

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
10-10:20	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)
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
13:05-13:25	Jean-Xavier Guinard (University of California, Davis, United States)
13:25-13:45	Xavier Pi-Sunyer (Columbia University, New York, United States)
13:45-14	questions and discussion
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)
16 – 17	Plant-Forward and the Mediterranean Olive Oil Kitchen: From Science to Culinary Strategies
16:05-16:25	Rosa M Lamuela-Raventós (University of Barcelona)
16:25-16:40	Sirma Güven (Network of the Good Food Cities of the World and Meditea, Izmir, Turkey) (to be confirmed)
16:40-17	Aglaia Kremezi (Chef and Cookbook Author, Kea, Greece)
17 – 17:30	break with olive oil tasting
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)
18:50-19:05	Advisory Councils Report: The Path Forward
19:05 – 19:15	closing remarks

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