



28th Chef Culinary Conference
June 5-10, 2022 | UMass Amherst | Amherst, MA
<https://www.chefculinaryconference.com/>

PROGRAM SCHEDULE

Saturday, June 4, 2022

2:00PM Golf Tournament Amherst Golf Club

Day 1: Sunday, June 5, 2022

1:00PM **Registration**
Campus Center Auditorium

2:00PM-2:15PM **Welcome Remarks**
Campus Center Auditorium

2:15PM-3:00PM **The Evolution of Foodservice - Moving from Survival to Bold Innovation**
Campus Center Auditorium
The past two years have fundamentally changed foodservice and how consumers interact with our industry. This session will review how these changes will impact the role of technology, services, concept development, and menuing, with an emphasis on health and wellness and the specific needs of Gen Z.
Speaker: Maeve Webster

3:00PM-3:30PM **The Healing Power of Nutrition**
Campus Center Auditorium
There are growing evidence suggesting that many chronic inflammatory processes responsible for a variety of human diseases are caused by an imbalance gut microbiome that causes the switch from genetic predisposition to clinical outcome. Of all environmental factors that can influence the composition and function of our microbiome dictating the balance between health and disease, diet is the most impactful factor. Therefore, there is a great level of interest and focus in using diet as a therapeutic intervention to ameliorate inflammation and, therefore, treating a variety of chronic inflammatory diseases. Cooking demonstration with Chef Alex Ong to follow.
Speaker: Dr. Alessio Fasano, MD

3:30PM-3:45PM **Refreshment Break**

3:45PM-4:05PM **From Talk to Interaction: Making Meaningful Change Through Active Collaboration**
Campus Center Auditorium
Speaker: Michel Nischan

4:05PM-4:20PM **Industry Presentations**
Campus Center Auditorium
Dole Packaged Foods
General Mills



- 4:20PM-4:40PM** **Healing Through Food**
Campus Center Auditorium
Gonzalo will share with the audience the importance of Food on health and healing and make the right choices to improve their energy, immunity, and boost with vitality(fuel) to enable a Lifestyle Change. If we learn to respect (avoid food waste) food and indulge from our food choices, now that we still have variety of foods to choose from and combine them in a balanced and deliciousness way. We could wake up our own healing power, boost our system capabilities and not only achieve healing but freeze time (control aging). Obvious results and boosted stamina, vitality, curiosity will encourage us to revamp our lifestyles much needed to over calm diseases, regain our wellness while we nourish our mind, body, and soul.
Speaker: Gonzalo Campos
- 4:40PM-5:00PM** **Refreshment Break**
- 5:00PM-5:20PM** **Culinary Demonstration: From Banh Xeo to Tau Hu Xa Ot:
How to Plant Forward Everything**
Campus Center Auditorium
All across the nation, university campus dining leaders are all gearing up to enhance their menu offerings with plant-forward and plant-based options. In the Southeast Asian kitchen, particularly the Vietnamese kitchen, almost every recipe has an 'official' vegetarian version. In this session, Chef Mai Pham shares ideas on how to re-invent the iconic street food dishes and home-style foods that she grew up eating into a menu that students will find not only craveable and satisfying but perhaps also equally enticing because of the expanding discovery of new vegetables and plant-based recipe concepts.
Chef: Mai Pham
- 5:20PM-5:50PM** **The Hottest Health and Wellness Trends**
Campus Center Auditorium
Along with plant-based foods, Nashville Hot and oat milk, topping the 'on trend' lists in 2022 is something that may seem surprising: self-care and mental wellness. The journey through and past the pandemic has prompted healthy eating to be considered and prioritized perhaps more than ever before, where today an equal number of consumers – 92% – consider both mental and physical health to be important in creating an overall sense of well-being. Consumers agree that eating right is a key component of self-care, and this presentation will cover key insights and trends in health and wellness, spanning the growing importance of mental wellness, food allergies, trendy diets, functional foods, plant-based diets and more.
Speaker: Marie Molde
- 5:50PM-6:20PM** **Stirring it Up: How We Can All Help the Northeast's Organic Family Farms**
Campus Center Auditorium
From serving as Executive Director of the New Alchemy Institute in the 1970s to helping lead the launch and growth of Stonyfield Organic from a 7-cow farm to a half-billion-dollar business, to investing in and mentoring hundreds of organic products firms, to his current role as Chair of the Northeast Organic Family Farm Partnership, Gary Hirshberg has been championing and supporting organic family farms for 45 years. Gary has developed a keen understanding of how all of us – chefs, food service managers, business people, and consumers- can make all the difference when it comes to strengthening the region's family farm viability, and why we must



band together to support these farms now more than ever. He'll share a bit about the creation and growth of Stonyfield, the economic and environmental urgency of ensuring these farms' viability, and how the culinary world can make all the difference in ensuring a healthy and sustainable future.

Speaker: Gary Hirshberg

6:30PM-7:30PM Reception and Tournament of Champions hosted by Jet Tila

Campus Center 11th Floor

The Chef Culinary Conference is back in person, and with it comes our fun cooking competition. We've done Iron Chef and Cutthroat Kitchen. Now we're introducing The Tournament of Champions: Chef Conference Edition. Celebrity Chef Jet Tila is back and will guide our brave culinary competitors through the trials and tribulations of this very fun and challenging cooking competition.

Here are the basics: The competition will follow similar guidelines as the Food Network Competition. There will be 2 rounds. Round 1 is on Sunday, June 5th with the Championship Round being on Monday June 6th. The competition will feature 6 teams, 2 players per teams. Each team will be seeded randomly at the start of the competition. The top 2 seeds (Team 1 and 2) will automatically get fast tracked to the Championship round. Team 3, 4, 5 and 6 will compete in round 1. The 2 teams with the highest scores will move onto the Championship Round. In the Championship Round, the team with the highest score will be crowned winner.

Like the version of the show on Food Network, there will be 5 randomizer wheels. Each wheel will feature a particular category with 12 options per wheel. The categories are Protein, Produce, Equipment, Cooking Style, and Sponsor that will feature items from sponsors of the event. The wheels will be spun and whatever item is landed on will need to be used by each team. For instance, you could land on Salmon for Protein, Black Garlic for Produce, Blow Torch for equipment, Peppery for Cooking Style and the Wonderful Company for Sponsor. In this case, each team will need to create their dish with each of those included.

Each round will have 30 minutes for cooking. Each team will need to prepare 3 identical dishes, 2 for the judges and 1 display plate. There will be 4 judges.

The winning team will receive a championship belt, \$500 and bragging rights for the year.

8:00PM

Networking at the UPub

UPub, Campus Center 2nd Floor

Day 2: Monday, June 6, 2022

7:00AM-8:00AM

Breakfast & Registration

Lower Level, Campus Center

8:00AM-8:10AM

Welcome Remarks

Campus Center Auditorium



- 8:10AM-8:40AM** **Current Trends In The Food & Beverage Space**
Campus Center Auditorium
The Food & Beverage industry is facing supply chain constraints, input and commodity cost inflation and volatility, and increasingly changing consumer behaviors and preferences. During this session we will share McKinsey's perspective on how these trends are playing out in the foodservice industry and potential ways to navigate them.
Speaker: Kimberly Stover
- 8:40AM-9:20AM** **Can We Feed The World a Diet That is Both Healthy and Sustainable?**
Campus Center Auditorium
Our global community is facing the twin challenges of an epidemic of chronic disease and accelerating changes in climate that will devastate human civilization if left unchecked. The foods that we chose and the systems that produce our food will play a key role in our collective fate. A deep analysis suggests that a future with both human and planetary health is possible, but this will require the engagement of all levels of society, from individuals to national and international organizations. Food services are in a unique position to be change makers.
Speaker: Dr. Walter Willett
- 9:20AM-9:40AM** **Industry Presentations**
Campus Center Auditorium
Driscoll's
The Wonderful Company
- 9:40AM-10:10AM** **Post Milk Generation:**
OATLY on the Acceleration and Future of the Plant-Based Food Shift
Campus Center Auditorium
OATLY will speak on the why and acceleration of the plant-based food system shift.
Speaker: Michael Messersmith
- 10:10AM-10:25AM** **Refreshment Break**
- 10:25AM-10:45AM** **Culinary Demonstration: The Wonders of Achiote**
Campus Center Auditorium
During this demo Iliana will showcase the achiote (annato seeds) how to work with it, and she will present a typical recipe from the Yucatan Pescado Tikin Xic.
Chef: Iliana de la Vega
- 10:45AM-11:15AM** **Will Plant Protein Foods Led to A Healthier and More Sustainable Diet?**
Campus Center Auditorium
Utilization of plant proteins to replace animal foods will help improve the sustainability of our diet. However, many of these plant-derived animal food substitutes are not nutritionally superior to the animal foods they replace. In addition, most Americans are consuming 1.5-fold more protein than is currently recommended while they are under consuming fruits and vegetables by 40%. This suggests that a healthier and yet equally sustainable diet could be obtain by decreasing the "protein on the plate" and increasing fruits and vegetables. However, this does not come without challenges as many consumers don't consume fruits and



vegetables due to their high costs, difficulty in preparation, high susceptibility to spoilage and low flavor acceptance. This presentation will discuss potential strategies that can be adapted to try to increase fruit and vegetable consumption in an attempt to improve diet quality and sustainability.

Speaker: Eric Decker

11:15AM-11:25AM Industry Presentations
Campus Center Auditorium
Danone

11:25AM-11:40AM Refreshment Break

11:40AM-12:40PM C-Suite Panel

Campus Center Auditorium

Back by popular demand, the C-Suite Panel is always an intriguing session, hosted by Larry Obkerfell, an industry veteran and former CEO of IFMA. Operators would like to know how the manufacturers innovate by rolling out new items to keep revenues growing? What are some of their strategies and R&D processes in this competitive environment? How do they position sustainability, social values, health & wellness and DEI in the total equation? How can the supply chain and operators better collaborate to grow business while reducing the food/labor costs and still provide the customer with a positive experience?

Moderator: Larry Obkerfell

Panelists: Sung Yoon (S.Y.) Nam, Pulmuone (VP of Marketing)

Stuart McAllister, Dole (VP of Sales & Marketing)

Michelle Wolf, New Wave Foods (CEO)

Perry Miele, Nestle (President & Regional Business Head)

Chris Jasper, Sysco (SVP & President, U.S. Broadline Foodservice Operations)

12:45PM-2:45PM Industry Showcase
Bluewall, Campus Center

Join us for lunch at our Industry Showcase. Connect, eat and experience what's new and exciting with over 50 of our conference partners.

3:00PM-6:00PM Hands On Workshops
Worcester Commons

Bringing Authenticity and Culinary Diversity to Campus Dining

Adventurous, yes? Hard, no! Come join us at this fun and informative workshop with Chefs Mai Pham and Tina Freedman where they'll be sharing some mouthwatering Vietnamese recipes that will wow your students. Cook side by side with the team and learn techniques and secrets on how you can incorporate delivering authentic Southeast Asian flavors into busy and often labor-challenging environments!

Chef: Mai Pham

A Celebration of Mexican Flavors

We will prepare salsas and dishes where the flavor of the Mexican ingredients are key to create a Myriad of dishes.

Chef: Iliana de la Vega



**Hands On
Workshops
(continued)**
*Worcester
Commons*

Terrestrial Thai Cuisine

In this workshop, you will learn some of the unique sauces that represent different dishes in Thai cuisine with many applications. The sauces include a classic Thai tamarind sauce, Prig Khing sauce, and a versatile filling that can be made into two wonderful Ancient Thai appetizers that are delicious and easy to make. The menu in this workshop will be Galloping Horses and Thai dumplings for the starting course. Hormok is a refined and up-scaled dish of steamed fish fillet in curry mousse. This is my family's recipe which has been passed on to me for 2 generations from my grandmother in Ayutthaya, the former ancient capital city of Thailand over 800 years ago. Two other entrees are Pad Prig Khing which can be done with any protein or plant-based ingredients. The tamarind sauce can be made into 3 delicious dishes. The 5th menu will be a Thai dessert, Mungbean cake, which is very healthy compared to Western desserts. This Mungbean cake is very easy to prepare in large volume quantities.

Chef: Chai Siriyarn

Coming Home: Global Chef in his Southern Kitchen

Evolution of Food through travel, fellowship, and passion for the culinary arts.

Chef: Kenny Gilbert

Coast of Malabar

A true passion for food that explores innovation at the intersection of authenticity and vernacular ingredients. Our inspiration is to break the narrative about the complexity of Indian food by remixing traditions, taking creative risks, and telling stories about the Indian cuisine journey from the North to south.

Chef: Nijo Joseph

Say It Loud and Bold with the Power Of Plants

Chefs from every culture and every venue worldwide, have long used plant-based ingredients to produce bold, unprecedented flavors. Traditional mostly ancient creations offer unique, iconic dishes, based on grains, greens, and legumes that over time represent entire cuisines. For example, falafel in the Middle East, Eggplant Parmigiana in Italy, congee in Asia, rice and beans in Central and South America. The move towards a plant-based diet arises out of necessity to reduce the amount of animal proteins, or to make plant-based ingredients the mainstay of cuisine for religious, dietary restrictions and/or preference. Many of these dishes originate in Blue Zones, countries where the longevity of its population depends on the nutritional power of its food.

I've selected a few of my favorite, memorable dishes that not only taste loud, but are simple to prepare and rely on the intelligent combination of texture, flavor, and ancient customs. I've adapted them to modern operations. I hope they become staples in your kitchen for years to come.

Chef: Steven Petusevsky



**Hands On
Workshops
(continued)**
*Worcester
Commons*

Seafood as Passport

Utilizing innovative seafood products in recipes from around the world to elevate menus and celebrate global flavors.

Chef: Barton Seaver

Modern Media Savvy Chef- Tips and Tricks on Being a Chef in the Modern Media World

Being media savvy is an important attribute in a modern chef's list of skills. With the proliferation of social media, being able to navigate the online world is just as important as culinary training. Not only is it important to have exceptional culinary skills, but a chef needs to be media savvy enough to tell an extraordinary story about their creations. In this media training hands on workshop, Chef Jet Tila will help participants curate engaging stories about their creations and demonstrate how to execute live demos that will have long lasting impacts on audiences. The class will focus on being a better chef presenter along with the dos and don'ts of social media.

Chef: Jet Tila

Chef Yan's Wok Shop

The essentials of Chinese cuisine. The wok: the essential tool in an Asian kitchen.

Chef: Martin Yan

Above and Beyond the Bread of Duty

Come explore the wide world of bread and celebrate rich traditions. Roll up your sleeves and get ready to make some creative breads such as Vollkornbrot, Japanese Milk Bread, Swiss Pretzel Pizza, Irish Potato Beer Bread, and some very simple crackers (gluten free & vegan). We will expand our creativity and charm our customers with few *gâteaux de voyage*. Small in size, but tasty! Popularized by Gaston Lenôtre, *gâteaux de voyage* are quick breads designed to travel and have a long shelf life. Participants will produce a variety of *gâteaux de voyage*, including a moist vegan lime loaf, a rich hazelnut carrot, a moist pumpkin aromatized with orange, as well as a humble lemon loaf.

Chef: Lumi Cirstea

Farm To Forchetta; Farm Fresh Seasonal Pastas From Red Barn Kitchen

In this class, we will create four healthy pasta dishes: Rye 'Lumache' with braised chicken sugo, Carrot 'Creste de Gallo' with fresh ricotta, Sweet corn 'Bigoli' with brown butter crumb, and Semolina 'Cascarece' with cherry tomatoes and parmigiano.

Chef: Matthew Jennings

3:00PM - 3:45PM

Concurring Nutrition Session: What Campus Dietitians Need to Know about implementing the Low FODMAP Diet

Worcester Commons, Third Floor

This session will review when a low FODMAP diet is appropriate and when it may not be for IBS symptom management. A brief introduction of the FODMAP gentle approach concept will be reviewed and why this approach may offer symptom benefits with less diet restriction and nuance. New research is uncovering an increasing prevalence of eating disorders as well as the presence of disordered eating occurring in about 1/4 of individuals with GI conditions. Key tools to help screen for eating disorders as well as food fear, will be reviewed. Given restrictive elimination diets may trigger further eating disorder behaviors, the low FODMAP diet should not be applied broadly for all students with IBS. For the appropriate LDF candidate, practical



tips will be covered for applying a low FODMAP diet in the dorm and in the college cafeteria setting.

Speaker: Kate Scarlata

4:00PM - 4:45PM **Concurring Nutrition Session: Innovate, Elevating and Celebrating Cultural Foods**
Worcester Commons, Third Floor

Nutrition isn't a one size-fits-all approach and it's important to meet our audiences where they are at, which includes the important role culture plays in our food choices. The food we eat, who we eat it with and how we prepare it are all a part of our culture. As nutrition and culinary professionals learning about foods from diverse cultures is a necessary. Learn more about foods from cultures that you work with, and the importance of respecting and honoring traditional foods from registered dietitians and founders of EatWell Exchange, Jasmine Westbrook and Ashley Carter.

Speaker: Jasmine Westbrook and Ashley Carter

5:00PM - 6:00PM **Concurring Nutrition Session: Social Media Best Practices for Campus Dietitians**
Worcester Commons, Third Floor

If the words, "social media" make your head spin and you feel like there aren't enough hours in the day to do it right, then we've got you covered with this important session on social media best practices. Learn why Instagram and Tiktok are top platforms for Gen Z students and hear about best practices for social media, including making a plan and setting realistic goals, monitoring conversations and responding with compelling content, getting to know your audience better, and finding your authentic voice. Create an Instagram Reel with video, music, and graphics in real time, and leave with ideas for how to build community with your fellow campus RDNs.

Speaker: Liz Weiss, MS, RDN

7:00PM-9:00PM **Clambake and Tournament of Champions Finale hosted by Jet Tila**
Bluewall, Campus Center

A conference favorite you won't want to miss! Enjoy a New England summer tradition featuring fresh lobsters, chowder, steak, local strawberry shortcake, and live music.

9:00PM **Networking at the UPub**
UPub, Campus Center 2nd Floor

Day 3: Tuesday, June 7, 2022

7:00AM-8:00AM **Breakfast & Registration**
Bluewall, Campus Center

8:15AM-8:45AM **The Next Great Seafood Stories**
Campus Center Auditorium

Building on the past to chart a future for communicating the importance of seafood to the next generations.

Speaker: Barton Seaver



8:45AM-8:50AM

Industry Presentations

Campus Center Auditorium

North Coast Seafoods

8:50AM-9:15AM

Plant-based, Here to Stay—and Grow

Campus Center Auditorium

Plant-based foods poised for explosive growth. A groundbreaking new report has predicted that the plant-based food market will exceed \$162 billion within the next decade. Another report projected plant-based food market would comprise 7.7% of the global protein market. Chef Derek Sarno, co-founder of Wicked Kitchen and Director of Plant Based innovation at Tesco advocates that plant based is 'food that's good for everyone' and will discuss the latest perspectives on current trends and their impact on the food service industry.

Speaker: Derek Sarno

9:15AM-9:40AM

Dissemination & Translation of Healthy Mediterranean Diet Principles

Campus Center Auditorium

The traditional Mediterranean diet is considered the world's most evidence-based eating pattern for promoting health and longevity. Expert consensus has even identified the Mediterranean diet as the easiest to follow among healthy eating patterns. However, fewer Americans/American families cook at home and do not know how to select and buy fresh foods. Furthermore, institutional food environments and their busy consumers often sacrifice health benefits for the convenience of faster, cheaper and more processed foods of lower quality. Additionally, many food services have been slow to implement healthier food options compatible with the Mediterranean diet. All of these factors, contribute to the current epidemics of obesity, diabetes and other chronic diseases. This presentation will look at a variety of means for the dissemination & translation of Healthy Mediterranean Diet Principles to the greater public.

Speaker: Dr. Stefanos Kales

9:40AM-9:55AM

Industry Presentations

Campus Center Auditorium

B&W Quality Growers

Alaska Seafood Marketing

9:55AM-10:20AM

Next Generation Plant-Based Foods—The Science Behind Creating A More Sustainable And Healthy Food Supply

Campus Center Auditorium

There has been a surge of interest in creating plant-based alternatives to meat, seafood, egg, and dairy products due to environmental, ethical, and health reasons. It is challenging to mimic the desirable properties of animal-based products with plant-derived ingredients because of their different molecular characteristics and structural arrangements in foods. In this talk, recent research in our laboratory on using soft matter physics approaches to create plant-based foods that similar animal products is given.

Speaker: Julian McClements



10:20AM-10:35AM Refreshment Break

10:35AM-11:00AM Changing Tastes: Innovation for Today & Tomorrow

Campus Center Auditorium

Consumer preferences are always evolving, but those changes are happening on an accelerated timetable today, particularly among younger consumers. In this session, we'll look at the foods and flavors that consumers increasingly prefer and what that means for menu and concept innovation. What are the cuisines and flavors that should become the new default options on your menu? Which cuisine would Gen Z choose if they had to eat one for the rest of their lives? (They are the only generation not to select Italian!) How have the past two years changed consumer food habits? If the future looks hazy and innovation seems overwhelming right now, this session offers clarity and direction.

Speaker: Mike Kostyo

11:00AM-11:10AM Industry Presentations

Campus Center Auditorium

Pulmuone

11:10AM-12:10PM Directors Panel

Campus Center Auditorium

Food is life and it enhances the quality-of-life experiences. Five senior campus food directors from across the nation and Canada will share their perspective on campus dining and how they innovate and elevate their programs to the next level; grow their business, address rising costs in food and labor and incorporate DEI, while providing a positive student experience. This will surely be a fun and engaging session, hosted by Rafi, one of the most highly respected thought leaders in our industry.

Panelists: Johnny Curet, Director of Campus Dining—Senior Executive Chef, Rice University

Andre Mallie, Assistant Vice President, Auxiliary Services, University of San Diego

Ed Townsley, Executive Director, University of Guelph,

Betsy Helgesen, Director Dining Services, University of Minnesota, Duluth

Dustin Cutler, Executive Director of Dining, Cornell University

Moderator: Rafi Taherian, Associate Vice President of Yale Hospitality, Yale University

12:10PM-12:30PM Refreshment Break

12:30PM-1:30PM Culinary Conversation with Jacques Pépin, Alice Waters, and Martin Yan

Campus Center Auditorium

Introduction: Rafi Taherian

Moderator: Joanne Weir and Alex Ong

1:30PM-2:30PM Lunch

Bluewall, Campus Center



2:30PM - 6:00PM **Hands On Workshops:**
Worcester Commons

A Celebration of Mexican Flavors

We will prepare salsas and dishes where the flavor of the Mexican ingredients are key to create a Myriad of dishes.

Chef: Iliana de la Vega

Terrestrial Thai Cuisine

In this workshop, you will learn some of the unique sauces that represent different dishes in Thai cuisine with many applications. The sauces include a classic Thai tamarind sauce, Prig Khing sauce, and a versatile filling that can be made into two wonderful Ancient Thai appetizers that are delicious and easy to make. The menu in this workshop will be Galloping Horses and Thai dumplings for the starting course. Hormok is a refined and up-scaled dish of steamed fish fillet in curry mousse. This is my family's recipe which has been passed on to me for 2 generations from my grandmother in Ayutthaya, the former ancient capital city of Thailand over 800 years ago. Two other entrees are Pad Prig Khing which can be done with any protein or plant-based ingredients. The tamarind sauce can be made into 3 delicious dishes. The 5th menu will be a Thai dessert, Mungbean cake, which is very healthy compared to Western desserts. This Mungbean cake is very easy to prepare in large volume quantities.

Chef: Chai Siriyarn

Coming Home: Global Chef in His Southern Kitchen

Evolution of Food through travel, fellowship, and passion for the culinary arts.

Chef: Kenny Gilbert

Streets of Punjab

A true passion for food that explores innovation at the intersection of authenticity and vernacular ingredients. Our inspiration is to break the narrative about the complexity of Indian food by remixing traditions, taking creative risks and telling stories about the Indian cuisine journey from the North to south.

Chef: Devinder Kumar

Say It Loud And Bold With The Power Of Plants

Chefs from every culture and every venue worldwide, have long used plant-based ingredients to produce bold, unprecedented flavors. Traditional mostly ancient creations offer unique, iconic dishes, based on grains, greens, and legumes that over time represent entire cuisines. For example, falafel in the Middle East, Eggplant Parmigiana in Italy, congee in Asia, rice and beans in Central and South America. The move towards a plant-based diet arises out of necessity to reduce the amount of animal proteins, or to make plant-based ingredients the mainstay of cuisine for religious, dietary restrictions and/or preference. Many of these dishes originate in Blue Zones, countries where the longevity of its population depends on the nutritional power of its food.



**Hands On
Workshops
(continued)**
*Worcester
Commons*

I've selected a few of my favorite, memorable dishes that not only taste loud, but are simple to prepare and rely on the intelligent combination of texture, flavor, and ancient customs. I've adapted them to modern operations. I hope they become staples in your kitchen for years to come.

Chef: Steven Petusevsky

Seafood as Passport

Utilizing innovative seafood products in recipes from around the world to elevate menus and celebrate global flavors.

Chef: Barton Seaver

Let's Get Snacking With Fresh Baked Healthy Quick-Breads And Flatbreads

Chef John Noble Masi will be presenting a hands-on workshop focused on several strong growth areas in dining trends: fresh baked quick-breads and flatbread pizzas. Workshop participants will learn about what drives the trends in these two areas and how both the retail world and our restaurant competition delivers these products. Chefs will work hands-on to prepare selected recipes focusing on plant-based and gluten free dining options and learn how to best offer these foods in their own dining centers. Space is limited to 20 participants, so please sign-up early if you want to ensure your spot in this session

Chef: John Masi

Above and Beyond the Bread of Duty

Come explore the wide world of bread and celebrate rich traditions. Roll up your sleeves and get ready to make some creative breads such as Vollkornbrot, Japanese Milk Bread, Swiss Pretzel Pizza, Irish Potato Beer Bread and some very simple crackers (gluten free & vegan). We will expand our creativity and charm our customers with few *gâteaux de voyage*. Small in size, but tasty! Popularized by Gaston Lenôte, *gâteaux de voyage* are quick breads designed to travel and have a long shelf life. Participants will produce a variety of *gâteaux de voyage*, including a moist vegan lime loaf, a rich hazelnut carrot, a moist pumpkin aromatized with orange, as well as a humble lemon loaf.

Chef: Lumi Cirstea

The Power of the Hack: Plant-Forward Solutions for a Healthier Planet

Even before the pandemic, labor constraints coupled with intense market demand for more costly ingredients that are regenerative, local, clean-label, and plant-forward posed serious challenges in scaled food service environments. Buying ingredients from smaller-scale producers to factor into menu plans can require cooking meals and soups from scratch while presenting challenges with product inconsistencies. There are a number of reputable, culinary-driven companies offering high-quality, plant-forward, organic, and delicious solutions with global flair.

Leveraging a handful of prepared products like pre-cooked ancient grains, soups, legumes, cut vegetables and plant-based proteins can save significant time and labor costs while providing nutrient-dense, plant and planet-friendly meal solutions with a real story. Saved time can be spent incorporating locally-grown ingredients into these dishes in a scale-appropriate manner. Join me as we take a trip around the world, and



to the local marketplace, while combining a number of commonly prepared foods into finished dishes using minimal steps and labor.

Chef: Michel Nischan

Farm To Forchetta; Farm Fresh Seasonal Pastas From Red Barn Kitchen

In this class, we will create four healthy pasta dishes: Rye 'Lumache' with braised chicken sugo, Carrot 'Creste de Gallo' with fresh ricotta, Sweet corn 'Bigoli' with brown butter crumb, and Semolina 'Cascarece' with cherry tomatoes and parmigiano.

Chef: Matthew Jennings

2:30PM - 3:15PM Concurring Nutrition Session: Smart Plan for Changing to Digital Labeling

Worcester Commons, Third Floor

We all struggle with keeping our menu identifiers and signage correct. This session will cover the steps to take to get ready to use digital signage to communicate what's on the menu. Topics covered will include menu touchpoints, developing "one source of truth", policies for substitutions and recipe changes, and ideas for quality assurance to ensure accuracy. New technologies in the market that can replace printed menu identifiers will be reviewed.

Speaker: Lisa Eberhart

3:25PM - 4:10PM Concurring Nutrition Session: Eosinophilic Esophagitis (EoE)

Worcester Commons, Third Floor

Speaker: Tara McCarthy, MS, RD, LDN

**4:20PM - 5:05PM Concurring Nutrition Session:
A Campus Dietitian's Role in Fueling Student Athletes**

Worcester Commons, Third Floor

We've all heard the saying, "Food is fuel." But what does that really mean when it comes to properly fueling a student athlete? How do you maximize an athlete's performance on and off the field, especially for students that are eating on a meal plan? In this session, Sports Dietitian and Certified Strength Coach, Chef Poyourow, will review the current trends on fueling the student athlete, supplements, the needs of vegetarian athletes, and how to work with your universities dining staff and athletic department to optimize how and when athletes should be eating throughout the training cycle.

Speaker: Jon Poyourow MA, RD, LD, CSCS Associate Professor Johnson & Wales University | College of Food Innovation & Technology

5:15PM - 6:00PM Concurring Nutrition Session: Round Table Discussion

Worcester Commons, Third Floor

7:00PM - 9:00PM Evening with Jacques Pépin, Alice Waters, and Martin Yan

Permaculture Garden

9:00PM Networking at the UPub

UPub, Campus Center 2nd Floor



Day 4: Wednesday, June 8, 2022

7:00AM-8:00AM Breakfast & Registration

Worcester Commons

8:30AM - 9:30AM Student Panel

Worcester Commons

We are privileged to serve Gen Z, our core customers, and future leaders as well. They want healthy, sustainable and delicious food choices, while plant forward/plant-based items are gaining popularity on campus. Our students prefer experiential dining, authenticity, and global-inspired cuisine. In a spring 2022 survey of UMass students, 76% believe it is important to reduce their carbon footprint. Let's listen to their perspective of campus dining for the upcoming Fall 2022 semester and beyond, hosted by Marie Molde, a national renown trend analyst and expert in food and business.

Panelists:

Nicole Alvarez	UMass Amherst
Shrinidhi Gopal	UC Berkeley
Veronika Olszewski	University of Michigan
Chris Tran	Cornell University

Moderator: Marie Molde

9:30AM-9:40AM Industry Presentations

Worcester Commons

Kellogg's

10:00AM - 4:00PM Leadership Symposium

Old Chapel

Riding on the conference theme *Innovate, Elevate and Celebrate*, seven speakers from across the nation will discuss issues and challenges facing the College and University industry and offer solutions while sharing best practices. Topics will cover DEI, social media, student experience, succession planning, community building, collaboration, and management strategies.

Presenters:

- Gerry Fernandez, President & Founder, the Multicultural Foodservice & Hospitality Alliance
- Xueting Jiang, Assistant Professor of Management, New York Institute of Technology
- Bogdan Prokopovych, Lecturer, Isenberg School of Management
- Robert Nelson, CEO of NACUFS
- Bruce Weinberg, Professor of Marketing, Isenberg School of Management
- Larry Obkerfell, CEO and Founder of All One Foodservice
- Fleur Veldhoven, Vice President of Marketing at Nestlé Professional

Moderator: Paul King

30 min per speaker with 15 min Q&A

10:00AM - 3:00PM Hands On Workshops Conducted by Johnson and Wales University Chefs

Worcester Commons



**Hands On
Workshops
(continued)**
*Worcester
Commons*

Building a Better Breakfast & Late-Night Program

Dining habits have shifted significantly in the past several years. A global pandemic is only partially to blame as Generation Z is united in wanting more nutritious, globally inspired options on the menu. Is it possible for chefs to cater to the ever-growing demands of today's college diner? Students historically frequent dining halls more often for lunch and dinner, leaving breakfast and late-night snacks as an opportunity to create non-traditional menus that appeal to student's health-focused, on-the-go lifestyle. Participants in this session will discuss and explore options for reimagining the first, last and in between meals of the day, attempting to provide the much-needed brain food students crave and need.

Matthew Britt, C.E.C, Assistant Professor Johnson & Wales University | College of Food Innovation & Technology

Street Eats: (E)merging Cultures in Student Dining

Globalization has broadened student interest in international cuisine, opening palates to a world of new flavors. Student diners today expect authentic, delicious, and inspired food but are also critically evaluating their impacts on social food justice and gastronomic sovereignty. How does a chef navigate the turbulent waters of cuisine and cultural appropriation, decolonized menus, and decolonized minds? These topics and more will be discussed as participants cook through a series of international street foods inspired by flavor, cultural significance, and institutional adaptability. Sustainability discussions will be centered around cultural appropriations in food (culinary injustice) and decolonizing menus & minds.

Branden Lewis, EdD, CEC, Associate Professor Johnson & Wales University | College of Food Innovation & Technology

Fueling the Student Athlete

We've all heard the saying, "Food is fuel." But what does that really mean when it comes to properly cooking for a student athlete? Do you know the difference between a strength athlete vs. a power or an endurance athlete? How do you maximize performance on and off the field? In this session Sports Dietitian and Certified Strength Coach, Chef Poyourow, will cover the basics on the science of how and when athletes should be eating and what food choices would be the most optimal throughout the training cycle. This hands-on workshop will focus on making foods that are nutritious and delicious by using traditional ethnic flavors in a modern approach.

Jonathan Poyourow MA, RD, LD, Associate Professor Johnson & Wales University | College of Food Innovation & Technology

A Good Beginning *Bakes* for a Good Ending

Many ancient grains thrive where lower levels of pesticides, fertilizers, and irrigation are used, making them a smarter choice to consumers who choose to shop with their carbon footprint in mind. In this round table we will dive deeper into these topics and discover ways to incorporate ancient grains into your menus. We will culminate in a hands-on workshop where you will learn the essential methods and techniques to swap out over processed wheat flour for ancient grains in globally inspired baked items making them more delicious and packed with nutrients.

Jeff Alexander M.Ed., C.B.B, Associate Instructor Johnson & Wales University | College of Food Innovation & Technology



**Hands On
Workshops
(continued)**
*Worcester
Commons*

Every Day I'm Brusselin'

Plant-forward diets have become popular as a means of reducing the environmental footprint and promoting human health and animal welfare. Plant forward does not mean changing an entire meal program, but rather including plant forward options for these reasons. In this session we will discuss opportunities to build a better plant forward program and ideate on how to create adequate selection and combination of foods to achieve consumer acceptance while increase nutrition. We will culminate in a hands-on workshop to create delicious plant-based menus that span across all meal periods throughout the day.

Stacy Mirabello MLA, CEPC, Associate Professor Johnson & Wales University | College of Food Innovation & Technology

Socializing Around the Meze Plate

Considered by many to be a fusion of Mediterranean cuisine, Middle Eastern cuisine offers refined flavors designed to showcase quality ingredients. In this session we will discuss the versatility of Meze by designing menus that support a healthy lifestyle. Substantial life-changing transitions happen when young adults finish high school and start their college experience. It is within this time that college students often begin to make their own food choices, building upon past experiences that create their own food philosophy. An essential component to this food philosophy includes the social aspects of consuming food.

In order to design and support a healthy lifestyle, it is critical to acknowledge dietary behaviors in the university-age population. By creating these fun and flavorful appetizers inspired by traditional recipes we celebrate the diversity of flavor and discuss opportunities on how you might showcase the versatility of Middle Eastern inspired plates designed for sharing among friends.

Michael Makuch Associate Professor Department Chair Johnson & Wales University | College of Food Innovation & Technology

10:00AM - 3:00PM Dietitians to Join Hands On Workshops conducted by Johnson and Wales University Chefs

6:00PM - 6:30PM Reception
Student Union Ballroom

6:30PM - 8:30PM Grand Banquet
Student Union Ballroom
Driscoll's

8:30PM Networking at the UPub
UPub, Campus Center 2nd Floor



Day 5: Thursday, June 9, 2022

7:30AM - 8:30AM **Breakfast & Registration**
Worcester Commons

8:30AM **Food-Away-From-Home is @ Home - Now What?**
Worcester Commons

The dynamics of the foodservice industry continue to change at an accelerated pace. From more discerning consumers across all ages and demographics, twisted and tangled global supply-chains, diverse social values colliding with policy regulators and unsettling economic conditions - the outlook for all segments of the food-away-from-home business is unpredictable, to say the least. Join Phil Kafarakis, IFMA's CEO in a provocative discussion about the future of foodservice.

Speaker: Phil Kafarkis

9:00AM **Industry Presentations**
Worcester Commons
Performance Foodservice
Coca-Cola Beverages Northeast

9:20AM **Group Photo**
Worcester Commons

9:45AM - 2:30PM **Hands On Workshops conducted by Johnson and Wales University Chefs**
Emerging from a Global Pandemic
Worcester Commons

Join Johnson & Wales Chefs to explore challenges waiting for food service professionals as we emerge from the pandemic. Together, we will dive into how embracing a growing demand for incorporating global inspiration, vegetarian flavors, and healthy alternatives to traditional meal options shapes menu development in the new normal. During this interactive conversation, participants will share their experiences in reimagining how their operation will cater to a post-pandemic generation who is more conscious about this food choices than ever before.

3:00PM-5:00PM **ACF Sanction Team Competition Briefing**
Worcester Commons

This event is one of the most anticipated during the conference. Ten teams of four will compete in a hot food competition. Each team will be given a mystery basket of products with which they will have three hours to prepare 10 servings. We will crown the best culinary team in the nation. More details will be provided at Thursday's mandatory afternoon meeting. The competition is evaluated by a panel of national judges. This is a serious but fun event.

Let the competition begin!

Show Chair: John Noble Masi

Judges: Lead Judge Darrin Aoyama, CEPC, AAC
Dale Miller, CMC, WGMC, AAC



Nick Zakharoff, CEC
Michael Morgan, CEC, FMP, AAC, ACE
Walter S. Zuromski, CEC, CCE
Victor Sommo, CEC
Sarah Deckert, CEC
Christopher Tanner, CEC, CCE, AAC
George Castaneda, CEC

5:00PM **Dinner on Your Own**
8:30PM **Networking at the UPub**
UPub, Campus Center 2nd Floor

Day 6: Friday, June 10, 2022

7:00AM **ACF Sanctioned Team Competition**
Worcester Commons
2:30PM **Awards and Medals Presentation**
Worcester Commons