



ANNUAL ALL-MEMBER MEETING AGENDA

October 5th - 7th, 2026

Hosted by: University of Michigan

Summit Theme:
Cultivating Change: Data-Driven Strategies and Student Success

Monday, October 5th

1:45 PM **Pre-Meeting Tour Begins**

Note: the pre-meeting tour is optional programming for an additional fee; sign up with your registration to attend!

Meet-Up Location: AC Hotel Ann Arbor Downtown - 310 E Huron St, Ann Arbor, MI 48104. Bus will depart from the hotel after member check-in.

2:30 PM **Tour of Michigan Stadium - "The Big House"**

Location: 1201 S Main St, Ann Arbor, MI 48104

Kick off your MCURC experience with exclusive access to some of the University of Michigan's most iconic spaces. This optional pre-conference event begins with a behind-the-scenes tour of Michigan Stadium – the legendary Big House – including the locker room and a one-of-a-kind on-field experience.

4:30 PM **Walk the Tunnel to The University of Michigan Golf Course**

Location: 500 E Stadium Blvd, Ann Arbor, MI 48104

The evening continues with a short walk to the University of Michigan Golf Course, where guests will enjoy hors d'oeuvres, beverages, and seasonal dishes inspired by fresh produce from the U-M Campus Farm. Attendees will also have the opportunity to connect with the students and staff who help bring the farm's sustainability mission to life.

5:00 PM **Dinner Reception with Interactive Stations and an Onsite Farm Stand**

Don't miss this memorable evening of U-M tradition, local flavor, and meaningful connection with MCURC colleagues from across the country and around the world.

7:00 PM **Attendees Board Shuttle at Golf Course**

7:30 PM **Shuttle arrives at AC Hotel Ann Arbor Downtown**

Tuesday, October 6th

8 AM **Registration & Breakfast**
Michigan League Ballroom and Concourse, Second Floor

8:45 AM **Welcome Message from the CIA and Stanford**

8:50 AM **Welcome Remarks from University of Michigan**

9 AM **Keynote Presentation: Four Kitchens, 2035: What the Next Decade Asks of Foodservice**

Presenter:

Mike Lee (Principal Futurist, The Future Market, and University of Michigan Alumnus)

Drawing on The Future Market's Four Kitchens 2035 scenarios, we'll explore four plausible futures for foodservice and what each one asks of the operators living inside it. The scenarios will span settings from senior living and corporate dining to restaurants and live venues, all with the throughline of collaboration: how operators, their industry partners, and other public institutions can build a food supply that's more resilient and more sustainable without giving up flavor, even as AI and shifting eater demands collide with a more volatile supply chain. This inspiring keynote presentation will offer a practical look at the decisions worth making now to reach a 2035 worth cooking toward.

9:40 AM **MCURC: The Year in Review, Collaborative Updates, and Meeting Overview**
A celebration of new members, key moments, new publications, media mentions, and other major milestones from the past year.

Presenters:

Sophie Egan, MPH (Senior Advisor, R&DE Stanford Food Institutes; Co-Director, MCURC)

Abby Fammartino, MBA, MSFS (Director of Health and Sustainability Programs and Research, Center for Food and Beverage Leadership, CIA; Co-Director, MCURC)

9:50 AM **Attendee Speed Intros and Sponsor Video (1 of 2)**
An energizing tradition where all members introduce themselves in a rapid-fire session!

10:05 AM **Research & Education Working Group: A Glimpse into the Current MCURC Research Pipeline**
A look into MCURC's unique multi-site research approach and our multi-stakeholder engagement across 2026 projects, led by the Research & Education Working Group (RWG) Co-Chairs.

Presenters:


Valentina Córdoba, MS, MA (Research and Community Manager, The Culinary Institute of America)

Kenjin Chang (Research Director, Greener by Default, PhD Candidate, Cornell University; RWG Co-Chair)

Charlotte Mills, PhD (Associate Professor in Human Nutrition, University of Reading; RWG Co-Chair)

Bob Valgenti, PhD (Professor of Liberal Arts and Applied Food Studies, The Culinary Institute of America; RWG Co-Chair)

- 10:25 AM **Innovation Showcase Networking Break**
Come meet our Research Innovation Affiliates and hear about the projects and solutions they have available for campus dining leaders. This is a great chance to get inspired and see innovation in action.
- 10:50 AM **Student Fellows Showcase**
Hear from MCURC Student Fellows pursuing research that can help advance healthy, sustainable, delicious food choices across our campuses.
- 11:20 AM **University of Michigan Showcase #1: Cultivating Connection: Dining, Academics, and the Student Experience**
This panel will explore how campus dining can serve as a “living learning lab,” creating meaningful opportunities for faculty and students to apply classroom learning to real-world operational questions. Panelists will also reflect on the good, the bad, and the ugly of student–academic–dining collaborations, including lessons learned, opportunities for stronger partnerships, and how AI may thoughtfully support future work.
- Panelists:
- Andy Jones, PhD** (Associate Professor in Nutritional Sciences at University of Michigan School of Public Health)
- Sara Soderstrom, PhD** (Director of Program in the Environment and Associate Professor in Organizational Studies & Program in the Environment at the University of Michigan)
- Jules Reynolds, PhD** (Lecturer in Program in the Environment at the University of Michigan)
- Chad Brouze** (B.S.E student in Robotics Engineering at the University of Michigan College of Engineering)
- Moderator: TBD**
- 12 PM **Walking Tour & Lunch**
Explore highlights from the MDining program, led by University of Michigan Leaders and enjoy lunch along the way!
- 1:45 PM **Sponsor Video (2 of 2) and Sponsor-Member Collaboration Showcase (1 of 3)**
The Sponsor-Member Collaboration Showcase highlights stories of educational and culinary innovations that occurred over the year between MCURC members and sponsors, amplifying the impact possible through collaboration.

- 2:00 PM **The Sustainable Campus Food Environment Assessment Tool (SCF-EAT)**
- Presenter:
Sadaf Mollaei, PhD (Assistant Professor, Arrell Chair in the Business of Food)
 More presenters *TBD*
- 2:20 PM ***Collective Impact in Action: 2026 Results**
This session will share the latest results from the MCURC Collective Impact Initiative, including new data from the 2025–2026 cycle.
-  *This session is open to case study submissions. If your institution has implemented a successful initiative that advances our Collective Impact goals and you would like to share your experience on stage during the conference, please reach out to Ghislaine Challamel at gchallam@stanford.edu.*
- Presenters:
Jackie Bertoldo, DrPH, MPH, RDN (Menus of Change (MOC) Research Associate/ Advisor)
Ghislaine Challamel, MS (Senior Advisor, R&DE Stanford Food Institute)
Additional Presenters to be Announced
- 2:40 PM **Improving Diet Quality through Dietary Diversity: Project Presentation and Opportunities for Action in Campus Dining**
This session will share findings from the multi-site Diet Diversity research project—highlighting communication and operational strategies that effectively encourage healthy, biodiverse, plant-forward eating habits among college students. Members from participating institutions will share firsthand testimonials about their experiences participating in the research project.
- Presenters:
To be Announced
- 3:00 PM **Plant-Forward in Practice**
Getting more guests to reach for plant-forward meals is one thing – but making those changes stick without disrupting the dining team is another. This session will unveil the findings from the Plant-forward in Practice multi-site pilot with university and corporate dining programs: which techniques drove uptake, what support made the difference for staff on the ground, and what both operators and researchers can take back to their own sites.
- Presenters:
Stephanie Szemetylo (Senior Design Researcher, BITE)
Neeti Jain (Senior Partnerships Manager, BITE)
Additional Presenters be Announced
- 3:20 PM **Research & Education Working Group Interactive Session: Collective Impact Focused – Procurement Targets in Action**

An interactive session bringing participants into facilitated table groups to explore how institutions are implementing Collective Impact targets. In a 20-minute brainstorming exercise, participants will discuss setting positive targets aligned with the Menu of Change principles, and identify projects that can help achieve them (e.g., increasing whole grain purchases by x% or increasing fruit and vegetable purchases by x%). Groups will explore challenges, opportunities, and recommendations for establishing realistic, actionable goals. The session will conclude with participants sharing key insights, common themes, and next steps.

4:00 PM **Short Break/Move to Reception & Idea Hub**

4:15 PM **Idea Hubs: Sponsor-Member Speed Networking Reception**

Concurrent Programming: Academic Member, Research Collaborator, and Network Partner Gathering and Facilitated Discussion

5:30 PM **Opening Night Reception**

Enjoy a delightful regional spread curated by the MDining team as members enjoy an evening networking and spending time together.

Wednesday, October 7th

8:00 AM **Breakfast at Wolverine Village, the Newest Dining Hall on Campus**

Breakfast will be served in the new MDining Hall, Wolverine Village, an 800+ seat space designed as a central gathering place for residents and guests. The facility features an all-you-care-to-eat service for meal plan holders and guests, an all-electric culinary suite focused on sustainability, abundant natural light and welcoming open seating areas, a living green wall, and a teaching kitchen developed in partnership between MDining and the Literature Science and the Arts College (LSA) that offers hands-on learning experiences in food, culture, and sustainability.

9:50 AM **Welcome & Overview of the Day**

Presenters:



Sophie Egan, MPH (Senior Advisor, R&DE Stanford Food Institute; Co-Director, MCURC)

Abby Fammartino, MBA, MSFS (Director of Health and Sustainability Programs and Research, Center for Food and Beverage Leadership, CIA; Co-Director, MCURC)

10:00 AM **Professional Affiliation Meetings**

Small group breakout sessions to connect with others in similar professional roles across institutions: Senior University Administrators, Dining Directors, Academics, Executive Chefs, Nutrition and Sustainability Managers, Procurement Managers and Sponsors.

11:30 AM **Report Outs from Professional Affiliation Meetings**

- 11:40 AM ***Bringing the MOC Principles to Life in 2026-2027**
This session focuses on select [Menus of Change \(MOC\) Principles](#), highlighting specific projects from member institutions that bring these principles into practice.
-  *This session is open to case study submissions. If your institution has successfully implemented an initiative aligned with any of the 24 MOC Principles this year or has a project you're activating in the year ahead, we invite you to share your experience on stage during the conference. Please reach out to Valentina Córdoba at valentina.cordoba@culinary.edu*
- 12:00 PM **Sponsor-Member Collaboration Showcase (2 of 3)**
- 12:15 PM **Walk-Around Sponsor Exchange Lunch**
- 1:15 PM **Datassential Presentation & Student Focus Group**
Virtual presentation of the 2026 Plant-Forward Opportunity Report, "New Consumer Perspectives on Value," followed by a live student focus group of MCURC and UMich students.
- Presenters:
Huy Do (Research & Insights Manager, Datassential)
Student and Chef Presenters to be Announced
- 1:50 PM ***Interactive Session: MCURC Day**
A collaborative discussion reflecting on what worked during MCURC Day in 2025 and what's in store for the 2nd Annual MCURC Day happening on November 12th, with a focus on strategies for setting Menus of Change-aligned trends within the campus dining sector. Explore approaches for peer-to-peer marketing, promotion techniques, and strengthening engagement among operators and other campus stakeholders. The session will also include discussion of potential recipes and concepts, building on initial ideas generated by Datassential and MCURC executive chefs.
- Presenters:
 *This session is open to submissions. Please contact Valentina Córdoba at valentina.cordoba@culinary.edu if you are interested in presenting!*
- 2:20 PM **University of Michigan Showcase #2**
- 2:50 PM **Refreshment and Networking Break**
A chance to stretch your legs and network outside!
- 3:20 PM **Prize Giveaway!**
We'll announce the winners of some special prizes from the CIA and Stanford
- 3:25 PM **Sponsor-Member Collaboration Showcase (3 of 3)**
- 3:45 PM **University of Michigan Food Recovery Program Overview and Key Insights**

- 3:55 PM ***Looking to the Future: Preparing for the Next Generation of Campus Dining**
A forward-looking speed round exploring what's next for campus dining, with a focus on AI, emerging technologies, evolving student expectations, and other trends shaping the future of foodservice. Participants will engage in facilitated discussions and visioning exercises to identify opportunities, challenges, and innovations that may influence the next generation of campus dining.
-  *This session is open to case study submissions and innovative perspectives. Please submit your ideas to Valentina Córdoba at valentina.cordoba@culinary.edu.*
- 4:15 PM **Open Mic - Member Reflections and Takeaways**
- 4:25 PM **MCURC: The Year Ahead**
A look at what to expect in the coming year as a member of the MCURC community!
- Presenters:
Sophie Egan, MPH (Senior Advisor, R&DE Stanford Food Institute; Co-Director, MCURC)
Abby Fammartino, MBA, MSFS (Director of Health and Sustainability Programs and Research, Center for Food and Beverage Leadership, The Culinary Institute of America; Co-Director, MCURC)
- 4:30 PM **Closing Reception**
Enjoy reflections, networking, and some final delicious bites together before departing with new insights and inspiration to take back to your organization.
- 5:30 PM **Meeting Concludes**