



Detailed Program Schedule

Unless otherwise indicated, all general sessions, breakfasts, dessert tastings, and refreshment breaks take place in the Ventura Foods Center for Menu Research & Development (3rd floor).

Wednesday, April 18

- 1:30 PM **Registration and Opening Global Flavor Discovery Reception**
A Toast to 20 Years of World Cuisines
Herb Terrace and Atrium
- 3 PM **Welcome and Overview**
- 3:15 PM Keynote/General Session I
Immigrant Kitchens, the Ethnic Restaurateur, and the Rise of World Cuisines
- 3:40 PM General Session II
From American Kitchens to Global Hot Spots of Flavor: The Ethos, Dishes, and Experiences that Drive Chefs and Attract Diners Today
- 5 PM **Coffee and Conversation Break and Flavor Discovery Tasting**
Ventura Foods Center for Menu Research & Development (3rd floor)
Flavor Bar & Bakery Café by illy (1st floor)
- 5:30 PM General Session III
Crafting the Future of World Flavors: How Chefs Find Inspiration in Tradition to Move Their Country's Cuisine Forward
- 7 PM **World Marketplace (Tasting and Dinner) (7-8:30 PM)**
Vintners Hall of Fame Historic Barrel Room (2nd floor)
A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.
- 8:30 PM **Program concludes for the day**

*** SUBJECT TO CHANGE ***

Thursday, April 19

- 7:30 AM **Breakfast**
- 8 AM General Session IV
From Times of Discovery to Endless Culinary Possibilities: World Flavors Over the Last 20 Years
- 8:25 AM General Session V
Indigenous Flavors, Ancestral Experiences: Native American Cooking
- 9 AM **Break/Time to Walk to Concurrent Sessions**
- 9:15 AM Seminar Series
- Mixing Traditions, Curating Global Influences to Leverage Flavor: Strategies from Tokyo and Saigon to Miami**
- Reinventing the Neighborhood Restaurant as a Place With National Appeal: How to Design Menus and Experiences That Account for a City and a Chef's Needs**
- Starred Dishes, Starred Experiences: Creating a Unique Sense of Place with Plays on Color and Texture**
- Acid Trip! A Study of Global Contrast in Approaches to Building Flavor through Acidity**
- Going Global: Evolving Consumers, Evolving Menus**
- The Original Superfoods: Working with Indigenous Ingredients**
- 9:15 AM Kitchen Demonstration Workshop Series
- Reducing Food Waste with the Right Culinary Strategies, from Menu Design to Flavor Enhancement Techniques**
- Next Level Wood-Fired Cooking: Finding Inspiration from the Gullah-Geechee and Nigerian Kitchen**
- And more to come!**
- 10:15 AM **Flavor Discovery Tasting**
Flavor Bar & Bakery Café by illy (1st floor)
- Sponsor Exchange & Product Tastings**
Atrium (1st floor)
- 11 AM General Session VI
Ever-Expanding World Views on Menus: Global Influences, Signature Styles

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- 12:45 PM **World Marketplace (Tasting and Lunch)**
Vintners Hall of Fame Historic Barrel Room (2nd floor)
A memorable immersion into the sights, smells, sounds, and tastes of the World Marketplace food, wine, and culture, featuring guest chefs, colorful market stalls, music and dance performances, comparative tastings, book signings, and more.
- 2:10 PM **Worlds of Flavor Dessert Tasting**
- 2:15 PM General Session VII
Immigrant Stories: Of Journeys, Influences, and Flavors
- 3:30 PM **Time to Walk to Concurrent Sessions**
- 3:45 PM Seminar Series
- Vegetables as Menus Stars: Strategies to Raise Status and Deliver Flavor**
- Thai Flavors for the 21st Century: How Ingredients Have Transformed What Americans Can Taste**
- Through the Lens of Rice: A Flavor Odyssey in African and American Cuisines**
- What Restaurants Do Young Chefs Want to Run in the 21st Century? An Exploration of What it Means to be a Chef-Owner in 2018**
- And more to come!**
- 3:30 PM Kitchen Demonstration Workshop Series
- What Are the Next-Generation Flavor Mashups? A Focus on Southeast Asia and Mexico**
- Can We Cook Any Cuisine in the World? Adopting Ingredients and Flavors From Another Country**
- When Barbecue Takes on the World: A Study in Technique and Flavor**
- Texas, the Next American Flavor Frontier? The Chefs Who Make Austin and San Antonio World-Class Destinations Thanks to Savvy Business Models and Appealing Menus**
- And more to come!**
- 4:45 PM **Networking Break/Time to Return to General Session**
- 5 PM General Session VIII
Eating for the Next 20 Years: Engaging Global Palates with Plant-Forward Innovation
- 6:15 PM **Conference sessions conclude for the day—head to Napa for the party!**

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- 8 PM **Worlds of Flavor 20th Anniversary Celebration Party**
CIA at Copia: 500 1st Street, Napa
Join us at our newest CIA campus in downtown Napa to celebrate the 20th Anniversary of the Worlds of Flavor International Conference & Festival! We'll feast on dishes that have been presented or served over the 20 years of the conference, celebrate with interactive food, wine, and cultural experiences, and gather with friends old and new.
- 10 PM **Celebration concludes for the day**

Friday, April 20

- 7:30 AM **Breakfast**
- 8 AM General Session IX
By the Numbers: A Short Take on the Future of American Food
- 8:15 AM General Session X
Next-Generation Flavors: The Modern Mexican Kitchen Looks Ahead
- 9:15 AM **Break/Time to Walk to Concurrent Sessions**
- 9:30 AM Seminar Series
- Tropical Flavors for Sophisticated Palates: Enticing Diners with Pops of Brightness and Heat**
- Creating More Sustainable and Community Centric Business Models for Restaurants**
- Scandinavia: From Century-Old Immigration Patterns to Cuisine of the Moment, A Study of Gastronomic Evolution**
- World Cuisines, Today and Tomorrow: A Media Perspective**
- And more to come!**
- 9:30 AM Kitchen Demonstration Workshop Series
- The Roots of Inspiration: Tradition, Cultural Migration, and the Design of a Dish**
- Global Live Fire: Flavor Strategies and Techniques, From Sri Lanka, Singapore, and England**
- The Rise of Farm-to-Table Cooking in Mexico: Inspiration from Traditional Dishes to Global Mindsets**

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In-Ground Live Fire Cooking: A Technique that Unites Maori and Native American Cooks

And more to come!

- 10:30 AM **Coffee and Conversation Break & Flavor Discovery Tasting**
Ventura Foods Center for Menu Research & Development (3rd floor)
Flavor Bar & Bakery Café by illy (1st floor)
- 11 AM General Session XI
Next Up for Global Palates: Stories of Flavor and Culture from West and North Africa
- 12:30 PM Closing Keynote/General Session XII
Buttermilk Graffiti: The American Kitchens of Tomorrow
- 12:55 PM **Concluding Remarks**
- 1 PM **World Marketplace (Tasting and Lunch)**
Vintners Hall of Fame Historic Barrel Room (2nd floor)
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- 2:15 PM **Conference concludes**

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