



19<sup>th</sup> Annual Worlds of Flavor®  
International Conference & Festival

# WORLD FLAVORS CASUAL BY DESIGN

Napa Valley | April 26-28, 2017

## Program

***Unless otherwise indicated, all general sessions, breakfasts, dessert tastings, and refreshment breaks take place in the Ventura Foods Center for Menu Research & Development (3<sup>rd</sup> floor).***

### **Wednesday, April 26**

- 1:30 PM      **Registration and Opening Global Flavor Discovery Reception**  
**Casually Festive: Welcome to the Celebration**  
*Herb Terrace and Atrium*  
Featured Guest Chefs: **Maneet Chauhan '00, Abraham Conlon '01, Chris Cosentino, Asha Gomez, Jody Eddy, Leonor Espinosa, Elizabeth Karmel, Cara Mangini, John McConnell, Junghyun Park, Jaime Pesaque, Ryan Pollnow, Barbara Sibley**
- 3 PM          **Welcome and Overview**  
Speaker:      **Greg Drescher**  
**Introduction of Grand Platinum Sponsor**  
JOSPER Charcoal Broiler Ovens  
**Introduction of Platinum Sponsors**  
Cacique, Kikkoman Sales USA, Unilever Food Solutions
- 3:15 PM      Keynote/General Session I  
**State of the Art: Redefining Casual Dining for the 21<sup>st</sup> Century**  
Introduction: **Anne E. McBride**  
Presenter:     **Presenter to be confirmed**
- 3:45 PM      General Session II  
**Upscale Roots: Leveraging Lessons from Fine Dining for Casual Restaurants**  
Introduction: **Kelly Killian**  
Presenters:    **Erik Ramirez, Niklas Ekstedt, Jonathan Wu, Chris Cosentino**
- 5 PM          **Coffee and Conversation Break and Flavor Discovery Tasting**  
*Ventura Foods Center for Menu Research & Development (3<sup>rd</sup> floor)*  
*Flavor Bar & Bakery Café by illy (1<sup>st</sup> floor)*  
**Break Sponsor: The Certified Angus Beef® Brand**  
**Flavor Discovery Sponsors: Avocados From Mexico, Barilla America, Northern Canola Growers – USA, RATIONAL USA**

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- 5:30 PM      **General Session III**  
**What the Market Wants Now: Business and Culinary Strategies for a Multi-Model Restaurant Group**  
 Introduction: **Elizabeth Blau**  
 Presenters: **Javier Plascencia, Michael Tusk '89, Erik Bruner-Yang, Jaime Pesaque**
- 7 PM            **World Marketplace (Tasting and Dinner)**  
*Vintners Hall of Fame Historic Barrel Room (2<sup>nd</sup> floor)*  
*A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.*  
**Sponsors: JOSPER Charcoal Broiler Ovens, Cacique, Kikkoman Sales USA, Unilever Food Solutions**
- Book signings will feature presenters **Chris Cosentino, Jody Eddy, Barbara Sibley**
- 8:30 PM      **Program Concludes for the Evening**

## **Thursday, April 27**

- 7:30 AM      **World Casual Breakfast**  
 Featuring Recipes from Chefs **Joe Hargrave** and **Sara Deseran**  
**Sponsor: Minor's**
- 8 AM            **General Session IV**  
**Modernist Bread: Rethinking Restaurant Bread Programs**  
 Introduction: **Michael Harlan Turkell**  
 Presenter: **Francisco Migoya**
- 8:25 AM      **General Session V**  
**Latin Inspiration: Traditions and Novel Applications, With Respect**  
 Introduction: **Marie Elena Martinez**  
 Presenters: **Alam Méndez** and **Celia Florián, Leonor Espinosa**
- 9:05 AM      **Break/Time to Walk to Concurrent Sessions**
- 9:15 AM      **Concurrent Activities, Series #1 – Seminars and Workshops**
- 9:15 AM      **Seminar Series (9:15 – 10:15 AM)**  
*Also see Kitchen Demonstration Workshop Series starting at 9:15 AM.*
- Seminar 1**  
*Ventura Center for Menu Research & Development*  
**From Snacks to Bar Food, It's All About Small Plates**  
 Moderator: **Jody Eddy**  
 Presenters: **Claud Beltran, Maneet Chauhan '00**  
**Sponsored by Cacique**

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## Seminar 2

*Ecolab Theater*

### **Fires of the Mediterranean: Grilling and Roasting, from Spain to California**

Moderator: **Sara Deseran**

Presenters: **John McConnell, José Chesa**

**Sponsored by JOSPER Charcoal Broiler Ovens**

## Seminar 3

*DeBaun Theater*

### **Building Dishes Around Great Broths: Techniques From French to Asian Cuisines for Maximum Flavor Layering**

Moderator: **Gabriella Gershenson**

Presenters: **Michael Gulotta, Maxime Bilet, Einav Gefen**

**Sponsored by Unilever Food Solutions**

## Seminar 4

*Williams Center for Flavor Discovery*

### **This Year's Young Chefs to Watch: Identity, Concepts, and Menus**

Moderator: **Chandra Ram '99**

Panelists: **Angela Hernandez, Wes Avila, Yehuda Sichel**

**Sponsored by Plate**

## Seminar 5 (9:15 – 10:15 AM)

*Rudd Center for Professional Wine Studies*

*Viking Range Corporation Tasting Theater (1<sup>st</sup> floor)*

### **What Does Hospitality Mean in the Casual World?**

Moderator: **Sam Oches**

Panelists: **Charles Bililies, Elizabeth Blau, Kelly Killian, Richard Brandenburg '95**

## Seminar 6

*Rudd Center for Professional Wine Studies*

*Napa Valley Vintners Association Tasting Theater (2<sup>nd</sup> floor)*

### **Best Social Media Practices for Chefs: A How-To Guide**

Moderator: **Shari Bayer**

Panelists: **Michael Scelfo, Roxanne Webber, Jen Pelka**

9:15 AM

## **Kitchen Demonstration Workshop Series (9:15 – 10:15 AM)**

*Various Campus Teaching Kitchens*

### **Kitchen Workshop A**

*Outdoor Pachamaca Pit (weather permitting) or Third Floor Teaching Kitchen*

### **When Peruvian Cuisine Goes Global: Innovation Opportunities for Millennial Diners**

Moderator: **Marie Elena Martinez**

Presenters: **Erik Ramirez, Jaime Pesaque**

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### **Kitchen Workshop B**

*Wine Spectator Greystone Restaurant Kitchen*

#### **From Eggs Benedict Reimagined to Updated Southern Favorites: Shaking Up Breakfast**

Moderator: **Michael Harlan Turkell**

Presenters: **Ina Pinkney, Kevin Mitchell '96**

**Sponsored by Smithfield Foods**

### **Kitchen Workshop C**

*Wood Stone Outdoor Live Fire Kitchen*

#### **Putting it All on the Fire: Barbecue and Other Meat Preparations**

Moderator: **John T. Edge**

Presenters: **Elizabeth Karmel, Chris Cosentino**

**Sponsored by Wood Stone Corporation**

### **Kitchen Workshop D**

*Ghirardelli Chocolate Discovery Center*

#### **Extraordinary Italy: A Journey Into the Flavors and Applications of Authentic Italian PDO/PGI Foods**

Presenter: **Sara Jenkins**

**Sponsored by Italian Trade Commission on behalf of Italian Ministry of Agriculture**

### **Kitchen Workshop E**

*Williams Center Kitchen*

#### **China in Motion: Tradition Meets Fusion in New Casual Settings**

Presenters: **Hongxiao Guo, Yongqiao Chen, Daqian Zhang**

**Sponsored by China Celebrity Chefs**

10:15 AM

#### **Flavor Discovery Tasting**

*Flavor Bar & Bakery Café by illy (1<sup>st</sup> floor)*

**Flavor Discovery Sponsor: Avocados From Mexico, Dole Packaged Foods, RATIONAL USA, Thermomix**

#### **Sponsor Exchange & Product Tastings**

*Atrium (1<sup>st</sup> floor)*

**Sponsors: JOSPER Charcoal Broiler Ovens, Cacique, Kikkoman Sales USA, Unilever Food Solutions**

11 AM

General Session VI

#### **Designing our Future: New Models and Approaches for Casual Dining**

Moderator: **Chandra Ram '99**

Panelists: **Elizabeth Blau, Charles Bililies, Richard Brandenburg '95  
KF Seetoh, Joe Hargrave**

11:50 AM

General Session VII

#### **Vegetables: Pushing Creative Boundaries in Business and on the Plate**

Introduction: **Gabriella Gershenson**

Presenters: **Cara Mangini, Amanda Cohen, Dig Inn Chef to be confirmed**

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- 12:45 PM **World Marketplace (Tasting and Lunch)**  
*Vintners Hall of Fame Historic Barrel Room (2<sup>nd</sup> floor)*  
*A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.*
- Book signings will feature presenters **Amanda Cohen, Sara Deseran, Sara Jenkins, Cara Mangini, Ina Pinkney, Ana Sortun**
- 2:10 PM **Worlds of Flavor Dessert Tasting**  
 Featuring recipes from **Maneet Chauhan '00, Amanda Cohen, Abraham Conlon '01, Asha Gomez, Cara Mangini, Francsco Migoya, Ina Pinkney**
- 2:15 PM General Session VIII  
**Creating Restaurants For the Neighborhood...and the Nation**  
 Introduction: **Sam Oches**  
 Presenters: **Maneet Chauhan '00, Ned Elliott, Michael Gulotta, Michael Scelfo**
- 3:20 PM **Time to Walk to Concurrent Sessions**
- 3:30 PM **Concurrent Activities, Series #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 7**  
*Ecolab Theater*  
**From Fine Dining to Fast Casual: Japanese Influences for American Appetites**  
 Moderator: **Kelly Killian**  
 Presenters: **Chris Jaeckle, Matthias Merges '88**  
**Sponsored by Kikkoman Sales USA**
- Seminar 8**  
*Ventura Foods Center for Menu Research & Development*  
**A Focus on Seafood: Flavors of Colombia and the Virgin Islands**  
 Moderator: **Jody Eddy**  
 Presenters: **Leonor Espinosa, Digby Stridiron**
- Seminar 9**  
*DeBaun Theater*  
**Flavor-Building Strategies for Side Dishes, From the Windy City to the Mediterranean Shores**  
 Introduction: **Timothy Reardon '02**  
 Moderator: **Gabriella Gershenson**  
 Presenters: **Sarah Grueneberg, Ana Sortun**  
**Sponsored by Chobani**

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### **Seminar 10**

*Williams Center for Flavor Discovery*

#### **Spirits and Smoke: Innovative Cocktail Pairings with Smoky Jewish Soul Food**

Introduction: **Paul Gebhardt**

Moderator: **Chandra Ram '99**

Presenters: **Ivy Mix, Yehuda Sichel**

**Sponsored by Oneida**

### **Seminar 12**

*Rudd Center for Professional Wine Studies*

*Napa Valley Vintners Association Tasting Theater (2<sup>nd</sup> floor)*

#### **From the Carolinas to Japan: Understanding Rice Varieties and How to Use Them**

Moderator: **John T. Edge**

Presenters: **JJ Johnson '04, Abraham Conlon '01**

### **Seminar 13**

*Joseph Phelps Classroom (2<sup>nd</sup> floor)*

#### **Chef-Driven Fast Casual: Future of the Industry or a Trend?**

Moderator: **Sam Oches**

Panelists: **Joe Hargrave, Charles Bililies and Tony Cervone, Elizabeth Blau and Kim Canteenwalla, Dig Inn Chef to be confirmed, Michelle Minori**

3:30 PM

#### **Kitchen Demonstration Workshop Series (3:30 – 4:30 PM)**

*Various Campus Teaching Kitchens*

#### **Kitchen Workshop F**

*Third Floor Teaching Kitchen*

#### **Shaking Up Sandwiches and Tortas: Creating Standout Flavor Combinations with Artisanal Breads**

Introduction: **Dan Burrows '88**

Presenters: **Bill Kim, Barbara Sibley**

**Sponsored by Bay Valley Foods**

#### **Kitchen Workshop G**

*Wine Spectator Greystone Restaurant Kitchen*

#### **Blending French Techniques with Chinese and Korean Cooking**

Moderator: **Michael Harlan Turkell**

Presenters: **Jonathan Wu, Cara Stadler, Junghyun Park**

#### **Kitchen Workshop H**

*Wood Stone Outdoor Live Fire Kitchen*

#### **How is Mexican Cuisine Evolving? A Multi-Generational Exploration, with Fire and Flavor**

Moderator: **Marie Elena Martinez**

Presenters: **Celia Florián, Alam Méndez**

#### **Kitchen Workshop I**

*Ghirardelli Chocolate Discovery Center*

#### **Three Lessons from *Modernist Bread***

Presenter: **Francisco Migoya**

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**Kitchen Workshop J**

*Williams Center Kitchen*

**Regional Greek Cuisine, Locally Grown Ingredients: Rethinking Greek Food and Wine for Millennial Palates**

Introduction: **Shari Bayer**

Presenters: **Evan Turner, William Wright**

**Sponsored by Enterprise Greece Invest & Trade**

4:30 PM **Networking Break/Time to Return to General Session**

4:45 PM General Session IX

**Telling the Southern Food Story Today: Blending History, Personal Heritage, and the New Casual**

Introduction: **John T. Edge**

Presenters: **Elizabeth Karmel, Michael Fojtasek '10, Kevin Mitchell '96, Justin Yu '05, Asha Gomez, Eli Kirshtein '04**

6:15 PM **Program Concludes for the Evening**

*Participants on their own for dinner to enjoy Napa Valley's great restaurants. Please make reservations for after 6:45 p.m. to ensure you can stay until the end of the day's program.*

**Friday, April 28**

7:30 AM **Breakfast**

Featuring Recipes from Chef **Ina Pinkney**

8 AM General Session X

**Innovation in the Asian Kitchen: Fresh Approaches for Casual-Flavor Seekers**

Introduction: **Jody Eddy**

Presenters: **KF Seetoh and Chan Chong You, Junghyun Park, Abraham Conlon '01, Cara Stadler, Matthias Merges '88**

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

9:30 AM **Concurrent Activities, Series #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 14**

*Ecolab Theater*

**True Thai Flavors: The Casual Road to Michelin Stars**

Moderator: **Shari Bayer**

Presenter: **Pim Techamuanvivit**

**Sponsored by Department of International Trade Promotion, Thailand**

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### **Seminar 15**

*DeBaun Theater*

#### **Shared Plates, Cocktails & Bar Snacks: Menu Strategies for Diners Seeking Comfort and Creativity**

Moderator: **Gabriella Gershenson**

Presenters: **Traci Dutton, Angela Hernandez**

**Sponsored by Wonderful Citrus / Wonderful Pistachios & Almonds / POM Wonderful / Fiji Water**

### **Seminar 16**

*Williams Center for Flavor Discovery*

#### **What's Next for Southern Food? And What Makes the South the Country's Most Delicious Region?**

Moderator: **John T. Edge**

Panelists: **Michael Fojtasek '10, Asha Gomez, Eli Kirshtein '04**

### **Seminar 17**

*Rudd Center for Professional Wine Studies*

*Viking Range Corporation Tasting Theater (1<sup>st</sup> floor)*

#### **The Business of Food Halls: Strategies and Recipes**

Moderator: **Chandra Ram '99**

Presenters: **Cara Mangini, KF Seetoh and Chan Chong You, Richard Brandenburg '95**

### **Seminar 18**

*Rudd Center for Professional Wine Studies*

*Napa Valley Vintners Association Tasting Theater (2<sup>nd</sup> floor)*

#### **Acid Trip: How to Use Vinegar and Other Acidic Elements as Intentional Components of Dishes**

Moderator/

Presenter: **Michael Harlan Turkell**

Presenters: **Erik Bruner-Yang, Justin Yu '05, Amanda Cohen**

9:30 AM

#### **Kitchen Demonstration Workshop Series (9:30 -10:30 AM)**

*Various Campus Teaching Kitchens*

##### **Kitchen Workshop K**

*Third Floor Teaching Kitchen*

#### **Tacos, Tostadas, and Other Great Foods that Fit on a Tortilla**

Presenters: **Claud Beltran, Wes Avila**

**Sponsored by Cacique**

##### **Kitchen Workshop L**

*Wine Spectator Greystone Restaurant Kitchen*

#### **Flip Toward a Healthier Burger: Blending Vegetables and Grains into America's Favorite Food**

Moderator: **Sara Deseran**

Presenters: **Ned Elliott, Einav Gefen**

**Sponsored by Unilever Food Solutions**

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### **Kitchen Workshop M**

*Wood Stone Outdoor Live Fire Kitchen*

#### **From Stockholm to Baja: Pushing Fire to Its Limits**

Moderator: **Marie Elena Martinez**

Presenters: **Niklas Ekstedt, Javier Plascencia**

### **Kitchen Workshop N**

*Ghirardelli Chocolate Discovery Center*

#### **Around the World in 80 Noodles: Exploring the Techniques and Flavors of Great Noodle Dishes**

Moderator: **Andrew Hunter '88**

Presenters: **Chris Jaeckle, Michelle Minori**

**Sponsored by Kikkoman Sales USA**

### **Kitchen Workshop P**

*Outdoor Live Fire Grill Deck (3<sup>rd</sup> floor)*

#### **Four Seasons on the Grill: Inspirations from the Mediterranean, for American Menus**

Presenters: **Ryan Pollnow, José Chesa**

**Sponsored by JOSPER Charcoal Broiler Ovens**

10:30 AM

#### **Coffee and Conversation Break & Flavor Discovery Tasting**

*Ventura Foods Center for Menu Research & Development (3<sup>rd</sup> floor)*

*Flavor Bar & Bakery Café by illy (1<sup>st</sup> floor)*

**Flavor Discovery Sponsors: Barilla America, Dole Packaged Foods, Northern Canola Growers – USA, Thermomix**

11 AM

General Session XI

#### **Fun and Casual, by Design: Creating the Next Great Food Experiences**

Introduction: **Sara Deseran**

Presenters: **Sarah Grueneberg, Digby Stridiron, Maxime Bilet, Barbara Sibley, Ryan Pollnow. JJ Johnson '04**

12:45 PM

#### **Concluding Remarks**

Speakers: **Greg Drescher, Anne E. McBride**

1 PM

#### **World Marketplace (Tasting and Lunch)**

*Vintners Hall of Fame Historic Barrel Room (2<sup>nd</sup> floor)*

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

Book signings will feature presenters **Maxime Bilet, Maneet Chauhan '00, Abraham Conlon '01, Asha Gomez**

2:15 PM

#### **Conference Concludes**

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