### PROGRAM

**Wednesday, October 16**

<table>
<thead>
<tr>
<th>Time</th>
<th>Session Topic</th>
<th>Speaker(s)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:30 – 9</td>
<td>registration</td>
<td></td>
</tr>
<tr>
<td>9 – 9:45</td>
<td>opening remarks</td>
<td></td>
</tr>
</tbody>
</table>
| 10 – 10:40 | **Advancing the Mediterranean Diet: Research and Education at the Intersection of Health, Sustainability, and Culinary Culture** | Greg Drescher (Culinary Institute of America)
10-10:20 Ramon Estruch (University of Barcelona) |
| 10:45 – 11:30 | **Mediterranean Food Futures: Innovation in the Culinary and Business Sectors** | 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** | 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** | 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                                                                         |                                                                                                 |

*** SUBJECT TO CHANGE ***
PROGRAM

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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  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  Lluis 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