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

### At-A-Glance Schedule Overview

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<th>Wednesday, June 17</th>
<th>Thursday, June 18</th>
<th>Friday, June 19</th>
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<tr>
<td><strong>OPTIONAL PRE-CONFERENCE ACTIVITIES</strong></td>
<td>7:30 AM to 7 PM</td>
<td>7:30 AM to 1 PM</td>
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<td><strong>3 to 7 PM</strong></td>
<td>Breakfast 7:30 – 8 AM</td>
<td>Breakfast 7:30 – 8:15 AM</td>
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<td></td>
<td><strong>Registration &amp; Refreshments</strong></td>
<td><strong>General Session III-IV</strong> 8 –10 AM</td>
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<td><strong>Student Poster Sessions</strong> 3 – 4 PM</td>
<td><strong>General Sessions VII-VIII</strong> 8:15 – 10 AM</td>
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<td><strong>Welcome &amp; Opening Remarks</strong> 4 – 4:15 PM</td>
<td><strong>Refreshment &amp; Networking Break</strong> 10 AM</td>
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<td></td>
<td><strong>General Sessions I-II</strong> 4:15 – 6 PM</td>
<td><strong>Breakout Sessions, Round A</strong> 10:45 AM – 12 PM</td>
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<td><strong>Opening Reception</strong> 6 - 7 PM</td>
<td><strong>Breakout Sessions, Round C</strong> 10:45 AM – 12 PM</td>
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<td><strong>General Session V</strong> 1:15 -2:45 PM</td>
<td><strong>Lunch</strong> 12:15 PM</td>
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<td><strong>Refreshment &amp; Networking Break</strong> 2:45 PM</td>
<td><strong>Closing Lunch</strong> 12 – 1 PM</td>
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<td><strong>Breakout Sessions, Round B</strong> 3:30 - 4:45 PM</td>
<td><strong>General Session VI</strong> 5 – 6 PM</td>
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<td><strong>General Session VI</strong> 5 – 6 PM</td>
<td><strong>Networking Reception</strong> 6 - 7 PM</td>
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OPTIONAL PRE-CONFERENCE LUNCH & CAMPUS TOUR

Wednesday, June 17

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

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

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

To register for this pre-conference tour & lunch, please [click on this link].
PROGRAM SCHEDULE

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

Wednesday, June 17

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

CIA Student Poster Session
CIA students will present research projects from the Sustainable Food Systems, Food Policy, and Culinary Science classes.

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

4 PM  Welcome & Opening Remark
Ecolab Auditorium, Marriott Pavilion

Menus of Change: Progress, Strategies, and the Road Ahead
Introduction:  Greg Drescher (Vice President, Strategic Initiatives and Industry Leadership, The Culinary Institute of America)
Presenter:  Michael Kaufman (Partner, Astor Group; Chair, Menus of Change Business Leadership Council)

4:15 PM  General Session I
Presentation
Climate Action, Part 1: The Art and Science of Climate Change Communication
Presenter:  Eve Turow-Paul (Author, Journalist; Founder, Food for Climate League)
Presentations
Presenters: Amy Kull (Founder, Marin Restorative Communications) John Kotcher (Assistant Research Professor, Center for Climate Change Communication, George Mason University) Jackie Bertoldo (Assistant Director of Food Choice Architecture and Nutrition, Stanford University Residential and Dining Enterprises)

5:20 PM General Session II
Panel Discussion
Climate Action, Part 3: Carbon Farming, Best Practices in Regenerative Agriculture, and How to Be Transparent about Your Sourcing and Agricultural Practices
Moderator: Kathleen Finlay (President, Glynwood Center for Regional Food & Farming)
Panelists: Mai Nguyen (Owner, Farmer Mai/National Young Farmers Coalition) Cory Carman (Owner, Carman Ranch) Anthony Myint (Co-Founder, Zero Foodprint) Mike Hamm (C. S. Mott Professor of Sustainable Agriculture and Interim Chair, Department of Community Sustainability, Michigan State University)

6 PM Opening Reception
Beverage Garden Plaza
Featuring the Grand Platinum, Premium Gold & Gold Level Sponsors
With book signings by Eve Turow-Paul. Books will be available for purchase during the reception.

7 PM Opening Reception Concludes
Enjoy dinner on your own

7 PM Optional Small Group Dinner at American Bounty Restaurant
Thursday, June 18

7:15 AM  Hudson Valley Breakfast Buffet
*Chuck Williams Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level) including Samsung Club des Chefs Demonstration Kitchen*

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

Remarks

**Welcome & Introduction to the Day:**
Training and Next Generation and Chefs as Change Agents

Presenters:
- **Allison Righter, MSPH, RDN** (Assistant Professor, School of Culinary Science and Nutrition, CIA)
- **Taylor Reid, PhD** (Assistant Professor, School of Liberal Arts and Food Studies, CIA)
- **Alexandra Ceribelli ’19** (Statler Sous Chef, Menus of Change Kitchen, CIA)

**Presentations and Panel Discussion**


Moderator:  **Anne McBride, PhD** (Deputy Director, Torribera Mediterranean Center)

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

Panelists:
- **David Katz, MD, MPH** (Founding Director, Yale University Prevention Research Center)
- **Allison Aubrey** (Food and Health Correspondent, NPR News)
- **Tara Parker-Pope** (Reporter, *The New York Times*)
- **Deanne Brandstetter, MBA, RDN** (Vice President Nutrition & Wellness, Compass Group)

9:15 AM  General Session IV

**Presentations**

**What Every Operator Needs to Know about Carbohydrates and Whole Grains: Of Diabetes, Consumer Data, and Culinary and Baking Strategies**

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

Presenters:
- **Nanna Meyer, PhD, RD** (Associate Professor of Human Physiology and Nutrition, University of Colorado, Colorado Springs)
- **Tom Gumpel ’86** (President, MDJ Baking; Chef-Owner, Daily Bird)
10 AM  **Refreshment & Networking Break**
*Chuck Williams Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level) including Samsung Club des Chefs Demonstration Kitchen*

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

**Breakout Session A1**
*Danny Kaye Theatre, Conrad Hilton Library*


*Discussion with General Session Speakers*

- **Moderator:** Anne McBride, PhD (Deputy Director, Torribera Mediterranean Center)
- **Panelists:**
  - Walter Willett, MD, DrPH (Professor and Past Chairman, Department of Nutrition, Harvard T.H. Chan School of Public Health; Chair, Menus of Change Scientific & Technical Advisory Council; Co-Chair, EAT-Lancet Commission)
  - David Katz, MD, MPH (Founding Director, Yale University Prevention Research Center)
  - Allison Aubrey (Food and Health Correspondent, *NPR News*)
  - Tara Parker-Pope (Journalist, *The New York Times*)

**Breakout Session A3**
*Classroom 3, Conference Level, Marriott Pavilion (Lower Level)*

**Regenerative Agriculture and Carbon Farming: The Deep Dive**

*Discussion with General Session Speakers*

- **Moderator:** Kathleen Finlay (President, Glynwood Center for Regional Food & Farming)
- **Panelists:**
  - Mai Nguyen (Owner, Farmer Mai/National Young Farmers Coalition)
  - Cory Carman (Owner, Carman Ranch)
  - Anthony Myint (Co-Founder, Zero Foodprint)
  - Mike Hamm (C. S. Mott Professor of Sustainable Agriculture, Department of Community Sustainability, Michigan State University)
Breakout Session A4
*Classroom 4, Conference Level, Marriott Pavilion (Lower Level)*
*Carla & Stephen Cooper Seminar Room*

**Plant-Forward by the Numbers: What to Make of the Consumer in 2020**
*Presentation and Panel Discussion*

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

**Moderator/Presenter:** Marie Molde, RD, MBA (Account Executive for Client Solutions, Datassential)

**Panelists:**
- Kim Bartley (Senior Advisor, White Castle)
- Judith Zethof (Senior Marketing Director, Unilever Food Solutions)
- Additional Panelists to be confirmed

Breakout Session A5
*Anheuser-Busch Theatre, Roth Hall*

**Carbohydrates, Diabetes Prevention, and Whole Grains: The Deep Dive**
*Presentations*

**Moderator:** Allison Righter, MSPH, RDN (Assistant Professor, School of Culinary Science and Nutrition, CIA)

**Presenters:**
- Nanna Meyer, PhD, RD (Associate Professor of Human Physiology and Nutrition, University of Colorado, Colorado Springs)
- Tom Gumpel ’86 (President, MDJ Baking; Chef-Owner, Daily Bird)
- Sara Bleich, PhD (Professor of Public Health Policy, Harvard T.H. Chan School of Public Health)

Breakout Session A6
*Multi-Purpose Room West, Student Commons*

**How we Engage our Guests about Food, Health & Climate: Operationalizing Menu Strategies**
*Workshop*

**Facilitator:** Amy Kull (Founder, Marin Restorative Communications)

**Small Group Discussion Leaders:**
- Eve Turow-Paul (Author, Journalist; Founder, Food for Climate League)
- John Kotcher (Research Assistant Professor, Center for Climate Change Communication, George Mason University)
- Jackie Bertoldo (Assistant Director of Food Choice Architecture and Nutrition, Stanford University Residential and Dining Enterprises)

12 PM  **Breakout Sessions Conclude/Time to Walk to Lunch**

12:15 PM  **Global Plant-Forward Bento Box Lunch**

*Lunch Box Pickup Location: Beverage Garden Plaza*

*Dining Locations: Marriott Pavilion (Lower Level) and Post Road Dining Room and Patio*
1:15 PM  General Session V
Ecolab Auditorium, Marriott Pavilion

Welcome Back
Presenter:  Michael Kaufman (Partner, Astor Group; Chair, Menus of Change Business Leadership Council)

Presentations & Panel Discussion
Case Studies in Effective Change Management: Insights from the Commercial and Noncommercial Foodservice Sectors—and Celebrating the Honorees of the CIA-FSR Plant-Forward Watch List
Moderator:  Sam Oches (Editorial Director, Food News Media)
Panelists:  Rob Morasco, CEC (Senior Director of Culinary Development, Sodexo)
           Terri Brownlee, MPH, RD (Director of Nutrition and Wellness, Bon Appétit Management Company)
           Additional FSR Plant-Forward Watch List Panelists to be confirmed

Keynote Conversation
A Case Study in Effective Change Management

2:45 PM  Refreshment & Networking Break
Chuck Williams Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level) including Samsung Club des Chefs Demonstration Kitchen

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

Breakout Session B1
Danny Kaye Theatre, Conrad Hilton Library
Blending Health, Sustainability, and a Sense of Place on the Plate: Mediterranean Menus as Examples of Best Practices
Culinary Demonstration and Presentation
Introduction:  Michael Sperling, PhD (Vice President – Academic Affairs, CIA)
Moderator:  Anne McBride, PhD (Deputy Director, Torribera Mediterranean Center)
Presenter:  Rosa M. Lamuela-Raventós (Associate Professor and Director of INSA, University of Barcelona)
Guest Chef to be confirmed
Breakout Session B2
Ecolab Theatre, Admissions Center
More than Burgers: What’s Coming Next in Plant-Based Food
Presentation and Panel Discussion
Moderator/Presenter:
Zak Weston (Foodservice Analyst, The Good Food Institute)
Panelists:
Dan Altschuler Malek (Managing Partner, Unovis Partners & New Crop Capital)
Marie Molde, RD, MBA (Account Executive for Client Solutions, Datassential)
Additional Panelist to be confirmed

Breakout Session B3
Classroom 3, Conference Level, Marriott Pavilion (Lower Level)
Jon & Sharon Luther Seminar Room
Change Management Roundtable from Restaurant and Foodservice Leaders
Panel Discussion
Moderator: Michael Kaufman (Partner, Astor Group; Chair, Menus of Change Business Leadership Council)
Panelists:
Scott Uehlein ’85 (VP of Product Innovation and Development, Sonic Drive-In)
Deanne Brandstetter, MBA, RDN (Vice President Nutrition & Wellness, Compass Group)
Additional Panelist to be confirmed

Breakout Session B4
Classroom 4, Conference Level, Marriott Pavilion (Lower Level)
Carla & Stephen Cooper Seminar Room
Advancing Healthy, Sustainable, Plant-Forward Menus in Healthcare Foodservice Presentations
Moderator: Emma Sirois (National Program Director of Healthy Food in Healthcare Program, Health Care Without Harm)
Presenters: Additional Presenters to be confirmed

Breakout Session B5
Anheuser-Busch Theatre, Roth Hall
Menus of Change Principles in Action: Case Studies from the Menus of Change University Research Collaborative Presentations and Panel Discussion
Moderator: Jackie Bertoldo (Assistant Director of Food Choice Architecture and Nutrition, Stanford University Residential and Dining Enterprises)
Presenters: David Havelick (Sustainability Manager, Office of Sustainability, Harvard University)
Additional MCURC Members to be confirmed
Breakout Session B6
Multi-Purpose Room West, Student Commons
Leveraging Sodium Reduction Strategies to Promote Health and Business in Foodservice

Presentations
Moderator/Presenter: Nancy Andrade, MPA (Health Scientist, Lead for Sodium Reduction in Communities Program, Centers for Disease Control and Prevention)
Presenters: Tanuja Kulkarni, MS, MPH, RD (Food Standards Coordinator, Bureau of Chronic Disease Prevention, New York City Department of Health and Mental Hygiene)
Michelle Wood, MPP (Director, CDC-funded Sodium Reduction in Communities Program (SRCP), Division of Chronic Disease and Injury Prevention, Los Angeles County Department of Public Health)
Brad Barnes ’87 (Director, CIA Consulting and Industry Programs)

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

5 PM General Session VI
Ecolab Auditorium, Marriott Pavilion

Sustainability and All Things Mediterranean: A View from Barcelona
Presenter: Anne McBride, PhD (Deputy Director, Torribera Mediterranean Center)

Presentations and Panel Discussion
The Policy Landscape 2020: Driving Innovation in Government, Anticipating and Leveraging Change in the Global Business Community
Moderator/Presenter: Sara Bleich, PhD (Professor of Public Health Policy, Harvard T.H. Chan School of Public Health)
Presenters/Panelists: Kate Mackenzie (Director of the Office of Food Policy, 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)
Additional Presenters to be confirmed

6 PM Networking Reception
Beverage Garden Plaza (weather permitting – backup location: Lower Level Marriott Pavilion)

Featuring the Bronze Level Sponsors

With book signing by Walter Willett and David Katz. Books will be available for purchase during the break.

7 PM Reception and Program Conclude for the Evening
Friday, June 19

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

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

**Welcome & Introduction to the Day**
Presenter:  Cathy Jörin, MBA (Director, Food Business School, CIA)

*Presentations and Panel Discussion*
**Food Waste Reduction and Recovery: Success Stories from the Farm and A Roadmap for Foodservice Professionals**
Moderator:  Kate Cox (Editor, *The Counter; formerly The New Food Economy*)
Presenters /Panelists:  Dana Gunders (Author; Interim Executive Director, ReFED)
Derek Azevedo (Executive Vice President, Bowles Farming Company)
Joel Gamoran ’08 (Author; Executive Director, Ready for Seconds)

9:15 AM  General Session VIII

*Presentations*
**Battling the Plague of Plastics: A Roadmap for Foodservice Professionals**
Moderator:  Chavanne Hanson, MPH, RD (Food Choice Architecture and Nutrition Manager, Google Food; Vice Chair, Menus of Change Business Leadership Council)
Presenter:  Linda Femling (Food Service Director – Americas, Google Food)

9:50 AM  Closing Remarks
Presenters:  Greg Drescher (Vice President, Strategic Initiatives and Industry Leadership, CIA)
Walter Willett, MD, DrPH (Professor and Past Chairman, Department of Nutrition, Harvard T.H. Chan School of Public Health; Chair, Menus of Change Scientific & Technical Advisory Council; Co-Chair, EAT-Lancet Commission)

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

*With book signings by Dana Gunders. Books will be available for purchase during the break.*
10:45 AM  Breakout Sessions, Round C
Various Campus Locations

Breakout Session C1
Danny Kaye Theatre, Conrad Hilton Library
The “Sustainable Kitchen” Culinary Stage: Carbohydrate and Healthy Plant-Forward Inspiration from the Homestyle Chinese Kitchen
Culinary Demonstrations and Presentations
Guest Chefs:  Shirley Shuliang Cheng, MS, CHE (Professor, Culinary Arts, CIA)
Yong Zhao (CEO and Founder, Junzi Kitchen)

Breakout Session C2
Anheuser-Busch Theatre, Roth Hall
The Sustainable Seafood Kitchen: From Alternative Species and ByCatch to Menuing Strategies
Culinary Demonstrations and Presentations
Moderator:  Bruce Mattel ’80, CHE (Senior Associate Dean, Culinary Arts, CIA)
Guest Chefs:  Brian Kaywork ’02 (Lecturing Instructor, Culinary Arts, CIA)
Frank Bailey ’92 (Executive Chef, Boston College Dining)

Breakout Session C3
Multi-Purpose Room West, Student Commons
Chefs as Changemakers: Opportunities for 2020 and Beyond
Panel Discussion
Moderator:  Katherine Miller (Vice President of Impact, James Beard Foundation)
Panelists:  Joel Gamoran ’08 (Author; Executive Director, Ready for Seconds)
Additional Panelists to be confirmed

12 PM  Walk-Around Networking Lunch
Chuck Williams Conference Center and The Louis Greenspan Lobby, Marriott Pavilion (Lower Level) including Samsung Club des Chefs Demonstration Kitchen
Featuring the Premium Gold and Gold Level Sponsors

1 PM  Summit Concludes

SAVE THE DATE for the 2021 Menus of Change® Leadership Summit, which will be held June 15-17, 2021 at the Marriott Pavilion at The Culinary Institute of America, Hyde Park, New York.