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, MPH, 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)

*** 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:**  
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, 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  
Introduction: Eric Greifenberger  
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: Anne McBride, PhD  
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
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, CEC
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

*** SUBJECT TO CHANGE ***
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 Tandi, 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

Connect Lounge Sponsors: SupHerb Farms, Vitamix Commercial

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: A Conversation with CEOs who’ve Cracked that Code
Moderator: Nicole Duncan
Panelists: Brett Schulman, Charles Bililies

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
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: Billy Buck
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.

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**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**

*** SUBJECT TO CHANGE ***
Various campus locations

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
Introduction:  Michelle Becker
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 ‘88
Moderator:  Abraham Conlon ’01
Presenters:  Florita Alves, Marina Senna-Fernandes, Melba Nunis, 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:  Jacquelyn Chi, MA
Presenters:  Anahita Dhondy, Diane Kochilas

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, CEC
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

*** SUBJECT TO CHANGE ***
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**  
Introduction: Eric Greifenberger  
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 Theater (1st floor)*  
**The Future of Deliciousness: Honoring Roots and Traditions While Not Being Afraid of Breaking the Rules**  
Moderator: Anne McBride, PhD  
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, Alon Shaya ’99

1:30 PM  
**Conference Concludes**