



FULL PROGRAM SCHEDULE

A joint initiative of **The Culinary Institute of America** and **Harvard T.H. Chan School of Public Health**, the Menus of Change initiative leverages [Scientific and Business Leadership Councils](#) to drive sustainable, healthy innovation in foodservice. The initiative and summit programming maintains full editorial independence from all project sponsors and commercial interests.

In its 14th year, the Menus of Change Leadership 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.

[View the At-A-Glance 2026 Program Snapshot Here](#)



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Tuesday, June 2nd - Opportunities in Blue Foods

Pre-Summit Activities

- **CIA Campus Tour and Breakfast (8am-10am)**
 - *RSVP with registration or [contact the CIA](#) for more information.*
- **CIA Hands-On Cooking Class (8am – 11am)**
 - *For 16 chef attendees; RSVP with registration or [contact the CIA](#) for more information.*
- **'Meeting of the Minds' Gatherings (10am-11:15am)**
 - **By Invite:** *Opportunity for specific sectors to book conference space to host industry sector attendees and facilitate a discussion. [Contact the CIA](#) for more information.*
- **Early Conference Registration (9am-11:15am)**
- **Networking Lounge Open (9am-11:15am)**
 - *Dedicated networking time with structured opportunities to connect with attendees around specific topics or for 1-on-1 meetings.*
- **Networking Coffee Kickoff! (10:15am-11:15am)**
 - **Drop-In Activity:** *Start the Summit by connecting with peers across the foodservice ecosystem in a dynamic networking experience. Designed to spark new ideas and relationships, this session brings together chefs, operators, researchers, and business leaders for intimate conversations focused on shared challenges and opportunities. Come ready to exchange insights, build connections, and set the tone for the days ahead.*

Conference Opening

11:15 AM **Opening Blue Foods Lunch Experience**
Palmer Plaza (outside of Marriott Pavilion)

Conference Registration

Marriott Pavilion (Auditorium Level), Francesco and Mary Giambelli Atrium Lobby

CIA and MCURC Student Showcase

Check out the slide reel to learn more about 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.

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Mainstage Program Begins

Marriott Pavilion, Ecolab Auditorium

- 12:15 PM **Welcome Remarks from the CIA: Preparing for 2035**
A long-view lens on resilience, health, and the future of food.
- Presenter: **Robert Jones '20** (Vice President, Strategic Partnerships, Industry Leadership, and Impact, The Culinary Institute of America)
- 12:25 PM **Welcome Remarks from Harvard: The Urgency of Food System Transformation and Culinary Leadership**
- Presenter: **Walter Willett, MD, DrPH** (Professor of Epidemiology and Nutrition, Harvard T.H. Chan School of Public Health)
- 12:35 PM **Session I: Menus of 2035 Context Setting**
- Presenter: **Mike Lee** (Principle Futurist, The Future Market & Mise)
- 12:45 PM **Session II: Hope in the Water**
Celebrating the foods, flavors, and futures found in water. Featuring a sneak peak trailer of Hope in the Water Season 2.
- Presenters: **Jennifer Bushman** (Executive Director and Co-Founder, Fed by Blue)
- 12:55 PM **Session III: One Water, One Food System**
How aligning land and aquatic agriculture unlocks a more resilient, regenerative future for the entire food supply.
- Presenters: **Jennifer Bushman** (Executive Director and Co-Founder, Fed by Blue)
 Sam Garwin (Director of Market Development, Greenwave)
 Brandon Gottsacker (CEO, Superior Fresh)

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1:20 PM

Session IV: Indigenous Wisdom, Ocean Futures

*This session explores how indigenous leadership and integrated community-led fisheries management can secure sustainable supply chains, bolster global food security, and drive economic equity. **Audience Q&A.***

Presenters: **Ken Paul** (Principal and Owner, Pokiok Associates, Lead Fisheries Negotiator and Research Coordinator for the Wolastoqey Nation of New Brunswick)
Lilani Dunn (Executive Director, Bristol Bay Regional Seafood Development Association)

1:50 PM

Session V: Blue Foods for 10 Billion – Research and Culinary Demo

A look at research tracking the climate impact on fisheries and migratory patterns that will impact nutrition availability by country, emphasizing the need for biodiverse sourcing, as well as a look at the micronutrient delivery of low carbon, low contaminant-risk blue foods to responsibly meet global nutrition needs in the next decade. The session concludes with a culinary demo contextualizing the need for adopting low impact diverse species on menus through a look at what marketing and menu techniques work now (and into the future).

Presenters: **Julia Mason, PhD** (Social-Ecological Systems Scientist, Environmental Defense Fund)
Teresa Fung, ScD, RD (Adjunct Professor, Harvard T.H. Chan School of Public Health)
Sammy Monsour '05 (Good Luck Hospitality, Adjunct Faculty, CIA Master's in Sustainable Food Systems, Chef/Consultant)
Linda Cornish (Founder and President, Seafood Nutrition Partnership)

2:30 PM

Refreshment & Networking Break

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

Sponsored by Hodo, Never Better Foods, Performance Food Group, and Unox

3:00 PM

Session VI: One Water, One Food System Case Study Vignettes

Marriott Pavilion, Ecolab Auditorium

Fun fact engagement around research and real-world case study applications on consumer buy-in of blue foods, seaweed and groundwater's role in the future, and

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case studies from foodservice organizations across the industry who are leading a sustainable food future through blue foods.

Presenters: **Catherine Brown** (Regional Local Food Project Coordinator, Maine Department of Education, Child Nutrition, Student of the CIA's Sustainable Food Systems Master's Program)
Leah Botko, SNS (Food & Nutrition Services Director, Old Orchard Beach School District, Healthy Kids Collaborative Member)
Thom Pastor (Director of Food and Nutrition Services, Alaska Native Tribal Health Consortium)
Renee McKeon (Sustainability & CSR Vice President of Corporate Services, Sodexo)

3:10 PM **Session VII: Blue Foods, Bold Choices**
Explore the tools, resources, and the role of the private sector in shaping more sustainable supply chains. Learn how foodservice leaders and chefs are navigating procurement tradeoffs to balance sustainability, nutrition, and impact when sourcing seafood.

Presenter: **Josh Madeira** (Fisheries and Aquaculture Policy Director, Monterey Bay Aquarium)

3:20 PM **Session VIII: Chefs Shaping Ecosystems**
See how culinary pros turn underutilized and invasive species into delicious dishes that restore regional food systems and support sustainable nutrition.
Audience Q&A

Presenters: **Matthew Beaudin '05** (Chef & Global Sustainability Advocate, Seafood Watch Blue Ribbon Task Force)
Mavis-Jay Sanders (Culinary Director, Community Kitchen)

3:45 PM **Session IX: Seafood Matters**
Discover how blue foods can be an organization-wide win-win to advance sustainability goals and motivate foodservice teams, told through the eyes of a culinary leader.

Presenter: **Barton Seaver '01** (Chef, Author, Sustainable Seafood Expert, For Cod and Country/Seafood That Matters)

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4:00 PM **Session X: The Market for Lemons**
This conversation explores how gaps in knowledge between producer and consumer drive industries toward lower quality and price-based decisions. Using fish as a case study, Josh Niland shows how better handling, transparency, and technique can rebuild trust, elevate value, and reverse the race to the bottom in seafood.

Presenter: **Josh Niland** (Chef, Saint Peter, Fish Butchery, and Petermen)

4:30 PM **Announcements**

4:45 PM **Breakout Workshops – Round A**
Held at various locations around campus; select your breakout session in advance.

Breakout Session A1: Empowering Culinarians through Blue Foods

Location: Blackberry Farms, Roth Hall

1. Sea Vegetables that Save

Delicious, inventive sea vegetable dishes that support health and the ocean.

Presenters: **Andrew Wilkinson '83** (Chef of Culinary R&D and Training, North Coast Seafoods),
Sofia Sada Cervantes, CEC, Med, PCIII (Assistant Professor, CIA, Texas Campus, Student, CIA Master's in Sustainable Food Systems)

2. Mastering Aquatic Ingredients: Chef Workshop

Hands-on strategies to creatively cook with and showcase sustainable blue foods in your kitchen.

Presenters: **Gesina Beckert** (Director of Programs, BITE)
Michael Fraino (Supervising Chef, Restaurant Associates)

Breakout Session A2: Live streaming of the Repertoire Podcast (Heritage Radio Network)

Location: Ecolab Auditorium, Marriot Pavilion

Exploring the flavors, techniques, and stories behind sustainable aquatic foods with Barton Seaver, Sammy Monsour, and an additional presenter to be announced.

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Host: **Sammy Monsour '05** (Good Luck Hospitality, Adjunct Faculty, CIA Master's in Sustainable Food Systems, Chef/Consultant)

Guest(s): **Barton Seaver '01** (Chef, Author, Sustainable Seafood Expert, For Cod and Country/Seafood That Matters)
Additional Presenter to be announced

Breakout Session A3: From Sourcing to Plate: Blue Foods in Practice

Location: Danny Kaye Theatre, Conrad Hilton Library

1. Next-Level Blends: Plant-Forward with Blue Foods

Creative culinary strategies to put sea vegetables, small fish, and circular byproducts on the menu.

Presenters: **Matthew Beaudin '05** (Chef & Global Sustainability Advocate, Seafood Watch Blue Ribbon Task Force),
Mavis-Jay Sanders (Culinary Director, Community Kitchen)

2. Navigating Biodiverse Blue Foods Sourcing & Menu Guidance

Practical guidance for chefs and operators to source, integrate, and highlight diverse aquatic ingredients responsibly.

Presenters: **Josh Madeira** (Fisheries and Aquaculture Policy Director, Monterey Bay Aquarium)
Matthew Ona '01 (Professor - Culinary Arts, CIA New York)

Breakout Session A4: Building a Resilient, Biodiverse Food System

Location: Admissions Center, Ecolab Admission Theater

Exploring how regenerative agriculture and clean water create nutrient-rich, sustainable, and equitable food systems.

Moderator: **Chavanne Hanson** (Nourishing by Design: Choice Architecture, Nutrition Strategy & Workplace Wellbeing)

Presenters: **Thomas Harter, PhD** (Nora S. Gustavsson Endowed Professorship in Water Resources, University of California, Davis) *Virtual Presenter*

Jennifer Bushman (Co-Founder, Fed by Blue)

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Matthew Hayek, PhD (Assistant Professor, New York University in the Department of Environmental Studies; Affiliated Faculty, NYU Center for Data Science),
Sam Garwin (Director of Market Development, GreenWave)

Breakout Session A5: Culinary Campus Walk: From Field to Plate

Meet Up Location: Wine Spectator Classroom, Roth Hall

Explore the CIA grounds firsthand, witnessing sustainable practices, innovative cooking, and food system education in action.

Presenters: **Sean McGurl, MSFS** (Manager, Education Sustainability Initiatives, The Culinary Institute of America)
Bobby Perillo '86 (Professor, School of Liberal Arts and Applied Food Studies, The Culinary Institute of America)
Hutch Kugeman (Head Brewer and Instructor, CIA New York)
Aleishe Baska '05 (Associate Professor, School of Baking and Pastry Arts, CIA New York)
Rachel Wyman, MBA, CMB, '05 (Lecturing Instructor, CIA New York)

Private Sponsor Workshop A6 (by invite only)

Winning in the Tension: Innovating Where Sustainability Meets Consumer Cravings

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

An exclusive, interactive culinary ideation workshop, the CCDI team uses their Power of Taste® methodology to turn trend signals and chef-driven insights into craveable food concepts designed to drive business growth.

Presenters: **Robin Puskas** (Head of Culinary, CCDI - Center of Culinary Development & Innovation)
Natalie Shmulik (Head of Innovation & Partnerships, CCDI - Center of Culinary Development & Innovation)
Jill Houk, CRC (Corporate Research Chef, Culinary Culture)

6 PM

Opening Reception

Palmer Plaza (outside the Marriott Pavilion)

Sponsored by Kraft Heinz and McCain Foodservice Solutions

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With book signings by:

- **Barton Seaver '01** | *The Blue Food Cookbook, Superfood Seagreens, Two if by Sea, America Seafood*
- **Josh Niland** | *Saint Peter, Chapter and Verse; The Whole Fish Collection*
- **Marion Nestle** | *The Fish Counter, What to Eat Now*

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

7 PM

Opening Reception Concludes

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

Wednesday, June 3rd: Evolving Food Business Challenges

8:00 AM

Hudson Valley Breakfast & Networking

Marriott Pavilion (Lower Level and Atrium) Conference Center and The Louis Greenspan Lobby, Including Samsung Club des Chefs Demonstration Kitchen
Sponsored by McCain Foodservice Solutions

8:30 AM

Welcome Remarks for the Day + Live Music Performance

Marriott Pavilion, Ecolab Auditorium

Presenter: **Mary Purdy, MS, RDN** (Managing Director, Nutrient Density Initiative; Adjunct Faculty, CIA Online Master's in Sustainable Food Systems, Menus of Change Strategic Program Manager and Advisor)

8:35 AM

Session I: The Future of Food Business

Step into 2035 with illustrated scenarios, scorecards, and pathways from Mike Lee that make the future of foodservice tangible and actionable.

Presenter: **Mike Lee** (Principal Futurist, The Future Market & Mise)

8:45 AM

Session II: 2035 Research Vignettes

Research-informed projections that provide a foundation for the next session, offering surprising information that will shape our next decade.

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Presenters: **Jackie Bertoldo, DrPH, MPH, RDN** (Founder, Eat Better by Design; Menus of Change Research Advisor, CIA)
Tim Dale (Category Innovation Director, Balanced Proteins)
Amanda Mikels, MSFS '25 (Founder, Summer's Bounty 365)
Zachary Gordon (Current CIA Student)
Rebecca Chesney (Vice President of Sustainability, Guckenheimer)

9 AM

Session III: The Path to Business Resilience in 2035

Leaders discuss strategies, workforce trends, and immediate actions to thrive in a rapidly evolving food business landscape of the next decade.

Moderator: **Jen Purcel** (Dean of the Food Business School, Culinary Institute of America, New York Campus)

Presenters: **Rene van Camp** (Chief Hospitality Officer, ISS North America)
Nira Johri (former Chief Sustainability Officer, KFC)
Laura Pensiero, RDN (Chef/Founder, Gigi's Trattoria)

9:30 AM

Session IV: 33,000 Restaurants and One Breakfast Sandwich

Presenter: **Paul Yang** (Head of Global Sustainability, Restaurant Brands International)

9:40 AM

Session V: The New Era of Dining: The Portion Revolution and Emerging Fast Casual Trends

Explore how portion customization meets profit, reduces waste, and reshapes dining—backed by the latest ReFED, Datassential, and MCURC research, and dive into emerging trends signaling a new era of QSR and fast casual dining.

Presenters: **Sara Burnett** (Executive Director, ReFED)
Abby Fammartino, MBA, MSFS (MCURC Co-Director, Director of Health and Sustainability Programs and Research, CIA)
Jeffrey Clark (Director, Business Engagement Food Safety, Nutrition, Sustainability, National Restaurant Association)
Paul Yang (Head of Global Sustainability, Restaurant Brands International)

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10:10 AM **Session VI: Next Gen Culinary Opportunities in QSR**
Discover how today's trends in menu innovation and customization align with the Menus of Change Principles and translate into tomorrow's fast-casual dining, complete with a live culinary demo. Audience Q&A.

Presenters: **Joaquin Cariaso '22** (Manhatta, Netflix's Next Gen Chef Candidate)
Additional Presenter to be Announced

10:35 AM **Refreshment & Networking Break**
Marriott Pavilion (Lower Level), Conference Center and The Louis Greenspan Lobby, Including Samsung Club des Chefs Demonstration Kitchen
Sponsored by 50CUT, Lentils.org, The Maine Lobster Marketing Collaborative, and Metafoodx

11:15 AM **Choose Your Own Plenary Session**
Attendees select from one of the following plenary sessions.

Session VII: The Longevity Economy
Location: Marriott Pavilion, Ecolab Auditorium

By 2040, more than 81 million adults aged 65 and older will comprise nearly a quarter of the U.S. population, representing over \$7.6 trillion in spending power. Unlock the massive potential of older-adult dining, wellness, and sustainable foodservice as the 65+ population reshapes nutrition and hospitality by 2040.

Presenters: **Sandy Todd Webster '24** (Journalist, Educator, and Consultant)
Colin Milner (CEO of the International Council on Active Aging)
Thad Parton (Assistant Vice President of Food & Beverage Operations, Mather)
Maggie Moon, MS, RD (Brain Health Nutrition Expert)
Walter Willett, MD, DrPH (Professor, Harvard T.H. Chan School of Public Health; Chair, MOC Scientific & Technical Advisory Council)

Session VIII: Hospitality 2035: The Rise of the Food Allergy Consumer
Location: Ecolab Admissions Theatre, Admissions Center

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By 2035, food allergies will significantly shape hospitality, from menus to guest communication, safety, and transparency, building on changes already underway in education and foodservice settings. With 33 million Americans living with food allergies (and 85 million impacted), this growing, underserved, and highly loyal segment presents a clear opportunity for operators to build trust and long-term growth. Attendees are encouraged to bring questions and be ready to tap into this growing segment.

Presenters: **Craig Fontenot** (Chief of Staff and Mission Integration at FARE)
Andrew Mayne (Stanford R&DE Chef)
Jennifer Roberts (VP, Nutrition, Wellbeing & Safety Strategy, Compass North America)

12 PM

**Walk Around Sponsored Exchange Lunch
Dessert & Coffee**

Palmer Plaza

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

Sponsored by Kraft Heinz, McCain Foodservice Solutions, Hodo, 50CUT, and illy Caffé

1:30 PM

Session IX: Repurpose Competition Announcement

Marriott Pavilion, Ecolab Auditorium

Announcing the winners of the beverage-focused Repurpose with a Purpose competition featuring a showcase of solutions submitted across categories. [Learn more](#) and [apply here](#) by April 30th to participate.

Presenters: **Valentina Córdoba** (Research and Community Manager, CIA)
Caitlin Bolin (Lecturing Instructor, Hospitality and Service Management, CIA)

1:40 PM

Session X: Food Politics 2026 - Dietary Guidelines and More to Inform the Decade Ahead

Understand the latest science and debates, from dietary guidelines to seed oils, and learn how to translate into clear, practical guidance for diners.

Moderator: **Maria Godoy** (Senior Editor and Health Correspondent, NPR)

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Presenters: **Marion Nestle** (Author and Paulette Goddard Professor of Nutrition, Food Studies, and Public Health, Emerita)
Christopher Gardner, PhD (Rehnborg Farquhar Professor of Medicine, Stanford University; Director of (SPRC) Nutrition Studies Group, Stanford University)
Teresa Fung, ScD, RD (Adjunct Professor, Harvard T.H. Chan School of Public Health)

2:10 PM

Session XI: Unprocessing Menus: Delivering Nutrition across the Lifespan

Real-world case studies showing how whole-food, plant-forward menus drive business success across K12, QSR, senior living, and more.

Presenters: **Thad Parton** (Assistant Vice President of Food & Beverage Operations, Mather)
John Stoddard (Associate Director of Climate and Food Solutions Health Care Without Harm & Practice Greenhealth)
Andrew Urbanetti (Assistant Director of Strategic Initiatives, Boston Public Schools)
Sandy Curwood, PhD, RDN (Program Manager, CIA Healthy Kids Collaborative; Former State Director of School and Community Nutrition Programs, Virginia Department of Education)

With Submitted Case Studies (presented by Mary Purdy) from:

Taylor Thomas (Assistant Director of School Nutrition Services, San Antonio North East ISD)
Michelle Goncalves (Chief Culinary Officer, Luna Grill)

2:25 PM

Session XII: MCURC Research Release: The Protein Mix

A quick look at a Menus of Change-inspired new visual deliverable from Menus of Change University Research Collaborative (MCURC) researchers on the triple value of diversifying your menu mix.

Intro: **Abby Fammartino**, MBA, MSFS (MCURC Co-Director, Director of Health and Sustainability Programs and Research, CIA)

Presenters: **Dorian Lazzara**, Undergraduate Student, Environmental Science, Biology, and Global Studies, Marist University
Anaiya Naroola, Undergraduate Student, Food Science, University of California, Davis

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Janani Venkataramanan, Undergraduate Student, MPA Public Policy,
New York University

Mikaela Yee, Undergraduate Student, Food Science, University of
California, Davis

2:35 PM

Session XIII: The Future of Travel

Dive into the launch of the 2035 Travel Food & Beverage Manifesto, with AI-driven insights and Menus of Change strategies transforming healthy travel dining experiences.

Presenters: **Thorsten Merkle** (Professor, Head of the Expert Group for Hospitality & Service Management, Zurich University of Applied Sciences)
Mark Angela (CEO of Asia-Pacific, SSP)

2:50 PM

Session XIII: Designing Menus for 2035

A live, cross-sector menu design challenge! Teams tackle planetary health, global wellness, demographic shifts, sourcing realities, and workforce strategy to imagine the menus and dining experiences of 2035.

Moderator: **Lizzy Freier** (Senior Director of Menu Research & Insights, Technomic)
Kids Menus of the Future:
Lisa Feldman '91 (Senior Director of Culinary, Menu Systems, and CSR, Sodexo)
Danielle Bock (Director of Nutrition Services, Greeley-Evans Weld County School District 6)
Pablo Mendez (Regional Chef, Areas)
Travel Menus of the Future:
Marisa Christenson '06 (Associate Vice President, Food & Beverage Operations and Development, Holland America Line)
Sports/Entertainment Menus of the Future:
Jennifer Cox (Senior Vice President of Culinary, Levy)
Gerhard Bussen '01 (Director of Culinary Services, Sodexo Live!)

3:25 PM

Announcements

3:30 PM

Refreshment & Networking Break

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

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Sponsored by BluGlacier, Ecuador First Class Shrimp, illy Caffé, and Zero Acre

4:10 PM

Breakout Workshops – Round B

Various locations around campus; reserve your breakout session ahead.

Session B1: Next Level R&D

Location: Ecolab Admissions Theatre, Admissions Center

- **The Future Blend:** *CIA faculty pushing the needle on R&D for blends, from fats and alt-chocolate in baking to next-level nutrition in baking and pastry.*

Presenters: **Lilla Bernal '99** (Baking and Pastry Faculty, CIA San Antonio, Student, CIA Master's in Sustainable Food Systems)

- **Better-for-You QSR & Fast Casual: Concepts Informed by Gen Z Insights 4:45-5:30pm**

Better-for-you versions of familiar QSR and fast casual concepts are developed and tested using direct Gen Z insight. Drawing on classroom-based research and iterative product development, concepts are evaluated against traditional models for nutrition, cost, operational feasibility, and consumer relevance.

Presenters: **CIA Culinary Science, Health, and Nutrition Students**
JJ Lui (Associate Professor, Culinary Science and Nutrition)

Session B2: Soil and Our Changing Food Supply: Sourcing for Nutrition/Nutrient Density

Location: Marriott Pavilion, Ecolab Auditorium

Dive into how soil health, groundwater shifts, and regenerative practices impact nutrient density, food quality, and climate resilience.

Presenters: **Mary Purdy, MS, RDN** (Managing Director, Nutrient Density Initiative; Adjunct Faculty, Menus of Change Strategic Program Manager and Advisor, CIA Online Master's in Sustainable Food Systems)
Christa Barfield (CEO, Farmer Jawn Agriculture)
Andrew Smith (Chief Science Officer, Rodale Institute)
Chris Gergen (CEO, Regenerative Organic Alliance)
Jessica Student (Senior Marketing Lead, Edacious)

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Session B3: Sip Smart: Crafting On-Trend Healthy & Sustainable Beverage Menus

Location: Wine Spectator Classroom, Roth Hall

Unlock the potential of artfully crafted low-alcohol, zero-waste, and culturally inspired drinks that nourish, refresh, and delight across meal environments.

Presenters: **Chris Marshall** (Founder, Sans Bar)
Caitlin Bolin '10/'24 (Lecturing Instructor, Hospitality and Service Management, CIA Hyde Park)
Brandi-Renee Burgess '13 (Assistant Professor, Hospitality and Service Management, CIA Hyde Park)
Christie Dufault (Professor of Wine and Beverage Studies, CIA Hyde Park)

Session B4: EAT Lancet Live Focus Group - Sustainable and Just Procurement

Location: Danny Kaye Theatre, Conrad Hilton Library

A cross-sector live focus group of the EAT Lancet Community for Action Groups addressing the EAT Lancet 2025 report's new recommendations applied to sustainable and just procurement strategies.

Moderator: **Helene York** (Author, Incorporating Sustainability into Procurement Decision Making for Food Supply Chains, Adjunct Faculty, CIA Master's in Sustainable Food Systems)

Panelists: **Lindsey Allen** (Environmental Sustainability Manager – Food & Supply Chain, Disney)
Rebecca Chesney (Vice President of Sustainability, Guckenheimer)
Renee McKeon (Sustainability & CSR Vice President of Corporate Services, Sodexo)
Ken Paul (Principal and Owner, Pokiok Associates, Lead Fisheries Negotiator and Research Coordinator for the Wolastoqey Nation of New Brunswick)
John Stoddard (Associate Director of Climate and Food Solutions Health Care Without Harm & Practice Greenhealth)

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Session B5: Workforce Training for the Future

Location: Blackberry Farms Theater, Roth Hall

1. On-the-Job Workforce Training for Tomorrow

Exploring the evolving challenges and opportunities in preparing hospitality teams for a complex, rapidly changing world.

Moderator: **Rachel Wyman '05, MBA, CMB** (Lecturing Instructor, Baking and Pastry Arts, CIA New York)

Presenters: **Alex Askew '89** (President, BCAGlobal)
Rene van Camp (Chief Hospitality Officer, ISS North America)

2. Beyond the Basics: Rebuilding Culinary Education for What Comes Next

From sourcing and waste to nutrition and innovation, preparing students for a rapidly shifting food and hospitality landscape.

Presenters: **Lynn Gigliotti '88** (Associate Professor-Culinary Arts, CIA New York Campus)
Additional Student Presenter to be Announced

5:30 PM

Evening Reception and Live Performance

Palmer Plaza (outside the Marriott Pavilion)

Sponsored by Kraft Heinz, McCain Foodservice Solutions, 50CUT, Hodo, and illy Caffé

With book signings by:

- **Marion Nestle** | *What to Eat Now*
- **Helene York** | *Incorporating Sustainability into Procurement Decision Making for Food Supply Chains*
- **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.

6:30 PM

Evening Reception Concludes

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

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Add On Programming

6:30 PM

– 8 PM

Hudson Valley Cider History and Tasting (Register in Advance)

Location: Wine Spectator Classroom, Roth Hall

This program explores the history and resurgence of the Hudson Valley hard cider industry, including the diversity and significance of New York apple varieties. Participants will hear from cider makers about their craft and the industry's potential, followed by a curated tasting led by CIA faculty and the producers.

Presenters: **Tim Buzinski '97** (Assistant Professor – Wine and Beverage Studies, CIA, New York Campus)
Taylor Reid, PhD (Professor, School of Liberal Arts and Applied Food Studies, CIA, New York Campus)
Kimberly Kae (Grower/Cidermaker, Metal House Cider)
Nika Carlson (Owner, Greenpoint Cidery)

Thursday, June 4th: From Craft to Code: Culinary Leadership in the Age of AI

8:00 AM

Breakfast & Networking

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

8:30 AM

Welcome Remarks

Marriott Pavilion, Ecolab Auditorium

8:35 AM

Session I: Introduction to The Algorithm Kitchen

Presenter: **Mike Lee** (Principal Futurist, The Future Market & Mise)

8:45 AM

Session II: Preserving Craft while Embracing the Future with President Michiel Bakker

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Keynote address on how AI can elevate, rather than replace, the art, craft, and business of food and hospitality.

Presenter: **Michiel Bakker** (President, The Culinary Institute of America)

8:55 AM **Session III: Moving from Curiosity to Capability (Discussion & Live Demo)**
*A discussion about what AI is — and what it is not, showcasing a live demo with AI Agent, 'Leo,' on AI's potential to support Menus of Change-aligned initiatives. Built from **audience interaction and live Q&A.***

Presenters: **Michiel Bakker** (President, The Culinary Institute of America)
Steve Gundrum (Chief AI Officer, Mattson)
'Leo' (AI Persona)

9:15 AM **Session IV: Introducing the Mattson AI Lab at the CIA**

Presenters: **Michael Sperling** (Vice President of Academic Affairs, The Culinary Institute of America)
Steve Gundrum (Chief AI Officer, Mattson)

9:25 AM **Session V: Modeling Taste: AI-Driven Sensory and Consumer Insights for F&B Optimization**
Can we determine what eaters like and don't with AI? Explore new research on the prediction of consumer liking from sensory, compositional, and structural data.

Presenter: **Jean-Xavier Guinard, PhD** (Professor of Sensory Science, University of California, Davis)

9:35 AM **Session VI: Coding for Deliciousness: Scaling Healthy Ancestral Wisdom with AI**
Bridging tradition and technology to scale flavor, health, and culturally rooted food knowledge.

Presenter: **Matthew Lange, PhD** (CEO and Chief Science Officer, International Center for Food Ontology Operability Data and Semantics (IC-FOODS))

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9:45 AM **Session VII: Chefs - The Essential Ingredient in AI-Driven Creative Intelligence**
Leveraging AI as a tool to enhance culinary creativity, decision-making, and innovation.

Presenter: **Tiffany Poe '22** (Adjunct Faculty, CIA, Consultant)

9:55 AM **Session VIII: Cooking Under Constraint: AI in the Kitchen (Culinary Demo)**
Using AI as a strategic partner to create nutritious, scalable dishes amid real-world challenges like labor, climate, and ingredient limitations.

Presenters: **Ray Dawson** (Assistant Professor, Culinary Arts, CIA Hyde Park)
Tiffany Poe '22 (Adjunct Faculty, CIA, Consultant)
Terri Brownlee, MPH, RD, LDN (Vice President Food Education + Wellness, Bon Appetit)

10:25 AM **Refreshment & Networking Break**
Marriott Pavilion (Lower Level), Conference Center and The Louis Greenspan Lobby, Including Samsung Club des Chefs Demonstration Kitchen
Sponsored by Kraft Heinz

10:55 AM **Ignite Round Presentations**
Marriott Pavilion, Ecolab Auditorium
Brief presentations featuring emerging technologies and real-world case studies.

Session IX: The Efficiency Revolution: How AI is Revolutionizing Food Waste

Presenter: **Sara Burnett** (Executive Director, ReFED)

Session X: AI as a Strategic Partner in Scaling Food Systems

Presenter: **Spencer Plaut '04** (Global Head of Food, OpenAI)

Session XI: Hospitality IQ: The Intelligent Workplace

Presenter: **Baker Smith** (CIO, Aramark Enterprise Services)

Session XII: The QSR Command Center

Presenter: **Victor Dias** (Senior Director of Product, Burger King)

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- 11:25 AM **Session XIII: 2035, Envisioned: From Current Pilots to Futurecasting Innovations in F&B**
With AI capabilities expected to double every seven months, what is likely to happen in the next 2, 5 or 10 years? From the evolution of labor and business models, circularity 2.0, integrated data systems, and biotech wearable-informed consumers, the broader food industry will face increasingly rapid changes and opportunities. Explore potential realities by 2035, and learn how to act to prepare your business today.
- Moderator: **Mike Lee** (Principle Futurist, The Future Market & Mise)
Presenters: **Sara Burnett** (Executive Director, ReFED)
 Victor Dias (Senior Director of Product, Burger King)
 Spencer Plaut '04 (Head of Global Food, Open AI)
 Baker Smith (Chief Information Officer, Aramark)
 Justin Shimek (CEO and Chairman, Mattson & Co)
 Mark Reiss (Global Food Program, Risk Management, Google)
- 12:00 PM **Audience Reflections**
- 12:10 PM **Closing Remarks from CIA and Harvard: Calls to Action**
- 12:20 PM **Walk to CIA Restaurants**
- 12:30 PM **Family Style Closing Lunch Experience**
RSVP Required
- 2 PM **Summit Concludes**
Safe travels!

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