attendee instructions and details*
- 4:05 PM **Teams Dishes Complete for Judging/Tasting**
- 4:25 PM **Networking Wine Reception and Kitchen Session Tastings**
Hestan Kitchen (2nd floor)
- *Each team to set out 20-25 small tasting size portions of each of their dishes for tasting at the reception by 4:45 pm, and then enjoy reception, and vote for people's choice*
- 5:30 PM **Meeting Adjourns for the Evening**

Thursday, December 11th

- 7:30 AM **Napa Valley Breakfast**
Atrium (1st floor)
- 8:00 AM **Kitchen Session Presentations and Winner Announcement**
- 8:30 AM **Report Out on 2024 Operator-Corporate Member Collaborations**
5-min rapid fire presentations from operators who want to present off website stories and photos.
Presenters: **TBD**

9:15 AM **Working Group Breakout Session 2 of 2**
Working groups will meet to discuss how to take learnings from the meeting and discuss top priorities and action plans in service of the broader K-12 community for the upcoming year. All working groups will start in the Ecolab Theater then split up to their designated breakout session meeting locations as stated below.

Working Group Breakout Session Meeting Locations

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- Culture & Culinary Education | *Founders Boardroom (2nd floor)*
- Pro-Motion | *EcoLab Theater (1st floor)*

10:15 AM **Networking and Refreshment Break**
Atrium (1st floor)

10:30 AM **Planet Forward Working Group Report**
The Planet Forward Working Group will share accomplishments from the past year.
Presenter: **TBD**

10:45 AM **Integrating Local Products into School Meals**
An engaging and educational presentation of the Scientific Committee Report for the US Dietary Guidelines followed by a culinary demo featuring local, fiber-rich produce, peas, beans, and legumes to inspire healthful, science-informed menu design!

Presenters: **Rebecca Polson** (National K-12 Culinary Trainer and Chef Consultant, Secretary, Culture and Culinary Education Working Group)
 Christopher Gardner, PhD (Rehnborg Farquhar Professor of Medicine, Stanford University; Director of Nutrition Studies Research Group, Stanford Prevention Research Center, Co-Chair of the Menus of Change Scientific and Technical Advisory Council)

11:30 AM **CIA Consulting Update (and Recognition of HKC members)**

11:45 AM **Final HKC Member Reflections on 2025 Goal Setting**

12 PM **Closing Remarks/Meeting Adjourns/Lunch on Your Own**