

MENUS^{of} CHANGE[®]

The Business of Healthy, Sustainable, Delicious Food Choices

7th Annual Leadership Summit | June 18-20, 2019
The Culinary Institute of America | Hyde Park, NY

www.menusofchange.org

At-A-Glance Schedule Overview		
Tuesday, June 18	Wednesday, June 19	Thursday, June 20
OPTIONAL PRE-CONFERENCE ACTIVITIES	7:30 AM to 7 PM	7:45 AM to 1 PM
3 to 7 PM	Breakfast 7:30 – 8:15 AM	Breakfast 7:45 - 8:30 AM
Registration & Refreshments 3 – 4 PM	General Session III 8:15 –10 AM	General Sessions VI-VII 8:30 – 10 AM
Welcome & Opening Remarks 4 – 4:15 PM	Refreshment & Networking Break 10 AM	Refreshment & Networking Break 10 AM
General Sessions I-II 4:15 – 6 PM	Breakout Sessions, Round A 10:45 AM – 12 PM	Breakout Sessions, Round C 10:45 AM – 12 PM
Opening Reception 6 - 7 PM	Lunch 12:15 PM	Closing Lunch 12 – 1 PM
	General Session IV 1:15 -2:45 PM	
	Refreshment & Networking Break 2:45 PM	
	Breakout Sessions, Round B 3:30 - 4:45 PM	
	General Session V 5 – 6 PM	
	Networking Reception 6 - 7 PM	

OPTIONAL PRE-CONFERENCE LUNCH & CAMPUS TOUR

Tuesday, June 18

Optional Pre-Conference Lunch & Campus Tour (additional registration fee applies)

12:30 PM **CIA Campus Tour & Lunch in the Egg at the Student Commons**
(*\$25, pre-registration required*)

Attendees who pre-register for the lunch & tour should plan to arrive at the CIA between 12:30 and 12:45 pm for registration, which will take place in the Marriott Pavilion. When you register onsite, we will provide a voucher for you to enjoy lunch in the Egg (CIA's extraordinary new student dining facility), where you can select an entrée from any of our walk-up stations including: The Line, Innovation Kitchen, or Salad Bar along with an Agua Fresca, Water or Coffee from the Marketplace, and either a cookie or piece of whole fruit for dessert. After enjoying lunch, at 1:45 pm, our student tour guides will meet you at the entrance to the Egg to take you on a tour of the CIA campus, which will conclude at the Marriott Pavilion so you can enjoy registration refreshments and networking just before the conference begins.

To register for this pre-conference tour & lunch, please [click on this link](#).



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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.

Tuesday, June 18

- 3 PM **Conference Registration**
Francesco and Mary Giambelli Atrium Lobby, Marriott Pavilion (Auditorium Level)
- 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
Introductions: **Greg Drescher** (Vice President, Strategic Initiatives and Industry Leadership, CIA)
- 4:15 PM **General Session I**
Presentations
Launch of a Pivotal Global Report on Food, Planet, and Health: Translating the EAT-Lancet Commission Findings into Delicious, Actionable Strategies
Introduction: **Michael Kaufman** (Partner, Astor Group, and Chair, Menus of Change Business Leadership Council)
Presenters: **Anahita Dhondy** (Chef Manager, SodaBottleOpenerWala)
 Johan Rockström, PhD (Director, Potsdam Institute for Climate Impact Research, and Co-Commissioner, EAT-Lancet Commission)



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5 PM

General Session II

Discussion

Bringing it Home: Unveiling the 2019 Menus of Change Annual Report and Exploring the Implications of the Eat-Lancet Targets

Introduction: **Jacquelyn Chi, MA** (Director of Programs and Special Projects, Strategic Initiatives Group, CIA)

Moderator: **Julia Belluz** (Senior Health Correspondent, *Vox*)

Panelists: **Afya Ibomu** (Chef, Holistic Nutritionist and Author, *The Vegan Remix: A Soulfood Spin on World Cuisine*)

Eric Adams (President, Brooklyn Borough)

Gina McCarthy (Director, Center for Climate, Health, and the Global Environment, Harvard T.H. Chan School of Public Health, and Former Administrator of the U.S. Environmental Protection Agency)

Johan Rockström, PhD (Director, Potsdam Institute for Climate Impact Research, and Co-Commissioner, EAT-Lancet Commission)

Walter Willett, MD, DrPH (Professor and Past Chairman, Department of Nutrition, Harvard T.H. Chan School of Public Health; Chair, Menus of Change Scientific & Technical Advisory Council; Co-Chair, EAT-Lancet Commission)

6 PM

Opening Reception

Beverage Garden Plaza (weather permitting – backup lower level Marriott Pavilion)

Featuring the Presenting, Grand Platinum, Premium Gold & Gold Level Sponsors

With book signings by featured speakers. Books will be available for purchase during the reception.

7 PM

Opening Reception Concludes

Enjoy dinner on your own

Wednesday, 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 III

Ecolab Auditorium, Marriott Pavilion

Remarks

Welcome & Introduction to the Day

Presenter: **Chavanne Hanson, MPH, RD** (Food Choice Architecture and Nutrition Manager, Google Food, and Vice Chair, Menus of Change Business Leadership Council)



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Presentation

Sustainability and the Plant-Forward Mediterranean Diet: A Snapshot of New Research and a Challenge to the Restaurant Community

Presenters: **Greg Drescher** (Vice President, Strategic Initiatives and Industry Leadership, CIA)

Miguel Ángel Martínez González MD, MPH, PhD (Chair, Department of Preventive Medicine, University of Navarra)

Presentations & Panel Discussion

From Whole Grains to Fries and Sweets: Carbohydrates and the Business of Healthy, Sustainable Menus

Moderator: **Greg Drescher** (Vice President, Strategic Initiatives and Industry Leadership, CIA)

Presenters: **Bill Stoufer** (COO, Ardent Mills)

Sara Burnett (VP, Wellness and Food Policy, Panera Bread)

Stephen Jones, PhD (Executive Director, The Bread Lab, Washington State University)

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

Digging Deeper into the Science (Both the EAT-Lancet and Menus of Change Annual Reports)

Discussion with General Session Speakers

Moderator: **Julia Belluz** (Senior Health Correspondent, Vox)

Panelists: **Christina Economos, PhD** (Professor and New Balance Chair in Childhood Nutrition, Tufts University)

Johan Rockström, PhD (Director, Potsdam Institute for Climate Impact Research, and Co-Commissioner, EAT-Lancet Commission)

Walter Willett, MD, DrPH (Professor and Past Chairman, Department of Nutrition, Harvard T.H. Chan School of Public Health; Chair, Menus of Change Scientific & Technical Advisory Council; Co-Chair, EAT-Lancet Commission)

Breakout Session A2

Ecolab Theatre, Admission Center

The “Sustainable Kitchen” Culinary Stage: Strategies for Designing Menu Success with Carbohydrate Quality

Culinary Demonstration and Presentation

Guest Chef: To be confirmed



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Breakout Session A3

Classroom 3, Conference Level, Marriott Pavilion (Lower Level)

Jon & Sharon Luther Seminar Room

Culinary Strategies for Reaching the EAT-Lancet Targets: Inspiration from Immigrant Cuisines and Regional Food Cultures of the United States.

Workshop

Facilitator: **Marc Oshima** (Executive Director, Chefs Collaborative)

Breakout Session A4

Classroom 4, Conference Level, Marriott Pavilion (Lower Level)

Carla & Stephen Cooper Seminar Room

Culinary Strategies for Reaching the EAT-Lancet Targets: Globally Inspired, Globally Applicable

Workshop

Facilitator: **Paul Newnham** (Director, SDG2 Advocacy Hub)

Small Group Discussion

Leader: **Anahita Dhondy** (Chef Manager, SodaBottleOpenerWala)

Breakout Session A5

Wine Spectator Classroom, Roth Hall

From Whole Grains to Fries and Sweets: Carbohydrates and the Art of Healthy, Sustainable Menus

Workshop

Facilitators: **Erica Holland-Toll** (Executive Chef, Flavor Lab, R&DE Stanford Dining)

Frank Bailey (Executive Chef, Boston College Dining)

Breakout Session A6

Multi-Purpose Room West, Student Commons

Marketing and Communications Strategies for Healthy, Sustainable Menus—and Reaching the EAT-Lancet Targets

Workshop

Facilitator: **To be confirmed**

Small Group Discussion

Leader: **Denise Loga** (Co-Founder and Managing Director, Sustainable Food Academy)

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



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1:15 PM

General Session IV

Ecolab Auditorium, Marriott Pavilion

Welcome Back

Presenter: **Greg Drescher** (Vice President, Strategic Initiatives and Industry Leadership, CIA)

Presentation

Change Management: What Works (Round 1 of 4)—Leadership in Food System Transformation

Presenter: **Roe Adler** (Global Head of WeWork Labs, SVP, WeWork)

Presentations & Panel Discussion

Change Management: What Works (Round 2 of 4)—Advancing Animal Welfare in Foodservice

Moderator: **Kristie Middleton** (Vice President of Business Development, Seattle Food Tech; and Author, *MeatLess*)

Presenters: **Kathy Cacciola** (Senior Director, Environmental Sustainability, Aramark)
Susie Weintraub (Chief Executive Officer, Envision Group at Compass Group)

Presentations & Panel Discussion

Change Management: What Works (Round 3 of 4)—Celebrating the Honorees of the CIA-QSR Plant-Forward Fast Casual Watch List

Moderator: **Sam Oches** (Editorial Director, *Food News Media/QSR*)

Presenters: **To be confirmed**

2:45 PM

Refreshment & Networking Break

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

With book signings by Kristie Middleton and additional featured speakers. Books will be available for purchase during the break.

3:30 PM

Breakout Sessions, Round B

Various Campus Locations

Breakout Session B1

Danny Kaye Theatre, Conrad Hilton Library

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

Culinary Presentation

Presenter: **Ken Toong** (Executive Director, UMass Amherst Dining)

Guest Chefs: **Jehangir Mehta ‘95** (Graffiti, Mehtaphor)

Brian Kaywork (Lecturing Instructor – Culinary Arts, CIA)



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Breakout Session B2

Ecolab Theatre, Admission Center

The “Sustainable Kitchen” Culinary Stage: The Sustainability of the Mediterranean Diet *Culinary Demonstration and Presentation*

Presenters: **Miguel Angel Martinez Gonzalez MD, MPH, PhD** (Chair, Department of Preventive Medicine, University of Navarra)
Seamus Mullen (Chef, Author, *Hero Food, Real Food Heals*)

Breakout Session B3

Classroom 3, Conference Level, Marriott Pavilion (Lower Level)

Jon & Sharon Luther Seminar Room

Healthy Kids Meals: Progress, Challenges, and Opportunities *Presentations and Panel Discussion*

Presenter/

Moderator: **Margo Wootan** (Vice President for Nutrition, Center for Science in the Public Interest)

Presenters: **Christina Economos, PhD** (Professor and New Balance Chair in Childhood Nutrition, Tufts University)
Sara Burnett (VP, Wellness and Food Policy, Panera Bread)

Breakout Session B4

Classroom 4, Conference Level, Marriott Pavilion (Lower Level)

Carla & Stephen Cooper Seminar Room

Can Sources of Plant-Based Protein Offer More Than Just Protein? Research, Culinary, and Consumer Insights Offer Guidance for Operators

Presentations

Presenters: **Crista Martin** (Director of Communication and Strategic Initiatives, Harvard University Dining Services)
Iris Shai, MD, PhD (Professor, Public Health Department, Ben Gurion University)
Martin Breslin (Director of Culinary Operations, Harvard University Dining Services)

Breakout Session B5

Wine Spectator Classroom, Roth Hall

Digging Deeper into the Science (Both the EAT-Lancet and Menus of Change Annual Reports)

Discussion with General Session Speakers

Moderator: **Julia Belluz** (Senior Health Correspondent, *Vox*)
Panelists: **Johan Rockström, PhD** (Director, Potsdam Institute for Climate Impact Research, and Co-Commissioner, EAT-Lancet Commission)
Walter Willett, MD, DrPH (Professor and Past Chairman, Department of Nutrition, Harvard T.H. Chan School of Public Health; Chair, Menus of Change Scientific & Technical Advisory Council; Co-Chair, EAT-Lancet Commission)
Additional panelists to be confirmed



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Breakout Session B6

Multi-Purpose Room West, Student Commons

**Culinary Strategies for Reaching the EAT-Lancet Targets for Food System Change:
Globally Inspired, Globally Applicable**

Workshop

Facilitator: **Paul Newnham** (SDG2 Advocacy Hub)

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

5 PM **General Session V**

Ecolab Auditorium, Marriott Pavilion

Welcome Back

Presenter: **Greg Drescher** (Vice President, Strategic Initiatives and Industry Leadership, CIA)

Presentations & Panel Discussion

The Business Case for Addressing Climate Change: Risk, Opportunity, and Profit

Moderator: **Michael Kaufman** (Partner, Astor Group, and Chair, Menus of Change Business Leadership Council)

Presenters: **Ayr Muir** (Founder and CEO, Clover Food Lab)
Rafi Taherian (Associate Vice President, Yale Hospitality)
Marie Haga (Executive Director, Crop Trust)

6 PM **Networking Reception**

Beverage Garden Plaza (weather permitting – backup location: Lower Level Marriott Pavilion)

Featuring the Bronze Level Sponsors

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

Enjoy dinner on your own

Thursday, June 20

7:45 AM **Hudson Valley Breakfast Buffet**

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

8:30 AM **General Session VI**

Ecolab Auditorium, Marriott Pavilion

Welcome & Introduction to the Day

Presenter: **Greg Drescher** (Vice President, Strategic Initiatives and Industry Leadership, CIA)



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Presentations & Panel Discussion

Change Management: What Works (Round 4 of 4)—Innovations in Sustainable Seafood

Moderator: **Katie McGinty** (Senior Vice President, Oceans Program, Environmental Defense Fund)

Presenters: **To be confirmed**

9:15 AM

General Session VII

Presentations

Biodiversity: Why This Deserves Greater Attention from the Chef Community

Introduction: **Marie Haga** (Executive Director, Crop Trust)

Moderators

& Presenters: **Danielle Gould and Mike Lee** (Co-Founders, Alpha Labs)

Presenters: **Casey Gleason** (Vice President of Food and Beverage, Sweetgreen)
Paul Newnham (Director, SDG2 Advocacy Hub)

10 AM

Refreshment & Networking Break

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

With book signings by featured speakers. Books will be available for purchase during the break.

10:45 AM

Breakout Sessions, Round C

Various Campus Locations

Breakout Session C1

Danny Kaye Theatre, Conrad Hilton Library

**Sustainability, Food Culture, and the Mediterranean Diet: An Agenda for the Future
*Presentation and Discussion***

Moderator: **Anne McBride, PhD** (Deputy Director, Torribera Mediterranean Center, author and food studies scholar)

Panelist: **Miguel Angel Martinez Gonzalez MD, MPH, PhD** (Chair, Department of Preventive Medicine, University of Navarra)

Breakout Session C2

Wine Spectator Classroom, Roth Hall

Fresh, Healthy School Meals: A Case Study in Collaboration from Boston Public Schools and the Shah Family Foundation

Presentations

Presenters: **Laura Benavidez** (Executive Director, Food and Nutrition Services, Boston Public Schools)

Ross Wilson (Executive Director, Shah Family Foundation)



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Breakout Session C3

Multi-Purpose Room West, Student Commons

Climate Change and Supply Chain Management (Climate-Smart Sourcing)

Panel Discussion

Panelists: **Scott Uehlein '85** (Sonic Drive-In)

Additional panelists to be confirmed

12 PM

Walk-Around Networking Lunch

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

Featuring the Premium Gold and Gold Level Sponsors

1 PM

Summit Concludes

***SAVE THE DATE for the 2020 Menus of Change® Leadership Summit, which will be held
June 16-18, 2020 at the Marriott Pavilion at The Culinary Institute of America, Hyde Park, New York.***



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