Global Plant-Forward Culinary Summit: Virtual Series
Week Two Program Schedule

Wednesday, 5.20.20
All times are noted in Pacific Daylight Time.

10 AM Welcome and Introduction

Plant-Forward in Practice: Why It Works When It’s Successful
Speaker: Jacquelyn Chi (Director of Programs and Special Projects, Strategic Initiatives Group, CIA)

10:05 AM Presentation

Plant-Forward Umami
A chef with a PhD in biochemistry known for his approachable explanations of complex culinary science principles, Ali Bouzari will break down how specific culinary techniques, combinations of ingredients, and other strategies work to develop and enhance the “meaty” flavor of plant-forward dishes. We’ll consider leveraging diminishing quantities of animal-based flavors in overwhelmingly plant-sourced cooking as well as the mechanics—and chemistry—of delivering irresistible flavors in 100% plant-based, savory dishes.
Presenter: Ali Bouzari, PhD (Co-Founder, Pilot R&D, Healdsburg, CA)

10:35 AM Panel Discussion

Of Ingredients, Story Telling, and Menu Crafting: How to Showcase Value Around Plants
One of the big challenges of menuing plant-forward dishes is that many consumers still equate value with the size and amount of animal protein on a plate. Yet plant-forward cooking offers alternative paradigms to convey value—which will unquestionably be ever more top of mind for diners as they begin eating out of the home again. This panel discussion will explore how chefs can mobilize such factors as novelty and cultural discovery, growing methods, history, and tradition to promote plant-forward dishes in a newly value-conscious operating environment. And we’ll ask: what’s the best way to communicate plant-forward on menus in the future so as to match customer expectations around reduced amounts of animal-based proteins in non-vegetarian and non-vegan dishes?

*** SUBJECT TO CHANGE ***
Moderator: Anne E. McBride, PhD (Deputy Director, Torribera Mediterranean Center)
Panelists: Stéphanie Audet (Owner, Senhor Uva, Lisbon, Portugal)
Abra Berens (Chef, Granor Farm, Galien, MI)
Amanda Cohen (Chef-Owner, Dirt Candy and Lekka Burger, New York, NY)

11:05 AM  
*Culinary Demonstration*  
**Carrots as a Case Study in Plant-Forward Success: From Sides to the Main Event**  
Farm-to-table doesn’t get any fresher or more seasonal than when your farmer is also your chef. Abra Berens has played both roles over the course of her career, giving her an intimate knowledge of vegetables from soil to plate, and every step in between. In this culinary demonstration, Abra will show how she transforms roasted carrots into successively larger—and more profitable—entrees.

*Guest Chef: Abra Berens (Chef, Granor Farm, Galien, MI)*

11:15 AM  
*Networking Break and Sponsor Expo*  
Join engaging themed discussion tables in “Sessions,” enjoy chance encounters in “Networking,” and visit with our sponsors in the “Expo” to learn more about their plant-forward commitment and facilitate connections at a time when we cannot meet in person.  

*With virtual book signing by Abra Berens and Ali Bouzari. Books will be available for purchase in the Expo Booth with each author, and the authors will have book plates to sign that we will ship to you along with your book purchase.*

*Sponsored by The Mushroom Council*

*Culinary Demonstration Session*  
**Modern Day Menu Planning the Plant-Forward Way**  
Find out how peanut powered swaps are both nutritious and delicious in your daily diet!

*Presenter: Elizabeth Shaw MS RDN CPT, (Nutrition Author & Consultant, ShawSimpleSwaps.com)*

*Sponsored by The National Peanut Board*

11:35 AM  
*Panel Discussion*  
**CIA-FSR Plant-Forward Watch List**  
The 2019 CIA-QSR Plant-Forward Watch List spotlighted operations at the forefront of the quick-service plant-forward movement. This year, the CIA-FSR Plant-Forward Watch List honors those multi-unit, high volume restaurant brands and groups that are leading the plant-forward vanguard. Join us for this engaging panel led by FSR editor, Nicole Duncan, in conversation with a few of the list’s honorees on how they deliver the indulgence, deliciousness, and quality options that diners expect from full-service concepts, but in plant-forward form. We’ll also discuss how their plant-forward ethos fits in to a post-COVID-19 foodservice industry.

*Moderator: Nicole Duncan (Editor, FSR)*

*Panelists: Joshua McFadden (Co-owner, Submarine Hospitality)  
Isa Chandra Moskowitz (Chef-Owner, Modern Love, Omaha, NE and Brooklyn, NY)  
Becky Mulligan (CEO, The Little Beet)*
12:10 PM  **Virtual Networking Reception and Sponsor Expo**

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