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
13:05-13:15 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

*** SUBJECT TO CHANGE ***
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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