



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

11:15 PM **Opening Blue Foods Lunch Experience**
Marriott Pavilion (Lower Level), The Louis Greenspan Lobby

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

CIA and MCURC Student Showcase
Find out 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.

12:15 PM **Welcome Remarks: The Urgency of Food System Transformation and Culinary Leadership**
Marriott Pavilion, Ecolab Auditorium

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

12:25 PM **Opening Keynote: Preparing for 2035**
Marriott Pavilion, Ecolab Auditorium

Presenter: **Robert Jones '20** (Vice President, Strategic Partnerships, Industry Leadership, and Impact, The Culinary Institute of America)

12:35 PM **Welcome Remarks: The Urgency of Food System Transformation and Culinary Leadership**
Marriott Pavilion, Ecolab Auditorium

Presenter: **Walter Willett, MD, DrPH** (Professor of Epidemiology and Nutrition, Harvard T.H. Chan School of Public Health)

12:45 PM **Hope in the Water**
Marriott Pavilion, Ecolab Auditorium

Presenters: **Jennifer Bushman** (Co-Founder, Fed by Blue)
Additional Presenter to be announced soon

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- 1:00 PM **One Water, One Food System**
Marriott Pavilion, Ecolab Auditorium
 Presenters: **Jennifer Bushman** (Co-Founder, Fed by Blue)
Additional Presenters to be announced soon
- 1:25 PM **Blue Foods for 10 Billion**
Marriott Pavilion, Ecolab Auditorium
 Presenters: **Julia Mason, PhD** (Social-Ecological Systems Scientist, Environmental Defense Fund), **Linda Cornish** (Founder and President, Seafood Nutrition Partnership)
Additional Presenters to be announced soon
 Chef Demo: **Sammy Monsour '03/'20** (Chef/Consultant)
- 2:00 PM **Indigenous Wisdom, Ocean Futures**
Marriott Pavilion, Ecolab Auditorium
 Moderator: **Danielle Nierenberg** (President, Food Tank)
 Presenters: **Ken Paul** (Principal and Owner, Pokiok Associates, Lead Fisheries Negotiator and Research Coordinator for the Wolastoqey Nation of New Brunswick, *Additional Presenter to be Announced*)
Lilani Dunn (Executive Director, Bristol Bay Regional Seafood Development Association)
- 2:30 PM **Refreshment & Networking Break**
The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)
Including Samsung Club des Chefs Demonstration Kitchen
- 3:00 PM **Blue Foods Case Study Vignettes**
Marriott Pavilion, Ecolab Auditorium
 Presenters: **CIA and Harvard Students** (*To be announced*)
- 3:15 PM **Navigating Procurement Trade Offs in Blue Foods**
Marriott Pavilion, Ecolab Auditorium

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

3:25 PM **Chefs/Culinary Professionals as Influencers Rebalancing Regional Ecosystems**

Marriott Pavilion, Ecolab Auditorium

Moderator: **Bruce Mattel '80** (CIA Faculty)
Presenters: **Matthew Beaudin '05** (Chef & Global Sustainability Advocate, Seafood Watch Blue Ribbon Task Force)
Mavis Jay-Sanders (Culinary Director, Community Kitchen)

3:50 PM **Seafood Matters**

Marriott Pavilion, Ecolab Auditorium

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

4:00 PM **Featured Keynote Presentation**

Marriott Pavilion, Ecolab Auditorium

4:30 PM **Walk to Breakout Workshops - Round A**

4:45 PM **Breakout Workshops – Round A**

Held at various locations around campus; select your breakout session in advance.

1. Two-Part Culinary Demonstration Series:

- **Sea Vegetables that Save**
 - Presenters: **Andrew Wilkinson '83** (Chef of Culinary R&D and Training, North Coast Seafoods), **Sam Garwin** (Director of Market Development, GreenWave), **Sofia Sada Cervantes** (Assistant Professor, CIA, Texas Campus)
- **Next-Level Blends: Plant-Forward with Blue Foods**
 - Presenters: **Matthew Beaudin '05** (Chef & Global Sustainability Advocate, Seafood Watch Blue Ribbon Task Force), **Mavis Jay-Sanders** (Culinary Director, Community

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Kitchen)

2. Live streaming of the Repertoire Podcast (Heritage Radio Network)

- Host: **Sammy Monsour '03/'20** (Chef/Consultant)
- Guest Presenter(s): **Barton Seaver '01** (Chef, Author, Sustainable Seafood Expert, For Cod and Country/Seafood That Matters),
Additional Presenter to be announced

3. Two-Part Series – Operationalizing Sustainable Blue Foods:

- **Aquatic Foods Chef Engagement Workshop**
 - Presenters: **Gesina Beckert** (Director of Programs, BITE),
Additional Presenter to be announced
- **Navigating Biodiverse Blue Foods Sourcing & Menu Guidance**
 - Presenters: **Josh Madeira** (Monterey Bay Aquarium)
Matthew Ona (Professor - Culinary Arts, CIA New York)

4. Toward a Biodiverse World, Sustainable Land & Water

- 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),
Jennifer Bushman (Co-Founder, Fed by Blue), **Matt 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)

5. Sponsor Innovation Workshop (by invite only)

6 PM

Opening Reception

Palmer Plaza (outside the Marriott Pavilion)

With book signings by:

- **Barton Seaver '01** | *The Blue Food Cookbook, Superfood Seagreens, Two if by Sea, America Seafood*
- **Walter Willett** | *Eat, Drink and Be Healthy: The Harvard Medical School Guide to Healthy Eating*
- **Marion Nestle** | *The Fish Counter, What to Eat Now*

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

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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

8:30 AM **Welcome Remarks for the Day + Live Music Performance**
Marriott Pavilion, Ecolab Auditorium

Presenter: *To be Announced*

8:40 AM **The Future of Food Business**
Marriott Pavilion, Ecolab Auditorium

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

About: An excerpt reading from ***Preparing for 2035***, a mini-magazine designed exclusively for the 2026 Menu of Change Leadership Summit. A 3,000-5,000 word illustrated scenario document that makes the future of healthy, sustainable foodservice tangible and navigable. Four narrative pathways show what's possible. Each includes a 2035 scorecard and stepping stones that reveal how near-term decisions compound into transformational outcomes.

8:50 AM **2035 Research Vignettes**
Research-informed projections that provide a foundation for the next session, offering surprising information that will shape our next decade.

Presenters: *To be Announced*

9 AM **The Path to Business Resilience in 2035**
Marriott Pavilion, Ecolab Auditorium

Moderator: *To be Announced*

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Presenters: **Rene van Camp** (Chief Hospitality Officer, ISS North America)
Nira Johri (former Chief Sustainability Officer, KFC)
Irene Li (CEO, Prep Shift; Co-Founder, Mei Mei Dumplings)

9:30 AM **The Customizable Opportunity: Portion Options, GLP-1s, and a New Era of Dining**

Presenters: **Sara Burnett** (Executive Director, ReFED)
Additional Presenters to be Announced

10:00 AM **Next Gen Culinary Opportunities in QSR**

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

10:30 AM **Refreshment & Networking Break**

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

11:10 AM **Choose Your Own Plenary Session**

Attendees select from one of the following plenary sessions.

Session 1: The Longevity Economy

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)

About: 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. This "Longevity Economy" is already reshaping expectations around lifestyle, wellness and food. Dining, nutrition (Food is Medicine/Culinary Medicine) and hospitality are at the center of this transformation.

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Session 2: The 2035 Food Allergen Landscape: The Consumer Shift Reshaping Dining, Transparency, and Trust

Presenters: **Craig Fontenot** (Chief of Staff and Mission Integration, Food Allergy Research & Education (FARE))

Additional Presenters to be Announced

About: Food allergy is no longer a niche dietary issue, it is a fast-growing public health reality influencing consumer behavior, institutional policy, and restaurant operations nationwide. This session will explore how food allergy trends through 2035 will shape hospitality, culinary innovation, enrollment decisions in education, state-level regulation, and brand loyalty, and what leading operators are doing now to build safer, more transparent dining environments that capture this highly engaged consumer segment.

12 PM

Walk Around Sponsored Exchange Lunch Dessert & Coffee

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

1:30 PM

Repurpose Competition Announcement

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 Cordoba** (Research and Community Manager, CIA)
Courtney Ditbrenner (Associate Dean, Restaurant Education, Service, and Beverages, CIA)

1:40 PM

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

Moderator: *To be Announced*

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)

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Teresa Fung, ScD, RD (Adjunct Profession, Harvard T.H. Chan School of Public Health)

2:10 PM **Case Study Vignettes: Unprocessing Menus, Plant-Forward Business Impact, and Delivering Nutrition across the Lifespan**

Presenters: *To be Announced*

2:25 PM **Designing Menus for 2035**

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

Live Focus Group Panelists:

Kids Menus of the Future: *Presenters to be Announced*

Travel/Luxury Menus: *Presenters to be Announced*

Theme Park/Stadium Menus: *Presenters to be Announced*

3:00 PM **The Future of Travel**

Presenters: **Sushanta Das** (Founder and CEO, tRetail Labs)
Thorsten Merkle (Professor, Head of the Expert Group for Hospitality & Service Management, Zurich University of Applied Sciences)

3:10 PM **Breakout Session Research Teasers**

A quick look at trends that will have an outsized impact in the next decade, related to topics included in the workshops.

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)
MCURC Student Fellows: *To be Announced*

3:20 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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4:00 PM

Breakout Workshops – Round B

1. The Future Blend Demo

Presenters: **Lilla Bernal** (Baking and Pastry Faculty, CIA San Antonio)
Additional Presenter to be Announced

2. Soil and Our Changing Food Supply: Sourcing for Nutrition/Nutrient Density

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, FarmerJawn Agriculture)
Andrew Smith (Chief Science Officer, Rodale Institute),
Additional Presenter to be Announced

3. The Why and How of Healthy Hydration and Beverage Menu Opportunities

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)
Matt Calidonna '13 (Lecturing Instructor, Hospitality and Service Management, CIA Hyde Park)

4. EAT Lancet Live Focus Group - Sustainable and Just Procurement

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

Presenters: **Jackie Bertoldo, DrPH, MPH, RDN** (Founder, Eat Better by Design; Menus of Change Research Advisor, CIA)

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Ken Paul (Principal and Owner, Pokiok Associates, Lead Fisheries Negotiator and Research Coordinator for the Wolastoqey Nation of New Brunswick)

Additional Presenters to be Announced

5. Campus Tour 2.0 - Educating to Meet Evolving Food Business Challenges

Hosts: *To be Announced*

6. Workforce Training for Tomorrow

Part 1: On-the-Job Workforce Training for the Future

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

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

Part 2: Culinary Training for the Next Generation

Presenters: *To be Announced*

5:30 PM Evening Reception and Live Performance

Palmer Plaza (outside the Marriott Pavilion)

With book signings by:

- **Marion Nestle** | *What to Eat Now*
- **Helene Yorke** | *Incorporating Sustainability into Procurement Decision Making for Food Supply Chains*
- *Additional Book Signings to be Announced*

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 **Hudson Valley Cider History and Tasting**

Presenters: **Tim Buzinski '97** (Assistant Professor – Wine and Beverage Studies, CIA, New York Campus) and **Taylor Reid, PhD** (Professor, School of Liberal Arts and Applied Food Studies, CIA, New York Campus)

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

8:00 AM **Breakfast & Networking**

Culinary Science Student Poster Session Opportunity

8:30 AM **Welcome & Introduction to the Algorithm Kitchen with Mike Lee**

Marriott Pavilion, Ecolab Auditorium

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

8:40 AM **Preserving Craft while Embracing the Future with President Michiel Bakker**

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

8:50 AM **Moving from Curiosity to Capability (Discussion & Live Demo)**

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

9:20 AM **Culinary Science Student R&D Projects (AI-Informed)**

9:25 AM **Modeling Taste: Consumer Sensory Simulations for Rapid Menu Development**

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

9:40 AM **Chefs - The Essential Ingredient in AI-Driven Creative Intelligence**

Presenter: **Tiffany Poe '22** (Adjunct Faculty, CIA, Consultant)
Additional Presenter to be Announced

9:55 AM **Cooking Under Constraint: AI as a Strategic Partner in Feeding the Future (Culinary Demo)**

Presenter: **Ray Dawson** (Assistant Professor, Culinary Arts, CIA Hyde Park),
Terri Brownlee, MPH, RD, LDN (Vice President Food Education + Wellness, Bon Appetit)

10:20 AM **Refreshment & Networking Break**

10:50 AM **Coding for Deliciousness: Scaling Healthy Ancestral Wisdom with AI**

Presenter: **Matthew Lange** (CEO and Chief Science Officer, IC-Foods)

11:05 AM **The Efficiency Revolution: How AI is Revolutionizing Food Waste**

Presenter: *To be Announced*

11:20 AM **Ignite Rounds: From Supply Chains and Food Waste to QSR Experience Designs of the Future**

Improving Nutritious Menus through Quality Supply Chains

Presenter: **Jessica Student** (Senior Marketing Lead, Edacious)
Farmer to be Announced

Integrated Systems AI for Proactive Decision Making

Presenter: **Amy Keister** (Global Director of Sustainability, Compass Group)

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Additional Presenter to be Announced

The QSR 'Command Center' for Teams and Guest Experiences

Presenter: *To be Announced*

Enhancing the Intelligent Workplace Experience

Presenter: *To be Announced*

11:35 AM

2035, Envisioned: Expert Futurecasting for 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: *To be Announced*

Presenters: *To be Announced*

12:05 PM

Wrap Up and Calls to Action

12:15 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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