Menus of Change Leadership Summit: Virtual Series
Confirmed Presenters

Omer Alkalay | Culinary Chef, Yarzin-Sella @ Google (Tel Aviv, Israel)
Dan Altschuler Malek | Managing Partner, Unovis Partners & New Crop Capital (San Francisco, CA)
Nancy Andrade, MPA | Health Scientist, Leasanded for Sodium Reduction in Communities Program, Centers for Disease Control and Prevention (Atlanta, GA)
Selassie Atadika | Chef-Owner, Midunu (Accra, Ghana)
Sophie Attwood, PhD | Senior Behavioral Scientist at Better Buying Lab, World Resources Institute (London, UK)
Derek Azevedo | Executive Vice President, Bowles Farming Company (Los Banos, CA)
Michiel Bakker | Director, Global Workplace Programs, Google (Los Gatos, CA)
Eliza Barclay | Health and Science Editor, Vox (Washington, DC)
Brad Barnes ‘87 | Director, Consulting and Industry Programs, CIA (Hyde Park, NY)
Kim Bartley | Senior Advisor, White Castle (Columbus, OH)
Paul Basciano | Vice President of Culinary, Elior North America (New York, NY)
Tom Bené | President & CEO, National Restaurant Association; CEO, National Restaurant Association Educational Foundation (Houston, TX)
Bill Billenstein ’10 | Senior Director Culinary & Nutrition, Guckenheimer @ Google (San Mateo, CA)
Heidi Blanck, PhD, MS | Team Lead CDC COVID-19 Food Systems Working Group, CDC; Branch Chief, Chronic Disease Nutrition/Obesity, CDC (Atlanta, GA)
Sara Bleich, PhD | Professor of Public Health Policy, Harvard T.H. Chan School of Public Health (Cambridge, MA)
Deanne Brandstetter, MBA, RDN | Vice President Nutrition & Wellness, Compass Group (White Plains, NY)
Tavel Bristol-Joseph | Pastry Chef and Partner, Emmer and Rye (Austin, TX)
Terri Brownlee, MPH, RD | Director of Nutrition and Wellness, Bon Appétit Management Company (Cary, NC)
Sara Burnett | Vice President, Food Values, Sustainability and Public Affairs, Panera (St. Louis, MO)
Cathy Burns | Chief Executive Officer, Produce Marketing Association (Newark, DE)
Marcus Carson | Assistant Director for Sustainability & Quality Control, Duke University (Chapel Hill, NC)
<table>
<thead>
<tr>
<th>Name</th>
<th>Title/Membership</th>
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<tbody>
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<td>Jacquelyn Chi</td>
<td>Director of Programs and Special Projects, Strategic Initiatives Group, CIA (Napa, CA)</td>
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<td>Kate Cox</td>
<td>Editor, The Counter; formerly The New Food Economy (New York, NY)</td>
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<td>Nina Curtis</td>
<td>Director; Executive Chef, Adventist Health Roseville Campus (Roseville, CA)</td>
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<td>Michael Dean</td>
<td>Chief Operating Officer, JINYA Ramen Bar (Los Angeles, CA)</td>
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<td>Josh Diekman, CEC, CCA</td>
<td>Executive Chef, Land O’Lakes (Hurst, TX)</td>
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<td>Greg Drescher</td>
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<td>Latin American Regional Executive Chef, Compass @ Google (Sao Paolo, Brazil)</td>
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<td>Joel Gamoran ’08</td>
<td>Author; Executive Director, Ready for Seconds (Seattle, WA)</td>
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<td>Professor of Medicine, Stanford University; Director, Nutrition Studies, Stanford Prevention Research Center (Palo Alto, CA)</td>
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<td>Senior Director of New Product Development &amp; Menu Innovation (Oklahoma City, OK)</td>
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<td>Chef, Cookbook Author and Food Network Contributor (Washington, DC)</td>
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Cathy Jörin, MBA | Director, Food Business School, CIA (Santa Rosa, CA)

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David Katz, MD, MPH | Founding Director, Yale University Prevention Research Center; Founder, True Health Initiative (New Haven, CT)

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Edward Lee | Co-Founder, Director of Programming, Mentor, Lee Initiative; Culinary Director, Succotash Restaurants (Louisville, KY)

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Paul Newnham | Director, SDG2 Advocacy Hub; Coordinator & Founder, Chefs Manifesto (London, UK)
Michel Nischan | Chef, Founder and President, Wholesome Wave; Co-Founder, Chefs Action Network (Bridgeport, CT)
Mai Nguyen | Owner, Farmer Mai/Minnow (Upper Lake, CA)
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