

MENUS^{of} CHANGE[®]

The Business of Healthy, Sustainable, Delicious Food Choices

8th Annual Leadership Summit: Virtual Series

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www.menusofchange.org

PRESENTER BIOGRAPHIES

OMER ALKALAY is culinary chef of Google Israel, working under Yarzin-Sella. Yarzin-Sella provides culinary solutions for the world's leading high-tech companies. Omer discovered his passion for cooking while on vacation in New Zealand, where he bonded with a chef mentor, who took him on an exciting, two-year journey, focused on local sourcing. Upon his return to Israel, Oelleymer was presented with the opportunity to lead as executive chef in opening a new fine-dining restaurant, Chloelys, at Hilton Tel-Aviv. Omer's cooking approach is to keep his dishes simple and fresh, providing the stage for the ingredients to speak. Omer maintains close contact with his growers, in order to keep up with best agricultural practices yielding top ingredients, allowing him to maintain balanced and delicious dishes. As a chef at Yarzin-Sella for Google, Omer has found a great marriage between his approach to cooking and the food program at Google. (Tel Aviv, Israel)

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 lead for the Sodium Reduction in Communities Program (SRCP) in the Center for Disease Control's Division for Heart Disease and Stroke Prevention. In this role, she provides oversight and operational support to the SRCP program which seeks to increase consumers' options of lower-sodium foods and helps



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create healthier food environments. She also serves as a project officer for four SRCP recipients. Nancy has been with CDC for nine years, and has worked in several programmatic, policy, and communications capacities there, primarily within the areas of chronic disease prevention and emergency response. She has served tribal, global, and domestic communities in various locations including Minneapolis, Equatorial Guinea, Angola, Mozambique, and Puerto Rico. She received bachelor degrees in global studies and Spanish from Providence College, and a master of public administration degree from the Maxwell School of Citizenship and Public Affairs at Syracuse University. (Atlanta, GA)

SELASSIE ATADIKA is chef-owner of Midunu and a founding member of Trio Toque, the first nomadic restaurant in Dakar, Senegal. Midunu is a culinary lifestyle company that celebrates Africa's cultural and culinary heritage, with the goal to create experiences where culture, community, and cuisine intersect. Midunu employs local, seasonal, and underutilized ingredients, including traditional grains and proteins, to deliver Africa's bounty to the table. With an eye towards biodiversity and sustainability, it curates white-linen nomadic events, private dining, retail and lifestyle products, and a bespoke event space. Midunu's Nomadic Dinners have attracted attention with diners from five continents. A favored part of the Midunu dining experience is its final course: delectable handcrafted chocolate truffles. Selassie has been sought for her thought leadership by *CNN African Voices*, *The Financial Times*, The Danish Broadcasting Corporation (DR), Omvärlden, as well as mentioned in *Vogue*, *National Geographic's The Plate*, *Entrepreneur Magazine*, and *Ebony*. She holds a master's degree in international affairs from Columbia University's School of International and Public Affairs, a bachelor's degree in geography modified with environmental studies from Dartmouth College, and is a graduate of The Culinary Institute of America (CIA). She was one of the 2017 EAT Foundation and CIA Global Top 50 Plant-Forward Chefs, a 2018 Stone Barns Center for Food and Agriculture Exchange fellow, and a 2019 World Restaurant Award judge. (Accra, Ghana) @midunughana

SOPHIE ATTWOOD, PHD is senior behavioral scientist at the Better Buying Lab (World Resources Institute). She develops, tests and scales food service interventions that encourage diners to switch to plant-based alternatives from meat. Her latest publication, *WRI's Behavioral Playbook*, summarizes the most up-to-date research on consumer behavior change for more sustainable diets. Sophie holds a doctorate in behavioral science from the University of Cambridge, and is a chartered health psychologist and public health nutritionist. She has published a range of academic papers on health behavior change, including physical activity promotion, alcohol reduction, diet, and smoking cessation. (London, UK)



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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 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

MICHEL BAKKER, MS, MBA is director of global programs for Real Estate & Workplace Services, Google's renowned workplace programs and services such as food, transportation, events, sustainability, and fitness and well-being. Michiel is focused on providing integrated workplace services and experiences that enable Google and Googlers to thrive. He is also focused on supporting the growth of Google through the scalability of the programs and innovating the future of workplace services. From 2012 to 2017, he led Google's Food program, supporting all foodservice-related activities and initiatives for Google's global community as well as developing internal and external partnerships to explore and tackle the challenges and opportunities in the broader food system. Before joining Google, Michiel spent 17 great years with Starwood Hotels & Resorts Worldwide Inc. in various roles. He continues to be very involved in the ever-evolving and growing intersection of food, health, and sustainability through various roles and organizations around the world such as The Culinary Institute of America's Menus of Change Business Leadership Council; the EAT Forum Advisory Board; and the Yale School of Management Center for Customer Insights' Advisory Board. He holds a bachelor of business administration degree from the Hotel Management School Maastricht (The Netherlands), an MBA from the University of Bradford (UK), a master of hospitality administration degree from the University of Nevada, Las Vegas, and a master's degree in real estate and construction management from the University of Denver, Colorado. (Los Gatos, CA) @google

ELIZA BARCLAY is health and science editor for *Vox*, where she oversees Vox.com's award-winning health, science, and climate coverage. Formerly she was a reporter and editor at *NPR*, where she edited the food blog, *The Salt*. (Washington, DC) @elizabarclay

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



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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 senior advisor of culinary for White Castle. Formerly, she was the chief marketing officer for White Castle Systems Inc. Her current 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 vp of marketing and site development, where she used her brand and leadership skills to lead the changes consumers were demanding for kitchens, décor and building updates with engineering and construction restaurant planning teams. Kim was the franchisee representative for 20 years when White Castle co-branded with Church's Chicken, and for 10 years she was also 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 a variety of restaurant brands such as 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 as previous chairman and is a lecturer at The Ohio State University. Kim is 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)

PAUL BASCIANO is vice president of culinary for Elior, where he leads the overall culinary strategy and program development for North America. Previously, Paul held regional and national positions in higher ed, B&I, and catering at both Aramark and Compass Group. His philosophy is simple: it's all about food and people. Recruit, hire, and train passionate people that feel the only limitations in food are within their own minds, and get out of their way! His recent move to New York's Hudson Valley affords him the best of Northeast local food, along with being a short ride away from some of the most eclectic restaurants the world has to offer in NYC. Paul holds degrees from both the Baruch School of Business and the French Culinary Institute. (New York, NY) @elior_namerica

TOM BENÉ is president & CEO of the National Restaurant Association—the Washington, D.C.-based trade association representing the nation's restaurant and foodservice industry—and CEO of the National Restaurant Association Educational Foundation. Prior to assuming this role in June 2020, Tom served as chairman, president & CEO of



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Sysco Corp., the world's largest foodservice distributor, where he had previously served as COO, president of foodservice operations, and chief commercial officer. Prior to Sysco, Tom served as president of Pepsi-Cola Foodservice and held a variety of senior leadership roles over his 23-year career with the company, including president of PepsiCo North America and SVP of sales & franchise development. Tom earned a bachelor of science degree in business administration from the University of Kansas and currently serves as a member of the University of Kansas' Business School Advisory Board. He is past chair of the American Beverage Association and has served on the Executive Committee of the Women's Foodservice Forum. (Houston, TX) @NRAEF (Instagram)

BILL BILLENSTEIN '10 is senior director culinary and nutrition strategy for ISS - Guckenheimer. He started his career in the kitchen at the age of 13 working on the weekends in a bakery and cafe in his home state of Connecticut. After several years of baking he decided that he wanted to pursue hot food and began his journey toward becoming a chef. Since graduating from The Culinary Institute of America (CIA) in St. Helena, CA, Bill has worked with many acclaimed chefs including *Top Chef Masters* winner Chris Cosentino, and Jeremy Fox at the now defunct, Michelin-starred vegetable-focused restaurant, Ubuntu, in Napa, CA. He has cooked in and run several restaurants in California, Montana, Arizona, and South Carolina, and is one of the founding members of the Virginia Tech Dining program, The Right Track, which was one of the first programs nationally to bring plant-based meals to students daily. Bill has spent several years leading the Guckenheimer at Google culinary team to create delicious plant-forward options and dining experiences. (San Mateo, CA) @billbillenstein

HEIDI BLANCK, PHD, MS is the Center for Disease Control's chief of chronic disease nutrition and obesity prevention and control in the Division of Nutrition, Physical Activity and Obesity. She currently serves on the COVID-19 Food Systems Working Group. She has more than 20 years of CDC experience and has authored over 125 papers and reports in the areas of nutrition, physical activity, obesity, and environmental exposures. She supports teams working on guidelines, surveillance, applied research, and technical assistance to states, communities, and organizations including strategies to support healthier childcare environments, food service offerings, and childhood obesity prevention efforts. Heidi is the senior advisor to the Nutrition and Obesity Policy Research and Evaluation Network (NOPREN) and a member of the National Collaborative on Childhood Obesity Research (NCCOR) and National Academies Roundtable on Obesity Solutions. She received her PhD in nutrition and health science from Emory University and MS from the University of Michigan. (Atlanta, GA) @blanckheidi



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SARA BLEICH, PHD is 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 and a member of the faculty at the Harvard Kennedy School of Government. Sara's research provides evidence to support policies to prevent obesity and diet-related diseases, particularly among populations at higher risk. Sara is the past recipient of several awards including one for excellence in public interest communication. Sara was recently appointed as a White House Fellow (2015-2016) where she was a Senior Policy Advisor to the U.S. Department of Agriculture and the First Lady's *Let's Move* initiative. She is currently an appointed member of the National Academies of Sciences, Engineering, and Medicine's Roundtable on Obesity Solutions. 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 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

TAVEL BRISTOL-JOSEPH is the pastry chef and partner at Emmer & Rye, Hestia, Kalimotxo, Henbit, and TLV in Austin, TX. He moved to the U.S. from Georgetown, Guyana when he was 17 years old and attended the New York Restaurant School. Tavel then worked in a variety of restaurants in New York before moving to Tucson in 2006, where he joined Fox Restaurant Concepts. He worked with the restaurant group for two years before moving on to Zona 78, where he met Kevin Fink. In 2015, Kevin and Tavel moved to



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Austin, where they opened Emmer & Rye. Emmer & Rye has been included in *Bon Appétit's* America's Best New Restaurants 2016 list, as well as named *Austin American-Statesman's* 2018 Best Restaurant in Austin. Tavel also received the StarChefs Rising Star Award in 2017 and this year he was named one of *Food & Wine's* Best New Chefs of 2020. Tavel has overcome many struggles and challenges, but he never stopped believing that there would be a brighter tomorrow. He currently resides in Austin with his girlfriend Britney and his dog Gus Gus. (Austin, TX)

TERRI BROWNLEE, MPH is director of nutrition and wellness for Bon Appetit Management Company. With over 25 years in the industry, Terri's experience spans from private practice and corporate consulting to food service and nutrition education. With Bon Appétit, Terri directs strategic wellness programming for colleges, businesses, and specialty venues nationwide. She manages a team of chefs and registered dietitians, and most recently launched Bon Appétit's Plant-Forward Culinary Collaborative. Prior to joining Bon Appétit in 2003, Terri served as nutrition director for Duke University's Diet & Fitness Center as well as its Center for Living. Here she directed the comprehensive nutrition services, authored the *Diet & Fitness Center* cookbook, and served as the media contact for numerous magazine, internet, and television articles. Terri received her MPH from the University of North Carolina - Chapel Hill's Gillings School of Global Public Health. (Cary, NC) @TerriBrownlee

SARA BURNETT serves as the vice president of food values, sustainability, and public affairs at Panera where she manages strategy for a wide range of issues including nutrition, sustainability and societal impact. She is responsible for the policies that shape the company's perspective and commitments on food issues ranging from animal welfare to food additives. Prior to this role, Burnett worked for more than a decade on the Quality Assurance team, overseeing special projects including the creation and implementation of the company's Clean food initiative, raised without antibiotics program, animal welfare standards and 2014 food policy. She received a BA in Biology with a focus on environmental science from Washington University (St. Louis) and her MBA from Webster University. (St. Louis, MO) @SaraBurnettPNRA

CATHY BURNS is chief executive officer of Produce Marketing Association (PMA). She joined PMA in 2013 following 25 years of experience in the grocery industry, where she most recently served as president of Food Lion, Harveys and Reid's, and was a member of the Delhaize America Executive Committee. She is responsible for a number of strategic PMA initiatives, including increasing consumption of fresh fruits and vegetables; development of PMA's Board of Directors and staff; and applying expertise and exceptional insights as a retail leader to opportunities to help PMA members more effectively engage and communicate with consumers. PMA is the leading trade association representing companies from every segment of the global produce and floral



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supply chain. Cathy was named a 2007 Top Woman in Grocery by *Progressive Grocer*, was awarded *The Packer's* 2008 Produce Marketer of the Year award, named one of *Supermarket News' Power 50* in 2009, was named one of *Mass Market Retailer's Most Influential Women in Mass Market Retailing* in 2010, and was recognized as one of the top 25 leaders in the produce and floral industries by *The Packer* in 2018. Burns holds bachelor's degrees in management and marketing from the University of Maine and completed coursework in strategic retail management at the College of William and Mary. She enjoys spending quality time with her family, which includes her husband, Ty and their two daughters, Alexis and Zi. Their interests include cycling, surfing and photography. (Newark, DE)

MARCUS CARSON is assistant director for sustainability at Duke Dining. In his role, Marcus is charged with making Duke's campus a model food system that prioritizes transparency, environmental health, community well-being, and fair economic relationships. Through Duke Dining's procurement practices, its operations, and its education efforts, Marcus works both to promote and create more sustainable food systems on a local, regional, national, and global scale. Prior to Duke, Marcus worked as the community planning and sustainability manager for Mecklenburg County, NC, where he was responsible for leading the county's first sustainability plan and improving the sustainability of the county's operations. In 2015, Marcus co-founded the compost company, Crown Town Compost, in Charlotte, NC. Marcus earned his bachelor's degree in political science at Davidson College, concentrating in environmental studies, and he has a master of public administration degree from North Carolina State University. (Chapel Hill, NC) @dukeding

JACQUELYN CHI, MA is director of programs and special projects for the Strategic Initiatives Group at The Culinary Institute of America (CIA). In this role, Jacquelyn oversees the Flavor Summit retreat, targeting food and beverage executives in the hotel, resort, cruise line, casino, and upper-tier multi-unit restaurants sector; and co-directs the Global Plant-Forward Culinary Summit, a deep dive into plant-forward culinary and menu R&D strategy, drawing upon the work of the college's Menus of Change initiative and longstanding Worlds of Flavor International Conference and Festival. She also previously directed initiatives exploring the intersection of technology, behavior, design, and food; and culinary excellence and cultures of innovation in retail foodservice. In 2013, Jacquelyn project-managed the CIA's first mobile app which won the 2013 Cvent Plannie Award for "Best Use of a Mobile App." Prior to joining the CIA in 2012, Jacquelyn earned a bachelor's degree in radio-television-film from Northwestern University, and a master's degree in international communication from American University, where she researched food as a tool of public diplomacy and the social construction of authenticity in foreign eating experiences. A third-generation food professional, Jacquelyn has also served as photographer and videographer for a Turkish coffee truck diplomacy project;



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managed social media for a start-up food company; and worked in a chocolate factory. (Napa, CA) @jaxiecracks

AMANDA COHEN is the chef and owner of Dirt Candy, the award-winning vegetable restaurant on New York City's Lower East Side. Dirt Candy was the first vegetable-focused restaurant in the city and the leader of the vegetable-forward movement. The restaurant's original location only had 18 seats and was open for six years, during which time it became the first vegetarian restaurant in 17 years to receive two stars from the *New York Times*, was recognized by the Michelin Guide five years in a row, and won awards from *Gourmet*, *the Village Voice*, and many others. Its new location opened in January 2015 and it was the first restaurant in the city to eliminate tipping. Amanda was the first vegetarian chef to compete on *Iron Chef America* and her comic book cookbook, *Dirt Candy: A Cookbook*, is the first graphic novel cookbook to be published in North America. (New York, NY) @dirtcandy, @dirtcandynyc (Instagram)

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

NINA CURTIS is director and executive chef for the Adventist Health, Roseville Vitaliz Café and culinary arts department. She was the former executive chef at The Ranch at Live Oak, Malibu, the acclaimed seven-day fitness and wellness bootcamp, and Nina is recognized as a trailblazer in the plant-based culinary movement. Nina has been an avid proponent of a plant-based lifestyle for over twenty years. She presents all over the world on health, wellness, nutrition, and the whole foods, plant-based lifestyle. She has developed wellness training programs, organized kitchen operations, and has collaborated with culinary master gardeners to develop seasonal and garden-to-table recipes and menus. Nina holds an MBA from Pepperdine University, and was also trained at Living Light Culinary Institute, Trinity School of Natural Health, and the Natural Gourmet Culinary Institute. In addition, she holds a Plant-Based Nutrition certificate from the T. Colin Campbell Center for Nutritional Studies, Cornell. (Roseville, CA) @botanicalchef

MICHAEL DEAN is chief operating officer of JINYA Ramen Bar. He joined JINYA in January 2020, and as the company's COO he oversees all restaurant operations, marketing, restaurant development, IT, and training functions. Michael was previously the COO of Giordano's, and prior to that he served as senior vice president for Olive Garden restaurants, a company within the Darden Restaurants portfolio. During his tenure he was recognized for leading the company with their best record in management and hourly turnover. Dean, before he moved to the Midwest, he led key initiatives to support the unique labor environment in California. (Los Angeles, CA). @jinyaramenbar



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JOSH DIEKMAN is corporate executive chef at Land O'Lakes. Josh has worn many hats throughout his culinary career. Having worked as an executive chef, food & beverage director, business development director, and consultant, he has a deep understanding of the dynamics of the foodservice and hospitality industries. Currently, he has experience working with some of the largest restaurant chains in the nation, as well as the K-12, college and university, and healthcare sectors. (Hurst, TX) @LandOLakesInc

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

NICOLE DUNCAN is the editor of *FSR* magazine; previously she was the senior editor of both *FSR* and sister publication, *QSR*. Including her time as a freelancer, she has been covering the restaurant industry for six years. Over the past dozen years she has performed editorial work for a variety of outlets including consumer-facing magazines, a science research center, and a startup. She relishes any opportunity to delve into macro trends and report on how they are shaping foodservice. (Chapel Hill, NC) @FSRMag

SOPHIE EGAN, MPH is an author and the founder of Full Table Solutions, a consulting practice that's a catalyst for food systems transformation. On behalf of The Culinary Institute of America (CIA), Sophie serves as co-director of the Menus of Change University Research Collaborative, a collaboration with Stanford University. For over five years, Sophie served as the director of health and sustainability leadership/editorial



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director for the CIA's Strategic Initiatives Group—leading nationwide movements throughout the foodservice industry to help make menus healthier and better for the environment. A contributor to *The New York Times*, Sophie has written for *The Washington Post*, *EatingWell*, *TIME*, *The Wall Street Journal*, *Bon Appétit*, *WIRED*, and *Sunset* magazine. Her new book is *How to Be a Conscious Eater: Making Food Choices That Are Good for You, Others, and the Planet* (Workman, 2020). (Boulder, CO) @SophieEganM

MAX ELDER is a multidisciplinary researcher, published author, keynote speaker, and trusted advisor to individuals and organizations across the global food system. He is research director at the Institute for the Future (ITF), the world's leading futures thinking organization, where he leads ITF's Food Futures Lab. Max has provided advisory services to organizations like the Bill and Melinda Gates Foundation, Barilla, Campbell's, Google, Dairy Management Inc., and more. He's been invited to speak at IDEO, The Aspen Institute, The Atlantic Council, The Good Food Institute, Feeding America, and the United States Senate Committee on Agriculture, Nutrition, and Forestry, among others. Max has written for, and been quoted in, *The New York Times*, *The Guardian*, *NPR*, *Quartz*, *Fast Company*, and more. He has published in dozens of peer-reviewed journals and books; his research is taught at universities across the world; and he speaks globally on topics related to food systems and the future. (San Francisco, CA) @MaximilianElder

MARK ERICKSON '77, CMC, MBA is provost of The Culinary Institute of America (CIA). In this role, he oversees all aspects of the college's academic programs, as well as its branch campuses, food and beverage operations, and consulting. Mark is a frequent presenter at industry events and conferences, where he shares his unique perspective on the global food industry, drawing from both academic and practical experiences. An honors graduate of the CIA class of 1977, he was director of culinary education at the Hyde Park campus from 1988 to 1990. Prior to that, he held both faculty and department head positions at the CIA. His career also includes roles at the Palace Hotel in Gstaad, Switzerland; the Greenbrier Hotel in White Sulphur Springs, WV; the Everglades Club in Palm Beach, FL; and Cherokee Town and Country Club in Atlanta, GA. Mark was a member of the gold medal-winning United States Culinary Olympic Teams in 1980, 1984, and 1988, and part of the U.S. team that won the 1985 Culinary World Cup. He earned Crystal Chef honors by having the highest score in the ten-day Certified Master Chef examination administered by the American Culinary Federation in 1985. He holds a BS degree in restaurant and hotel management from the University of New Haven and an MBA from Marist College in Poughkeepsie, NY. (Hyde Park, NY)

WAFIAE FAWZI is professor of nutrition, epidemiology and global health at Harvard T.H. Chan School of Public Health. Wafiae's research has generated significant new knowledge on the discovery and translation of interventions to enhance maternal and



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child health and human development, with emphasis on nutritional factors. His research includes the epidemiology of adverse pregnancy outcomes, childhood infections, and HIV, TB, and malaria. He established the nutrition and global health program at Harvard T.H. Chan School of Public Health, that addresses and documents existing gaps; advances the research agenda; and convenes multi-disciplinary partners. He also developed two implementation science initiatives to advance adolescent health in Africa and Asia, and the intersectoral integration of agriculture, nutrition, and health in Ethiopia and Tanzania. He established the Africa Research, Implementation Science, and Education (ARISE) Network, a partnership of leading academic institutions in Africa, and the China Harvard Africa Network (CHAN) to advance cutting-edge training of public health leaders through South-South-North institutional partnerships. (Cambridge, MA) @wafaie_fawzi

EMELINE FELLUS is director of food reform for sustainability and health (FReSH) – a key project of the World Business Council for Sustainable Development (WBCSD) working to provide healthy, enjoyable diets that are produced responsibly and within planetary boundaries by 2030. It is composed of over 30 leading companies spanning across the food value chain from fork to farm, and beyond. Prior to joining FReSH, Emeline worked with the Sustainable Agriculture Initiative (SAI) Platform for 14 years. She helped build the organization, which grew from three founding members to nearly 100. In SAI Platform, Emeline endorsed several roles including head of learning and implementation, and deputy general manager. Before joining SAI Platform, Emeline worked for two years as associate economic affairs officer at the Economics and Trade Branch (ETB) of the United Nations Environment Programme (UNEP). Emeline is an agronomist, with specialization in natural resources' economics and politics. She is a member of the Advisory Board of Trade for Sustainable Development (T4SD) of the International Trade Center (ITC). (Geneva, Switzerland) @ecfellus

SUSAN FENIGER '77 is an iconic culinarian, author, and entrepreneur who may be best known for her Modern Mexican concept, Border Grill restaurants, trucks, and catering. After graduating from The Culinary Institute of America (CIA) in New York, she made a groundbreaking move in joining the nearly all-male kitchen at Chicago's Le Perroquet – serendipitously meeting the only other woman in the kitchen, Mary Sue Milliken, who later became her partner in Border Grill. Susan and Mary Sue brought their innovative approaches to The Food Network with nearly 400 episodes of the *Too Hot Tamales* and *Tamales World Tour* series. They also were the original co-hosts of the popular food-centric radio show, KCRW's *Good Food*, in L.A. Susan has co-authored six cookbooks, including *Susan Feniger's Street Food*, and competed on Bravo's *Top Chef Masters* in 2010. In 2018, Susan and Mary sue were named the recipients of the fourth annual Julia Child Award from The Julia Child Foundation for Gastronomy and the Culinary Arts, marking the first women to be honored. The distinction complements additional accolades, including a



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James Beard Award and the Elizabeth Burns Lifetime Achievement Award from the California Restaurant Association in 2013; induction into Menu Masters Hall of Fame in 2014; and the 2018 Gold Award from the *Los Angeles Times* for culinary excellence and innovation in Southern California. Susan is an active member of the community, and currently sits on the boards of the Scleroderma Research Foundation, L.A. LGBT Center, and L.A. Tourism and Convention Board; works closely with Women Chefs and Restaurateurs, Share Our Strength, and Human Rights Campaign; and co-founded Chefs Collaborative. (Los Angeles, CA)

KATHLEEN FINLAY has been a leader in the regenerative agriculture movement for most of her career and has been instrumental in organizing women who work for environmental progress. Since arriving at Glynwood in 2012, she has refined the organization's mission and become a national figure in the world of progressive agricultural nonprofits. Under her leadership, Glynwood has become a premier learning hub for food and farming professionals. Previously, Kathleen was director of Harvard's Center for Health and the Global Environment, where she developed and shaped programs to educate communities about the correlation between human health and the global environment; created a farm-friendly food policy for dining services; and produced a comprehensive online guide to nutritional, seasonal eating and cooking in the Northeast. She also founded the Harvard Community Garden, produced two award-winning documentaries (*Once Upon a Tide* and *Healthy Humans, Healthy Oceans*), and co-authored the book *Sustainable Healthcare* (Wiley, 2013). Kathleen also founded Pleiades, a membership organization working to advance women's leadership in the sustainability movement. She holds a degree in biology from University of California Santa Cruz and a master of science in science journalism from Boston University. She has authored numerous reports and publications and acts as an advisor to various environmental and community organizations, including Congressman Sean Patrick Maloney's Agricultural Advisory Board and Senator Kirsten Gillibrand's Agricultural Working Group. (Cold Spring, NY) @glynwood

FELIPE FRANGIONE is culinary operations manager for Compass Group at Google overseeing the culinary operations in Latin America. His passion for food and cooking started at a young age, by assisting his Italian grandmother in preparing craft pastas and breads. After graduating a culinary arts program in Brazil, he started working in restaurants and in the hospitality industry, where he was invited to run the culinary operation for branded products from St. Marché, a big retail chain in São Paulo. In 2014, Felipe won the "Best Dish Brazilian," promoted by the International Oil Council. (Sao Paolo, Brazil)

JOEL GAMORAN '08, best known as the host for A&E's hit series, *Scraps*, has become one of the nation's most well-known sustainability-focused chefs. He makes monthly



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appearances on NBC's *Today Show*, and for the past ten years, Joel was the national chef for Sur la Table. Joel is the author of *Cooking Scrappy* which inspires people to look at food scraps under a different light, turning them from trash into the main course. Joel is a graduate of both The Culinary Institute of America (CIA), and the Culinary Institute of Florence. Joel and his wife Angiolina live in Seattle, WA, with their baby, Jonah. (Seattle, WA) @joelgamoran (Instagram)

CHRISTOPHER GARDNER, PHD is the Rehnberg Farquhar professor of medicine at Stanford, the director of Stanford Prevention Research Center's (SPRC) Nutrition Studies Group, and the director of the SPRC postdoctoral research fellow training program. His primary research focus for the past decade has been randomized controlled nutrition intervention trials (soy, garlic, antioxidants, ginkgo, omega-3 fats, vegetarian diets, weight loss diets), testing the effects of these on chronic disease risk factors that have included blood cholesterol, weight, inflammatory markers, and the microbiome. His research interests have recently shifted to two new areas. The first is to approach helping individuals make healthful improvements in diet through motivators beyond health, linking to ongoing social movements around animal rights and welfare, climate change, and social justice, and their relationships to food. The second is to focus less on trying to improve individual behaviors around food, and more on a food systems approach that addresses the quality of food provided by universities, worksites, hospitals, schools, etc., using a community-based participatory research approach and taking advantage of the many complementary disciplines represented on the Stanford campus, such as medicine, business, education, law, and earth sciences. (Stanford, CA) @GardnerPhD

MACKENZIE GIBSON is senior director of new product development & menu innovation at Sonic Drive-In. (Oklahoma City, OK)

MATTHEW GOLDBERG, PHD is associate research scientist at the Yale Program on Climate Change Communication at Yale University. His research focuses on persuasion, social influence, ideology, and strategic communication. He applies insights from his research to build public understanding and motivation to address climate change and other urgent environmental, social, and political issues. (New York, NY) @mattgoldberg100

DANA GUNDERS is CEO of ReFED, the country's only organization wholly dedicated to solving food waste. Deemed the "woman who helped start the waste-free movement" by *Consumer Reports*, Dana is a national expert and one of the first to bring to light just how much food is wasted across the country. For almost a decade, she was a senior scientist at the Natural Resources Defense Council (NRDC). Some career highlights include authoring *Waste Free Kitchen Handbook*, launching the \$100M+ Save the Food campaign, testifying in Congress, consulting to Google, and appearing on *Last Week Tonight with John Oliver* and *Science Friday*. Her work has been covered by *The New York Times*, PBS



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Newshour, Wall Street Journal, CNN, NPR, Fox, and hundreds of other outlets. When not worrying about it professionally, she spends far too much time trying to get her two young children to eat broccoli stalks and throw less food on the floor. (Truckee, CA) @dgunders

TERESA GUTIÉRREZ is chef-owner of Azafrán, located in the heart of Spain’s La Mancha region; all of the restaurant’s staff are women. Teresa began her university degree in odontology, but she left it in the last course in pursuit of her dream – to be a chef. She studied at the Valencia culinary school (Spain) and Avignon culinary school (France). She worked in some Michelin-starred restaurants, and finally opened her own restaurant in October 2008. Teresa focuses on regional cooking, with local ingredients like manchego cheese, manchego lamb, mushrooms, local hunted meat, etc. She also studied nutrition and health, so she gives great importance to the union of cooking savory meals and maintaining the raw properties of the food to create a well-balanced diet. Teresa was the pastry teacher in Master Chef online school and was a contestant in the TV show *Top Chef Spain* in 2014. She was nominated as a Revelation Chef of Spain at the world-famous congress Madrid Fusión in 2013. Her restaurant currently holds a Michelin Bib Gourmand and a Sol Repsol from the Repsol Guide. In 2019, Teresa received the “National Gastronomy Award” by JRE Spain. She is also an ambassador of Protected Designation Origin La Mancha Saffron. (Villarrobledo, Spain) @TeresaAzafran

MARIE HAGA is associate vice president of external relations and governance department for the International Fund for Agricultural Development (IFAD). She is responsible for communications, global engagement, partnerships, and resource mobilization, as well as overseeing relations with IFAD’s 177 Member States. Marie has extensive experience in conservation, food security, foreign affairs, and politics. Prior to her role with IFAD, she was executive director of the Global Crop Diversity Trust since March 2013. Marie served with Norway’s Foreign Service holding various positions in the Norwegian Ministry of Foreign Affairs, including the Norwegian mission to the United Nations in New York and the embassy in New Delhi. She held the position of state secretary/deputy minister in the Ministry of Foreign Affairs from 1997-1999. Marie’s political career includes serving as a member of parliament in Norway from 2001-2009. She also held three ministerial positions: minister of cultural affairs (1999–2000), minister of local government and regional development (2005–2007), and minister of petroleum and energy (2007–2008). (Bonn, Germany) @AslaugMarieHaga

CARLA HALL is a chef, cookbook author, and Food Network contributor. Carla first won over audiences when she competed on *Top Chef* and *Top Chef: All Stars*. Since then she has co-hosted ABC’s Emmy award-winning, popular lifestyle series *The Chew*, she brightens the mornings of millions as a culinary contributor to *Good Morning America*, and in 2020 she will be featured as a judge on Netflix’s *Crazy Delicious* and The Food Network’s *BakeAway Camp*. Her latest cookbook, *Carla Hall’s Soul Food: Everyday and Celebration*, was published in 2018 and received an



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NAACP Image Awards nomination. Carla is very active with a number of charities and not-for-profit organizations that reflect her passion of advocating for the physical and mental wellbeing of children. She is on the Board of Trustees for Helen Keller International, Pajama Program, GenYouth and 4H. (New York, NY) @carlahall

MICHAEL HAMM is professor of sustainable agriculture and senior fellow of the Center for Regional Food Systems 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 19 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 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 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



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DAVID HAVELICK is sustainability manager for the Office for Sustainability at Harvard University. Before that, he spent ten years in an administrative position at the Harvard T.H. Chan School of Public Health in the department of epidemiology, where he also co- led their Green Team and Harvard Longwood Bicyclists. David graduated from UMass Amherst with a degree in political science and sociology in 2005, and earned his master’s degree in sustainability and environmental management from the Harvard Extension School in 2014. In the office for sustainability, David helps to develop and advance the university-wide goals, standards, and commitments that are contained in the Harvard University Sustainability Plan. He works with faculty, students, staff, and senior leaders to translate cutting edge research into practice and to ensure that research informs the priorities of the office and the university. An example of this was his work with faculty, students, and staff to create Harvard’s “Sustainable and Healthful Food Standards.” Outside of the office, David is currently on the board of the Boston Vegetarian Society, on the advisory committee for the Association for the Advancement of Sustainability in Higher Education (AASHE), and a member of the advisory coalition of Boston's Good Food Purchasing Program. (Boston, MA) @havelick (Instagram)

AKEISHA HAYDE is executive chef at Harvard University Dining Services (HUDS). She joined HUDS in April 2015 in the role of executive chef for residential dining. She focuses on recipe development, quality assurance, staff training, and overall excellence in execution. Akeisha came to Harvard from Beth Israel Deaconess Medical Center, where she served as executive chef since 2011. Akeisha is particularly interested in exploring cuisines of the world and exploring how to share them on campus. She is a graduate of Newbury College. (Cambridge, MA) @HUDSInfo

CASSIE HOOVER is nutrition, health, and wellness manager at Nestlé Professional. Cassie has more than 10 years of experience in nutrition, health, and wellness efforts at Nestlé. In her current role, she leverages her science-based training and experience as a dietitian alongside her knowledge of consumer behaviors and trends to establish health, wellness, and sustainability roadmaps for the brands within Nestlé Professional-USA. Her work includes collaborating with marketing, sales, product development, regulatory, and government affairs to incorporate health and wellness into new and reformulated products, communications, and partnerships. (Salon, OH) @nestleprousa

DAVID JENKINS, PHD is university professor, and Canada research chair, in the departments of nutritional sciences and medicine at the University of Toronto. He was educated at Oxford University, obtaining his DM, DPhil and DSc. He has served on committees in Canada and the U.S. that formulated nutritional guidelines for the treatment of diabetes and recommendations for fiber and macronutrient intake under the joint U.S.-Canada DRI system (RDAs) of the National Academy of Sciences. His team was the first to define and explore the concept of the glycemic index of foods and demonstrate



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the breadth of metabolic effects of viscous soluble fiber, including blood glucose and cholesterol lowering. His group developed the cholesterol lowering concept of the dietary portfolio that has entered guidelines in many jurisdictions (e.g. CCS, Heart UK etc.). He believes in the therapeutic value of plant-based diets and that diets have to be environmentally sustainable. (Toronto, Canada)

CATHY JÖRIN, MBA is senior director of the CIA's School of Graduate and Professional Studies, of which The Food Business School is a part. In this role, Cathy leads administration and support operations. She plays a key role in overall strategic planning, as well as partnership and business development, and facilitates direct communication and collaboration between all CIA departments/divisions. Cathy was previously director of special projects and planning for the college's Strategic Initiatives Group, which is responsible for a broad array of industry-leading thought leadership educational and conference events for professionals in the foodservice industry. She also held positions as the director of business analysis for continuing education and the associate director of education at the CIA at Greystone. Cathy continues to serve as a Strategic Initiatives liaison and project leader in Asia, and is the primary project leader on a recently launched Japanese studies concentration program for CIA bachelor's degree students. She is a member of the San Francisco Chapter of Les Dames d'Escoffier and chairs its membership committee. Cathy earned her MBA at the University of San Francisco, holds a bachelor of arts degree from the University of California, Irvine, and is a graduate of the culinary arts program of the California Culinary Academy. (Santa Rosa, CA)

MICHAEL KANN is global culinary strategy and development lead for Google Food Programs, where guiding a culture of food innovation, sustainability, quality, and productivity aligned with the Global Food Team's objectives, are his key areas of focus. Prior to this, Michael spent 15 years as the associate director of food & beverage at Boston College where he helped guide the culinary program and production towards greater local and sustainable results. Year over year positive change was created by focusing on regional, fair trade, and sustainably selected goods with various vendor partners coupled with on-going staff training. With over three decades as a culinarian, Michael has a breadth of culinary experience spanning vegetarian cooking in the 1980s in Oregon, and high-end restaurants and hotels in the 1990s, including Domaine Chandon in Napa Valley and The Four Seasons in Houston and Seattle. Michael then moved on to become a chef instructor at New England Culinary Institute as well as at Harvard Dining Services in a consultant role as the onsite chef instructor. After getting his associate degree in culinary arts at New England Culinary Institute, Michael went on to complete a bachelor of liberal arts at Harvard University, and an MBA at Boston College, Carroll School of Management. (Cambridge, MA)



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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 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 18 books to date. His most recent books are *The Truth About Food* (2018), with all proceeds going to support the True Health Initiative, and his 18th book, a joint effort with food writer Mark Bittman, *How to Eat* (2020). (Hamden, CT) @DrDavidKatz

MICHAEL KAUFMAN is a senior lecturer at the Harvard Business School where he co-developed and teaches a course, "Challenges and Opportunities in the Restaurant Industry." He 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. He served as chair of the board of the National Restaurant Association, and is currently a director of the association, a trustee emeritus of the association's Educational Foundation and of The Culinary Institute of America (CIA), chair of the Business Leadership Council of Menus of Change (a collaboration between the CIA and the Harvard T.H. Chan School of Public Health), 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 member of the Board of Overseers of Northern Westchester Hospital, and chair of the hospital board's Community Health Committee. 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)



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ELLEN KENNEDY, MA is investment and sustainable food & agriculture consultant at Ellen Kennedy Consulting, and former manager of environment, water, and climate change at Calvert Investments. She has worked at the nexus of sustainable food and investment for over two decades, acting as a bridge between corporations, advocates, farmers, scientists, and shareholders. Ellen uses investing analysis as a tool to develop a healthier and more equitable food system. Formerly, she was a manager at Calvert Investments, focusing on the consumer staples sector. Ellen served on the sustainability councils of several Fortune 100 and 500 companies, filed shareholder resolutions on supply chain and related issues, and served on boards and councils, such as the UN Principles for Responsible Investment's council on consumer staples. Prior to joining Calvert, Ellen was a program officer for Winrock International, managing alternative energy, agriculture, and gender projects in Latin America and Angola. She currently consults on the investor perspective on sustainable food. She earned a master's from University of California Berkeley on international relations and Latin America, and a BA from Haverford College. (Bethesda, MD) @ESGellen

HOONI KIM is chef-owner of Hanjan and Danji. He trained at Daniel and Masa before opening Danji, the first Michelin-starred Korean restaurant in the world. Born in Seoul, he divides his time between New York City and Korea. Hooni is the founder of Yori Chunsa, a nonprofit that feeds and trains orphans to become cooks. (New York, NY) (New York, New York)

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

AMY KULL is director of communications of Food for Climate League, and founder of Marin Restorative Communications. After a 25-year career in food and beverage communications at global PR agencies Ketchum, Fleishman-Hillard, and Edelman, Amy is using her marketing communications experience to help improve the broken food system. She believes that ecologic abundance, human health, and social justice are inextricably linked. Amy has led purpose-driven programs for multi-national food companies and disruptor brands, including the 2018 *PR Week* 'Campaign of the Year' for Nestle's Gerber for its efforts in diversity and inclusion. As general manager of *Edible*, Amy represented Edelman as a member of the NAS Roundtable on Obesity Solutions. A Partner at Ketchum, she created and led the agency's *Cultivate* specialty to help sustainable nutrition clients. As founder of Marin Restorative Communications, she works with clients in agroforestry, soil health/regenerative agriculture, biodiversity protection, and the reduction of food waste. She serves as communications advisor for the Food for Climate League, a 501c3 partnering with the Menus of Change University



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Research Collaborative (MCURC) and the Future Food Institute. (Marin County, CA)
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SANDEE LAMOTTE is medical producer for CNN. (Atlanta, GA) @cnn

ROSA M. LAMUELA-RAVENTÓS, PHD is director of the Institute for Research on Nutrition and Food Safety, University of Barcelona (INSA-UB) and she is full professor at the department of nutrition, food sciences and gastronomy from the School of Pharmacy and Food Sciences, University of Barcelona. She has been one of most influential scientists in the world according the *Highly Cited Researchers* list, published by *Clarivate Analytics* in 2017, 2018, and 2019. She has published 294 articles and her *h-index* is 81. She was been awarded with the XXV Premio Instituto Danone a la Trayectoria Científica Dr. Carles Martí Henneberg in December 2018. Rosa is the principal investigator of the research group, Natural Antioxidants: Polyphenols, and leads one of CIBEROBN's investigation groups. She is involved in important national and international projects related to the nutritional interest of bioactive compounds in foods. (Barcelona, Spain)

EDWARD LEE is the chef-owner of 610 Magnolia and Whiskey Dry in Louisville, KY. He is also the culinary director for Succotash in National Harbor, MD, and Penn Quarter, Washington, DC. Edward was the recipient of the 2019 James Beard Foundation Award for Writing for his book, *Buttermilk Graffiti: A Chef's Journey to Discover America's New Melting Pot Cuisine*, and has been a six-time finalist for the James Beard Foundation Award for Best Chef: Southeast. In 2018, *Food & Wine Magazine* named 610 Magnolia one of the country's most important restaurants of the past 40 years, and the *Michelin Guide DC* awarded Succotash a Bib Gourmand in 2019. Edward appears frequently in print and television, and his writing has been featured in *The New York Times*, *Esquire*, *Food & Wine*, and many other national publications. He was nominated for a daytime Emmy for his role as host of the Emmy-winning series, *Mind of a Chef* on PBS. He has hosted and written a feature documentary called *Fermented*. His philanthropic work includes the Lee Diversity Scholarship to support the Southern Foodways Alliance Oral History Workshop. In 2018, Edward launched The LEE (Let's Empower Employment) Initiative, which works to bring more diversity and equality to the restaurant industry. Edward is the author of *Smoke & Pickles: Recipes and Stories from a New Southern Kitchen* (Artisan Books, May 2013), and *Buttermilk Graffiti: A Chef's Journey to Discover America's New Melting Pot Cuisine* (Artisan Books, April 2018). (Louisville, KY) @chefedwardlee

JACK LI is president and Haiku™ master at Datassential. During his 20-year tenure with Datassential, Jack has created multiple tools that dramatically improve the innovation process including MenuTrends™ and Haiku™ to predict food trends, SCORES™ concept screening, and the HORIZON™ model to help companies fill their long-term innovation pipeline. Today, Jack works on a variety of projects including targeted innovation, go-to-



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market strategy, and health & wellness. Jack is a recipient of the IFMA President's Award for his contributions toward improving industry insights and holds an MBA from the Anderson School at University of California Los Angeles. (Chicago, IL) @datassential

MARIA LOI is chef/owner at Loi Estiatorio. Businesswoman, author, television personality and philanthropist, Maria brought her knowledge of ancient Greek gastronomy to the U.S. eight years ago with the opening of her successful NYC restaurant and the launch of her award-winning eponymous lines of Loi Products. Maria has written numerous books, including *Ancient Dining*, the official cookbook of the Athens 2004 Olympic Games, and her most recent book, *The Greek Diet*. Maria is deeply involved in multiple causes benefitting health and education for children and other underserved populations. Her latest partnership with Dr. Stefanos Kales of Harvard University's School of Public Health aims to educate America and the rest of the world through television and various media initiatives about the powerful health benefits of the Greek diet, the foundation of the Mediterranean Diet. (New York, NY) @ChefMariaLoi

KATE MACKENZIE is director of the office of food policy for the Mayor of New York's Office, and lead for New York City as the North America Flagship City for the Ellen MacArthur Circular Economies of Food Initiative. Kate is a leader in the food policy sector, with over two decades of experience fighting for food security and broader anti-poverty solutions in New York City and nationally. She comes to the Mayor's Office from City Harvest, New York City's largest food rescue organization feeding New Yorkers who are food-insecure, where she led the organization's strategy to define the food security program and policy agenda. She leads the de Blasio Administration's commitment to Good Food Purchasing, focused on increasing access to healthy sustainable foods for over 238 million meals and snacks served daily by city agencies, from public schools to senior centers. She is a lead on the New York City's COVID-19 food response. As the director, Kate also works to deepen important partnerships with advocates, community leaders, and cross-sector partners to leverage food policy to achieve food equity and health for all New Yorkers. (New York, NY) @katemack00

JEROLD MANDE, MPH is senior advisor to the president of the Center for Science in the Public Interest (CSPI). In addition, he is an adjunct professor of nutrition at Harvard T.H. Chan School of Public Health and a senior fellow at the Jonathan M. Tisch College of Civic Life, Tufts University. Jerold has a wealth of expertise and experience in national public health and food policy. He served in senior policymaking positions for three presidents at USDA, FDA, and OSHA helping lead landmark public health initiatives. In 2009, he was appointed by President Obama as USDA deputy undersecretary for food safety. In 2011, he moved to USDA's Food, Nutrition, and Consumer Services, where he spent six years working to improve the health outcomes of the nation's \$100 billion investment in 15 nutrition programs. During President Clinton's



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administration, Jerold was senior advisor to the FDA commissioner where he helped shape national policy on nutrition, food safety, and tobacco. He also served on the White House staff as a health policy advisor and as deputy assistant secretary for occupational health at the Department of Labor. During the George H.W. Bush administration, he led the design of the iconic Nutrition Facts label at FDA, for which he received the Presidential Design Award. Jerold began his career as a legislative assistant for Al Gore in the U.S. House and Senate, managing the health and environment agenda, and helping him write the nation's organ donation and transplantation laws. Jerold earned a master of public health from the University of North Carolina at Chapel Hill and a bachelor of science in nutritional sciences from the University of Connecticut. Prior to his current academic appointments, he served on the faculty at the Tufts, Friedman School of Nutrition Science and Policy, and Yale School of Medicine. (Washington, DC)
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ANNE MCBRIDE, PHD is 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; North Plainfield, NJ)
@annemcbride

ROBERT MCCORMICK '98 is brand chef for True Food Kitchen where he leads a passionate collective of accomplished chefs for the health-driven restaurant brand. Robert believes delicious dining and conscious nutrition should go hand in hand and is greatly influenced by new ingredients and adventurous food combinations. The use of globally



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inspired cuisine and seasonal cooking was instilled early on by culinary masters Guenter Seeger, Daniel Boulud, and Michael Richard, with whom Robert worked closely. Robert is dedicated to advancing True Food's mission to "bring people together to eat better, feel better and celebrate a passion for better living." (Phoenix, AZ) @true_food_kitchen (Instagram)

LOGAN MCCOY is corporate chef at Nestlé Professional. In a short time, Logan advanced from culinary apprentice at a Michelin 1-star restaurant to lead culinary events chef at his alma mater, Johnson & Wales. Along the way, he has participated in marquee events and competitions, including the Emeril Lagasse Golf Classic. As a product development chef, Logan's concepts have been featured on menus across the company. At Nestlé Professional he provides endless culinary inspiration to internal and external partners, chefs, and operators. (Solon, OH) @nestleprousa

MOLLY MCGRATH '08 is chef and culinary director at Roti Modern Mediterranean. Prior to joining Roti, Molly was the senior director of culinary strategy at CSSI Marketing + Culinary, and before that, she launched the 12th Street Market in Wilmette, IL. Molly also worked as a senior project manager with The Culinary Edge in San Francisco. In addition to her time at the CIA, Molly studied communication and economics at Northwestern University. (Chicago, IL)

NANNA MEYER, PHD, RD is associate professor of human physiology and nutrition, and founder of the Grain School Project 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)

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

MARY SUE MILLIKEN is chef-owner of Socalo and Border Grill Restaurants; and trustee for the James Beard Foundation. She is a James Beard and Julia Child Award-winning chef best known for her modern Mexican Border Grill restaurants in Los Angeles and Las



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Vegas; BBQ Mexicana, a fast casual eatery in Las Vegas; and Socalo, an all-day California canteen and Mexican pub in Santa Monica, all created with her business partner Susan Feniger. Mary Sue has co-authored five cookbooks, co-starred in Food Network's *Too Hot Tamales*, and competed on Bravo's *Top Chef Masters*. She is passionate about food policy and works with various nonprofits around the world to bring her expertise to help shape sustainable food systems. Mary Sue also serves on the board of Share Our Strength, and is a member of the U. S. State Department's American Chef Corps. (Los Angeles, CA) @MarySueMilliken

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 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, CEC 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 now and the future. Rob has experience in all facets of food service management, including experience at noted establishments such as 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)

BRAD NELSON '84 is vice president, global culinary portfolio at Marriott International. Brad has spent the last 40 years in hospitality, crossing through the hotel and restaurant businesses since his first real job as a night line cook at a Hilton in Seattle. His role in the industry spans from corporate to independent, having led teams from a Southern



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California 10 unit restaurant chain to the 7,000 property strong global hotel giant. Brad joined Marriott in 1998. Prior roles include corporate director of culinary development, executive chef at luxury properties with Fairmont Hotels, and the California Desert's La Quinta Resort and Club, resorts on the Big Island of Hawaii and Monterey, California. Overseeing 30 brands across luxury, premium, and select service segments, Brad's team follows a mandate to constantly challenge food and beverage norms, bringing relevance and active customer engagement via innovative food and beverage. It is estimated Marriott International has over 10,000 restaurants, opening a new hotel every 17 hours across the globe. Over his career, Brad has led key priorities on sustainable seafood, animal welfare, food safety, single-use plastics, food waste, global culinary training, product development, and the luxury and lifestyle brand development. Industry accolades include being named "2014 Silver Plate Foodservice Operator of the Year" by the International Food Manufacturers Association, recipient of *Food Arts* November 2012 Silver Spoon, and judging the NRA'S FABI innovation award. Brad is also recipient of the Richard T. Keating Award, a member of the Seafood Watch Foodservice Roundtable, American Culinary Federation, International Corporate Chefs Association, James Beard Foundation, and of course, a proud CIA alumni. (Bethesda, MD)

PAUL NEWNHAM is director of SDG2 Advocacy Hub, an initiative bringing together NGOs, advocacy groups, civil society, the private sector, and UN agencies to coordinate global campaigning and advocacy to achieve Sustainable Development Goal (SDG) 2. To this end, the Hub has worked with a community of 240+ chefs from 38 countries to create a Chefs' Manifesto--a framework outlining how chefs can contribute to the SDGs. Paul has over 20 years of experience in national and global roles with a focus on campaigning, youth mobilization, advocacy, marketing, and communication. As a dynamic and strategic innovator, Paul brings teams together to achieve planned objectives. Through inspirational and evocative leadership, Paul is able to enthuse and motivate others, achieving goals beyond expectation. (London, UK) @paulnewnham

MAI NGUYEN is a farmer, known as Farmer Mai, and social justice activist. Mai applies their background in climate research and Buddhist farming to cultivate heritage grains and Southeast Asian seed crops. They also organize farmers and eaters for economic democracy and racial justice in the food system. In 2017, Mai helped pass the Farmer Equity Act--a momentous civil rights bill for California agriculture. Mai is also co-Director of Minnow, focused on land tenure for farmers of color, and has been recognized for their farming and advocacy work as a Berkeley Food Institute Changemaker, 2018 Grist 50 Fixer, and Business Alliance for Local, Living Economies Fellow. (Upper Lake, CA) @farmermainguyen (Instagram)

MICHEL NISCHAN is founder and CEO of Wholesome Wave, co-founder of the James Beard Foundation's Chefs Action Network, as well as founder and partner with the late



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actor, Paul Newman, of the former restaurant, Dressing Room. He is a four-time James Beard Award winning chef with over 30 years of leadership advocating for a more healthful, sustainable food system. Michel, whose parents were farmers, began his career at 19, cooking breakfast at a truck stop. He quickly realized that the ingredients coming in the back door fell far short of the farm-fresh harvests he'd grown up on, and began a life-long career championing the farm-to-table concept, decades before it had a name. Nischan was instrumental in securing \$100M for Food Insecurity Nutrition Incentive (FINI) grants for the food equity field in the 2014 Federal Farm Bill, which was recently expanded to \$300M in the 2018 Farm Bill to become a permanent part of all future farm bills. The Gus Schumacher Nutrition Incentive Program permanently expands affordable access to fruits and vegetables for low-income Americans, while creating a legacy for Wholesome Wave's late co-founder, Gus Schumacher. He's also the author of three cookbooks on sustainable food systems and social equity through food. A lifetime Ashoka fellow, he serves as a director on the board of the Jacques Pepin Foundation and on the advisory boards of Chef's Collaborative, Modern Farmer, Good Food Media Network and The Culinary Institute of America. The James Beard Foundation honored Nischan as the 2015 Humanitarian of The Year, and he was awarded an honorary doctorate in humane letters from Post University with the graduating Class of 2019. (Bridgeport, CT) @michelnischan

KWAME ONWUACHI '13 is a James Beard Award-winning chef, and author of *Notes from a Young Black Chef*, published by Alfred A. Knopf. He was born on Long Island and raised in New York City, Nigeria, and Louisiana. Kwame was first exposed to cooking by his mother, in the family's modest Bronx apartment, and he took that spark of passion and turned it into a career. From toiling in the bowels of oil cleanup ships to working at some of the best restaurants in the world, he has seen and lived his fair share of diversity. Kwame trained at The Culinary Institute of America (CIA) and has opened five restaurants before turning thirty; including the groundbreaking Afro-Caribbean restaurant, Kith/Kin. A former *Top Chef* contestant, he has been named one of *Food & Wine's* Best New Chefs, *Esquire Magazine's* 2019 Chef of the Year, and a 30 Under 30 honoree by both Zagat and Forbes. (Washington, DC) @chefkwame

NAOMI ORESKES, PHD is professor of the history of science and affiliated professor of earth and planetary sciences at Harvard University. A world-renowned geologist, historian of science, and public speaker, she is a leading public intellectual on the role of science in society, the reality of anthropogenic climate change, and on anti-scientific disinformation campaigns. Her books include *Merchants of Doubt* (Bloomsbury, 2010), *The Collapse of Western Civilization* (Columbia University Press, 2014), *Discerning Experts* (University Chicago Press, 2019), *Why Trust Science?* (Princeton University Press, 2019), and *Science on a Mission: American Oceanography from the Cold War to Climate Change*, (University of Chicago Press, forthcoming). Her opinion pieces have been published in



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many leading venues, including *The New York Times*, *Washington Post*, *The Times* (London), *Le Monde*, and *Frankfurter Allgemeine*. In 2018 she was named a Guggenheim Fellow for a new book project with Erik Conway, *The Magic of the Marketplace: The True History of a False Idea*. (Cambridge, MA) @NaomiOreskes

KEITH PASCAL is partner of ACT III Holdings, a partner-funded investment firm whose portfolio includes CAVA, Zoës Kitchen, Tatte Bakery & Café, and Clover Food Lab, among others. He is a general manager and entrepreneur with a background in leading high-growth companies in the food and hospitality industry. For the past five years, Keith was a member of the senior leadership team at Panera Bread where, as chief concept officer (CCO), he led a transformation of the company’s menu, steered cafe redesign, and shaped its new voice and branding. He also led the company’s M&A function. Previously, Keith has served as CEO of Goji, a developer of a revolutionary high-tech cooking technology, and as founder and CEO of Savista, a point of sale software and Business Process Outsourcing (BPO) company serving the global restaurant industry. In April 2006, Savista sold its BPO division to Accenture and its software business to Micro-Oracle. Keith started his career in operations at McDonald’s Corp. and was part of the startup of Einstein Bagels. Keith has played a founding role in six companies and raised over \$100M in capital to fund his various ventures. (Highland Park, IL)

PEGGY POLICASTRO, RDN, PHD is director of behavioral nutrition at the New Jersey Institute for Food, Nutrition, and Health at Rutgers University, and the director of nutrition for Rutgers Dining Services. In addition to being a registered dietitian, she holds a master’s degree in nutritional science from Rutgers and a PhD in interdisciplinary studies—nutritional science and psychology. Her research interest is in the area of behavioral economics and the use of nudges to encourage healthy eating behaviors. She has numerous journal publications in the area of behavioral nutrition, and during her tenure at Rutgers, she has mentored hundreds of students on research projects investigating dietary habits of college students. She currently is very active in the Menus of Change University Research Collaborative (MCURC) Research Working Group, leading multi-site projects and holding the position of co-chair of the MCURC Academics Committee. As a professional in both the academic and dining services arenas, Peggy is uniquely suited to be a champion and researcher for the collaborative. (New Brunswick, NJ)

CATHY POWERS, MS, RD, LD, is partner with Culinary Nutrition Associates LLC and is executive director of HealthySchoolRecipes.com, a one-stop resource for creditable, healthful, and flavorful school recipes. This site brings together recipes from manufacturers, commodity boards, non-profit organizations and schools from across the country. She is also partner with Culinary Nutrition Publishing LLC and is co-author of the textbook, *Essentials of Nutrition for Chefs*, an IACP cookbook winner, and *Recipe*



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Nutrient Analysis: Best Practices for Calculation and Chemical Analysis. Cathy spent nearly 15 years at The Culinary Institute of America (CIA) where she was instrumental in developing the college's cutting-edge nutrition program. She is currently chair of the CIA's Healthy Kids Collaborative. She obtained her MS from Purdue University and her BS from Indiana University of Pennsylvania. (Akron, OH) @CathyPowersRD

PAUL RACICOT '00 is director of beverage culinary innovation for Dunkin' Brands. He has been with Dunkin' Brands for 20 years. In his role, Paul leads a team of chefs, food scientists, and coffee experts in developing new products and platforms for Dunkin' restaurants nationwide. Paul has spent his entire career in research and development and innovation spanning three QSR brands, Dunkin', Baskin Robbin and TOGO's; as well as six years in the food ingredient sector. He has a BS in food science from The University of Massachusetts Amherst, and an AOS in culinary arts from The Culinary Institute of America. Paul is a Certified Culinary Scientist and a member of The Culinary Institute of America's Healthy Menus R&D Collaborative. (Canton, MA)

ZACH RAMOS is general manager of foodservice with Kellogg's Away From Home. With nearly 20 years of food industry experience in rapidly progressing roles, Zach has been able to bring a results-driven and unique perspective to Kellogg's Away From Home with his marketing, sales leadership, and general management experiences. Zach has spearheaded incremental value for Kellogg's through creating growth strategies such as implementing an expert healthcare commercial team and by launching innovative consumer programs across borders through global customer partnerships. A member of the International Foodservice Manufacturer's Association (IFMA) board of directors, Zach has worked with and often led cross-functional and industry-focused committees. At home, Zach helps low-income families complete their taxes, works with his alma mater to recruit prospective students, and helps coach his three sons participating in youth sports. (Chicago, IL)

TAYLOR REID is assistant professor of applied food studies at The Culinary Institute of America (CIA). He teaches courses in food systems sustainability, farm to table, and applied food studies. His current research interests include the restaurant industry's response to COVID-19; chefs' motivations for including foraged food on menus; and depictions of farming, foraging, and food insecurity in the zombie genre. Before coming to the CIA in August of 2018, Taylor served as chair of the Sustainable Farming and Food Systems Program at Tompkins Cortland Community College in Dryden, NY. He has a broad academic and professional background in areas ranging from agricultural product development to national farm policy, organic farming systems, beginning farmer education, and the creation of agricultural standards. (Hyde Park, NY)



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ALLISON RIGHTER, 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 science and nutrition at The Culinary Institute of America (CIA) in Hyde Park, NY, 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) @allisonrighter

ERIC RIMM, SCD is professor of epidemiology and nutrition and director of the program in cardiovascular epidemiology at the Harvard T.H. Chan School of Public Health, and professor of medicine at the Harvard Medical School. He is internationally recognized for his extensive work in the study of the health effects of moderate alcohol consumption, whole grains, micronutrients, and polyphenols. He also studies the impact of local and national nutrition policy as it relates to the improvement of diets of school children, the 1 in 7 Americans on the Supplemental Nutrition Assistance Program (SNAP), and other federal nutrition assistance programs. He serves on the National Academy of Sciences' food policy advisory committee for the USDA's Economic Research Service and previously served on the scientific advisory committee for the 2010 U.S. Dietary Guidelines for Americans. He is also a nutritional advisor to the Boston Red Sox and the Liverpool Football Club in the English Premier League. He has published more than 700 peer-reviewed publications during his 25 years on the faculty at Harvard. Eric has received several awards for his work including the American Society for Nutrition Innovation Award. (Cambridge, MA) @EricRimm

MICHAEL ROSENBERGER, MBA is executive director, Food and Child Nutrition Services (FCNS), for the Dallas Independent School District (DISD). With an enrollment of approximately 155,000 students, Dallas ISD is the second largest district in Texas and is among the largest public school districts in the U.S. Both nationally and within Texas, FCNS is recognized by several non-profit agencies as a "top ten" department in terms of student participation and meal quality. Dallas ISD's FCNS has an unrelenting focus on boosting student achievement through the service of high-quality, delicious, and nutritious meals. Michael serves as chairman of the board for the Urban School Food



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Alliance (USFA), a non-profit entity consisting of 12 of the largest urban school districts in the U.S., leveraging their buying power and influence to positively and sustainably improve food at school for all students. Prior to coming to Dallas, Michael was director of food & nutrition services for the Irving Independent School District. Michael is a FAME “Rising Star” designee and *Food Management* magazine’s K-12 Innovator of the Year, among other awards and recognitions. Michael earned a bachelor of business administration degree, with a major in marketing, from the University of Houston. He later earned a master of business administration degree from the University of Houston. (Dallas, TX)

TONI SAKAGUCHI '84, CEC, CHE, is executive chef for the Strategic Initiatives Group at The Culinary Institute of America (CIA). After graduating with an associate degree from the CIA in 1984, Toni earned a bachelor’s degree in hotel, restaurant, and institutional management from Michigan State University. She then moved to California and served as executive chef in two of the nation’s top restaurants, Border Grill Café and City Restaurant, both in Los Angeles. Toni was the fine dining chef at the Sonoma Mission Inn & Spa in Sonoma, CA, prior to joining the faculty at the CIA at Greystone in 1997. (Napa, CA) @CIALeadership

FERNANDO SALAZAR is co-founder and executive vice president of E-Spain, a company that specializes in the creation and organization of international culinary competitions. He created the International Tapas Competition for Culinary Students in 2009, a competition that, in 2017, evolved into the first-ever World Tapas Competition, which takes place every November in Valladolid, Spain. The group also created the International Black Truffle Competition, which takes place in Soria, Spain every two years. Fernando began his hotel career in New York City with Helmsley Hotels and in 1983 joined Westin Hotels and Resorts, where he remained for 13 years. In 1996, Fernando joined Omni Hotels & Resorts where he was vice president of food and beverage. Fernando joined Wyndham Hotels and Resorts in June 2007 as vice president of food & beverage, and vice president of operations for Latin America. In 2015, Fernando joined The Culinary Institute of America (CIA) as managing director of their San Antonio campus. In March of 2018, Fernando accepted a two-year appointment as senior vice president of food & beverage for Interstate Hotels & Resorts. In his role, Fernando oversaw menu development and new food and beverage concepts across the entire portfolio of over 600 hotels in 15 countries. In 2010, Fernando received the prestigious Silver Plate Award as Hotel Operator of the Year for his contributions to the industry. (Dallas, TX)

POLLY SANG is PinCuisine culinary program manager for Pinterest. Polly graduated Cordon Bleu in 1992 and has been cooking professionally ever since. She did several stints at NYC restaurants, ventured into catering, and moved to San Diego where she opened her own restaurant. She has cooked at the James Beard house, dabbled in pastry, and took



a path into corporate dining. In corporate dining she was executive chef, purchasing agent, and then corporate chef for Compass Group, the world's largest food service company. Here she developed new brands and programs, created wellness initiatives, and hosted companywide trainings. Through Compass Group's relationship with Pinterest, Polly came to her current position through the kitchen where she started as executive chef. She now manages the culinary vendor relationships and drives new food initiatives to incorporate more plant-forward menus. (San Francisco, CA)

LUCIA SAYRE is director of regional innovation and community resilience for the Healthy Food in Health Care Program (HFHC) of Health Care Without Harm (HCWH). With over 25 years of experience in food systems and community organizing, Lucia provides leadership, vision, and direction for HFHC's Regional Programs in the Western U.S., to engage the health care sector in cultivating best practices for supporting, advocating for, and investing in healthy and sustainable food systems. Lucia is responsible for designing innovative models that engage health care institutions in their role as anchor institutions to work with their local communities in building community health, wealth, and climate resilience. Lucia has been co-creating the Anchors in Resilient Communities (ARC) project in California for the past five years, which is now serving as a model for HCWH's organizational transition to hold community resiliency at the core of all programming. (Berkeley, CA) @hcwithoutharm

DANIEL SCHRAG, PHD is Sturgis Hooper professor of geology, professor of environmental science and engineering at Harvard University, and director of the Harvard University Center for the Environment. He also co-directs the program on science, technology and public policy at the Belfer Center for Science and International Affairs at the Harvard Kennedy School. Dan's interests include climate change, energy technology, energy policy, and digital technology policy. He has studied climate change over the broadest range of Earth's history, including how climate change and the chemical evolution of the atmosphere influenced the evolution of life in the past, and what steps might be taken to prepare for impacts of climate change in the future. He is currently working on understanding how tropical ocean dynamics relates to decadal climate variability and climate prediction. From 2009 to 2017, he served on President Obama's Council of Advisors for Science and Technology (PCAST), contributing to many reports to the president on a variety of topics including energy technology and national energy policy, agricultural preparedness, climate change, big data and privacy, the use of forensic science in criminal justice, and STEM education. (Cambridge, MA)

SARAH SCHUTZBERGER, RD, CSO is director of health and sustainability programs for the Strategic Initiatives Group, the thought leadership arm of The Culinary Institute of America (CIA). She is a registered dietitian, board certified in oncology nutrition, with an extensive background in wellness and culinary program development coupled with an



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insatiable belief that food can be used as medicine to heal the mind, body, and environment. Previously, Sarah was wellness program manager (including healthy food initiatives) for San Francisco-based Pinterest and before that held various management positions within the Eurest division of Compass Group. Sarah received her BS in food and nutrition at San Diego State University and received her RD after completing the Harvard-accredited Dietetic Internship Program at Massachusetts General Hospital (Boston). (Napa, CA)

DAREL SCOTT is founder of Earth in Color, a burgeoning social enterprise that connects young adults to nature, healthy eating, and intentional living. This work centers on the histories and lived experiences of black people and other people of color. Darel is on a mission to heal intergenerational, nature-related traumas, turning environmental apathy into earth curiosity, environmental stewardship, and joy. She believes that this type of cultural transformation will heal people and the planet. Last year, she received her master's from Stanford University in sustainability science and practice, and in 2017, she received her bachelor's, also from Stanford, in earth systems. (San Francisco, CA)

AMY SENTER is vice president and chief sustainability officer for Kellogg Company. She joined Kellogg in November 2012 as sustainability manager and has been promoted to various sustainability roles in the last six years. Most recently, in 2018, her duties expanded to lead global sustainability for Kellogg Company which includes the execution of responsible sourcing and natural resource conservation commitments. In this role she leads global sustainability strategy and execution across manufacturing, procurement, government relations, research and development, and other key internal partners. She has developed key commercial platforms for building sustainability into plans and manages key external stakeholder relationships to deliver improved corporate reputation, reduced risks, and commercial business value. Amy serves as Kellogg's representative in many multi-stakeholder initiatives and industry groups, including the Consumer Goods Forum and the World Business Council for Sustainable Development, where she sits on the Food and Nature Board. Prior to joining the company, Amy worked for the United States Department of Agriculture in Washington, DC, where she led National Environmental Policy Act compliance for the Farm Service Agency. This role oversaw the environmental law compliance across the \$8 billion agency and partnered with key programs and agencies on environmental protections and benefits. Amy received her bachelor of science in environmental science and a master of science in environmental policy, both from the University of Michigan. (Battle Creek, MI) @amybraunkco

OONA SETTEMBRE is culinary business development manager at Kellogg's. Raised in Australia and the UK, Oona was born into a restaurant family. After completing her schooling and apprenticeship as a chef at the Royal Pavilion Hotel in Kent, England, she



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opened her first restaurant at the age of 20. Throughout her career, Oona has held progressively elevated roles with nationally recognized restaurant chains, and ultimately leading culinary and R&D with companies such as: Dave & Busters, On the Border, TGI Friday's, Pepsico, and Kellogg's Away from Home. Oona's many accomplishments paved the way for her to receive the Menu Masters Chef Innovator Award by *Nation's Restaurant News* in 2004 where she was the first female chef to be awarded in this category. Oona has been recognized as one of the Top Fifty Culinarians in America by *Nation's Restaurant News Magazine* in 2003 and has been a featured chef in promotions for: California Raisin Board, Idaho Potato Board, National Turkey Federation, and Frank's Original Buffalo Sauce. (Lake Dallas, TX) @kelloggsawayfromhome (Instagram)

JESSICA SHELLY, MBA is director of student dining services for Cincinnati Public Schools, OH. Her department provides over 60,000 meals a day to 37,000 scholars in 65 school buildings. A trailblazer in the field of school nutrition, Jessica has been a leader in efforts to revolutionize school meal programs including salad bars, spice stations, plant-forward recipes, unique breakfast service delivery models, and world culture menus. She currently serves on several K-12 industry advisory boards including International Food Manufacturers Association (IFMA), CIA Healthy Kids Collaborative, Institute of Child Nutrition (ICN), and United Fresh Start Foundation. She has also been a past executive board member for School Nutrition Association (SNA) and is a current board member of United Methodist Church Food Ministry. Jessica has received many accolades for her work in child nutrition including SNA Mideast Regional & Ohio Director of the Year, Ohio School Board Association Child Nutrition Director of the Year, United Fresh K-12 Director of the Year, and City of Cincinnati Cincinnati Public Administrator of the Year. Her undergraduate degree is from Miami University, and she graduated as the Outstanding Graduate Student of the Year with her MBA from University of Cincinnati. She tests her new school lunch recipe ideas on her husband, Dr. Dan Shelly, and her 13-year-old triplet boys, Hayden, Tanner, and Nolan. (Cincinnati, OH)

PAM SMITH, RDN is a nutritionist, culinary consultant, best-selling author, and radio host, and provides strategic menu innovation and insight for clients such as Disney, Food First Global Restaurant's Brio/Bravo, Firebirds Wood-Fired Grill, and many commodity boards. She is the co-creator of Darden Restaurant's Bahama Breeze and Seasons 52, and has hosted all 24 years of the Epcot International Food and Wine Festival. As founding principal of Shaping America's Plate and P.S.Flavor™ Spice Blends, and co-chair of The Culinary Institute of America's Healthy Menus R&D Collaborative, Pam works to increase offerings of fresh, innovative and tasty menu options that are delicious *and* nutritious. (Orlando, FL) @PamSmithRD

KRIS SOLLID, RD is senior director of nutrition communications at the International Food Information Council (IFIC), where he leads their nutrition team in monitoring nutrition



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research making media headlines to analyze how nutrition science is conveyed and its impact on consumer attitudes, beliefs, and trust in information related to food and health. Since joining IFIC in 2009, his role has included leading consumer research projects, health professional outreach, educational resource development, social and traditional media engagement, and timely written contributions to IFIC Foundation's website, as well as external consumer and peer-reviewed publications. Kris is an active member of the Academy of Nutrition and Dietetics and is currently serving as immediate past president of DCMAND, the Academy's District of Columbia Metro affiliate. (Washington, DC) @SCRDiDC

BEN TAMLYN is head of operations for Restaurant Associates at Google. With over 24 years of culinary experience, Ben brings a wealth of knowledge which extends further than just a delicious, balanced, and beautiful plate of food. Growing up on a dairy farm in England and learning about the importance behind true field to plate, kickstarted Ben's desire to investigate, improve, and inspire others to put procurement, sustainability, and resource utilization on the same pedestal as flavor and nutrition. Ben is also a strong advocate for plant-forward food innovation, food technology, and behavioral science. Ben's career spans from country house hotels to Michelin starred restaurants, and he has spent more than half of his career in contract catering. Ben currently leads the Food+ team in London, serving close to 15,000 meals a day across six large sites. (London, UK)

MATTHEW THOMPSON '11, CEC is chief culinary officer for Harvest Table Culinary Group. Matthew has taken the lead in bringing progressive, sustainable, health-based dining to higher education partner sites for more than 20 years. In addition to his responsibility to provide the culinary and sustainability vision for Harvest Table, Matthew challenges campuses to recognize current sustainability accomplishments and set goals for driving toward future successes. Matthew is a regular speaker and sustainability advocate across the nation. He also works closely with industry leaders to further awareness around plant-based eating and advocating for healthy and sustainable lifestyles. Matthew also worked part-time with the Newport Harbor Corporation based in Newport, RI, a company with strong roots in the farm-to-table movement for 14 years. He completed a master of business administration at Johnson & Wales University and has completed Levels II and III of The Culinary Institute of America (CIA) ProChef certification program. In April 2016, he was honored by Long Island University with the Sustainable Pioneer Award for driving excellence and a culture of sustainability at Long Island University Post Campus. He is recognized by the American Culinary Federation as a Certified Executive Chef (CEC) and Certified Culinary Administrator, and ServSafe-certified as a Food Safety Manager Trainer and Exam Proctor. (Cumberland, RI) @chefmthompson

ALLISON TJADEN is assistant director for new initiatives, UMD Dining Services at University of Maryland. She spearheads projects that help connect Terps with their food



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such as the Terp Farm, Farmers Market at Maryland, and UMD Campus Pantry. Allison received her MPH from the University of Maryland School of Public Health, with a focus on environmental health, and her BA from the University of Virginia. (College Park, MD) @umddining

KEN TOONG is executive director of University of Massachusetts Amherst Auxiliary Enterprises (AE). Under the AE umbrella includes UMass Dining (Residential and Retail), Conference Services, Campus Center, UMass Hotel, UMass Store, UMass Club Boston, and UMass Trademark and Licensing Administration. UMass Dining is the nation's largest campus dining operation with over 25,000 students on various meal plans serving over 50,000 meals daily. Ken is one of the most recognized faces and frequent presenters in the higher education's dining segment in the nation. He is a big believer that a great dining program can assist the university to attract top students and enrich campus life while contributing to the financial well-being of the university. In 2013, the International Foodservice Manufacturers Association (IFMA) awarded Ken as one of the recipients of the Silver Plate Awards. In 2020, *Nation's Restaurant News* magazine named Ken as one of the most influential non-commercial operators in a reader picks poll. Most recently, Produce for Better Health Foundation named Ken the recipient of Foodservice Leader of the Year Award. Ken is involved in the community as a member of the Menus of Change Business Leadership Council, an executive committee member of UMass Amherst Community Campaign, and a trustee of National Association of College & University Food Services (NACUFS). Ken received his MBA (Beta Gamma Sigma) from the University of Massachusetts Amherst and a BBA from Acadia University, Nova Scotia. (Amherst, MA) @umsassdining

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)



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JORGE VALLEJO is Chef-Owner of Quintonil. After studying management and the culinary arts at the Culinary Center of Mexico (Ambrosia), Vallejo spent some time on the high seas working on Princess Cruises. He later worked in the kitchens of restaurants like Noma, Pujol, and the St. Regis Hotel's Diana Restaurant and the Habita Group. When he decided to strike out on his own in 2012, he opened Quintonil with his wife Alejandra Flores. Quintonil has been on The World's 50 Best Restaurants list since 2015, where it currently ranks twenty-fourth globally and eleventh on the Latin America's 50 Best Restaurants list. Jorge Vallejo reflects on the gastronomy's relationship to the environment, culture, and society, emphasizing on how this impacts Quintonil, and the greater community. (Mexico City, Mexico)

PAOLA VELEZ is co-founder of Bakers Against Racism and executive pastry chef at Maydan and Compass Rose. After graduating from Le Cordon Bleu in 2009, she quickly tapped into her talent for pastry and reached out to master chocolatier, Jacques Torres, with an interest in learning under his tutelage. She spent two years working with him before moving to Washington, DC to work with celebrated Chef Christina Tosi at MilkBar. Paola then served as the pastry chef at Neighborhood Restaurant Group's, Iron Gate Restaurant and in 2018 earned her first nomination as Pastry Chef of the Year by the Restaurant Association of Metropolitan Washington (RAMW). Most recently Velez served as the executive pastry chef of critically acclaimed, KithKin, located inside of the Intercontinental hotel. During Covid-19, Paola, co-founded Doña Dona, a Latin American popup to benefit Ayuda DC- an organization that supports the restaurant industry's undocumented workforce. Paola also hosted a worldwide bake sale with Bakers Against Racism that raised over \$1.9 Million for organizations that support Black Lives and Black communities globally. In 2020, Paola was named a finalist for both the James Beard Foundation's Rising Star and the RAMW Pastry Chef of the Year awards, and was the February 2020 cover girl for Washingtonian Magazine. Paola has spoken and presented at numerous events including two dinners at the James Beard House, the 2019 Star Chefs Congress, Yale's Sustainable Food Program, Cherry Bombe Radio, NPR's Hear & Now, and Citi Bank's Taste of Tennis. She has also appeared in various publications including Food & Wine, Eater, the Washington Post, the National Post (Canada), the Robb Report, and many more. (Washington, DC) @smallorchids

JAN C VILLARANTE, MS, RDN is director of national nutrition services at Kaiser Permanente Northern California.

RUSSELL WALKER, MBA, PHD is an associate professor of teaching at the Foster School of Business at the University of Washington and serves on the Scientific and Technical Advisory Council (STAC) for Menus of Change. Previously, Russell was clinical professor at the Kellogg School of Management at Northwestern University. He has developed novel courses in risk management, analytics, and on strategies in



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globalization. Russell is economic strategist for Changing Tastes, a firm focused on developing new culinary and dietary choices that improve lives, health, economics, and the environment, through which he has advised restaurant groups, NGOs, food retailers, and producers. He has advised leading organizations on risk management and analytics, including U.S. Department of State, World Bank, Securities and Exchange Commission, U.S. Federal Reserve Banking System, Bank of England, International Finance Corporation, and Microsoft, among others. He holds a PhD from Cornell University. (Seattle, WA) @RussWalker1776

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 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

LEATRICE WILSON is a candidate for bachelor of professional studies with a double major in culinary science and applied food studies at The Culinary Institute of America (CIA). Before that, she completed her associate degree in baking and pastry arts. While baking



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has always been a passion of hers, Leatrice wants to do more with her life than make beautiful desserts: she wants to use her degrees to address food insecurity using scientific innovation. Leatrice hopes to find her purpose making change where change is needed and helping younger generations reconnect with food on a personal and social level. Leatrice's accomplishments include being the vice president of the Black Culinarian Society, a member of the Eta Sigma Delta Honor Society, and a recipient of the Frances Roth Leadership Award. When taking a break from her studies, Leatrice enjoys gardening, playing video games, and diving into a good novel. She is an expressive being hoping to turn her passion for food into social change. (Hyde Park, NY)

MICHELLE WOOD, MPP is program manager for food policy initiatives with the Los Angeles County Department of Public Health (DPH). She directs the Sodium Reduction in Communities Program, a CDC-funded program that partners with hospitals, universities, senior meal programs, and the food industry to implement sodium reduction strategies. Since 2010, Michelle has been the project lead for healthy food interventions for six CDC grants focusing on chronic disease prevention. She has been involved with developing over 25 institutional food and nutrition policies. She and her team were honored with a 2019 DPH Innovation Award and NACCHO Promising Practice Award. Michelle has authored multiple technical publications and co-authored peer-reviewed articles on healthy food procurement. She earned her MPH from the University of Southern California and is currently pursuing a doctor of public health in leadership at the University of Illinois at Chicago School of Public Health. (Los Angeles, CA) @lapublichealth

COLLEEN WRIGHT-RIVA is director of dining services at the University of Maryland. Colleen has more than 25 years of experience in the foodservice industry. At the University of Maryland, she leads a team of over 2,100 employees, overseeing one of the largest self-operated collegiate dining programs in the country. Under her leadership, the University of Maryland Dining team has launched major initiatives to reduce food insecurity on campus, improve sustainability outcomes and increase student engagement and satisfaction. In 2019, the University of Maryland became the first university in the world to sign on to the Cool Food Pledge, making a commitment to lower its food-related greenhouse gas emissions by 25 percent by 2030. Colleen was recognized by the University System of Maryland for exceptional contributions to the institution in 2015. Colleen holds a bachelor of science degree from the College at Brockport, State University of New York. (College Park, MD) @umddining

TIMOTHY YORK is a produce industry consultant and past president of Markon Cooperative, Inc. Based in Salinas, California, Markon distributes produce to over fifty foodservice distributor facilities in the U.S. and Canada. Tim joined Markon in 1985 as purchasing director, and in 1990 was promoted to president. He has held numerous



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committee and task force positions, including chairman of the Produce Marketing Association, chairman of PMA's Foodservice Division, and member of the Canadian Produce Marketing Association Board of Directors. He was instrumental in the formation of the Center for Produce Safety in 2007, and served as its chairman from 2007-2012. He remains involved in several multi-stakeholder collaboratives working on food safety, sustainability, and environmental protections. A third-generation Californian, Tim studied business at San Diego State University. (Salinas, CA)

THOMAS ZACHARIAS '09 is chef partner at The Bombay Canteen, a modern regional Indian restaurant in Mumbai. Although he was trained in European cooking and has worked at some of the best restaurants in the world- including Le Bernardin in New York, his heart was always rooted in India. His food philosophy involves showcasing Indian cuisine in a new and contemporary avatar, celebrating indigenous, local and seasonal ingredients, and creating memorable food experiences around Indian cuisine. His fun and curiosity-driven approach to food and hospitality, his exploration of India's diverse cultures through culinary travel, and his passion to constantly push boundaries of what Indian food is perceived as, are what drives the team at The Bombay Canteen. (Mumbai, India)
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