

## Attendees of the #SocialGastronomy Movement gathering in Miami



### [Silva Magali](#)

Economist at the Central Bank and former Minister of Foreign Trade and Tourism of Peru. Firm believer of food tourism as a mechanism of poverty reduction and job creation in countries like Peru.



### [Georges Schynder](#)

Executive director of Mundo MESA, a food intelligence media group. Production engineer by E.E.Mauá and post-graduate in marketing and finance at FGV with a long time in the food industry.

Recognized as an exponent of the Sustainable Development area, with the pioneering project of management and industrialization of açai pulp and palmito in the Marajó Island. World's vice president and international advisor of the SlowFood movement, president of the SlowFood Brazil, founder of ATA Institute



### [Mariella Lazaretti](#)

I'm journalist, director of Mundo Mesa - a Gastronomy Events, Digital and Media Hub. Coordinator of Mesa Tendencias International Congress of Gastronomy, in São Paulo



### [Paul Newman](#)

Paul joined the SDG2 advocacy hub incubated in the World Food Programme in 2017 and works with NGOs, agricultural networks, chefs, nutritionists, campaigners, civil society, the private sector and UN agencies to coordinate campaigns and advocacy to achieve Sustainable Development Goals (SDG) 2: end hunger, achieve food security and improved nutrition, and promote sustainable agriculture by 2030. He has recently worked with Chefs in over 38 countries to develop the Chef Manifesto



### **Sasha Correa**

Venezuelan journalist with 12 years focusing on gastronomy. Currently living in San Sebastian, where she works with Basque Culinary Center as project manager of Basque Culinary World Prize, an award for chefs who transform society through gastronomy. Book author, food writer and ghost thinker



### **Michael Greenwold**

I spent 9 years cooking in restaurants in Paris, including Le Chateaubriand and La Gazette, before opening my own restaurant Roseval, which won Le Fooding Restaurant of the Year award 2013. I then set up The Sunken Chip which was Paris' first fish and chip shop (also winning a Le Fooding prize 2014) and was committed to the promotion of sustainable fish. 2 years ago I moved back to the UK to work on The Conduit project and currently am in charge of the development of the food programme globally.



### **Michael Sheldrick**

Michael Sheldrick is Vice President of Global Policy and Government Affairs at Global Citizen, where he oversees international advocacy campaigns in support of universal sanitation, access to education, gender equality and polio eradication. Michael oversees the policy direction of the renowned Global Citizen Festival and has worked on several campaigns in North America, Europe, India and Australia.



### **Arthur Hirsch**

Entrepreneur, believes the most valuable knowledge comes from building a rich journey as a life process. Fell in love with the idea of living a mobile lifestyle. His way of capitalizing was to start a business of bespoke products from Asia, founding Ethnix. With an eye for opportunities, invested in a new artisanal pizza restaurant called Carlos. His latest project is to embrace life without boundaries, together with his family, detach from routine and connect with different cultures.



### [Giovanni Porcellana](#)

Nuclear engineer building bridges between research and industry, for maximising the impact they can have on society; member of the Global Shapers Community



### [Leonor Espinosa](#)

Leonor Espinosa is the owner and head chef at the restaurants Leo and Misia in Bogotá, Colombia. She is currently Latin America's best female chef according to the list sponsored by S.Pellegrino & Acqua Panna. In 2017 she was awarded with the Basque Culinary World Prize, mainly for her work with FUNLEO, in which she works with her daughter Laura, implementing social projects with vulnerable communities in rural areas of Colombia.



### [Rafa Rincon](#)

My whole life was completely linked to gastronomy. I was born in Madrid, lived in London and Barcelona. Then I decided to move to Chile following love and dreams. I founded 2 companies focused in organic and healthy food. Then I created in 2011 Ñam (means yummy), nowadays the most important food festival in Chile, and referent to Latin America. 2016 I co founded Ciclo, a gastronomic social business platform to change unequal reality through gastronomy. My life slogan: Change the world eating.



### [Jorge Szwarcberg](#)

Nací en Argentina hace 78 años. En el año 1998 comencé a construir Dashi, Sushi Bar. Conjuntamente en el 2007 inauguré Ceviche, comida peruana y sushi nikkei. En el año 2015 abrí las puertas de Schwartz&Berg, deli y pastrami house.

Cambiamos con mi familia de país tres veces, siempre buscando la libertad y la felicidad, con esfuerzo, paciencia oriental y gracias al apoyo de mi esposa e hijos concrete mis sueños en la vida.



### **Patrik Honauer**

Chef, social entrepreneur, co-founder of sustainable regional foodnetworks all over the world - social food - running shops, dairy, bakery, restaurants and a hotel, education for all - VET vocational education and training especially for young people with special needs (inclusion), lecturer, networker



### **Merlin Labron-Johnson**

I'm the executive chef of Portland restaurant in London and also of forthcoming restaurant at The Conduit, also in London.



### **Charlotte Schaus**

Charlotte coordinates the Social Gastronomy Movement. Originally from Luxembourg, she has lived and worked in 8 countries.



### **Nicola Gryczka**

Optimistic change-maker and social entrepreneur with over 12 years experience in fast-paced and demanding environments. Result driven leader and team player, with proven excellent business development and interpersonal skills, leading organizations and team to their highest potential. Freelance advisor for various governments, companies and NGOs.



### **Amber Anderson**

Food can heal in more ways than you might think. Amber Anderson has been using food as way to help people in Vancouver's Downtown Eastside for years at H.A.V.E. Culinary Training Society. The full commercial kitchen, restaurant, and catering company takes in people with barriers to employment, rebuilds their self-confidence, gives them in-demand cooking skills, and finds them jobs. Helping people pull themselves out of poverty and addiction is most important to Amber



### **Lindsay Aranoff**

Co-founder of Sapiientia. My partner is Werner Vogels, the CTO & VP of Amazon. Its focus: technology & ethics. We work with the tech community to identify & support projects for vulnerable populations around the world that impact ~1M people. Prior, I built One ilk, a marketplace for curated design pieces. Spent over 5 yrs working off-of Parliament Hill lobbying for human rights issues. Did work with TED, the WEF, open data community & a slew of design projects (interior, product & digital).



### **Nikolai Schwarz**

Born and raised in Germany, business degree from ESCP Paris, worked as a management consultant for several years all around the world, then moved into the non-profit sector now working for Friends-International as Head of Social Business based in Phnom Penh Cambodia



### **Joshna Maharaj**

I am a chef, speaker & activist in Toronto. I work in community food security, and believe deeply in the power of good food to nourish communities. Recently, I have been working to rebuild institutional food systems, finding tangible & innovative ways that institutions can be agents of change. I am currently working on a book about the institutional food revolution, and I am thrilled to be having this larger conversation about a more thoughtful and nourishing connection to our food.



### **Luciane Reis**

Hi, my name is Luciane, Brazilian, journalist, married, mother of 3 children. I'm passionate about Communication as a transformation vector. I hold a Master's degree in Organizational Communication from ECA, University of São Paulo. For 10 years I have been in charge of Cargill's Corporate Communication area in Brazil. I love to read and currently I also love to see series in the streaming channels.



### **Patrick D'Arcy**

I am a writer, editor and producer at TED where I support visionary individuals known as TED Fellows. As Editorial Manager, I edit the TED Fellows blog, cover Fellows' work for TED platforms and help to amplify the impact of their remarkable work.



### **Paul Lee**

Over the past decade Paul Lee and Hamilton Advisors have worked to strengthen the working relationships between the NGO Community including the UN System and private sector partners, primarily in the IT/ Tech sectors. Recognizing the significant roles of the UN agencies in sustainable development HA have facilitated dialogue with US Policy Makers. Paul has also served as an advisor to the current CIO of the Inter American Development Bank on stakeholder outreach and change management programs.



### **Nidal Barake**

Entrepreneur in the Technology, Food & Media industry. Founder and Director of Gluttonomy, a Miami based innovation agency that reinvents the future of food businesses, building and implementing conceptual and business strategies for cooks, restaurants and Food & Beverage Brands all over the world. Nidal consults in Business Development, Strategy, Branding, and Marketing. He speaks at events about Entrepreneurship, Innovation, the intersection of Food & Technology, and Marketing.



### [Alber Uster](#)

Hospitality Industry professional networker and relationship builder with over 20 years of operational expertise in gourmet food product supply to 5 star hotels, country clubs, resorts, restaurants, contracted food service, etc.



### [Wendy Martinez](#)

Wendy is Chief of Staff at FiscalNote, a tech company that uses AI, data, and analytics to help organizations manage risks. She provides strategic counsel to the CEO and works closely with the company's Executives. Previously, Wendy worked at the Inter-American Development Bank, and began her career at the Organization of American States. She has a Masters degree from Georgetown's School of Foreign Service and a Bachelors from The Honors College at Florida Atlantic University.



### [Blaec von Kalweit](#)

Current: Brand Building and Public Engagement at the United Nations World Food Programme. Previous: PR Consultant to some of today's leading pop-cultural events, non-profits and international organizations; former Public Information Officer for the UN's Migration Agency. From California, currently in Rome by way of New York City. Proud vegetarian. On social: @vonkalweit



### [Andrea Handke](#)

Swiss Chef and Entrepreneur. Growing up in a family-owned restaurant, always felt very connected to food and producers. After having worked in the 5 star gastronomy, I switched gears, started teaching troubled kids cooking, giving them new opportunities. Today I run my own restaurant, focusing on locally sourced ingredients. I also teach young chefs at the culinary college and I hold workshops about foodwaste. I advise companies in zerowaste matters. My next project is upcycling foodwaste into..





### **Felicitas Pizarro**

Chef, Sommelier. Youtuber, TV Host at El Gourmet, Cookbook author at Penguin Random House. Actually leading a cooking programme to create jobs and in vulnerable neighbourhoods.



### **Dan Giusti**

With a desire to feed more people and the knowledge that chefs are uniquely suited to work within the limitations of the National School Lunch program, Chef Dan Giusti began Brigaid to change the narrative surrounding good meals for kids at school. Prior to the launch of Brigaid, Dan was the Head Chef at Noma, a world-renowned restaurant in Copenhagen. Brigaid strives to make more delicious meals for students and improve the dining experience by bringing trained chefs into the school cafeterias.



### **Johanna Mendelson Forman**

Johanna Mendelson Forman has become one of the leading voices in the emerging movement of Social Gastronomy. Her interest in connecting the role of food in conflict, resulting in the creation of Conflict Cuisine®: An Introduction to War and Peace Around the Dinner Table. Professor and author, her book, Feeding the Common Good, will document this new movement.



### **Danielle Cohen Henriquez**

Danielle is co-founder of Eatwell, a web application which connects conscious diners with restaurants that care. She is also the chair of the investment committee of Railway, an impact investing fund in New York City. Previously she headed the Impact team at KOIS Invest, an international impact investing firm which specialises in development and blended finance. She is trained as a philosopher and public policy analyst and has published a book on Effective Altruism.





### [Hendrik Bourgeois](#)

Hendrik Bourgeois is Cargill's VP Corporate Affairs for EMEA. In this role, he designs and implements government affairs strategies and provides strategic leadership for Cargill's businesses in EMEA. Before joining Cargill, Hendrik served in several executive positions at General Electric incl. most recently as GE's General Counsel EU and head of EU Affairs. Prior to GE, he was an attorney with Jones Day, based in Washington, D.C. and Brussels.



### [Joaquin Elizondo](#)

Joaquin is a founding member of Insurgo©. Originally from Berkeley, he attended University of CA Santa Cruz to find the nexus between markets and ecology. In Chef Waters' inaugural Edible Schoolyard Project, he bridged divides from classrooms to urban farming. He reconnected with social impact in NY with Insurgo©, after running trial logistics for one of CA's top lawyers. Geared toward financial sustainability for social change, Joaquin manages business development and educational functions.



### [Leonardo Toiberman](#)

Over 35 years of experience as an entrepreneur. Founder more than 10 companies in different countries. Psychologist and System Analyst background. ASN member.



### [Mark Serice](#)

Currently the Director of Culinary for Griffith Foods and lead the Griffith Global Culinary Council of 32 chefs World-Wide for the Griffith Foods company. 25 years of experience as a chef in fine dining restaurants and the corporate sector of the industry.



### [Yoan Noguier](#)

Yoan was formerly Procurement and Operation Manager for the Rio 2016 Olympic Games. As a strategy consultant for The Grameen Creative Lab (Peace Nobel Prize Laureate Prof Yunus' organization), Yoan co-founded in 2017 the Yunus Sports Hub, which aims at combining the power of sport and social business to serve the society's most pressing needs. Among other things, the YSH plans to deliver the most inclusive and sustainable Olympic Games in 2024 - catering being a substantial part of this mission.



### [Mariana Bittencourt](#)

Head of Communications at Gastromotiva. Passionate about creating solutions from content and marketing tools to generate impact towards a more equal society and preserved environment. Daily trying to (re)connected people to Gaia, our living Earth. Bike lover <3



### [Lara Gilmore](#)

Lara Gilmore with her husband Massimo Bottura launched Food for Soul as a way of redefining the role of traditional soup kitchens. She has worked in the culinary world for more than 20 years as an integral part of the behind-the-scenes team of Osteria Francescana, ensuring its growth and working on international marketing and communications.



### [Glyn Cozart Chaney](#)

Glyn Cozart Chaney works with the APCO team to support corporations and governments around the world. She has worked with international companies on CSR initiatives, including with Mars, the Clinton Global Initiative, the Partnership for a Healthier America, and Cargill. Glyn formerly worked with the U.S.-Kazakhstan Business Association, where she organized a roadshow for representatives of Kazakhstan's agricultural sector to the Midwest to meet with American farmers and companies.



**Camilia Basmagi**

Marketing graduate with a Masters in Hospitality, Camila was born and raised in the warm environment of her family's restaurant in an island in the caribbean. With 13 years of experience in marketing working in hospitality industry. In 2016 created Recipes for Change (non-profit) with the aim of creating awareness about the care of nature and environmental impact, creating a relationship with chefs around the world who wants to give their Recipe for Change and be ambassadors of good causes



**Taryn Barclay**

Taryn has been with Cargill since 2007, working to advance Cargill's corporate responsibility priorities and managing several global NGO partnerships, including the World Food Program USA and CARE. Prior to Cargill, Taryn was Corporate Responsibility Manager at IPC Media (part of the Time Warner). With a background in Human Resources, Taryn held numerous roles in the UK and South Africa, commencing her career at BHP Billiton.



**Saman Salih**

Saman is Managing Director & Head of Enterprise Solutions at FiscalNote, an Issues Management platform helping companies navigate the strategic process of closing the gap across stakeholders and their activities to minimize risk and leverage opportunities. He has a diverse background spanning the policy, legal, and tech industries. An avid soccer fan and of Kurdish heritage, Saman is proud to call Arlington, VA home, where he resides with his wife and two children.



**Florian Kirsch**

CFO Medical Devices Brazil and Regional Finance Officer LATAM



### [Samantha Valério Parente Souza](#)

Samantha Souza é do Rio de Janeiro. Em 2013 conheceu Gastromotiva e se apaixonou pelo trabalho social. Seu primeiro envolvimento foi como educadora, ministrando as aulas de cidadania aos estudantes da Gastromotiva. Ao longo do tempo, tornou-se coordenadora pedagógica, hoje é Gerente de Impacto Social da Gastromotiva e principal responsável pela gestão do projeto Refetorio Gastromotiva.



### [Harold Villarosa](#)

South Bronx bred , chef / social entrepreneur, trying to make a change one student at a time.



### [Daniela Vicentini](#)

Journalist from the University of Miami, with a Degree in Culinary Arts Management. During the day Daniela works full time in Gluttonomy and at night shows her creativity and passion for food as private chef. She is a food writer for various publications and dedicates her free time in trying out all the new restaurants in town.



### [Jake Annear](#)

Manager, Content & Innovation. Moët Hennessy



### [Gustavo Garzia](#)

Gustavo is the Chief Digital Officer at Galapagos PEX, a Miami-based start-up company that creates digital content and real-life experiences connecting audiences to purpose-driven initiatives through media and entertainment platforms. A digital marketing veteran, Gustavo has led numerous agencies and global brands to award-winning success through a 20-year career in national and international markets. Gustavo's career includes senior leadership positions at Edelman Digital, Y&R, M8 and Ariadna.



**Diego Bufquin**

Experienced professional who has had a wide range of responsibilities throughout a career built in the hotel and restaurant industries. Having lived in several countries, I now reside in the U.S. and work as an Assistant Professor at the Rosen College of Hospitality Management, University of Central Florida.



**Esteban Bullrich**

Esteban Bullrich is an Argentinian politician. He was Minister of Education of the Autonomous City of Buenos Aires from 2010 until 2015. In December 2015 he became Argentina's Minister of Education under Mauricio Macri's administration.



**Germán Sturzenegger**

Germán Sturzenegger is a Water and Sanitation Senior Specialist at the InterAmerican Development Bank (IDB). He is the co-founder on Nilus.org, an organization that uses technology to reduce food loss and waste. He is a Fulbright Scholar, holds a master's degree in public policy from Harvard University, and has been actively involved in the development world for more than 10 years.



**Kayla Gorte**

Kayla Gorte leads the Events and PR divisions at FiscalNote. Since joining FiscalNote in 2016, she's worked to help define the events strategy and raise value of the FiscalNote brand both internally and externally through a variety of channels and activities.



### [Antonio Soriano](#)

Born in Lima, raised in Paris, grew up in Buenos Aires, Antonio's natural multicultural background reflects his passion for connecting people, cultures and food . At 42, he has already acquired more than 20 years of upscale gastronomy in Paris and Buenos Aires, currently working as Executive Chef at Palacio Duhau - Park Hyatt Buenos Aires. He is engaged in the development of small local producers and creating a new normative for recycling programs and charity campaigns.



### [Lucian Tarnowski](#)

Founder & CEO of BraveNew.com, a Community Operating System. Lucian has a decade of experience in designing and powering online communities that connect diverse stakeholders around a shared purpose. Lucian is launching a foundation and CoOp called Civana with the mission to enable the cooperative and sharing economy.



### [Ana Ferrell](#)

Ana Ferrell is Executive Vice President of Marketing and Communications for Mastercard Latin America & Caribbean since June 2017. In this role, she is responsible for driving Marketing & Communications strategies and innovation to advance the company's reputation, propel business results and deepen brand connection with consumers and customers.



### [Evelyn Kim](#)

I am the co-founder of Rethink Food NYC, an NGO which takes food excess from top restaurants and transforms them into ready to eat meals for food insecure populations.



### [David Hertz](#)

David Hertz is a chef and a social entrepreneur who founded Gastromotiva, the first socio-gastronomic business in Brazil that foments social inclusion and changes the lives of low-income people through the transformative power of Food. Since the Rio de Janeiro Olympic Games, David also runs a state of the art Food Waste Restaurant and cooking school: Refettorio Gastromotiva. David is the driving force behind a global Social Gastronomy Movement.



### [Carlos Garcia](#)

Throughout these years, Garcia has emerged as one of the most outstanding chefs in Latin America with his restaurant Alto. His proposal of contemporary Venezuela cuisine combines the interpretation of a territory through edible metaphors, constant inquiry into the culinary repertoire and the pantry of the country, and direct links with local producers. In May 2018 he will be opening his second Restaurant, Obra Kitchen Table in Miami, inspired by Latin American Food.



### [Santiago Gomez](#)

As a pioneer of modern Mexican cuisine in Miami, Santiago has positioned Cantina Veinte among the best restaurants in Miami. Named: "Best Mexican Restaurant by Zagat", "31 Best Mexican Restaurant in America by Thrillist". After the great success of Cantina, early 2017 Gómez opened his most recent restaurant Tacology "One of the best restaurants in Miami 2017 by Zagat" in which he takes tacos as an inspiration and transforms a traditional Mexican Taquería into a Restaurant.





### [Jennifer Wolfe](#)

I am a designer & venture strategist from Brooklyn, specializing in blockchain. I am also the Design Coach for the amazing TED Fellows, helping them tell their stories on stage and off. And I'm Co-Founder of KICHIN, a food & beverage accelerator in Lagos, Nigeria where we just finished brewing our first West African craft beer.



### [Christian Charapata](#)

Christian Charapata is the President of DLX Marketing and Founding Executive Producer of the Oslo Freedom Forum. At DLX he specializes in building brands from the ground up and working with influencers and brands to evolve into new and ever changing markets. His role at the Oslo Freedom Forum is to help craft the programing messaging and produce the Freedom Forum series around the world. OFF focuses on helping, educating and connecting on the ground activists in closed and closing societies.



### [Juan Enis](#)

I ve spend my whole life shooting with my camera the map of the human spirit.



### [Alejandro González De La Peña](#)

My home town is Guadalajara, Jalisco. I've been in the restaurant bussiness industry for 25 years, developing restaurant brands such as La Bodeguita del Medio, Cervecería Unión and La Docena (# 43 in the Latin American 50 best restaurants list of San Pellegrino) . Since 2016 I decided to team up as a founding partner with David Hertz, taking Gastromotiva to México City and living a whole new experience from the very essence of been responsable of having my own foundation.

**Jeremy Dodson**

**Brad Nelson**

**Christiano Ribeiro Pereira**

Cameron Films

**Thomas Rebler**

Marriott F&B