HEALTHY KIDS COLLABORATIVE

A National Initiative to Advance Culinary-Driven Healthy, Flavorful Foods for Kids

ANNUAL MEMBER MEETING | DECEMBER 8-10, 2026

The Culinary Institute of America at Copia

MEETING AGENDA

THEME:

Unless otherwise indicated, all meeting sessions will take place in the Ecolab Theater (1st floor).

Tuesday, December 8, 2026

Optional Pre-Meeting Marin Country Day School Tour (*add to your registration to attend)*

7:45 AM	**Board Bus at Copia Campus** *CIA at Copia, 500 1st Street, Napa*
8:00 AM	**Bus Departs for Marin Country Day School**
9:15 AM	Check in Refreshments Tour of school gardens and kitchen
11:00 AM	Lunch
11:50 AM	**Board Bus for Copia Campus**
12:00 PM	**Depart for Copia Campus**
1:00 PM	**Arrive at Copia Campus**

(End of Optional Pre-Tour)

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Tuesday, December 8, 2026

1:15 PM **Registration and Refreshments**
Atrium (1st floor)

1:45 PM **Welcome and Opening Remarks**: **HKC Overview and Meeting Priorities**

Presenters: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, The Center for Food and Beverage Leadership, CIA)
Robert Jones (Vice-President - Strategic Partnerships, Industry Leadership and Impact, The Center for Food & Beverage Leadership, CIA)
Dr. Sandy Curwood (HKC Program Manager, Former Director, School Nutrition Programs, Virginia Department of Education)

2:00 PM **Member Introductions and New Member Spotlight**
*All HKC members will be invited to **briefly** introduce themselves.*

2:45 PM **Framing Session: 35, 000 ft view of 2035: CIA's initiatives and collaboratives**

3:00 PM **Working Group Project Presentations:**

Planet Forward

Flavor Exploration

Pro-Motion

Culture and Culinary

4:00 PM **Networking and Refreshment Break**

4:15 PM **Mentor Program- Jamie Hartz**

4:40 PM **Vivid Vision Project**
Presenter: Erin Primer, School Nutrition Director, San Luis Coastal

4:45 PM **Flavor Boosting Demo**

Presenters:
Lisa Feldman '91 (Senior Director of Culinary, Menu Systems and CSR, Sodexo; HKC Leadership Advisory Council Member)
Rachel Petralgia (Culinary Specialist, Sodexo, HKC Leadership Advisory Council Member)
CIA Greystone Students (in progress)

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5:45 PM **Networking Reception**
Atrium (1st Floor)

6:30 PM **Meeting Adjourns for the Evening**

Wednesday, December 9, 2026

7:30 AM **Napa Valley Breakfast**
Atrium (1st floor)

8:00 AM **Overview of the Day's Agenda**

Presenter: **Abby Fammartino, MBA, MSFS** (Director of Health and Sustainability Programs and Research, Strategic Initiatives Group, CIA)

8:15 AM **Putting Solutions into Action: Protein Mix Project and Culinary Demo**

Moderator: **Dr. Sandy Curwood** (HKC Program Manager, Former Director, School Nutrition Programs, Virginia Department of Education)

Presenters: MCURC Student led
HKC chef to curate-provide demo

9:00 AM Student Centered/Operations Workforce
Chef Ann Foundation workforce development research- HKC member input on The Lunch Box | Understanding the School Food Workforce Subgrants

Presenters: **Reece Lyerly, Chef Ann Foundation**

9:20 AM **Outside Learning Session: How K12 drives trends rather than respond to them**

Presenter: Matt Polling

9:45 AM **Upcycling – Repurpose with a Purpose (K12 ideation and applications)**
-what products often get wasted?

10:05 AM Networking and Refreshment Break

10:30 AM **Procurement and Sustainability**

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11:10 AM **Yupik tribe (Alaska) how NSLP and indigenous foods are integrated**

Presenters: Susan Pougher, School Nutrition Director, Lower Yukon Public Schools, Alaska

11:45 AM **Menus of Change impact framework –** input from HKC members (breakouts) Jackie Bertoldo

12:15 PM **Walk Around Networking Lunch**
Atrium (1st floor)

1:15 PM **Corporate-Operator Member Speed Solutions Exchange**
Mezzanine (2nd floor)

1:15 PM **HKC Alliance Member Session (concurrent session)**
Founders Board Room

Facilitators: **Dr. Sandy Curwood** (HKC Program Manager)
AbbyFammartino, MBA, MSFS (Director of Health and Sustainability Programs and Research, CIA)

2:00 PM **Report Out on 2026 Operator-Corporate Member Collaborations**
2-3-min rapid fire presentations from recipe collaborations to present stories and photos. Will use MOC slide framework- two slides: challenge/solution/impact

Presenters: **Cherry Central Cooperative & San Diego USD**

Red Gold® & De Soto County Schools

Pacific Coast Producers & Garland ISD

Pulmuone & Alexandria City PS

Bridgford & Bullock County PS

Rich Chicks & Cincinnati PS

Arctic Apples & Hillsboro PS

National Peanut Board & Old Orchard Beach Schools

California Beef Council & Lodi USD

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50 Cut & Los Angeles USD

RATIONAL & Tigard Tualatin SD

USA Pulses & Minneapolis PS

Quaker Oats & Hardin Public Schools

3:00 PM **Networking and Refreshment Break**

3:15 PM **Kitchen Session Overview and Orientation**
Hestan Kitchen (2nd floor)

3:30 PM **Hands-On Kitchen Session: Recipe Collaborations**
Team Leads:

- Team 1: Jessica Shelly/Juan Zamarano/Angie Richey
- Team 2: Jamie Ginsberg/Kevin Jenkins/Leah Botko
- Team 3: Jason Tepper/Whitney Ellersick/ and ?
- Team 4: Alex Hallmark/Jean Pacheco

4:45 PM **Teams 1-4 Recipe Collaboration Dishes**
Wine Reception and Kitchen Session Tastings
Hestan Kitchen (2nd floor)

- *Each team to set out 20-25 small tasting size portions of each of their dishes for tasting at the reception by 4:45 pm, and then enjoy reception*

5:30 PM **Meeting Adjourns for the Evening**

Thursday, December 10, 2026

7:30 AM **Napa Valley Breakfast**
Atrium (1st floor)

8:00 AM Blue Foods Panel: Leah Botko, Kelly Price, David Murray, Andrew Wilkinson (tentative)

9:00 AM **Recipe Collaborations Demo: Silver Sponsors**

- **National Peanut Board**
- **50 Cut**

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9:20AM **Networking and Refreshment Break**
Atrium (1st floor)

9:50 AM **HKC All Member Brainstorming and Level Setting for 2027**

10:20 AM **Working Group Breakout Sessions**

- Planet-Forward
- Flavor Exploration
- Culture & Culinary Education
- Pro-Motion

11:15 AM **Working Group Report Out**
Presenters: WG Chairs

11:45 AM **Final HKC Member Reflections on 2026 Goal Setting- Infrastructure Plan**
An interactive all member session to briefly align and commit to 2027 goals.

Moderator: **Dr. Sandy Curwood** (HKC Program Manager, Former Director, School Nutrition Programs, Virginia Department of Education)

12:00 PM **Closing Remarks/Meeting Adjourns/Lunch on Your Own**

1:30 PM (Optional) Wine Tour

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