

PROGRAM

Wednesday, October 16

8:30 – 9	registration
9 – 9:45	opening remarks
10 – 10:40	Advancing the Mediterranean Diet: Research and Education at the Intersection of Health, Sustainability, and Culinary Culture
10:10-10:20	Greg Drescher (Culinary Institute of America)
10:20-10:40	Ramon Estruch (University of Barcelona)
10:45 – 11:30	Mediterranean Food Futures: Innovation in the Culinary and Business Sectors
10:45-11:05	Joan Roca (El Celler de Can Roca, Girona, Spain)
11:05-11:25	Sara Roversi (Future Food Institute, Bologna, Italy) (to be confirmed)
11:30 – 12	break
12 – 13	Plant-Forward Cooking and the Mediterranean: Tradition Preserved—and Reimagined
12:05-12:25	Ana Sortun (Oleana, Boston, United States)
12:25-12:40	Angelo Bonamici (Google Food, London, England)
12:40-13	Isma Prados (Chef and Television Personality, Barcelona)
13 – 14	The Mediterranean Diet, Next-Generation Appetites, and the Shaping of Preferences and Aspirations
13:05-13:15	Jean-Xavier Guinard (University of California, Davis, United States)
13:15-13:40	Phil Kafariakis (Specialty Foods Association, New York, United States) (to be confirmed)
13:40-14	What Shape Does the Mediterranean Diet Take in an Era of Convenience and Snacking? (speaker to be confirmed)
14 – 15	lunch

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- 15 – 16** **Tomorrow Tastes Mediterranean: What and How Do We Share with the Rest of the World?**
- 15:05-15:25 Antonia Trichopoulou (Hellenic Health Foundation, Athens, Greece)
- 15:25-15:40 Tara Stevens (Journalist, Cooking School Owner, Fez, Morocco and Barcelona)
- 15:40-16 Maria Llamas (Alambique and Spain: An Open Kitchen, Madrid)
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- 16 – 17** **Plant-Forward and the Mediterranean Olive Oil Kitchen: From Science to Culinary Strategies**
- 16:05-16:25 Rosa Lamuela (University of Barcelona)
- 16:25-16:40 To be confirmed
- 16:40-17 Aglaia Kremezi (Chef and Cookbook Author, Kea, Greece)
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- 17 – 17:30** **break with olive oil tasting**
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- 17:30 – 18:50** **Sustainability Imperatives: What Can We Learn from the Traditional Mediterranean Model?**
- 17:35-17:55 Maira Bes Rastrollo (University of Navarra)
- 17:55-18:15 Lluís Serra Majem (University of Las Palmas)
- 18:15-18:35 Chris Koetke (Complete Culinary, Oak Park, United States)
- 18:35-18:50 Fabio Parasecoli (New York University, United States)
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- 18:50-19:05 **Advisory Councils Report: The Path Forward**
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- 19:05 – 19:15 **closing remarks**

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