

MENUS CHANGE®

The Business of Healthy, Sustainable, Delicious Food Choices

Annual Leadership Summit: Virtual Series Program Schedule At-A-Glance | July 22 – August 26, 2020 | Wednesdays, 10 AM – 12:30 PM PDT

all times are listed in pacific time

7.22.20 Week I	7.29.20 Week II	8.5.20 Week III	8.12.20 Week IV	8.19.20 Week V	8.26.20 Week VI
10 AM Welcome and Introduction Menus of Change: Rebuilding—and Reimagining—Our Industry	10 AM Welcome and Introduction	10 AM Welcome and Introduction	10 AM Welcome and Introduction	10 AM Welcome and Introduction	10 AM Welcome and Introduction
10:10 AM General Session IA Lessons from the Pandemic: Our Health, Our Planet, Our Future 10:40 AM Live Q&A with General Session IA Speakers	10:05 AM General Session IIA Menus of Change and the Consumer: Connecting Pre- and Post-Coronavirus Trends	10:05 AM General Session IIIA <i>Keynote Conversation</i> America’s Restaurant Industry: Strategies to Reclaim our Future Towards Sustainable Food Systems: What We Are Learning from the Pandemic?	10:05 AM General Session IVA Red Meat Reduction: The State of the Evidence, Sources of Confusion	10:05 AM General Session VA Nudging the Industry, Nudging Ourselves: Leadership, Innovation, and the Policy Landscape	10:05 AM General Session VIA Chefs and Restaurants in the Post-Pandemic World: Rethinking our Future, Leading for Change
10:50 AM Breakouts - Round A A1: The “Sustainable World Kitchen” Culinary Stage: Plant Forward California A2: Chefs as Changemakers: Taking Action in the Era of COVID-19 and Beyond A3: Harvard Nutrition, Climate and Sustainability Roundtable: Getting the Big Picture in Focus A4: Case Studies in Effective Change Management: Insights from the Full-Service Restaurant Sector A5: Case Studies in Effective Change Management: Insights from the Noncommercial Foodservice Sectors	10:45 AM Breakouts - Round B B1: The “Sustainable World Kitchen” Culinary Stage: Plant-Forward Mexico B2: Plant-Forward Certification Initiative: Solutions for Industry Training and Talent Development B3: The Mediterranean as a Model: Health, Sustainability and Food Culture B4: Carbon Farming, Best Practices in Regenerative Agriculture, and How to Be Transparent about Your Sourcing and Agricultural Practices B5: The Psychology of Consumer Decision-Making, Food Choice Architecture, and What Foodservice Leaders Can Learn to Drive Sales of Plant-Forward Menu B6: Business Leadership Roundtable: The Year Ahead for Our Customers	10:45 AM Breakouts - Round C C1: The “Sustainable World Kitchen” Culinary Stage: Plant-Forward India C2: Trending in Google Food: Balanced, Plant-Forward Innovation Across the Globe C3: Purchasing through the Lens of Climate Change: Strategies and Best Practices C4: Perception of the Post-Pandemic Consumer: Critical Shifts in Foodservice Hygiene and Hospitality Strategies C5: Eating Our Way Out of the Climate Crisis: How Rethinking our Food System Can Balance the Biosphere	10:45 AM Breakouts - Round D D1: The “Sustainable World Kitchen” Culinary Stage: Plant-Forward Korea D2: Carbohydrate Quality and Whole Grains: Towards Optimal Health and Delicious Eating D3: More than Burgers: What’s Coming Next in Plant-Based Food? D4: Rethinking Meat, American Menus: How Do We Know What We Know? D5: Chefs as Change Makers: How Should We Educate the Next Generation?	10:45 AM Breakouts - Round E E1: The “Sustainable World Kitchen” Culinary Stage: <i>Sweet Endings</i> : The Dessert Flip, Three Pleasures, and Other Disruptions in the Pastry Kitchen E2: Nudging the Industry, Nudging Ourselves: Discussion E3: Advancing Healthy, Sustainable, Plant-Forward Menus in Healthcare Foodservice E4: Menus of Change Principles in Action: Case Studies from the Menus of Change University Research Collaborative E5: Healthy Kids Collaborative: K-12 Leadership in Healthy, Sustainable Culinary Innovations	10:45 AM Breakouts - Round F F1: The “Sustainable World Kitchen” Culinary Stage: Food Waste Reduction and Recovery: Culinary Innovation, Business Insights and Practical Solutions F2: Plant-Forward Greece: Culinary Strategies and Techniques F3: The Business of Biodiversity: Getting it on Menus, Rooting it in Agriculture F4: Healthy Menus R&D Collaborative: High-Volume Culinary Innovations in an Uncertain Future F5: Cities and Communities Leading the Charge: Impacts of Sodium Reduction Strategies
11:20 AM Networking Break and Sponsor Expo	11:15 AM Networking Break and Sponsor Expo	11:15 AM Networking Break and Sponsor Expo	11:15 AM Networking Break and Sponsor Expo	11:15 AM Networking Break and Sponsor Expo	11:15 AM Networking Break and Sponsor Expo
11:40 AM General Session IB On the Menu: Healthy, Protective Foods for our Immune System	11:35 AM General Session IIB Climate Action: How to Engage our Customers Around Climate Change Communication	11:35 AM General Session IIIB The Supply Chain Disrupted: Reassessing in Light of the Pandemic, Climate Change and Planetary Health	11:35 AM General Session IVB A “Tall Stack” of Opportunities: The Carbohydrate Flip	11:35 AM General Session VIB Sectors as Catalysts for Change: From Fast-Casual to K-12 and University Foodservice	11:35 AM General Session VIB Why Trust Science? Can We Afford the Change We Need? Crafting the Foundations of a Next-Generation Restaurant Industry
12:15 PM Networking Reception and Sponsor Expo	12:10 PM Networking Reception and Sponsor Expo	12:10 PM Networking Reception and Sponsor Expo	12:10 PM Networking Reception and Sponsor Expo	12:10 PM Networking Reception and Sponsor Expo	12:05 PM Closing and Final Remarks
					12:15 PM Networking Reception and Sponsor Expo