



LEGENDS — OF — FLAVOR

WORLD CUISINES, IMMIGRANT KITCHENS,
AND THE FUTURE OF AMERICAN FOOD



Program Schedule

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

Wednesday, April 18

- 1:30 PM **Registration and Opening Global Flavor Discovery Reception**
A Toast to 20 Years of World Cuisines
Herb Terrace and Atrium
Featured Guest Chefs: **Justin Carlisle, Monique Fiso, Alexandre Gauthier, Joseph "JJ" Johnson '07, Chris Kajioka '03 and Anthony Rush, Christopher Kostow, Mourad Lahlou, Hugo Ortega, Sean Sherman, Barbara Sibley, Somer Sivrioglu, Hong Thaimee, Pierre Thiam**

- 3 PM **Welcome and Overview: Legends of Flavor**
Speaker: **Greg Drescher**

Introduction of Platinum Sponsors
Cádiz Chamber of Commerce, Consorzio del Prosciutto di Parma, Kikkoman Sales USA

- 3:15 PM Keynote/General Session I
Immigrant Kitchens, the Ethnic Restaurateur, and the Rise of World Cuisines
Introduction: **Anne E. McBride**
Presenter: **Krishnendu Ray**

- 3:40 PM General Session II
From American Kitchens to Global Hot Spots of Flavor: The Ethos, Dishes, and Experiences that Drive Chefs and Attract Diners Today
Introduction: **Andrew Friedman**
Presenters: **Christopher Kostow, Chris Kajioka '03 and Anthony Rush, Monique Fiso, Lee Tiernan, Ming Tsai**

- 5 PM **Coffee and Conversation Break and Flavor Discovery Tasting**
Ventura Foods Center for Menu Research & Development (3rd floor)
Flavor Bar & Bakery Café by illy (1st floor)
Break Sponsor: National Turkey Federation
Flavor Discovery Sponsors: Breville/PolyScience, Dole Packaged Foods, Vitamix Commercial, Vorwerk Thermomix

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- 5:30 PM **General Session III**
Crafting the Future of World Flavors: How Chefs Find Inspiration in Tradition to Move Their Country's Cuisine Forward
 Introduction: **Lisa Abend**
 Presenters: **Jordy Navarra, Alexandre Gauthier, Manoella Buffara, Chef Ton "Thitid" '12, Diego Rossi**
- 7 PM **World Marketplace (Tasting and Dinner)**
Vintners Hall of Fame Historic Barrel Room (2nd 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.
Sponsored by Cádiz Chamber of Commerce, Consorzio del Prosciutto di Parma, Kikkoman Sales USA
- Book signings will feature presenters **Lisa Abend, Greg Denton '96 & Gabrielle Quiñónez Denton, Andrew Friedman, Alexandre Gauthier, Hugo Ortega, Krishnendu Ray, Somer Sivrioglu, Tara Stevens, Hong Thaimae, Ming Tsai**
- 8:30 PM **Program Concludes for the Day**

Thursday, April 19

- 7:30 AM **Breakfast: Inspiration from Scandinavia and Latin America**
 Featuring Recipes from Presenter **Jody Eddy**
Sponsored by Minor's
- 8 AM **General Session IV**
From Times of Discovery to Endless Culinary Possibilities: World Flavors Over the Last 20 Years
 Introduction: **Ruth Reichl**
 Presenter: **Rick Bayless**
- 8:35 AM **General Session V**
Indigenous Flavors, Ancestral Experiences: Native American Cooking
 Introduction: **Jody Eddy**
 Presenter: **Sean Sherman**
- 9 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**
Ecolab Theater
Mixing Traditions, Curating Global Influences to Leverage Flavor: Strategies from Tokyo and Saigon to Miami
 Moderator: **Kelly Killian**
 Presenters: **José Mendin, Shinobu Namae, Mai Pham**
Sponsored by Kikkoman Sales USA

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Seminar 2

Ventura Center for Menu Research & Development

Reinventing the Neighborhood Restaurant as a Place with National Appeal: How to Design Menus and Experiences That Account for a City and a Chef's Needs

Moderator: **Chandra Ram '99**

Presenters: **Kevin Fink, Justin Carlisle and Lucia Muñoz-Carlisle**

Seminar 3

DeBaun Theater

Creating a Unique Sense of Place with Plays on Color and Texture: Memorable Experiences from Cadiz to the Opal Coast and California

Moderator: **Lisa Abend**

Presenters: **Mauro Barreiro, Alexandre Gauthier, Kyle Connaughton**

Sponsored by Cádiz Chamber of Commerce

Seminar 4

Williams Center for Flavor Discovery

Acid Trip! A Study of Global Contrast in Approaches to Building Flavor through Acidity

Moderator/Presenter: **Michael Harlan Turkell**

Presenters: **Greg Denton '96 and Gabrielle Quiñónez Denton, Jordy Navarra**

Seminar 5

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater (1st floor)

Going Global: Evolving Consumers, Evolving Menus—a Data-Driven Presentation

Introduction: **Chris Nemchek**

Presenter: **Kelly Weikel**

Sponsored by Specialty Food Association

Seminar 6

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater (2nd floor)

The Original Superfoods: Working with Indigenous Ingredients

Moderator: **Jody Eddy**

Presenters: **Manoella Buffara, Selassie Atadika**

9:15 AM

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

Various Campus Teaching Kitchens

Kitchen Workshop A

Third Floor Teaching Kitchen

From Spain to New England, a Study in Ingredients: How Chefs Build a Flavor Library on Their Menus

Moderator: **Joyce Goldstein**

Presenters: **Daniel Olivella, Evan Hennessey**

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Kitchen Workshop B

Wine Spectator Greystone Restaurant Kitchen

Reducing Food Waste with the Right Culinary Strategies, from Menu Design to Flavor Enhancement Techniques

Moderator: **Andrew Friedman**

Presenters: **Sarah Simmons, Pierre Thiam**

Kitchen Workshop C

Wood Stone Outdoor Live Fire Kitchen

Next Level Wood-Fired Cooking: Finding Inspiration from the Gullah-Geechee and Nigerian Kitchens

Moderator: **Adam Sachs**

Presenters: **Benjamin “BJ” Dennis, Shola Olunloyo**

Sponsored by Wood Stone Corporation

Kitchen Workshop D

Williams Center Kitchen

Dining All Day: How to Create a Globally Influenced Menu That Works at Any Hour

Moderator: **Laura D’Alessandro**

Presenters: **Somer Sivrioglu, Erik Bruner-Yang**

10:15 AM

Flavor Discovery Tasting

Flavor Bar & Bakery Café by illy (1st floor)

Flavor Discovery Sponsors: Dole Packaged Foods, ULVAC, Vorwerk Thermomix

Sponsor Exchange & Product Tastings

Atrium (1st floor)

Sponsors: Cádiz Chamber of Commerce, Consorzio del Prosciutto di Parma, Kikkoman Sales USA

11 AM

General Session VI

Ever-Expanding World Views on Menus: Global Influences, Signature Styles

Introduction: **Tara Stevens**

Presenters: **Cristina Bowerman, Sau del Rosario,**

Ian Kittichai, Shinobu Namae, Kyle Connaughton, Analiese Gregory

12:45 PM

World Marketplace (Tasting and Lunch)

Vintners Hall of Fame Historic Barrel Room (2nd 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 **Rick Bayless, Ali Bouzari, Robert Danhi '91, Sau del Rosario, Jody Eddy, Mark Garcia '91, Joyce Goldstein, Mai Pham, Chandra Ram '99, Ruth Reichl**

2:10 PM

Worlds of Flavor Dessert Tasting

Featuring recipes from Chefs **Zoe Adjonyoh, Greg Denton '96 & Gabrielle**

Quiñónez Denton, Ian Kittichai, Hugo Ortega, Sean Sherman, Sarah Simmons, Pierre Thiam

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2:15 PM General Session VII
Immigrant Stories: Of Journeys, Influences, and Flavors
Introduction: **Maria Godoy**
Presenters: **Hugo Ortega, Somer Sivrioglu, Reem Assil, Erik Bruner-Yang, Kwame Onwuachi '13**

3:30 PM **Time to Walk to Concurrent Sessions**
3:45 PM **Concurrent Activities, Series #2 – Seminars and Workshops**

3:45 PM **Seminar Series (3:45 – 4:45 PM)**
Also see Kitchen Demonstration Workshop Series starting at 3:45 PM.

Seminar 7

Ecolab Theater

Italian Food at the Intersection of Terroir and Innovation: Great Ingredients, Great Flavors

Moderator: **Adam Sachs**

Presenters: **Michael Pirolo, Cristina Bowerman**

Sponsored by Consorzio del Prosciutto di Parma

Seminar 8

Ventura Foods Center for Menu Research & Development

Vegetables as Menu Stars: Strategies to Raise Status and Deliver Flavor

Moderator: **Cathy Nash Holley**

Presenters: **Ming Tsai, Rick Lopez**

Sponsored by B&W Quality Growers

Seminar 9

DeBaun Theater

Thai Flavors for the 21st Century: How Ingredients Have Transformed What Americans Can Taste

Moderator/Presenter: **Robert Danhi '91**

Presenters: **Hong Thaimee, Ian Kittichai**

Sponsored by Department of International Trade Promotion, Thailand

Seminar 10

Williams Center for Flavor Discovery

Interpreting Heritage: How to Reconcile Innovation and Tradition in One's Cuisine

Moderator: **Kelly Killian**

Presenters: **Val M. Cantu, Chef Ton "Thitid" '12**

Seminar 11

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater (1st floor)

Through the Lens of Rice: A Flavor Odyssey in African and American Cuisines

Moderator: **Krishnendu Ray**

Panelists: **Joseph "JJ" Johnson '07, Benjamin "BJ" Dennis,**

Kwame Onwuachi '13, Zoe Adjonyoh, Jeremy Chan

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Seminar 12

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater (2nd floor)

What Restaurants Do Young Chefs Want to Run in the 21st Century? An Exploration of What it Means to be a Chef-Owner in 2018

Moderator: **Chandra Ram '99**

Panelists: **Diana Dávila, Tracy Chang, Evan Hennessey**

Sponsored by *Plate*

3:45 PM

Kitchen Demonstration Workshop Series (3:45 – 4:45 PM)

Various Campus Teaching Kitchens

Kitchen Workshop F

Third Floor Teaching Kitchen

What are the Next-Generation Flavor Mashups? A Focus on Southeast Asia

Workshop Leader: **Mai Pham**

Presenter: **Sau del Rosario**

Sponsored by Northern Canola Growers - USA

Kitchen Workshop G

Wine Spectator Greystone Restaurant Kitchen

Can We Cook Any Cuisine in the World? Adopting Ingredients and Flavors From Another Country

Workshop Leader: **Tara Stevens**

Presenters: **Mourad Lahlou, Analiese Gregory**

Kitchen Workshop H

Wood Stone Outdoor Live Fire Kitchen

When Barbecue Takes on the World: A Study in Technique and Flavor

Moderator: **Michael Harlan Turkell**

Presenters: **Tuffy Stone, Hugo Ortega**

Sponsored by Smithfield Foods

Kitchen Workshop I

Ghirardelli Chocolate Discovery Center

From the Alps to the Tuscan Fields to Coastal Sorrento: A Gastronomic Exploration of Italian Food and Its Migration to America

Moderator: **Ali Bouzari**

Presenter: **Stefano Masanti**

Sponsored by Italian Trade Commission

Kitchen Workshop J

Williams Center Kitchen

Texas, the Next American Flavor Frontier? The Chefs Who Make Austin and San Antonio World-Class Destinations Thanks to Savvy Business Models and Appealing Menus

Moderator: **Maria Godoy**

Presenters: **Kevin Fink, Diego Galicia '10 and Rico Torres**

4:45 PM

Networking Break/Time to Return to General Session

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- 5 PM General Session VIII
Eating for the Next 20 Years: Engaging Global Palates with Plant-Forward Innovation
Introduction: **Chandra Ram '99**
Presenters: **Greg Denton '96** and **Gabrielle Quiñónez Denton, Daisuke Nomura, Barbara Sibley, Mario Jiménez Córdoba, Malcolm Lee**
- 6:15 PM **Conference Sessions Conclude for the Day**
- 8 PM **Worlds of Flavor 20th Anniversary Celebration Party**
CIA at Copia: 500 1st Street, Napa
Join us at our newest CIA campus in downtown Napa to celebrate the 20th Anniversary of the Worlds of Flavor International Conference & Festival! We'll feast on dishes that have been presented or served over the 20 years of the conference, celebrate with interactive food, wine, and cultural experiences, and gather with friends old and new.
- 10 PM **Celebration Concludes**

Friday, April 20

- 7:30 AM **Breakfast: Immigrant Kitchens, Cultural Collisions**
Featuring Recipes from Guest Chef **Edward Lee**
Sponsored by National Honey Board
- 8 AM General Session IX
By the Numbers: A Short Take on the Future of American Food
Presenter: **Kelly Weikel**
- 8:15 AM General Session X
Next-Generation Flavors: The Modern Mexican Kitchen Looks Ahead
Introduction: **Michael Harlan Turkell**
Presenters: **Rick Lopez, Diego Galicia '10** and **Rico Torres, Val M. Cantu**
- 9:15 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 13**
Ecolab Theater
Tapas, from Spain to Japan: A Journey of Flavor and Hospitality
Moderator: **Lisa Abend**
Presenters: **Daniel Olivella, Tracy Chang**

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Seminar 14

DeBaun Theater

Bold Flavors for Sophisticated Palates: Enticing Diners with Pops of Brightness and Heat

Moderator: **Ali Bouzari**

Presenters: **Chris Kajioka '03 and Anthony Rush, Hong Thaimée, Tara Stevens**

Sponsored by The Wonderful Company

Seminar 15

Williams Center for Flavor Discovery

Creating More Sustainable and Community-Centric Business Models for Restaurants

Moderator: **Jacquelyn Chi**

Panelists: **Reem Assil, Sarah Simmons, Katianna Hong '05**

Seminar 16

Rudd Center for Professional Wine Studies

Viking Range Corporation Tasting Theater (1st floor)

Scandinavia: From Century-Old Immigration Patterns to Cuisine of the Moment, A Study of Gastronomic Evolution

Moderator/Presenter: **Jody Eddy**

Presenter: **Justin Carlisle**

Seminar 17

Rudd Center for Professional Wine Studies

Napa Valley Vintners Association Tasting Theater (2nd floor)

World Cuisines and American Kitchens, Today and Tomorrow: A Media Perspective

Moderator: **Ruth Reichl**

Panelists: **Maria Godoy, Andrew Friedman, Adam Sachs, Kelly Killian**

9:30 AM

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

Various Campus Teaching Kitchens

Kitchen Workshop L

Wine Spectator Greystone Restaurant Kitchen

The Roots of Inspiration: Tradition, Cultural Migration, and the Design of a Dish

Moderator: **Andrew Hunter '88**

Presenters: **José Mendin, Daisuke Nomura**

Sponsored by Kikkoman Sales USA

Kitchen Workshop M

Wood Stone Outdoor Live Fire Kitchen

Global Live Fire: Flavor Strategies and Techniques From Singapore to England

Moderator: **Michael Harlan Turkell**

Presenters: **Lee Tiernan, Malcolm Lee**

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Kitchen Workshop N

Ghirardelli Chocolate Discovery Center

Flavors of Italy, Without Waste: How to Make Use of Everything, From a Leg of Prosciutto to Offal

Moderator: **Cathy Nash Holley**

Presenters: **Michael Pirolo, Diego Rossi**

Sponsored by Consorzio del Prosciutto di Parma

Kitchen Workshop O

Williams Center Kitchen

Cádiz, Across Time and Cultures: A Culinary Journey Through Southern Spain's Treasures, from Sea Urchin to Sherry

Presenters: **Mario Jiménez Córdoba, Mauro Barreiro**

Sponsored by Cádiz Chamber of Commerce

Kitchen Workshop P

Ventura Center for Menu Research & Development Culinary Stage Kitchen

The Rise of Farm-to-Table Cooking in Mexico: Inspiration from Traditional Dishes to Global Mindsets

Introduction: **Mark Garcia '91**

Moderator/Presenter: **Rick Bayless**

Presenter: **Barbara Sibley**

Sponsored by Avocados From Mexico

Kitchen Workshop Q

Hakai Pit

In-Ground Live Fire Cooking: A Technique that Unites Maori and Native American Cooks

Presenters: **Monique Fiso, Sean Sherman**

10:30 AM

Coffee and Conversation Break & Flavor Discovery Tasting

Ventura Foods Center for Menu Research & Development (3rd floor)

Flavor Bar & Bakery Café by illy (1st floor)

Break Sponsor: Specialty Food Association

Flavor Discovery Sponsors: Breville/PolyScience, ULVAC, Vitamix Commercial

11 AM

General Session XI

Next Up for Global Palates: Stories of Flavor and Culture from West and North Africa

Introduction: **Adam Sachs**

Presenters: **Mourad Lahlou, Joseph "JJ" Johnson '07, Pierre Thiam,**

Zoe Adjonyoh, Jeremy Chan, Shola Olunloyo, Selassie Atadika

12:30 PM

Closing Keynote/General Session XII

Buttermilk Graffiti: The American Kitchens of Tomorrow

Introduction: **Kelly Killian**

Presenter: **Edward Lee**

12:55 PM

Concluding Remarks

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

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1 PM

World Marketplace (Tasting and Lunch)

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2:15 PM

Conference Concludes

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