



Program Schedule

Wednesday, November 6

- 2 PM **Registration and Refreshments**
Atrium and Connect Lounge (1st floor)
Featured Guest Chef Tastings: **Reem Assil, Daniel Olivella, Somer Sivrioğlu**
Flavor Discovery Tastings: Clemens Food Group, McIlhenny Company, The Wonderful Company, Wood Stone Corporation
- 3 PM **Concurrent Opening Presentations**
- 3 PM **Welcome and Overview-West**
Cultures of Deliciousness: Strategies for American Kitchens
Ecolab Theater (1st floor)
Speaker: **Greg Drescher**
- Introduction of Platinum Sponsors**
Foods & Wines from Spain, Kikkoman Sales USA, Sabra
- 3 PM **Welcome and Overview-East**
Cultures of Deliciousness: Strategies for American Kitchens
Napa Valley Vintners Theater (1st floor)
Speakers: **Chandra Ram '99, Sophie Egan**
- 3:15 PM **Session I-West**
Ecolab Theater (1st floor)
Defining Deliciousness, from the Mediterranean and Middle East to Asia
Introductions: **Anne E. McBride, PhD**
Presenters: **Teresa Gutiérrez, Anissa Helou, Angie Rito and Scott Tacinelli, Floyd Cardoz and Thomas Zacharias '09**
- 3:15 PM **Session I-East**
Napa Valley Vintners Theater (1st floor)
Defining Deliciousness, from the Mediterranean to the Middle East
Moderator: **Maria Godoy**
Presenters: **María José San Román, Somer Sivrioğlu, Zachary Engel, Diane Kochilas**
- 4:30 PM **Coffee and Conversation Break**
Atrium and Connect Lounge (1st floor)

*** SUBJECT TO CHANGE ***

Flavor Discovery Tastings

Copia Restaurant Bar & Lounge (1st floor)

Flavor Discovery Sponsors: Dole Packaged Foods, Edlong Corporation, ULVAC, Vitamix Commercial

5 PM

Concurrent Presentations

5 PM

Session II-West

Ecolab Theater (1st floor)

What Influences Cuisines:

Introductions: **Anne McBride, PhD**

History

Presenter: **Anahita Dhondy**

Culture

Presenter: **Ivan Brehm '05**

Place

Presenter: **Reem Assil**

Tradition

Presenter: **Musa Dağdeviren with Burak Epir**

5 PM

Session II-East

Napa Valley Vintners Theater (1st floor)

The Portuguese Voyages: Flavors in Motion

Introduction: **Marie Elena Martinez**

Moderator/

Presenter: **Abraham Conlon '01**

Presenters: **Hugo Ferreira, Sarita DSouza, Melba Nunis, Marina Senna-Fernandes, Florita Alves**

6:30 PM

World Marketplace (Tasting and Dinner)

Chuck Williams Culinary Arts Museum & Mezzanine (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, cultural entertainment, sensory experiences, book signings, and more.

Sponsors: Foods & Wines from Spain, Kikkoman Sales USA, Sabra

Book signings will feature presenters **Floyd Cardoz, Musa Dağdeviren, Naz Deravian, Melba Nunis, Somer Sivrioğlu**

8 PM

Program Concludes for the Evening

*** SUBJECT TO CHANGE ***

Thursday, November 7

- 7:30 AM **Breakfast: Irresistible Inspiration from the Mediterranean to South Asia**
Atrium and Connect Lounge (1st floor)
Featuring Recipes from **Chefs Diane Kochilas** and **Floyd Cardoz**
Sponsor: Nestlé Professional
- 8 AM **Session III**
Ecolab Theater (1st floor)
Crete: The Cradle of our Mediterranean Ideals Around Health and Flavor
Moderator/
Presenter: **Aglaia Kremezi**
Presenters: **Yiannis Tsivourakis, Dimitrios Mavrakis**
- 8:50 AM **Break/Time to Walk to Concurrent Sessions**
- 9:15 AM **Concurrent Activities, Series #1 – Seminars and Workshops**
- 9:15 AM **Seminar Series**
Also see Kitchen Demonstration Workshop Series starting at 9:15 AM.
- Seminar 1**
Napa Valley Vintners Theater (1st floor)
From the Mid-Atlantic to the Midwest: A Journey of Vibrant Middle Eastern Flavors
Moderator: **Adeena Sussman**
Presenters: **Todd Gray '89 and Ellen Kassoff Gray, Zachary Engel**
Sponsored by Sabra
- Seminar 2**
Ecolab Theater (1st floor)
Savory Spanish Cocas: Rethinking Tradition in the Pursuit of Deliciousness
Moderator: **Anne McBride, PhD**
Presenters: **José Chesa, María José San Román**
Sponsored by Foods & Wines from Spain
- Seminar 3**
Food Business School Classroom (2nd floor)
Crossroads Thinking: Using Culture and Collaboration to Expand the Restaurant Experience
Moderator: **Mayukh Sen**
Presenter: **Ivan Brehm '05**
- Seminar 4**
Private Dining Rooms 1 & 2 (1st floor)
Why is Portugal One of the World's Hottest Destinations Right Now? A Culinary Explanation
Moderator: **Marie Elena Martinez**
Presenters: **Vasco Coelho Santos, Jesus Lee**

*** SUBJECT TO CHANGE ***

9:15 AM

Kitchen Demonstration Workshop Series

Various Campus Teaching Kitchens

Kitchen Workshop A

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

When Science and Flavor Collide: Strategies for Developing Unique Dishes

Introduction: **Victoria De Bruin**

Workshop Leader: **Jamie Simpson**

Presenter: **Shirel Berger '14**

Sponsored by US Highbush Blueberry Council

Kitchen Workshop B

Bocuse Kitchen (2nd floor)

Delicious Catch: Creating Maximum Flavor in the Global Seafood Kitchen

Moderator: **Andrew Hunter '88**

Presenters: **Steve McHugh '97, Angie Rito and Scott Tacinelli**

Sponsored by Kikkoman Sales USA

Kitchen Workshop C

Wood Stone Outdoor Live Fire Kitchen (1st floor)

Wood-Fired Cooking Around the Mediterranean, From Sicily to the Balkans

Moderator: **Anissa Helou**

Presenters: **Fabrizia Lanza, Loryn Nalic**

Sponsored by Wood Stone Corporation

Kitchen Workshop D

Colavita Outdoor Garden Kitchen (1st floor)

The Egyptian and Turkish Kitchens, California Style: Deliciousness Between Modernity and Tradition

Moderator: **Maria Godoy**

Presenters: **Raj Dixit, Laura Ozyilmaz '14 and Sayat Ozyilmaz '14**

Kitchen Workshop E

Copia Restaurant Kitchen Counter (1st floor)

What Do Southeast Asia, the Louisiana Pantry, and Pork Have in Common? A Flavor Journey

Workshop Leader: **Michael Gulotta**

Presenter: **Uyen Pham '04**

Sponsored by Smithfield Foods

10:15 AM

Sponsor Exchange & Product Tastings

Atrium and Connect Lounge (1st floor)

Sponsors: Food & Wines from Spain, Kikkoman Sales USA, Sabra

Flavor Discovery Tastings

Copia Restaurant Bar & Lounge (1st floor)

Flavor Discovery Sponsors: Edlong Corporation, Northern Canola Growers Association, The Perfect Purée of Napa Valley, SupHerb Farms, Vitamix Commercial

*** SUBJECT TO CHANGE ***

- 11 AM **Concurrent Presentations**
- 11 AM **Session IV-West**
Ecolab Theater (1st floor)
Transporting Cuisines: How Changing Notions of Home Change How We Cook
 Moderator: **Chandra Ram '99**
 Presenters: **Daniel Olivella, Diana Tandia, Jesus Lee**
- 11 AM **Session IV-East**
Napa Valley Vintners Theater (1st floor)
Big Flavors, Small Packages: Innovative Tapas, from Barcelona to New York City
 Moderator: **Maria Elena Martinez**
 Presenters: **Seamus Mullen, Sergio Andreu**
Sponsored by Clemens Food Group
- 12 PM **Session V-West**
Ecolab Theater (1st floor)
From Egypt and Italy to San Francisco: How Location Impacts Cuisine
 Moderator: **Kate Leahy**
 Presenters: **Raj Dixit, Suzette Gresham**
- 12 PM **Session V-East**
Napa Valley Vintners Theater (1st floor)
The Eastern Mediterranean and the Levant, for American Palates: How Location Impacts Cuisine
 Moderator: **Cathy Nash Holley**
 Presenters: **Laura Ozyilmaz '14 and Sayat Ozyilmaz '14, Michael Lee Rafidi**
- 12:45 PM **World Marketplace (Tasting and Lunch)**
Chuck Williams Culinary Arts Museum & Mezzanine (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, cultural entertainment, sensory experiences, book signings, and more.
 Book signings will feature presenters **Abraham Conlon '01, Aglaia Kremezi, Kate Leahy, Daniel Olivella, Chandra Ram '99, Adeena Sussman**
- 2 PM **Worlds of Flavor Dessert Tasting**
Atrium and Connect Lounge (1st floor)
 Featuring recipes from **Chefs Melba Nunis, Naz Deravian, Anissa Helou, Aglaia Kremezi, Fabrizia Lanza**
- 2:15 PM **Session VI**
Ecolab Theater (1st floor)
Understanding Middle Eastern Cuisines Through What Unites and Differentiates Them: Ingredients, Techniques, Flavors
 Moderator/
 Presenter: **Anissa Helou**
 Presenters: **Samir Mogannam, Alon Shaya '99**

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2:15 PM **Cocktails, Tastings, Signings, and Networking**
Atrium and Connect Lounge (1st floor)
Book signings will feature presenters **Todd Gray '89, Ellen Kassoff Gray, Fabrizia Lanza, Seamus Mullen**

3:15 PM **Time to Walk to Concurrent Sessions**

3:30 PM **Concurrent Activities, Series #2 – Seminars and Workshops**

3:30 PM **Seminar Series**
Also see Kitchen Demonstration Workshop Series starting at 3:30 PM.

Seminar 5
Napa Valley Vintners Theater (1st floor)
Inspired by the Mediterranean: Fresh Californian and Italian Takes on Traditional Flavors
Moderator: **Cathy Nash Holley**
Presenters: **David Hodson, Suzette Gresham**
Sponsored by The Wonderful Company

Seminar 6
Ecolab Theater (1st floor)
The Plant-Forward Kitchen: A Millennia-Old “Trend,” From the Levant to Puglia
Moderator: **Adeena Sussman**
Presenters: **Antonella Scatigna, Michael Lee Rafidi**

Seminar 7
Food Business School Classroom (2nd floor)
Chefs to Watch: How Does the Next Generation of Talent Evolve Flavors?
Moderator: **Chandra Ram '99**
Panelists: **Jennifer Kim, Loryn Nalic, Keith Corbin**
Sponsored by Plate

Seminar 8
Private Dining Rooms 1 & 2 (1st floor)
A Business Case for Deliciousness
Moderator: **Nicole Duncan**
Panelists: **Brett Schulman, Additional panelists to be confirmed**

3:30 PM **Kitchen Demonstration Workshop Series**
Various Campus Teaching Kitchens
Kitchen Workshop F
Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)
The Turkish Kitchen: Lessons in History, Flavor Development, and Constant Evolution
Moderator: **Burak Epir**
Presenters: **Musa Dağdeviren, Somer Sivrioğlu, Maksut Aşkar**

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Kitchen Workshop G

Bocuse Kitchen (2nd floor)

Comfort Food, Arabic Style: The Modern Palestinian Kitchen

Presenters: **Reem Assil, Samir Mogannam**

Kitchen Workshop H

Wood Stone Outdoor Live Fire Kitchen (1st floor)

The Global Pizza Kitchen: Wood-Fired Inspiration for American Menus

Workshop Leader: **Pasquale Cozzolino**

Presenter: **Vincent Carvalho**

Sponsored by Sysco

Kitchen Workshop I

Olive Terrace West (1st floor)

Shuk: From Market to Table, the Heart of Israeli Cooking

Introduction: **Daniel Lessem**

Workshop Leader: **Einat Admony**

Sponsored by RATIONAL USA

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

4:45 PM **Session VII**

Ecolab Theater (1st floor)

Regional Iranian Cuisine: The Nuances That Geography Brings to Deliciousness

Moderator: **Anne McBride**

Presenters: **Najmieh Batmanglij, Naz Deravian, Nasim Alikhani and Ali Saboor, Hanif Sadr**

6 PM **Conference Sessions Conclude for the Day**

Enjoy dinner on your own in downtown Napa's wonderful restaurants.

Friday, November 8

7:45 AM **Breakfast: Global Flavors at the Intersection of Tradition & Innovation**

Atrium and Connect Lounge (1st floor)

Featuring Recipes from **Chefs Einat Admony and Anissa Helou**

8:15 AM **Session VIII**

Ecolab Theater (1st floor)

Flavors of Italy: History, Tradition, Environment, and Evolution

Moderator/

Presenter: **Vincent Carvalho**

Presenters: **Fabrizia Lanza, Antonella Scatigna**

9:15 AM **Break/Time to Walk to Concurrent Sessions**

9:30 AM **Concurrent Activities, Series #3 – Seminars and Workshops**

Various campus locations

*** SUBJECT TO CHANGE ***

9:30 AM

Seminar Series

Also see Kitchen Demonstration Workshop Series starting at 9:30 AM.

Seminar 9

Napa Valley Vintners Theater (1st floor)

Flavor Your World: Modern Takes on Global Classics

Moderator: **Nicole Duncan**

Presenters: **Alon Shaya '99, Keith Corbin**

Sponsored by McIlhenny Company

Seminar 10

Ecolab Theater (1st floor)

Of Portugal, Macau, and Malaysia: Flavors, Ingredients, Techniques, and Traditions

Moderator: **Abraham Conlon '01**

Presenters: **Florita Alves, Marina Senna-Fernandes, Melba Nunis, Sarita DSouza, Hugo Ferreira**

Sponsored by Kikkoman Sales USA

Seminar 11

Private Dining Rooms 1 & 2 (1st floor)

From Traditional Persian to Contemporary Regional: Understanding the Evolution of Iranian Cuisine

Moderator: **Naz Deravian**

Panelists: **Najmieh Batmanglij, Ali Saboor, Hanif Sadr**

Seminar 12

Food Business School Classroom (2nd floor)

Of Millet and More: Ancient Grains, Modern Flavors, and the Importance of a Biodiverse Kitchen

Moderator: **Mayukh Sen**

Presenters: **Anahita Dhondy, Diane Kochilas**

9:30 AM

Kitchen Demonstration Workshop Series

Various Campus Teaching Kitchens

Kitchen Workshop J (9:30 -10:30 AM)

Chuck Williams Culinary Arts Museum Stage Kitchen (2nd floor)

From Southeast Asia to the Mediterranean: Blending Cuisines, Techniques, and Ingredients for Impactful Global Flavors

Workshop Leader: **Uyen Pham '04**

Presenter: **Kasdi Dahari**

Sponsored by Malaysian Palm Oil Council

Kitchen Workshop K

Bocuse Kitchen (2nd floor)

Rice Traditions of Spain: Preserving, Adapting, and Re-imagining

Workshop Leader: **José Chesa**

Presenters: **Teresa Gutiérrez, Daniel Olivella**

Sponsored by Foods & Wines from Spain

*** SUBJECT TO CHANGE ***

Kitchen Workshop L

Wood Stone Outdoor Live Fire Kitchen (1st floor)

Of Sea, Sand, and Stones: Cooking in Crete, From Yesterday to Tomorrow

Workshop Leader: **Aglaia Kremezi**

Presenters: **Yiannis Tsivourakis, Dimitrios Mavrakis**

Kitchen Workshop M

Colavita Outdoor Garden Kitchen (1st floor)

Craveable Israeli Flavors: The Evolution of Levantine Cuisine

Presenters: **Todd Gray '89 and Ellen Kassoff Gray**

Sponsored by Sabra

Kitchen Workshop N

Copia Restaurant Kitchen Counter (1st floor)

Street Food, Snacks, and Stories: A Journey from North Africa to India

Moderator: **Chandra Ram '99**

Presenters: **Floyd Cardoz and Thomas Zacharias '09, Diana Tandia**

10:30 AM

Coffee and Conversation Break

Atrium and Connect Lounge (1st floor)

Flavor Discovery Tastings

Copia Restaurant Bar & Lounge (1st floor)

Flavor Discovery Sponsors: Dole Packaged Foods, Northern Canola Growers Association, The Perfect Purée of Napa Valley, SupHerb Farms, ULVAC

11 AM

Session IX-Ecolab

Ecolab Theater (1st floor)

The Future of Deliciousness: Honoring Roots and Traditions While Not Being Afraid of Breaking the Rules

Moderator: **Mayukh Sen**

Presenters: **Maksut Aşkar, Vasco Coelho Santos, Shirel Berger '14**

12 PM

Concluding Remarks

Speaker: **Anne E. McBride, PhD**

12:15 PM

World Marketplace (Tasting and Lunch)

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1:30 PM

Conference Concludes

*** SUBJECT TO CHANGE ***