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 Sivrioglu  
**Flavor Discovery Tastings:** Clemens Food Group, McIlhenny Co. TABASCO® Brand, Torani, 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: Sophie Egan, Chandra Ram ’99

3:15 PM  
**Session I-West**  
Ecolab Theater (1st floor)  
**Defining Deliciousness, from the Mediterranean and Middle East to Asia**  
Introduction: 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 Sivrioglu, Zachary Engel, Diane Kochilas

4:30 PM  
**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, Edlong Corporation, ULVAC, Vitamix Commercial

5 PM  
**Concurrent Presentations**

5 PM  
**Session II-West**  
*Ecolab Theater (1st floor)*  
**What Influences Cuisines:**  
Introduction:  
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**
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 / Minor’s

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

9 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, Jesuslee Fernandes

*** 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 U.S. 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**  
Introduction: Michael Brockman  
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 ’98, 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**  
Introduction: Ed Wayda  
Workshop Leader: Michael Gulotta  
Presenter: Uyen Pham ’04  
*Sponsored by Smithfield Culinary*  

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**
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, Jesuslee Fernandes

11 AM Session IV-East
Napa Valley Vintners Theater (1st floor)
Big Flavors, Small Packages: Innovative Tapas, from Barcelona to New York City
Introduction: Jay Giannone
Moderator: Marie 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 ’98, Suzette Gresham

12 PM Session V-East
Napa Valley Vintners Theater (1st floor)
The Eastern Mediterranean and the Middle East, for American Palates: How Location Impacts Cuisine
Moderator: Cathy Nash Holley
Presenters: Laura Ozyilmaz ’14 and Sayat Ozyilmaz ’14, Mona Leena Michael

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
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, David Thompson

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_  
Introduction:  _Steve Diener_  
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 Middle East to Puglia_  
Moderator:  _Adeena Sussman_  
Presenters:  _Antonella Scatigna, Mona Leena Michael_

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  
_Chang 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 Sivrİoğlu, Maksut AşKar_
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**  
Introduction: Diego Rondon  
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 Co. / TABASCO® Brand*

**Seminar 10**  
*Ecolab Theater (1st floor)*  
**Of Portugal, Macau, and Malaysia: Flavors, Ingredients, Techniques, and Traditions**  
*Introduction: Andrew Hunter*  
*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**  
*Introduction: Belvinder Sron*  
*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*
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)
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 Einat Admony, Najmieh Batmanglij, Anissa Helou, Diane Kochilas, Fabrizia Lanza, Alon Shaya ’99

1:30 PM
Conference Concludes