The 2020 Menus of Change Leadership Summit will feature 8 general sessions, 15 breakout sessions (3 with culinary demonstrations), 2 breakfasts, 2 morning breaks, 2 lunches, 1 afternoon break, and 2 evening receptions.

### At-A-Glance Schedule Overview

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<tr>
<th>Wednesday, June 17</th>
<th>Thursday, June 18</th>
<th>Friday, June 19</th>
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<tr>
<td><strong>OPTIONAL PRE-CONFERENCE ACTIVITIES</strong></td>
<td><strong>7:30 AM to 7 PM</strong></td>
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<td><strong>3 to 7 PM</strong></td>
<td>Breakfast</td>
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<td>7:30 – 8:15 AM</td>
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<tr>
<td><strong>Registration &amp; Refreshments</strong></td>
<td>General Session III-IV</td>
<td>General Sessions VII-VIII</td>
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<td><strong>Student Poster Sessions</strong></td>
<td>8:15 –10 AM</td>
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<td><strong>3 – 4 PM</strong></td>
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<tr>
<td><strong>Welcome &amp; Opening Remarks</strong></td>
<td>Refreshment &amp; Networking Break</td>
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<td><strong>General Sessions I-II</strong></td>
<td>Breakout Sessions, Round A</td>
<td>Breakout Sessions, Round C</td>
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<td>10:45 AM – 12 PM</td>
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<td><strong>4:15 – 6 PM</strong></td>
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<tr>
<td><strong>Opening Reception</strong></td>
<td>Lunch</td>
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<td>12:15 PM</td>
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<td><strong>6 - 7 PM</strong></td>
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<tr>
<td><strong>Optional Small Group Dinner</strong></td>
<td>General Session V</td>
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<td>1:15 -2:45 PM</td>
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<td><strong>Breakout Sessions, Round B</strong></td>
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<td><strong>General Session VI</strong></td>
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PROGRAM SCHEDULE

The Menus of Change annual report and leadership summit are co-presented by The Culinary Institute of America (CIA) and Harvard T.H. Chan School of Public Health, Department of Nutrition. A Menus of Change Scientific and Technical Advisory Council, composed of leading nutrition, environmental, and other scientists and scholars, together with Harvard T.H. Chan School and CIA, are solely responsible for the nutrition and environmental guidance of the report and conference. The Menus of Change Business Leadership Council contributes insights to parts of the report and conference designed to help translate this guidance into actionable strategies for change throughout the foodservice industry; highlights case studies in innovation (e.g., menu research and development, product sourcing, supply chain management, etc.); and builds industry participation in supporting healthier, more sustainable menus. Project sponsors and other commercial interests are not permitted to influence the editorial independence of the Menus of Change initiative.

Wednesday, June 17

12:30 PM  Optional CIA Campus Tour & Lunch in the Egg at the Student Commons

3 PM  Conference Registration
Francesco and Mary Giambelli Atrium Lobby, Marriott Pavilion (Auditorium Level)

CIA Student Poster Sessions

3 PM  Registration Refreshments
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)
Including Samsung Club des Chefs Demonstration Kitchen

4 PM  Welcome & Opening Remarks
Ecolab Auditorium, Marriott Pavilion

Menus of Change: Progress, Strategies, and Stretch Goals

4:15 PM  General Session I
Presentation
Climate Action, Part 1: The Art and Science of Climate Change Communication

Presentations
5:20 PM  **General Session II**  
*Panel Discussion*  
**Climate Action, Part 3: Carbon Farming, Best Practices in Regenerative Agriculture, and How to Be Transparent about Your Sourcing and Agricultural Practices**

6 PM  **Opening Reception**  
*Beverage Garden Plaza*  
*Featuring the Grand Platinum, Premium Gold & Gold Level Sponsors*

7 PM  **Opening Reception Concludes**  
*Enjoy dinner on your own*

7 PM  **Optional Small Group Dinner at American Bounty Restaurant**

**Thursday, June 18**

7:30 AM  **Hudson Valley Breakfast Buffet**  
*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)*  
*Including Samsung Club des Chefs Demonstration Kitchen*

8:15 AM  **General Session III**  
*Ecolab Auditorium, Marriott Pavilion*  

*Remarks*  
*Welcome & Introduction to the Day*

8:20 AM  **Presentations and Panel Discussion**  

9:15 AM  **Presentations**  
*What Every Operator Needs to Know about Carbohydrates and Whole Grains: the Science of Diabetes, the Consumer Data, and the Culinary Strategies*

10 AM  **Refreshment & Networking Break**  
*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)*  
*Including Samsung Club des Chefs Demonstration Kitchen*

10:45 AM  **Breakout Sessions, Round A**  
*Various Campus Locations*  

**Breakout Session A1**  
*Danny Kaye Theatre, Conrad Hilton Library*  
Breakout Session A2
Ecolab Theatre, Admissions Center
The “Sustainable Kitchen” Culinary Stage: Strategies for Reimagining Carbohydrates for Flavor and Quality

Breakout Session A3
Classroom 3, Conference Level, Marriott Pavilion (Lower Level)
Jon & Sharon Luther Seminar Room
Regenerative Agriculture and Carbon Farming: The Deep Dive

Breakout Session A4
Classroom 4, Conference Level, Marriott Pavilion (Lower Level)
Carla & Stephen Cooper Seminar Room
To Be Confirmed

Breakout Session A5
Anheuser-Busch Theatre, Roth Hall
Carbohydrates, Diabetes, and Whole Grains: The Deep Dive

Breakout Session A6
Multi-Purpose Room West, Student Commons
Climate Communication Insights: Putting the Findings into Practice through Your Operation’s Menu Language

12 PM Breakout Sessions Conclude/Time to Walk to Lunch

12:15 PM Global Plant-Forward Bento Box Lunch
Lunch Box Pickup Location: Beverage Garden Plaza
Dining Locations: Marriott Pavilion (Lower Level) and Post Road Dining Room and Patio

1:15 PM General Session IV
Ecolab Auditorium, Marriott Pavilion

Presentations & Panel Discussion

Fireside Chat
Case Studies in Effective Case Management
2:45 PM  Refreshment & Networking Break  
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)  
Including Samsung Club des Chefs Demonstration Kitchen

3:30 PM  Breakout Sessions, Round B  
Various Campus Locations  

Breakout Session B1  
Danny Kaye Theatre, Conrad Hilton Library  
The “Sustainable Kitchen” Culinary Stage: Future 50 Foods and Agrobiodiversity

Breakout Session B2  
Ecolab Theatre, Admissions Center  
More than Burgers: What’s Coming Next in Plant-Based Food

Breakout Session B3  
Classroom 3, Conference Level, Marriott Pavilion (Lower Level)  
Jon & Sharon Luther Seminar Room  
Case Studies in Change Management: The Deep Dive

Breakout Session B4  
Classroom 4, Conference Level, Marriott Pavilion (Lower Level)  
Carla & Stephen Cooper Seminar Room  
To Be Confirmed

Breakout Session B5  
McCann Education Annex, Room 103  
Menus of Change Principles in Action: Case Studies from the Menus of Change  
University Research Collaborative

Breakout Session B6  
Multi-Purpose Room West, Student Commons  
Culinary Strategies for Food Waste Reduction

4:45 PM  Breakout Sessions Conclude/Return to General Session V

5 PM  General Session VI  
Ecolab Auditorium, Marriott Pavilion

Presentations  
The Policy Landscape: What’s New in 2020, a Preview of What’s Coming Down the Pike, and the Role of Cities Globally in Advancing Healthy, Sustainable Food Choices
6 PM  **Networking Reception**  
*Beverage Garden Plaza*

7 PM  **Reception and Program Conclude for the Evening**

7 PM  **Optional Small Group Dinner at American Bounty Restaurant**

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**Friday, June 19**

7:30 AM  **Hudson Valley Breakfast Buffet**  
*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)*  
*Including Samsung Club des Chefs Demonstration Kitchen*

8:15 AM  **General Session VII**  
*Ecolab Auditorium, Marriott Pavilion*

*Presentations and Panel Discussion*

**Food Waste Reduction and Recovery: A Roadmap for Foodservice Professionals**

9:15 AM  **General Session VIII**  
*Presentations*

**Battling the Plague of Plastics: A Roadmap for Foodservice Professionals**

9:50 AM  **Closing Remarks**

10 AM  **Refreshment & Networking Break**  
*Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)*  
*Including Samsung Club des Chefs Demonstration Kitchen*

10:45 AM  **Breakout Sessions, Round C**  
*Various Campus Locations*

**Breakout Session C1**  
*Danny Kaye Theatre, Conrad Hilton Library*

**The “Sustainable Kitchen” Culinary Stage: Culinary Strategies for Food Waste Reduction**

**Breakout Session C2**  
*Anheuser-Busch Theatre, Roth Hall*

**Blending Health, Sustainability, and a Sense of Place on the Plate: Mediterranean Menus as Examples of Best Practices**
Breakout Session C3
Multi-Purpose Room West, Student Commons
The Policy Landscape: The Role of Chefs

12 PM  Walk-Around Networking Lunch
Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level)
Including Samsung Club des Chefs Demonstration Kitchen

1 PM  Summit Concludes