

UMass Chef Culinary Conference



Ken Toong
Assistant Vice Chancellor
UMass Auxiliary Enterprises

Welcome to
UMass Amherst

"Together, through Food for the Common Good, we will improve health, foster culture and community, and drive student success both on campus and at home."



32nd ANNUAL EDITION

UMass Chef Culinary Conference



*.Innovate
.Elevate .Celebrate*

The Premier Annual Event
in Collegiate & Campus Dining

- 750+** | Curated Industry Decision-Makers
- 30** | Hands-On Workshops & Sessions
- 6** | Full Days of Programming

UMass Chef Culinary Conference



**Hands-On
Experience**



**Health &
Sustainability**



**Education &
Insight**



Global Cuisine



**Collaboration &
Community**



**Leadership &
Excellence**

OUR MISSION

To advance campus dining by promoting healthy, sustainable, and delicious food and lifestyle options - through culturally inspired, globally influenced culinary education, science, and community.

By the numbers...

30

Interactive Hands-On Workshops & Demos

4

Harvard, Stanford, Tufts and UMass MDs

700+

Curated Industry Professionals

16

World-Class Chefs & Culinary Experts

10+

World Cuisines & Authentic Flavors

6

Full Days of Programming

PROGRAM HIGHLIGHTS



16 world-class chefs • 10+ cuisines



4 leading MDs • Evidence-based dining



2 Days Healthcare Culinary Track . UMass School of Public Health



Global Cuisine & Cultural Dining Afro-Peruvian, Persian, Thai, Japanese, Haitian &



*Competitions & Industry Events
ACF Team Competition • Vendor Show*



Leadership & Operations Sessions C-suite speakers • Franklin Covey • Campus leadership

2025 Attendee Profile

755

Professionals in one room

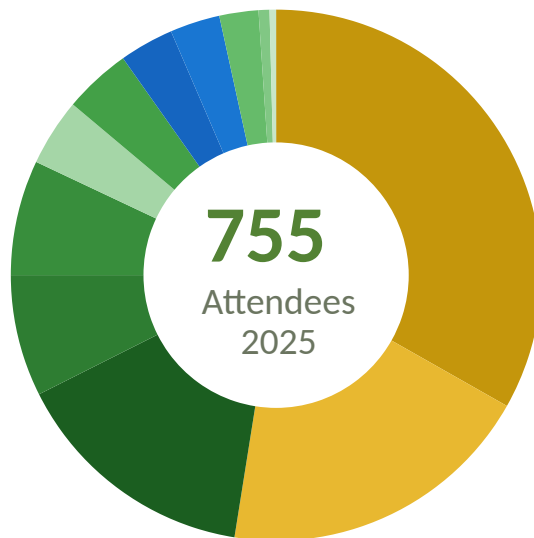
251 33.2%

Sponsors

358 66.8%

Field Practitioners & Speakers

*Intentionally curated for
balance between industry
and practice."*



10 Roles. One Community.

Sponsors (exhibiting)	251	33.2%
Speakers	146	19.3%
Chefs	114	15.1%
Directors	56	7.4%
Managers	53	7%
Unknown / N.A.	31	4.1%
Dietitians/Healthcare	31	4.1%
Students	25	3.3%
Professors	23	3%
Industry (non-sponsor)	18	2.4%
Media	5	0.7%
Purchasing	3	0.4%

None of this would be possible
without the support
of our sponsors.

*Their generosity, vision, and
commitment to campus dining
make every session, every workshop,
and every meal possible.*



Thank You.

UMass Chef Culinary Conference

With Grateful Recognition of Our Sponsors

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Sun Noodle

Performance Food
Service



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UFSO



Peet's Coffee



Loumidis Foods



Danone



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Imports

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Group



ITW FOOD EQUIPMENT GROUP

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Your Way Fresh

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BRONZE SPONSORS

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Pilgrim's Foodservice • Original Sunshine • Custom Culinary • Dumpling for U • SupHerb Farms • Yellow Bird • Maple Leaf Foods • Home Market Foods • Craic Sauce • Metafoodx

Unilever Food Solutions • Jamix • The Alternative Foodie • Bake'n Joy • Mutti Parma • Red Plate Foods • Bing • Hope's Cookies • MDR • Newchef Fashion

B&W Quality Growers • Fancy Pants Baking • Picrite • Cabot Creamery • Bio.Tech. Foods • Botrista • Grandy Organics • Bridor • DNI Group • Eastern

Smithfield Culinary • Ajinomoto • The Pink Bakery • La Molisana • Zeia • AUL Fine Foods • Wholesome Crave • Reser's Foodservice • Ambassador Meat Distributors

Their partnership makes world-class culinary education possible. We are deeply grateful to every sponsor for their commitment to this community.

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I ask three things of you this week...

01

Immerse Yourself Fully

02

Connect Across the Table

03

Go Home and Make It Better



Need anything this week? Our team is at the Registration Desk, we are here for you!



Thank You!