

ROOTS OF CULTURE SEAS OF DISCOVERY

Mediterranean Culinary Tradition,
Exchange and Invention in the 21st Century

NAPA VALLEY | NOVEMBER 5-7, 2025



Detailed Program Schedule

*Unless otherwise noted, all General Sessions will take place in the Ecolab Theater with additional viewing available via live feed in the Worlds of Flavor Connect Lounge in the Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor).
All times below listed in Pacific Standard Time (PST).*

Wednesday, November 5

- 2:30 PM **Registration and Refreshments**
Atrium, Connect Lounge, Jackson Family Vineyards Amphitheater and Wood Stone Outdoor Live Fire Kitchen (1st floor)
Featuring guest chef tastings by **Musa Dağdeviren, NAWAL (Armbay and Dotee Zakaria), CIA master's in culinary arts students Justin Kreft and Lourdes Valdez, and Uyen Pham '04, with wine selections by Timothy Buzinski '97 and sommelier Scott Stroemer**
Sponsored by Hacco | Olive Oils from Spain | Pulmuone Foods USA | Torani | Zeroco
- 3:15 PM **Welcome to Worlds of Flavor | Introduction of Platinum Sponsors - Catalonia, World Region of Gastronomy 2025 | Kikkoman Sales USA**
- Speaker: **Robert E. Jones '20** (Vice President, Strategic Partnerships, Industry Leadership, and Impact; CIA; Hyde Park, NY)
- Opening Remarks and Introduction of Programming**
Speaker: **Jennifer Breckner** (Director of Programs and Special Projects, The Center for Food & Beverage Leadership, CIA; Napa, CA)
- 3:30 PM **General Session I**
Ecolab Theater (1st floor)
Flavors in Translation: Navigating Old Worlds, New Ideas
The 2025 Worlds of Flavor Conference and Festival opens with an exploration of how culinary heritage and modern creativity intersect across the Mediterranean's diverse cultures. This broad session will explore the spiritual and cultural dimensions of food within sacred spaces around the Mediterranean, demonstrate traditional Turkish dishes inspired by a contemporary, cross-cultural lens and open fire; and explore how coastal Italian tradition found a home on American menus. Together, they'll set the stage for a conference that celebrates the Mediterranean not just as a place, but as a dynamic, and

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ever-changing idea – where ancient techniques, bold flavors, and forward-thinking innovation converge to shape the future of global foodservice.

Host: **Jennifer Breckner** (Director of Programs and Special Projects, The Center for Food & Beverage Leadership, CIA; Napa, CA)

Presenters: **Jody Eddy** (Cookbook Author and Recipe Developer; Braga, Portugal)

Paul Bartolotta (Co-Founder and Owner, The Bartolotta Restaurants; Milwaukee, WI)

4:30 PM **Coffee, Conversation, and Flavor Discovery Tastings**
Atrium (1st Floor)
Sponsored by Catalonia, World Region of Gastronomy 2025 | Culinary Sciences | Dole Packaged Foods | Klimon

5:00 PM **General Session II**
Ecolab Theater (1st floor)
Eat the World: From Mediterranean Gastronomy to American Menus
As global travel and media expand our curiosity about international cuisines, the Mediterranean offers a rich gateway to understanding how food connects us to culture, community, sustainability, and history. From Sicily to Portugal and beyond, time-tested practices – like seasonal cooking, minimal waste, and plant-forward menus – are inspiring American chefs and food professionals to rethink how we cook, eat, and source ingredients. Join us to explore how these dynamic Mediterranean foodways are shaping a more flavorful, responsible, healthy, and globally connected future.
Moderator: **Frances Kim** (Digital Director, *Saveur*; New York, NY)
Panelists: **Melek Erdal** (Food Writer, Cook, and Storyteller; London, UK)
Fabrizia Lanza (Executive Director, Anna Tasca Lanza Cooking School; Sicily, Italy)
Nader Mehravari (Persian Cookery Expert and Practitioner; Davis, CA)
George McLeod (Co-Founder and Chef, SEM; Lisbon, Portugal)

6:00 PM **World Marketplace (Tasting and Dinner)**
A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, beverages, and culture, featuring guest chefs, colorful market stalls, musical performances, comparative tastings, book signings, and more.
Sponsored by Catalonia, World Region of Gastronomy 2025 | Kikkoman Sales USA

Book signings will feature presenters **Musa Dağdeviren, Fabrizia Lanza** (1st floor)

7:30 PM **Program Concludes for the Evening**

Thursday, November 6

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8:15 AM **Breakfast**
Featured guest chef tastings of **Rose Previte**, prepared by CIA culinary staff

8:45 AM **General Session III**
Ecolab Theater (1st floor)
Cultural Roots, Culinary Reach: Mediterranean Global Flavors Driving U.S. Menu Innovation
Mediterranean cuisine, which stands out for its vibrant diversity, healthful appeal, and deep cultural roots, continues to gain traction across the U.S., from independent restaurants to national chains and retail shelves. In this session, industry leaders share how they've successfully introduced Mediterranean flavors to American diners. Through real-world examples, they'll highlight key lessons learned – what works, what doesn't, and how to navigate the path from niche to mainstream.
Moderator: **Erica Holland-Toll** (Culinary Director, The Culinary Edge; San Francisco, CA)
Panelists: **Bob Andersen** (President, The Great Greek Mediterranean Grill; West Palm Beach, FL)
Rose Previte (Chef-Restaurateur, Maydān, and Cookbook Author, Washington, DC)

9:20 AM **Break/Time to Walk to Concurrent Sessions**

9:30 AM **Breakout Sessions, Block #1 | Seminars and Workshops**

9:30 AM **Seminar Series** (9:30 – 10:30 AM)
Also see Kitchen Demonstration Workshop Series starting at 9:30 AM.

Seminar 1
Ecolab Theater (1st floor)
The Ancient Roots of Umami
Long before umami was named the "fifth taste," ancient cultures across the Mediterranean, Middle East, and Asia were already exploring its savory essence through fermented condiments like Roman garum, Arab murri, and East Asian fish sauces and soy sauce. These culinary innovations, though developed independently, reveal a shared human instinct to deepen flavor and preserve food through fermentation. The demos will trace how ideas, ingredients, and techniques flow across borders, shaping the umami-rich traditions that continue to influence Mediterranean-inspired cuisine today, showcasing how tradition and innovation make their way onto today's menus.
Host: **Andrew Hunter '88** (Corporate Chef, Kikkoman Sales USA; Los Angeles, CA)
Presenters: **Nathaniel Malone** (Corporate Executive Chef, Creative Dining Services; Indianapolis, IN)
Jordon Ezra King (Recipe Developer and Writer; London, UK)
Sponsored by Kikkoman Sales USA

Seminar 2
Napa Valley Vintners Theater (1st floor)

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Fermenting the Future: Koji for Flavor, Function, and Flexibility in Mediterranean Concepts and Beyond

Explore how this ancient Japanese ferment is transforming modern foodservice through its ability to boost umami, reduce sodium, and support both gluten-free and plant-forward menu development, here in Mediterranean-influenced recipes. Koji is more than just a natural flavor enhancer – it's a versatile tool for operational efficiency and health-forward cooking across a variety of cuisines. This session is ideal for foodservice operators seeking to innovate within tradition while meeting the evolving expectations of today's diners.

Host: **Cathy Holley** (Publisher, Editor-in-Chief, *Flavor & the Menu*; Freeport, ME)

Presenters: **Paul Liebrandt** (Chef-Owner, Crumpet; New York, NY)
Zachary Golper (Chef-Owner, Bien Cuit, Brooklyn, NY)

Sponsored by Hacco

Seminar 3

Private Dining Rooms 1 & 2 (1st floor)

Catalonia in a Glass: Oenological Innovation and Delicious Pairings

Discover the bold spirit of Catalonia's wine and food culture in this immersive tasting session that explores how Catalan winemakers are pushing boundaries – reviving ancestral grapes, embracing biodynamic practices, and crafting wines that reflect both tradition and innovation within the broader Mediterranean and European context. This session offers a sensory journey through Catalonia's evolving culinary landscape, where food and wine speak in harmony.

Host: **Tim Buzinski '97** (Assistant Professor, Wine Studies, CIA; Hyde Park, NY)

Presenters: **Clara Antúnez Ferrer** (Sommelier, La Gastronòmica; Girona, Spain)
Alba Sunyer Ollé (Chef, The Catalan Table; Detroit, Michigan)

Sponsored by Taste the Difference: Quality Wines from the Heart of Europe

Seminar 4

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

Flavor Discovery in the World of Extra Virgin Olive Oil from Spain: The Future of the Food Experience

Explore the future of food through the vibrant flavors of Extra Virgin Olive Oil from Spain. This session highlights its versatility and nutritional value in modern urban cooking, showcasing easy, quick recipes and inspired pairings that elevate everyday ingredients into exceptional culinary experiences.

Host: **Maureen Costura** (Professor-Liberal Arts, CIA; Hyde Park, NY)

Presenters: **Alexandra Kicenik Devarenne** (Olive Oil Consultant, Writer, and Educator, CalAthena; Petaluma, CA)
Jason Potanovich '96 (Associate Dean, Restaurant Education, CIA; Hyde Park, NY)

Sponsored by Olive Oils from Spain

9:30 AM Kitchen Demonstration Workshop Series (9:30 – 10:30 AM)

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Kitchen Workshop B

Copia Restaurant Kitchen Counter (1st floor)

Edible Archives: Food, Family, and Culinary Reinterpretation

Discover how migration and memory shape bold, modern Mediterranean cuisine. In these dynamic demos, chefs reinterpret ancestral recipes – from Syrian-Circassian takes on Egyptian classics to foraged flavors from Greece’s Mani Peninsula. Learn how personal heritage and culinary storytelling drive innovation, connect communities, and inspire a new generation of Mediterranean cooking rooted in identity, resilience, and the enduring search for “home.”

Host: **Frances Kim** (Digital Director, *Saveur*; New York, NY)

Presenters **Armbay + Dotee Zakaria** (Owners and Operators, Nawal; Los Angeles, CA)

Stavriani Zervakakou (Chef and Founder, Aspasia Restaurant Mani; Stavri, Greece)

Kitchen Workshop C

Wood Stone Outdoor Live Fire Kitchen (1st floor)

Ashes and Embers: Live Fire Cooking from Istanbul to the Levant

Join these chefs as they explore the rich history of live fire cooking across the Eastern Mediterranean. From Anatolian wood-fired dishes to Levantine hearth cooking, this session blends ancient techniques with modern culinary artistry – where fire becomes a tool for storytelling, heritage, unforgettable flavor, and unique dining experiences. Learn techniques and tools for adapting traditional fire cooking to modern restaurant kitchens.

Host: **Liz Grossman** (Freelance Writer, Editor, Storyteller; Chicago, IL)

Presenters: **Vincent Carvalho** (Assistant Professor, Culinary Arts, CIA; San Antonio, TX)

Rose Previte (Chef-Restaurateur, Maydān, and Cookbook Author, Washington, DC)

10:30 AM **Coffee, Conversation, and Flavor Discovery Tastings**

Atrium (1st Floor)

Sponsored by Culinary Sciences, Inc. | Klimon | National Watermelon Promotion Board

11:00 AM **General Session IV**

Ecolab Theater (1st floor)

The Heart of the Silk Road: How Ancient Persia and Modern Iran Shaped the Mediterranean Palate

Ancient Persia (modern-day Iran) stood at the heart of the Silk Road, quietly shaping the Mediterranean’s culinary identity for centuries. Its rich traditions – from fragrant spices and tangy dairy to naturally sweet ingredients and refined cooking techniques – found their way into beloved dishes across the region, from coastal Spain to the Levant. This session explores how Persia’s legacy and Iran’s living culinary traditions continue to define flavors worldwide today, with saffron, rose water, yogurt, and dates now rising as key ingredients to watch in 2025.

Host/Presenter:

Nader Mehravari (Persian Cookery Expert and Practitioner;

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Davis, CA)
Presenters: **Hoss Zaré** (Lead Operational Training Executive Chef, Bon Appétit at Google; Mountain View, CA)
Fariba Nafissi (Chef-Owner; ZoZoBaking; Los Angeles, CA)

12:00 PM

General Session V

Ecolab Theater (1st floor)

Hourani Wheat: Ancient Grain, Modern Uses

Hourani is a 2,000-year-old durum wheat originally farmed across the Fertile Crescent and now thriving in California's Mediterranean climate due to the efforts of Honoré Farm & Mill. This session traces its extraordinary journey – from ancient seed to modern table – highlighting regenerative farming practices, and this heirloom wheat's nutritional benefits and growing role in California's culinary scene, including at kitchens like The French Laundry and breweries like Hanabi Lager Company. Learn how students at the CIA Greystone campus are engaging in R&D with Hourani through the Grain Gang, a hands-on initiative that blends sustainable agriculture with culinary innovation.

Host: **Jennifer Breckner** (Director of Programs and Special Projects, The Center for Food & Beverage Leadership, CIA; Napa, CA)

Presenters: **Elizabeth DeRuff** (Farmer and Founder, Honoré Farm and Mill; Marin County, CA)

Ryan Luttrell '99 (Lecturing Instructor, The Culinary Institute of America; St. Helena, CA)

12:30 PM

World Marketplace (Tasting and Lunch)

A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, beverages, and culture, featuring guest chefs, colorful market stalls, cultural experiences, comparative tastings, book signings, and more.

Book signings will feature presenters: **Jody Eddy, Rose Previte** (1st floor)

2:00 PM

General Session VI (2:00 – 3:00 PM)

Ecolab Theater (1st floor)

Grains and Cultures: Bulgur and Yogurt Across Anatolia

Discover how bulgur and yogurt – two humble and foundational staples – become bold expressions of flavor, heritage, and identity in both Turkish and Kurdish cuisine and the unique ways that these cultures engage these ingredients. This session showcases how fermentation, texture, and grain selection reflect regional identities and seasonal rhythms and showcases the cultural richness of the Mediterranean.

Host: **Liz Grossman** (Freelance Writer, Editor, Storyteller; Chicago, IL)

Presenters: **Musa Dağdeviren** (Chef-Owner, Çiya Sofrası; Istanbul, Turkey)
with interpretation by Burak Epir

Melek Erdal (Food Writer, Cook, and Storyteller; London, UK)

3:00 PM

Flavor Discovery Tastings and Networking

Atrium (1st Floor)

**Sponsored by Kikkoman Sales USA | National Watermelon Promotion Board
| The Perfect Puree of Napa Valley**

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3:30 PM **Breakout Sessions, Block #2, Seminars and Workshops**

3:30 PM **Seminar Series (3:30 – 4:30 PM)**

Also see Kitchen Demonstration Workshop Series starting at 3:30 PM.

Seminar 5

Ecolab Theater (1st floor)

Reimagining Mediterranean Flavor with Tofu and Global Technique

This session explores the use of tofu as a versatile, plant-based protein within Mediterranean culinary frameworks. The session will also address ingredient functionality, cross-cultural flavor integration, and tofu's role in meeting contemporary menu demands for sustainability, nutrition, and plant-forward innovation.

Host: **Abby Fammartino** (Director, Health and Sustainability Program, The Center for Food & Beverage Leadership, CIA; Portland, OR)

Presenters: **Edward Lee** (Celebrity Chef, Author, and Restaurateur; Louisville, KY)

Uyen Pham '04 (Associate Professor–Culinary Arts, CIA; San Antonio, TX)

Sponsored by Pulmuone Foods USA

Seminar 6

Napa Valley Vintners Theater (1st floor)

Roots and Innovation: Heritage Cooking Meets Modern Sustainability

Explore the deep roots of heritage cooking across the Mediterranean including Portugal's rich maritime traditions and ancestral preservation methods and North Africa's key staples and enduring influence. Sustainability will be emphasized here from a discussion about regenerative agriculture, sourcing local and seasonal ingredients, and techniques that minimize waste and transform undervalued ingredients into bold, expressive dishes.

Host: **Jody Eddy** (Cookbook Author and Recipe Developer; Braga, Portugal)

Presenters: **Shola Olunloyo** (Chef-Owner, Studio Kitchen; Philadelphia, PA)

George McLeod (Co-Founder and Chef, SEM; Lisbon, Portugal)

Sponsored by RATIONAL

Seminar 7

Private Dining Rooms 1 & 2 (1st floor)

Must Try, Under-the-Radar Mediterranean Wines for the Modern Table

This immersive tasting session explores the rich history of Mediterranean winemaking – from ancient trade routes to modern revival – spotlighting rare, underappreciated varietals from the cradle of Western viticulture. Discover how these unique wines express their terroir and cultural heritage, telling stories of survival, adaptation, and identity shaped by centuries of trade, conquest, and climate. Rooted in tradition and terroir, these wines offer chefs a fresh perspective on pairing, plating, and storytelling.

Host: **Jennifer Breckner** (Director of Programs and Special Projects, The Center for Food & Beverage Leadership, CIA; Napa, CA)

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Presenters: **Scott Stroemer** (Bar Director, Galit and Café Yaya; Chicago, IL)
Tim Buzinski '97 (Assistant Professor, Wine Studies, CIA; Hyde Park, NY)

3:30 PM Kitchen Demonstration Workshop Series (3:30 – 4:30 PM)
Various Campus Kitchens

Kitchen Workshop D

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

Palm to Plate: Dates and the Deep Roots of Mediterranean Flavor in California

California and the Mediterranean share more than a climate – they share a culinary language built on sun-loving crops, bold flavors, and seasonal simplicity. With similar growing conditions, both regions produce heritage ingredients like olives, citrus, grapes, almonds, and dates that form the foundation of vibrant, health-forward cuisines. Dates are one of the oldest cultivated fruits and are naturally sweet, nutrient-dense, and fiber-rich. This demo shows how this fruit shines in both sweet and savory recipes, with potential to find a place across American menus from schools to restaurants to large-scale foodservice.

Host: **Bret Thorn** (Senior Food and Beverage Editor, Informa Connect: Brooklyn, NY)

Presenters: **Aarti Sequeira** (Television Host and Cookbook Author; Raleigh, NC)

Fariba Nafissi (Chef-Owner; ZoZoBaking; Los Angeles, CA)

Sponsored by California Dates

4:30 PM **Time to Return to General Session**

4:40 PM **Special Presentation: CIA Initiatives in the Mediterranean**

Presenter: **Greg Drescher** (Senior Advisor for Strategic Partnerships, Industry Leadership and Impact, CIA; Hyde Park, NY)

4:50 PM **General Session VII**

Ecolab Theater (1st floor)

The Greek Table: Hidden Traditions and the Chefs Who Carry Them Forward

In this dynamic culinary demonstration, chefs will explore the rich tapestry of regional Greek cuisine – from the sun-drenched flavors of Messinia and Crete to the vibrant culinary traditions of Thessaloniki and Athens – while also highlighting the profound influences of the Eastern Mediterranean, particularly Turkey. The session will delve into how these regional identities shape contemporary Greek cooking, offering insights into the chefs' personal journeys in balancing tradition and innovation within their restaurants and with their customers, as well as illuminate the often-overlooked home cooking traditions that define the plant-forward Greek kitchen, showcasing emblematic dishes and techniques that speak to the heart of Greece's culinary heritage.

Moderator: **Maureen Costura, PhD** (Professor-Liberal Arts, CIA; Hyde Park, NY)

Presenters: **Stavriani Zervakakou** (Chef and Founder, Aspasia Restaurant Mani; Stavri, Greece)

Manolis Papoutsakis (Chef and Co-Owner, Pharaoh;

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Athens, Greece)

5:50 PM **Conference Sessions Conclude for the Day**

6:00 PM+ **Special Event: Worlds of Flavor® Dinner Experience with renowned chef and regional Turkish cuisine authority Musa Dağdeviren - [RSVP now!](#)**

As seen on Netflix's *Chef's Table*

Four nights only, November 6 - 9, 2025 - Meet the Chef, November 6 and 7

Exclusively at The Grove

Worlds of Flavor attendees are invited to dine during the conference and will receive 10% off! Show your WOF attendee badge when paying. *WOF attendee 10% discount does not include alcohol.*

Friday, November 7

8:00 AM **Breakfast (8 – 8:30 AM)**

Featuring guest chef tastings of **Jody Eddy and Fabrizia Lanza**, prepared by CIA culinary staff

8:30 AM **General Session VIII**

Ecolab Theater (1st floor)

Shared Shores, Distinct Flavors: Southern Italy and Morocco in Conversation

This session explores how Italy and Morocco draw deeply from the same Mediterranean pantry leaning on plant-rich culinary traditions that have been shaped by centuries of exchange between Southern Europe, North Africa, and the Levant, in distinct ways. It highlights how culinary innovation rooted in cultural exchange remains relevant to today's chefs and food service operators, and how the Mediterranean continues to be a fertile ground for creativity and connection.

Host: **Chandra Ram '99** (Writer, Recipe Developer, Consultant; Chicago, IL)

Presenters: **Jordon Ezra King** (Recipe Developer and Writer; London, UK)
Mourad Lahlou (Chef-Owner, Aziza and Moro; San Francisco, CA)

9:20 AM **Break/Time to Walk to Concurrent Sessions**

9:30 AM **Breakout Sessions, Block #3 – Seminars and Workshops**

Various campus locations

9:30 AM **Seminar Series (9:30 -10:30 AM)**

Also see Kitchen Demonstration Workshop Series starting at 9:30 AM.

Seminar 8

Ecolab Theater (1st floor)

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Inside the Catalan Avant-Garde: A Mediterranean Culinary Revolution with Lessons for American Foodservice Operators

This session celebrates the artistry of Catalan cuisine, where olive oil – a symbol of health, flavor, and cultural heritage – takes center stage. Rooted in the Mediterranean and proudly aligned with European standards of quality, Catalonia is also forging meaningful culinary connections with California, a region equally renowned for its agricultural innovation and dynamic food culture. Through refined, modern dishes and masterful technique, these demos offer a taste of how Catalonia is reimagining its culinary identity for a global audience – one that values sustainability, creativity, and excellence.

Host: **Nancy Kruse** (Menu Analyst, Food Writer, and President, The Kruse Company; St. Paul, MN)

Presenters: **Luis Roger** (Chef, BCN; Houston, TX)
Sayat Ozyilmaz '15 (Chef-Owner, Dalida; San Francisco, CA)

Sponsored by Catalonia, World Region of Gastronomy 2025

Seminar 9

Napa Valley Vintners Theater (1st floor)

Next Generation Nourishment: Mediterranean Culinary Traditions Meet Modern Food Preservation Innovation

Explore the vibrant possibilities of plant-forward cooking in this demo featuring fresh, seasonal ingredients and culinary traditions that celebrate health, flavor, and longevity. Inspired by time-honored food cultures that prioritize deliciousness and nutrition – from Japanese Blue Zones to the Mediterranean diet to the rich, produce-driven cuisine of Iran, chefs will showcase dishes that are both nourishing and deeply satisfying, highlighting how innovative preservation technologies are helping maintain the natural taste and texture of fruits and vegetables harvested at the height of the season and preserved year-round, supporting healthier eating habits and reducing food waste.

Host: **Kristen Rasmussen, MS, RDN** (Assistant Director – Health and Sustainability Programs, The Center for Food & Beverage Leadership, CIA; Arcata, CA)

Presenters: **Chisako Hori** (Chef-Owner, Le Rire; Tokyo, Japan)
Hoss Zaré (Lead Operational Training Executive Chef, Bon Appétit at Google; Mountain View, CA)

Sponsored by Zeroco

Seminar 10

Private Dining Rooms 1 & 2 (1st floor)

Bitter Flavors, Bold Futures: A Culinary Conversation from Sicily and Sardinia

This session is an intimate tasting and conversation exploring the cultural depth of bitter flavors in Sicilian and Sardinian cuisine, from bitter almonds in traditional cookies and wild greens and citrus pith in modern reinterpretations in Sicilian food ways, to how local ingredients shape a distinct island identity in Sardinia. Guests will be guided through the symbolic and sensory role of bitterness and understand how young chefs reimagining tradition are using it as a lens to explore authenticity, memory, and innovation in Mediterranean food culture. This session offers American food service operators fresh inspiration for flavor innovation and a deeper understanding of how modern Mediterranean trends can elevate contemporary menus.

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Host: **Jennifer Breckner** (Director of Programs and Special Projects, The Center for Food & Beverage Leadership, CIA; Napa, CA)
Presenters: **Fabrizia Lanza** (Executive Director, Anna Tasca Lanza Cooking School; Sicily, Italy)
Antonio Campo (Chef Consultant; Sicily, Italy)
Phil Crispo (Chef Instructor, The Culinary Institute of America; Hyde Park, NY)

9:30 AM Kitchen Demonstration Workshop Series (9:30 -10:30 AM)
Various Campus Teaching Kitchens

Kitchen Workshop G

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

Sauces Through Time: Ancient Techniques, Modern Flavor

Over the course of time, sauces have been central to building flavor, telling stories, and connecting cultures. This session explores the wide spectrum of sauces – from the savory depth of Byzantine-era Murri to bright, spicy, and creamy sauces found across the Mediterranean and Asia. Chefs will discover how sauces – whether fermented, fresh, emulsified, or reduced – can unlock creativity and flexibility in today’s kitchens.

Host: **Andrew Hunter ‘88** (Corporate Chef, Kikkoman Sales USA; Los Angeles, CA)

Presenters: **Nathaniel Malone** (Corporate Executive Chef, Creative Dining Services; Indianapolis, IN)
Ed Roehr (Founder and Executive Chef, Magpie; Sacramento, CA)

Sponsored by Kikkoman Sales USA

Kitchen Workshop H

Copia Restaurant Kitchen Counter (1st floor)

Olive Oil in the Plant-Forward Kitchen: The Influence of Greece and Italy

Explore the dynamic role of olive oil in delicious, plant-forward cooking in this engaging session that will delve into olive oil’s versatility, flavor-enhancing properties, and cultural significance. Our esteemed chefs will offer practical insights and inspiration from the cuisines of Greece and Italy for integrating this foundational ingredient into modern, plant-centric menus.

Host: **Alexandra Kicenik Devarenne** (Olive Oil Consultant, Writer, and Educator, CalAthena; Petaluma, CA)

Presenters: **Manolis Papoutsakis** (Chef and Co-Owner, Pharaoh; Athens, Greece)
Paul Bartolotta (Co-Founder and Owner, The Bartolotta Restaurants; Milwaukee, WI)

Kitchen Workshop I

Wood Stone Outdoor Live Fire Kitchen (1st floor)

Seasonal Synergy: Reimagining Mediterranean Cuisine with Shio Koji

This groundbreaking culinary demonstration reimagines Mediterranean cuisine through the lens of modern technique and seasonal farm-driven cooking. The session introduces shio koji as a transformative ingredient that expands the boundaries of traditional Mediterranean flavors. Chef Marley Brown ‘12 will share how SingleThread’s

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progressive kitchen integrates this Japanese ferment into dishes rooted in the Mediterranean diet, offering new possibilities for depth, umami, and balance in fine dining.

Host: **Chandra Ram '99** (Writer, Recipe Developer, Consultant; Chicago, IL)

Presenter: **Marley Brown '12** (Head Chef of Creative Development, SingleThread; Healdsburg, CA)

Sponsored by Hanamaruki

10:30 AM **Coffee, Conversation, and Flavor Discovery Tastings** *Atrium (1st Floor)*
Sponsored by California Walnut Board | Northern Canola Growers | The Perfect Puree of Napa Valley

11 AM **General Session IX**
Ecolab Theater (1st floor)
Brunch All Day! Eastern Mediterranean Inspiration, California Bounty
The Worlds of Flavor Mediterranean celebration ends with the exploration of the soulful, flavor-packed world of brunch as it is celebrated across Istanbul and the broader Mediterranean and influencing American menus. Expect a celebration of spice, texture, and storytelling – where this morning menu becomes an all-day canvas for sustainability, hospitality, and culinary creativity.

Host/Presenter:

Nancy Kruse (Menu Analyst, Food Writer, and President, The Kruse Company; St. Paul, MN)

Presenter: **Sayat Ozyilmaz '15** (Chef-Owner, Dalida; San Francisco, CA)

11:35 AM **Concluding Remarks**
Speakers: **Jennifer Breckner** (Director of Programs and Special Projects, The Center for Food & Beverage Leadership, CIA; Napa, CA)

11:45 AM **World Marketplace (Tasting and Lunch)**
A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, beverages, and culture, featuring guest chefs, colorful market stalls, cultural experiences, comparative tastings, book signings, and more.

Book signing will feature **Alba Sunyer Ollé, Aarti Sequeira** (1st floor)

1:00 PM **Conference Concludes**

5:00 PM+ **Special Event: Worlds of Flavor® Dinner Experience with renowned chef and regional Turkish cuisine authority Musa Dağdeviren (through November 9) - [RSVP now!](#)**
Worlds of Flavor attendees are invited to dine during the conference and will receive 10% off! Show your WOF attendee badge when paying. *WOFF attendee 10% discount does not include alcohol.*

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