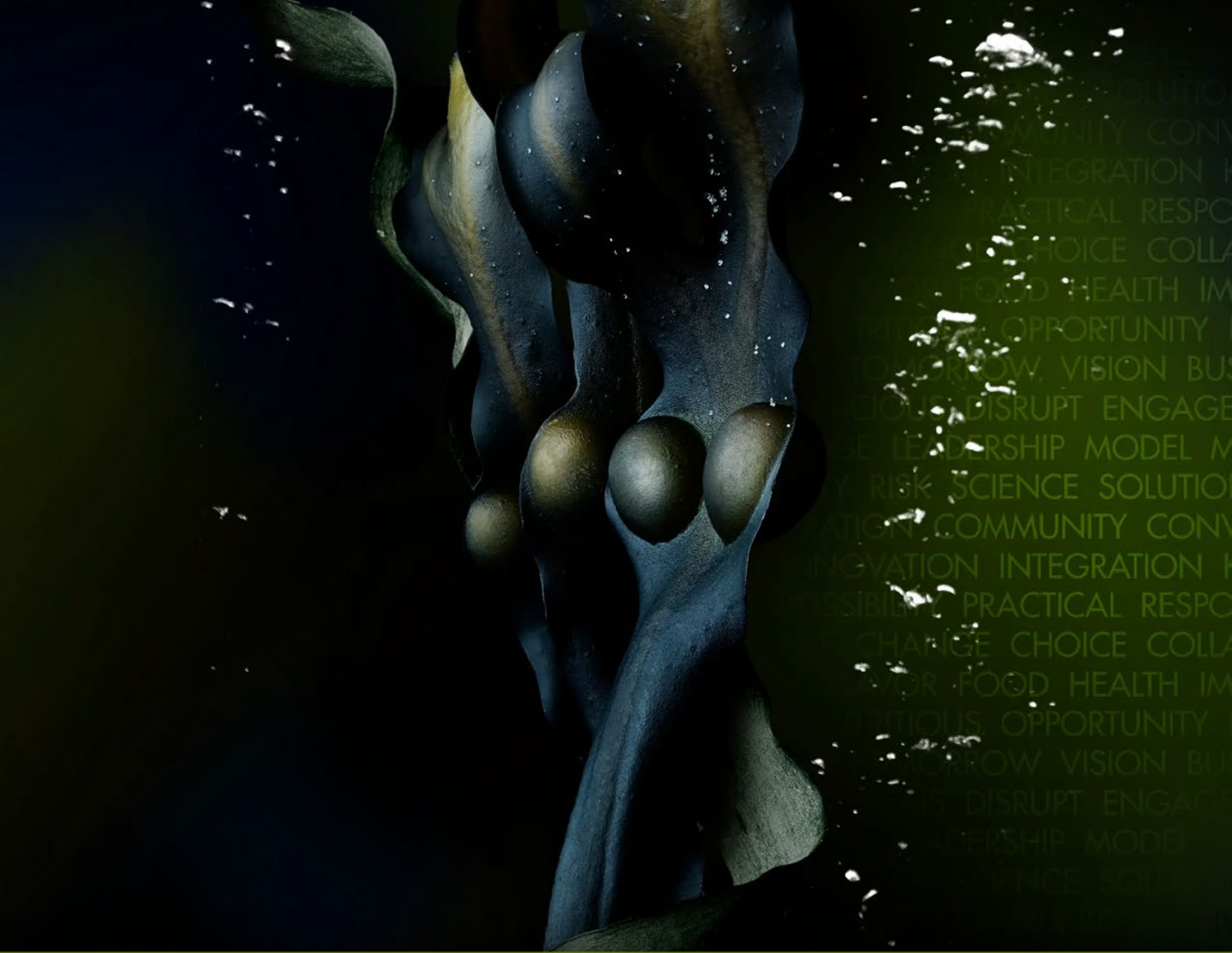




MENUS^{of}CHANGE[®]

The Business of Healthy, Sustainable, Delicious Food Choices

LEADERSHIP SUMMIT 2026: PREPARING FOR 2035

JUNE 2 – 4, 2026 | HYDE PARK, NY



Culinary Institute
of America



**HARVARD
T.H. CHAN**

SCHOOL OF PUBLIC HEALTH
Department of Nutrition

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INTRODUCTION

In its 14th year, the Menus of Change Summit is leveling-up to meet the needs of the food, beverage and hospitality industry in a rapidly evolving landscape. Through **science-backed nutrition, environmental, and social science research and actionable business strategies, the Summit is an accelerator for conscious culinary and foodservice leaders.** We aim to help food businesses build resilience, one healthy, sustainable, and delicious meal at a time.

Different from other industry conferences, **Menus of Change** goes beyond the 'what' of food system change and **equips foodservice leaders with the 'how' of operating financially viable food businesses** that promote public and planetary health through the artistry and science of food, beverage, and hospitality.

The 2026 Menus of Change Leadership Summit takes place at the beautiful **CIA campus in Hyde Park, NY** gathering a passionate community of foodservice changemakers on a mission to build a better food future.

How will you prepare your business for 2035?

Join us to build lasting business resilience with the most up to date, credible information to act responsibly for people, planet and profit.



"In today's climate, where thoughtful dialogue and action are more important than ever, I truly appreciate your leadership in bringing together science, culinary and sustainability excellence in such a compelling way."

—Amy Keister, Global Director of Sustainability, Compass Group

"I want to thank The Culinary Institute of America for putting this conversation together on nourishing sustainable and just food futures."

—Dani Nierenberg, President of Food Tank

2026: A CRITICAL INFLECTION POINT FOR THE INDUSTRY

How do we create healthier, more sustainable, and delicious menus that are also **economically viable** in a time of intense operational pressures, rapidly shifting consumer behaviors, and an overwhelming information landscape?

Through interactive workshops, science-backed research presentations, expert-led culinary demonstrations, and real-world business case studies, the 2026 summit will focus on these critical themes:



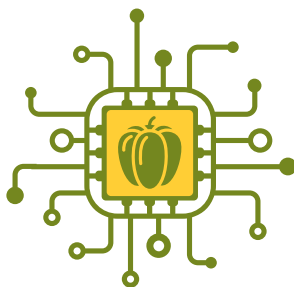
- **Opportunities in Blue Foods:** Explore the impact and opportunities of life under water as a core ingredient of food industry resilience, now and into the future.

Learn about sourcing and culinary innovations with aquatic foods, including sea vegetables, seafood, freshwater blue foods, and more.



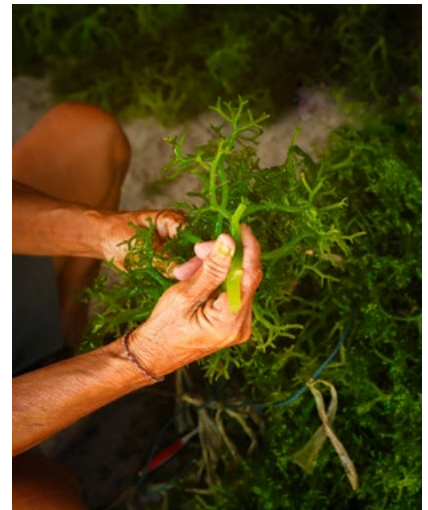
- **Evolving Food Business Challenges:** Get credible insights to better understand key business stressors like freshwater scarcity, alleviate food cost pressures, and navigate misinformation around seed oils, sodium, allergens, and ultra-processed foods.

Learn from reputable nutrition and environmental experts to make science-informed decisions and gain inspiration from leaders in high-volume foodservice environments like stadium venues, cruise lines, and airport food and beverage on designing health and sustainability into operations to drive profit and enhance customer choice.



- **Emerging Role of AI in Foodservice:** Discover tools and metrics to achieve sustainability goals, from operational efficiency, to measuring the impact and footprint of your menus and operations and improving Scope 3 emissions reporting to better inform business decisions.

The summit includes science-based reporting on AI in foodservice and opportunities to engage directly with solutions providers to better understand the right fit solution for your needs.



JOIN THE MOVEMENT

Become a part of a global movement transforming the food industry.

Attend the 2026 Menus of Change Leadership Summit to equip your organization with the tools to tackle the most urgent issues of our time—and cook up solutions together.

[Sign up for the mailing list](#) to be among the first to know when registration opens.

Questions? Our team is here to help!

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OUR RECIPE FOR CHANGE

Menus of Change, a collaboration between The Culinary Institute of America and the Harvard T.H. Chan School of Public Health–Department of Nutrition, turns leading-edge research into actionable strategies for foodservice innovation. Since 2012, Menus of Change has driven meaningful impact across the industry. Learn more and explore Menus of Change resources [here](#), and the Menus of Change advisory council members [here](#), whose expertise informs this dynamic and evolving initiative.

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