

MENUS^{of} CHANGE[®]

The Business of Healthy, Sustainable, Delicious Food Choices

8th Annual Leadership Summit | June 17-19, 2020

The Culinary Institute of America | Hyde Park, NY

www.menusofchange.org

PRESENTER BIOGRAPHIES

DAN ALTSCHULER MALEK is a managing partner at Unovis Partners & New Crop Capital, a global investment firm that provides early-stage funding to entrepreneurs developing plant-based and cultured meat alternatives to foods derived from conventional animal agriculture including beef, chicken, pork, dairy, egg, fish, and shellfish products. Through its initial fund, New Crop Capital, the team has invested in more than 40 companies including Beyond Meat, Memphis Meats, BlueNalu, Good Catch, Nova Meats, Alpha Foods, Zero Egg, Aleph Farms, and Miyoko's. As managing partner, Dan heads the firm's activities in North America and Israel, exploring deal flow, creating strategic opportunities, and working with founders to solve daily challenges and evaluate strategic decisions. Dan is passionate about food, startups, and sustainability. Prior to joining Unovis, his endeavors included launching a snack company, heading a logistics firm, opening a restaurant, and managing a creative agency. Dan received his BA from Mexico's Universidad Iberoamericana and an MBA from Babson College. In addition to his other work, he is a mentor at Food-X, WeWork Food Labs, and Startup Bootcamp and serves as a board member of Zero Egg and Alpha Foods. (Orinda, CA) @daltschuler

NANCY ANDRADE, MPA is health scientist at the Center for Disease Control. (Atlanta, GA)

ALLISON AUBREY is food and health correspondent for NPR News and a contributor to the PBS *NewsHour*. Along with her colleagues at The Salt, NPR's food blog, she uses food as a lens to explore key issues of the day. The aim is to reveal how food connects us to each other, culture, history, politics, science, and more. A graduate of Denison University and Georgetown University, Allison has won numerous awards including the American Society for Nutrition's Media Award, a National Press Club Award for Consumer Journalism, and a 2016 James Beard Award for her TV segment that airs on PBS *NewsHour*. She is also winner of a 2018 James Beard Foundation Media Award for a television piece on bringing doctors into the kitchen. (Washington, DC) @AubreyNPRFood

DEREK AZEVEDO is executive vice president at Bowles Farming Company, a sixth-generation, 160-year-old, 12,000-acre diversified farm striving to produce food and fiber in the most ethical and sustainable ways possible. Based in rural Los Banos, CA, Derek's roles on the farm involve strategic crop planning, contract negotiations, and oversight of



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

special projects, including on-farm composting and habitat restoration. Prior to joining the Bowles' team, Derek spent 12 years in the food processing industry working with farmers throughout the San Joaquin Valley, coordinating the purchase and delivery of raw fruit and farm services. Derek is a graduate of Kansas State University and the California Ag Leadership class 45. (Gustine, CA) @BowlesFarming

FRANK BAILEY '92 is executive chef at Boston College Dining. Frank began his culinary career at age 12 as a dishwasher at La Patisserie Française on Martha's Vineyard. As a teenager, he worked his way up to line cook and he was hooked for life. As his passion for food and the kitchen blossomed, he was afforded the opportunity to travel to Lyon, France for culinary training. Upon completing high school, he applied and attended The Culinary Institute of America (CIA). Since graduating from the CIA, he has worked in fine dining establishments in North Carolina, New York, and Boston. Frank was then recruited to join the Boston College (BC) team in 2001. As executive chef of Boston College's Dining Services, Frank focuses on recipe and menu development, as well as, catering and special events. In his 16 years at BC, he is proud of the ways Boston College Dining has grown and developed, but overall, he is most proud of watching his talented colleagues grow and develop. Boston College Dining Service was just named College Innovator of the Year by *Food Management* and has a long list of awards that speak to their commitment to excellence. Since he first came to BC, as an avid lifelong learner, Frank has taken classes towards degrees in corporate systems and philosophy and is currently enrolled in the wine studies program at Boston University. (Boston, MA)

BRAD BARNES '87, CMC is director of consulting and industry programs at The Culinary Institute of America (CIA) in Hyde Park, NY. Brad is responsible for the oversight of all operational consulting, ProChef® certification, and custom professional training. His clients include Google, U.S. Department of Defense, and Stanford University. Brad is the author of two books and the creator of food concepts such as Barclay's Center in Brooklyn and The Pythian Market in New Orleans. Previously, he served as senior director of culinary education and senior director of continuing education at the CIA. Before joining the education administration, he was the president of GigaChef, LLC and chef/owner of B&B Solutions. Brad is a Certified Master Chef, one of 66 in the United States, a Certified Culinary Administrator, and an inductee of the American Academy of Chefs, the American Culinary Federation's honor society. (Hyde Park, NY)

KIM BARTLEY is the former chief marketing officer (CMO) for White Castle Systems Inc. and currently a senior advisor. Her responsibilities include oversight and development of product innovation, business intelligence, and her favorite project of the year, leading the White Castle 100th Birthday celebration planning. Prior to the role of CMO, Kim was the vice president of marketing and site development, where she used her brand and leadership skills to spearhead the changes consumers were demanding for kitchens,



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

décor, and building updates. Kim was the franchisee representative for 20 years when White Castle co-branded with Church's Chicken, and for 10 years was a member of Church's Franchisee Advisory Board and chair of the its marketing committee. Prior to working at White Castle, Kim held various marketing and advertising agency responsibilities with McDonald's, General Mills Restaurant Group (now Darden), Rax, and Mark Pi. Currently, Kim serves on The Ohio State University Food and Hospitality Advisory Board and is a lecturer at The Ohio State University. Kim is also active with the Business Professionals Association, supporting the Ohio Department of Education's efforts with high school students entering the business world. Kim holds an MBA from The Ohio State University and undergraduate degree from Marywood University. In addition, Kim loves to answer questions about White Castle on and off stage, is an avid reader, happy wife, and grandmother. (Columbus, OH)

JACKIE BERTOLDO is assistant director of food choice architecture and nutrition at Stanford University Residential and Dining Enterprises. (Stanford, CA) @StanfordDining

SARA BLEICH, PHD is a professor of public health policy at the Harvard T.H. Chan School of Public Health in the Department of Health Policy and Management. She is also the Carol K. Pforzheimer Professor at the Radcliffe Institute for Advanced Study. Sara's research provides evidence to support policies to prevent obesity and diet-related diseases, particularly among vulnerable populations. A signature theme throughout her work is an interest in asking simple, meaningful questions which can fill important knowledge gaps. Sara's research has been published in journals such as the *New England Journal of Medicine*, *British Medical Journal*, *Health Affairs*, and *American Journal of Public Health*; and has been featured in outlets such as *The New York Times*, *The Washington Post*, *The Wall Street Journal*, and *NPR*. Sara has received numerous awards, including one for excellence in public interest communication. She served as a White House Fellow from 2015 to 2016, during which time she worked as a senior policy advisor to the U.S. Department of Agriculture and the First Lady's Let's Move initiative. She holds degrees from Columbia (BA, psychology) and Harvard (PhD, health policy). (Boston, MA) @HarvardChanSPH

DEANNE BRANDSTETTER, MBA, RD is vice president of nutrition and wellness for Compass Group, The Americas. With over 30 years of experience in the food and nutrition business, Deanne leads a team that coordinates wellness programs for foodservice clients and develops innovative, award-winning cross-sector nutrition and wellness initiatives. She also directed the nutrition program for the 2002 Winter Olympic Games in Salt Lake City, UT, as part of the Compass Olympics Lead Management Team. A registered dietitian who holds a New York State license as a certified dietitian-nutritionist, Deanne's marketing background and passion for great food have fueled her goal of creatively translating medical and nutrition science into innovative, exciting food



HARVARD
T.H. CHAN

SCHOOL OF PUBLIC HEALTH
Department of Nutrition

concepts for Compass Group customers. She earned an American Culinary Federation silver medal for Healthy Cuisine; has authored numerous articles for professional and trade journals; and has presented programs at the Society for Foodservice Management, the American Dietetic Association, *Foodservice Director* Magazine Menu Directions, Field to Plate France, and the National Restaurant Association. Deanne is a Culinary Institute of America Fellow; past chair of the Academy of Nutrition and Dietetics Nominating Committee and Diversity Committee; co-chair of the CIA Healthy Menus R&D Collaborative and the NAMA Nutrition Advisory Board; and a member of the Academy of Nutrition and Dietetics Task Force on Menu Labeling, the International Food Informational Council Board of Directors and Executive Board, the National Restaurant Association Nutrition Executive Study Group, and the International WELL Building Institute Nourishment Advisory. (Rye Brook, NY) @CompassWellness

TERRI BROWNLEE is director of nutrition and wellness and Bon Appetit Management Company. (Cary, NC) @TerriBrownlee

CORY CARMAN grew up in the isolated mountains of Northeastern Oregon as the fourth generation in a cattle ranching family. In college, she developed a keen interest in methods of raising food in harmony with the environment. When she returned to the family ranch in 2003, she sought to raise cattle in a healthier way – for people, the animals and the environment. Through running the family ranch, she saw that cattle, the cause of much environmental degradation, could also be one of our best tools in fighting climate change and growing healthy food. Fueled by the potential and the urgency of our challenges, she now spends her time at the helm of Carman Ranch Provisions, a company focused on finding market outlets for the cattle, pigs and other crops raised in manners that build soil health, respect animals, and support rural communities. (Wallowa, OR)

ALEX CERIBELLI '19 is Statler sous chef of the Menus of Change Kitchen at The Culinary Institute of America. (Hyde Park, NY) @easybeinggreens (Instagram)

SHIRLEY CHENG, MS, CHE is a professor of culinary arts at The Culinary Institute of America (CIA), where she teaches cuisines and cultures of Asia in the college's degree programs. She earned an associate degree from Sichuan Culinary Institute in Sichuan, People's Republic of China; a bachelor of arts from Sichuan University; and a master of science in hospitality administration from Johnson & Wales in Providence, RI. Today, with 38 years of experience in the food industry and culinary education, she is an accomplished and respected professor in Asian cuisine, with a specialization in the Sichuan regional cuisine of China. Named CIA Faculty Member of the Year in 1996, Shirley has judged several master chef exams at the college and was a member of the CIA team that won the coveted Marc Sarrazin Cup at the Salon of Culinary Arts in New York in 1996 and 1997. She also was the gold winner of the Japanese Ingredient Culinary



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

Challenge Recipe Competition in New York in 2011 and has had numerous articles appear in culinary and educational publications, both nationally and internationally, including *Plate* and *Global Cuisine* magazines. She has been interviewed as a special consultant for Chinese, Korean, Japanese, Vietnamese, and American publications on topics ranging from flavor profiles to the future of culinary education. In addition to making several conference presentations, Shirley is featured in a number of instructional and culinary competition videos broadcast on PBS, Epicurious.com, and the Food Network. (Hyde Park, NY)

KATE COX is editor of *The Counter* (formerly *The New Food Economy*). She oversees partnerships and edits investigative, feature, and senior staff reporting. (New York, NY) @thekatecox

GREG DRESCHER is vice president of strategic initiatives and industry leadership at The Culinary Institute of America (CIA). He oversees the college's leadership initiatives for the foodservice industry, including academic and other strategic partnerships, conferences, invitational leadership retreats, digital media, and other global initiatives. He is the creator of the college's Worlds of Flavor International Conference & Festival (now in its 22nd year), as well as a portfolio of health and sustainability leadership initiatives including Menus of Change and Healthy Kitchens, Healthy Lives, jointly presented by the Harvard T.H. Chan School of Public Health; the Menus of Change University Research Collaborative, co-led by the CIA and Stanford University in association with more than 50-plus leading colleges and universities; and the recently launched annual Global Plant-Forward Culinary Summit and Plant-Forward Kitchen digital media platform. Co-developer of the CIA's new partnership with the University of Barcelona—the Torribera Mediterranean Center, with its focus on the healthy, traditional Mediterranean Diet and regional food studies—and a strategic advisor to the European-based EAT Foundation, Greg works internationally to advance innovation at the intersection of health, sustainability, culture, and culinary insight. In 2005, Greg was inducted into the James Beard Foundation's Who's Who of Food & Beverage in America. He served on the National Academy of Medicine's Committee on Strategies to Reduce Sodium Intake in the United States (final report 2010). In 2011, he was inducted as a member of the Accademia dei Georgofili, Europe's oldest agricultural academy based in Florence. (Sacramento, CA) @CIALeadership

LINDA FEMLING is food service director, Americas at Google Food. (Kirkland, WA)

KATHLEEN FINLAY is president at Glynwood Center for Regional Food & Farming. (Cold Spring, NY)



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

JOEL GAMORAN '08 is an author and executive director of Ready for Seconds. (Seattle, WA) @joelgamoran (Instagram)

TOM GUMPEL '86 is president of MDJ Baking and chef/owner of the Daily Bird restaurant, a unique chicken concept in downtown Sarasota, FL. Tom also serves as a co-chair of The Culinary Institute of America's Healthy Menus R&D Collaborative. From 2004-2018, Tom served as vice president of research and development for Panera Bread. In this role, he directed the creation, testing, and rollout of all menu items and was instrumental in the execution of the "Panera Clean Label Initiative" and "Panera No No List" to the company's 2,400 bakery cafes. Before Panera Bread, Tom served as the associate dean of Baking and Pastry Arts for the CIA. During his time at the CIA, Tom led in the creation of the college's first baking and pastry textbook, *Baking and Pastry: Mastering the Art and Craft*. In 1999, as captain of the U.S. baking team, Tom led the team to a championship in the Coupe du Monde de la Boulangerie in Paris, France. During his 35-plus years in the hospitality industry, Tom has worked in Norway, Japan, Mexico, and many cities across the country. (Sarasota, FL) @bornloafer

DANA GUNDERS is author and interim executive director at ReFED. (Truckee, CA) @dgunders

MICHAEL HAMM is professor of sustainable agriculture and interim chair, department of community sustainability at Michigan State University (MSU). He has a BA in biology from Northwestern University, a PhD in human nutrition from the University of Minnesota, and was a NIH post-doctoral fellow at Columbia University's Institute of Human Nutrition. Mike currently is affiliated with the Departments of Community Sustainability; Plant, Soil and Microbial Sciences; and Food Science and Human Nutrition. Prior to moving to MSU he was dean of academic and student programs for Cook College, Rutgers University and spent nineteen years on the faculty in Nutritional Sciences. He was co-founder and director of the New Jersey Urban Ecology Program and founding director of the Cook Student Organic Farm. At MSU he was founding director of the Center for Regional Food Systems and is now its senior fellow. Mike's primary research area encompasses regional and sustainable food systems with a special interest in city region food systems – both domestic and international. Mike was a consultant on sustainability to the recent U.S. Dietary Guidelines Advisory Committee. (East Lansing, MI)

CHAVANNE HANSON, MPH, RD joined Google in December 2018 as the food choice architecture and nutrition manager on the global food team. With cafes, teaching kitchens, and events that serve thousands of meals each day, the Google Food team works with a variety of partners and suppliers to deliver delicious, nutritious food and innovative experiences to fuel Google's culture and future. Chavanne is actively involved



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

with Google Food's external partnerships, including Google's Food Lab, the World Business Council for Sustainable Development's FReSH program, and Menus of Change, for which she is the vice chair of the Business Leadership Council. These partnerships aim to inspire and enable the world to make food choices and use food experiences to develop more sustainable lifestyles and communities. Before joining Google, Chavanne was the assistant vice president and senior public affairs manager of Nutrition, Health & Wellness at Nestlé SA, located in Vevey, Switzerland. Prior to joining Nestlé, Chavanne helped develop and implement a preventive cardiology program for University Hospitals in Cleveland, OH. She also worked in television as the associate producer for the *Gathering Place* television series, and nutrition communications consultant to Graham Kerr, the "Galloping Gourmet." Chavanne has taught nutrition at the Loretta Paganini School of Cooking, and Schoolcraft College in Michigan. She has also been involved with various publications, co-authoring *My Personal Path to Wellness Journal*, and conducting recipe testing and development for the *Health Guaranteed Cookbook*. Chavanne received her BS in dietetics from Baylor University and her MPH in human nutrition from the University of Michigan. (Mountain View, CA) @google

DAVID HAVELICK is sustainability manager for the Office of Sustainability at Harvard University. (Boston, MA)

CATHY JÖRIN, MBA is director of The Food Business School (FBS) of The Culinary Institute of America (CIA), the CIA's center for executive and graduate education. Under Cathy's direction, the CIA and FBS recently launched the CIA's first master's degree and first online degree, the master of professional studies in food business. Cathy has enjoyed a long and rewarding career with the CIA, including director of special projects and planning for the Strategic Initiatives Group, director of business analysis for continuing education, and associate director of education at the CIA's Greystone campus. Cathy's prior experience includes serving as vice president of sales and marketing at The Perfect Puree of Napa Valley, and as a co-owner of a retail and wholesale bakery. Cathy earned her MBA at the University of San Francisco; she also holds bachelor of arts from the University of California, Irvine, and is a graduate of the culinary arts program of the California Culinary Academy. Cathy is currently a member of the board of directors of the San Francisco chapter of Les Dames d'Escoffier, chairing the membership committee, and she is a former member of the board of directors of Women Chefs & Restaurateurs (WCR) where she was chair of the business development committee, and chair of the WCR 2013 annual conference in San Francisco, celebrating WCR's 20th anniversary. She is an active member in her community having served as a volunteer for several organizations. (Napa, CA) @foodbizschool

DAVID L. KATZ, MD, MPH has been the founding director of Yale University's Yale-Griffin Prevention Research Center since 1998. He is past president of the American College of Lifestyle Medicine, founder/president of the True Health Initiative, and



HARVARD
T.H. CHAN

SCHOOL OF PUBLIC HEALTH
Department of Nutrition

founder/CEO of Diet ID, Inc. David holds a bachelor's degree from Dartmouth College, a master's degree from the Albert Einstein College of Medicine, and a master of public health from Yale University. He is a board-certified specialist in preventive medicine/public health, the recipient of many awards for his contributions to public health, and has received three honorary doctorates. David holds five United States patents, with others pending. One of his inventions is Diet Quality Photo Navigation, the first fundamentally new dietary intake assessment method in decades (dietid.com). Called the "poet laureate of health promotion" by his peers, David has given keynote addresses in dozens of countries on six continents, and in all 50 U.S. states. He reaches a social media following of nearly one million. A 2019 finalist for a James Beard Foundation Award in the category of health journalism (together with Mark Bittman), he has authored roughly 200 peer-reviewed publications, many hundreds of health columns, and 17 books to date. His most recent book is *The Truth About Food* (2018), with all proceeds going to support the True Health Initiative. His next (18th) book, a joint effort with food writer Mark Bittman, is due out in spring, 2020 (*How to Eat*; Houghton Mifflin Harcourt.) (Hamden, CT) @DrDavidKatz

MICHAEL KAUFMAN is a partner of Astor Group, a New York boutique M&A advisory and investment firm, where he focuses on assisting companies primarily in the restaurant and retail sectors with strategy and transactions to raise capital or to buy or sell companies or assets. A nationally recognized industry leader, Michael previously led Metromedia Restaurant Group (a \$1.4 billion chain restaurant company), created and successfully exited a restaurant start-up, and innovated a restaurant brand for a luxury retailer. Michael is a visiting executive at the Harvard Business School where he co-developed a course, "Challenges and Opportunities in the Restaurant Industry." He served as chairman of the board of the National Restaurant Association (NRA), and is currently a director of the NRA, a trustee emeritus of The Culinary Institute of America and the NRA's Educational Foundation, an executive advisor to Gryphon Investors (a San Francisco-based private equity firm), a director of Dessert Holdings LLC (a \$300 million dessert manufacturer), a trustee of Northern Westchester Hospital, and chair of the Menus of Change Business Leadership Council. He also served on the boards of Benihana, Inc., Culinary Concepts by Jean-Georges, and the Chappaqua School Foundation (including as its president). The recipient of a number of industry awards, including the Golden Chain Award and the Cecil B. Day Ethics Award, and a recognized keynote speaker. Michael is a graduate of Harvard College and Harvard Law School. (Chappaqua, NY)

BRIAN KAYWORK '02 is lecturing instructor of American Bounty Restaurant at The Culinary Institute of America (CIA). Brian's curriculum involves topics ranging from operations, cost control, and management techniques to American culinary heritage and current events. After many years working shoulder-to-shoulder with the Hudson



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

Valley's farmers and artisans, he now uses his classroom and kitchen to highlight the variety that the Valley has to offer and advocate for deeper food connections on all levels. This can come in many forms: utilizing invasive species on the menu, highlighting sustainable practices, purchasing produce from small-scale farms, supporting student advocacy efforts, maintaining a seasonal menu, discussing food systems, and discussing the roles that hospitality professionals have within sustainability efforts. Brian is an active member of the faculty community at the CIA, serving on the Academic Technology and Facilities Committee, Faculty Search Committee, and Sustainability Committee, where he works with fellow colleagues to strengthen the CIA's sustainability practices. (Hyde Park, NY)

JOHN KOTCHER is research assistant professor at Center for Climate Change Communication, George Mason University. (Fairfax, VA) @jekotcher

TANUJA KULKARNI is food standards coordinator at Bureau of Chronic Disease Prevention, New York City Department of Health and Mental Hygiene. (New York, NY) @tanutritiousRD

AMY KULL is founder of Marin Restorative Communications (Marin County, CA) @amyjkull

ROSA M. LAMUELA-RAVENTÓS is Associate Professor and Director of INSA at University of Barcelona. (Barcelona, Spain)

KATE MACKENZIE is director, mayor's office of food policy at New York City Mayor's Office. (New York, NY)

BRUCE MATTEL '80, CHE is senior associate dean of food production at The Culinary Institute of America (CIA). Bruce is responsible for the curriculum, instruction, program development, and food quality in the kitchen classrooms. He previously served three years as associate dean for food production and two years as interim associate dean of curriculum and instruction for culinary arts. The college's Faculty Member of the Year for 2005, Bruce was also an associate professor of culinary arts, where, since joining the CIA faculty in 1998, he taught product knowledge, banqueting and catering, and seafood identification and fabrication. He is the founder of the SkillsUSA postsecondary chapter at the CIA, the student members of which have consistently earned top awards at state and national competitions. Bruce has also co-chaired the SkillsUSA national culinary competition and is a judge for ProStart state and national competitions. His industry experience includes chef-owner of Custom Cuisine in Tarrytown, NY, a catering company and gourmet shop; executive chef at Coq d'Or; fish butcher, poissonier, and chef de partie at Le Bernardin; and chef poissonnier and sous chef at Prunelle, all in New York City. He won the award for "Best Seafood Platter" at the 2007 Salon Société Culinare Philanthropique in New York and the



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

1997 award from the United Way for “Best Chef in Sleepy Hollow Country.” Bruce is the author of *Catering: A Guide to Managing a Successful Business Operation 2e* (John Wiley & Sons, 2008, 2016). (Hyde Park, NY)

ANNE MCBRIDE, PHD is the deputy director of the Barcelona-based Torribera Mediterranean Center. This joint initiative of the University of Barcelona and The Culinary Institute of America (CIA) was recently launched to advance research and education around Mediterranean food, health, and culinary innovation. She also serves as program director for the annual Worlds of Flavor® International Conference & Festival and the Global Plant-Forward Culinary Summit at the CIA. She holds a doctorate degree in food studies from New York University (NYU), and focuses her research on the changing role of the chef in the 21st century. She is the director of the Experimental Cuisine Collective at NYU, an interdisciplinary group of more than 2,500 scientists, chefs, media, scholars, and food enthusiasts. She also teaches in the food studies departments of NYU and the New School. A native of Switzerland, Anne is the chair of the James Beard Foundation Leadership Awards, a member of the Menus of Change Scientific and Technical Advisory Council, and a past board member of the Association for the Study of Food and Society, New York Women’s Culinary Alliance, and Culinary Trust. She was named to the Heritage Radio Network Hall of Fame in 2019 and is a frequent presenter and moderator at academic and professional conferences around the world. Anne has co-authored seven books and regularly writes on topics related to professional and experimental cooking for both academic and consumer audiences. These include past contributions to *Plate, New Worlder, Bake from Scratch, Roads & Kingdoms, Food Arts, Gastronomica, The Oxford Companion to Sugar and Sweets, Savoring Gotham, the Oxford Encyclopedia of Food and Drink in America, and Food Cultures of the World*. (Barcelona, Spain, and North Plainfield, NJ) @annemcbride

NANNA MEYER, PHD, RD is associate professor of human physiology and nutrition at the University of Colorado, Colorado Springs (UCCS). Nanna founded the UCCS Sport Nutrition Graduate Program and has worked in Olympic sport nutrition for 20 years, supporting U.S. athletes at five Olympic games, while helping to found professional sport nutrition organizations nationally and internationally. As the world’s urgency to address climate change and health is rising, Nanna’s time is now focused on sustainable food systems in the Rocky Mountain region. In 2014, Nanna was instrumental in helping UCCS transition its food system away from corporate to self-operation. With a team of graduate students, Nanna links farmers to engaged eaters, using the local food and farm literacy concepts of UCCS’s Sustainability, Wellness and Learning (SWELL) initiative through programs such as Food Next Door, UCCS’s own Farm-to-Cafeteria program, the mobile Flying Carrot Food Literacy project, and Grain School. (Colorado Springs, CO)



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

KATHERINE MILLER is vice president of impact at the James Beard Foundation. (New York, NY) @table81

MARIE MOLDE, RD, MBA is account executive for client solutions at Datassential and has a strong background in both nutrition and business. She brings Datassential a unique culinary perspective and health-driven point of view. Restaurant chains and suppliers have relied on Marie's expertise in menu and product development, and for years she has helped foodservice and retail companies excel in better-for-you innovation. Marie represents Datassential on the Menus of Change Sustainable Business Leadership Council, working to confront issues that surround the food industry today and establish plant-forward dining as one of the main areas of focus for culinary innovation. Marie is routinely interviewed by industry-leading media and news companies including BuzzFeed, SmartBrief, *The Washington Post*, and *Chicago Tribune*. (Chicago, IL) @datassential

ROB MORASCO is senior director of culinary development for North America at Sodexo, USA. His team manages new concepts and menus for all of Sodexo's market segments—including new ingredients and recipes. Rob has a flair for creating authentically inspired food for his customers. After nearly 40 years in the food industry, his expertise extends beyond culinary delights—including purchasing and supply chain, consumer insight research, and project management. As a leader, he inspires his team to find innovative solutions to address customer needs for both present times and the future. Rob has experience in all facets of food service management, including the Kennedy Center for the Performing Arts and the Capital Hilton Hotel. (Ashburn, VA)

ANTHONY MYINT is a restaurateur and chef. His San Francisco-based restaurant and bar The Perennial, which is focused on environmental sustainability, has been lauded as a Best New Restaurant in America by *GQ*. Anthony is also a co-founder of Mission Chinese Food and Commonwealth restaurants, and of the non-profit Zero Foodprint, which helps restaurants engage with climate change solutions. (San Francisco, CA) @theperennialsf

MAI NGUYEN is owner at Farmer Mai. (Upper Lake, CA)

SAM OCHES is editor in chief at Food News Media. (Durham, NC) @SamQSR

TARA PARKER-POPE is reporter at the *New York Times*. (New York, NY) @taraparkerpoppe

TAYLOR REID is assistant professor, school of liberal arts and food studies, at The Culinary Institute of America. (Hyde Park, NY)

ALLISON RICHTER, MSPH, RDN is a registered dietitian nutritionist with a passion for promoting and connecting the dots between public health and a deliciously sustainable food system. Since 2015, she has been a lecturing instructor in the School of Culinary



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

Science and Nutrition at The Culinary Institute of America (CIA) in Hyde Park, New York, where she teaches nutrition, food safety, and introduction to food systems. She also works with the CIA's Strategic Initiatives Group to coordinate the international Teaching Kitchen Collaborative and to bridge the CIA's health and sustainability industry leadership work with its educational curriculum for future chefs. After completing her undergraduate degree in public health from Johns Hopkins University, Allison received her MS in public health in a coordinated program in dietetics at the Johns Hopkins Bloomberg School of Public Health. She served as a program officer for the Johns Hopkins Center for a Livable Future, where she provided science advisory to the national "Meatless Monday" campaign, identified educational opportunities for dietitians, and assisted with other community-based food and faith initiatives in Baltimore. She is a skilled and spirited educator, project manager, communicator, systems thinker, and home cook who believes in the transformative power of our food choices. (Hyde Park, NY) @acrigher13

MICHAEL SPERLING, PHD is vice president of academic affairs at The Culinary Institute of America (CIA). In this role, he is responsible for providing leadership in academic administration and faculty management, principally concerning strategy, implementation, and assessment of a coherent and dynamic curriculum. Michael joined the CIA administration in 2012 after serving five years as provost and vice president for academic affairs at Mercy College in Dobbs Ferry, NY. During his academic career, he was also provost and dean of faculty at Manhattanville College; vice provost for global learning, assistant provost for educational technology, interim dean and psychology department chair at Fairleigh Dickinson University; and an American Council on Education Fellow at Baruch College. His collegiate faculty experience includes serving as a professor in psychology at Mercy, Manhattanville, and Fairleigh Dickinson, and as a visiting fellow of psychology in psychiatry at Cornell University Medical College. The co-author of two books, *Psychodynamic Practice in a Managed Care Environment* (Guilford Press, 2000) and *Attachment in Adults: Clinical and Developmental Perspectives* (Guilford Press, 1994), Michael has also written chapters for several other psychology books and his work on psychodynamics, attachment, and love relations has appeared in numerous peer-reviewed journals. Michael earned both his doctor of philosophy and master of science degrees in clinical psychology from the University of Massachusetts at Amherst and his bachelor of arts in psychology from the University of Pennsylvania. He is a member of the American Psychological Association and the American Council on Education's Council of Fellows, and is vice chair of the board of One to World. (Hyde Park, NY) @CIACulinary

EMMA SIROIS is national program director of the healthy food in health care at Health Care without Harm. (Portland, OR)



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

EVE TUROW PAUL is a journalist and advisor who studies the wants and needs of young people around the world. She investigates the latest research in psychology, sociology, and anthropology. She speaks to thought leaders, and interviews people of the millennial and Gen Z generations to gain a better understanding of their anxieties, hopes, and passions. She then looks at how individuals soothe themselves and fulfill many of their needs through food culture, where young people overwhelmingly spend their discretionary incomes. Eve is the author of *Hungry: Avocado Toast, Instagram Influencers, and Our Search for Connection and Meaning*. She is also the founder of the Food for Climate League, a nonprofit that studies how to talk about the connections between food and the climate crisis to galvanized engagement and action, especially among those under 40. (Chicago, IL) @EveTurowPaul

SCOTT UEHLEIN '85 is vice president of product innovation and development for Sonic Drive-In, based at the Oklahoma City national headquarters. He oversees the Sonic team of culinary experts, managing the development of innovative menu items—a role to which he brings over three decades of experience in the restaurant industry. Previously, Scott served as vice president of food and beverage at the renowned Canyon Ranch Resorts based in Tucson, AZ. Prior to Canyon Ranch Resorts, he was corporate chef at ILX Resorts, now a wholly owned division of Diamond Resorts International, where he was responsible for all menu development and implementation. He serves as a member of the Menus of Change Business Leadership Council, the national advisory board for the culinary mentoring program Careers Through Culinary Arts Program, as well as the advisory board for the Lake Nona Institute's annual health innovation conference, the Lake Nona Impact Forum. Scott received his degree from The Culinary Institute of America and did additional studies at The School for American Chefs, at Beringer Vineyards in California. (Oklahoma City, OK)

ZAK WESTON is a foodservice analyst at the Good Food Institute (GFI), an international nonprofit focused on creating a healthy, just, and sustainable food system through plant-based protein innovation and cellular agriculture. He consults with leading foodservice operators and restaurant chains to help increase the quality and quantity of their plant-based offerings and meet the growing consumer demand for plant-based foods. An active member of the Effective Altruism community, Zak holds a bachelor's degree in business management from Cedarville University, and joined GFI after several years of experience in sales and working with startups. (Lansing, MI) @GoodFoodInst

WALTER WILLETT, MD, DRPH is professor of epidemiology and nutrition at Harvard T.H. Chan School of Public Health and professor of medicine at Harvard Medical School. Walter studied food science at Michigan State University and graduated from the University of Michigan Medical School before obtaining a doctorate in public health from the Harvard School of Public Health. Walter has focused much of his work over the last



SCHOOL OF PUBLIC HEALTH
Department of Nutrition

35 years on the development of methods, using both questionnaire and biochemical approaches, to study the effects of diet on the occurrence of major diseases. He has applied these methods starting in 1980 in the Nurses' Health Studies I and II and the Health Professionals Follow-up Study. Together, these cohorts that include nearly 300,000 men and women with repeated dietary assessments are providing the most detailed information on the long-term health consequences of food choices. Walter has published over 1,800 articles, primarily on lifestyle risk factors for heart disease and cancer, and has authored the textbook, *Nutritional Epidemiology* and four books for the general public: *Eat, Drink and Be Healthy*, a best-seller; *Eat, Drink, and Weigh Less*, co-authored with Mollie Katzen; *The Fertility Diet*, co-authored with Jorge Chavarro and Pat Skerrett; and *Thinfluence*, co-authored with Malissa Wood and Dan Childs. Walter is among the top three most cited persons in all areas of science. He is a member of the National Academy of Medicine and the recipient of many national and international awards for his research. (Cambridge, MA) @HSPHNutrition

MICHELLE WOOD, MPP is director sodium reduction in communities program at the Los Angeles County Department of Public Health. (Los Angeles, CA)

JUDITH ZETHOF is senior marketing director, Americas at Unilever Food Solutions. (Englewood Cliffs, NJ)

YONG ZHAO is CEO and founder of Junzi Kitchen. (New York, NY)



HARVARD
T.H. CHAN

SCHOOL OF PUBLIC HEALTH
Department of Nutrition