



Tomorrow Tastes Mediterranean

International Conference
& Digital Magazine

November 30 - December 1, 2022
Barcelona, On-Site & Online

Translating research-based
evidence into culinary practice
for healthier, more sustainable,
more delicious food for the future

tomorrowtastesmediterranean.org

TÓRRIBERA
MEDITERRANEAN
CENTER

 UNIVERSITAT DE
BARCELONA



Culinary Institute
of America



University of Barcelona Historic Campus
November 30 – December 1, 2022

2022 Conference Program Schedule
Subject to changes

November 30, 2022

13:00 **Registration and Lunch**

14:00 **Welcome and Opening Remarks**

Speakers: **Joan Guàrdia, PhD**, Rector, University of Barcelona
 Michael Sperling, PhD, Vice President of Academic Affairs, The Culinary
 Institute of America

14:25 **Sessions 1**

Session 1: **Biodiversity, Health and the Mediterranean Diet—From Land and Sea to the Professional Kitchen**

Moderator: **Taylor Reid, PhD**, Assistant Professor of Applied Food Studies, The
 Culinary Institute of America

Speaker: **Brent Loken**, Global Food Lead Scientist, WWF

Panelists: **Maria Jose San Roman**, Chef & Owner, Monastrell Restaurant
 Joan Romanyà, Coordinator Environmental Health and Soil Science
 Section, University of Barcelona

15:25 **Break**

15:50 **Session 2 and 3**

Session 2: **Barcelona 2030—Advancing a Master Plan for Urban Food & Culinary Sustainability**

Moderator: **Adelaida Ferrer Torrens**, Co-Executive Director (for the University of
 Barcelona), Torribera Mediterranean Center

Speaker: **Alvaro Porro González**, Commissioner for Social Economy, Local
 Development and Food Policy, Barcelona City Council



Panelists: **Montserrat Puig**, Vice-Rector for Issues of Equality and Gender Equity, Sustainability, and Healthy University Initiatives, University of Barcelona
Xavier Pellicer, Chef & Owner, Xavier Pellicer Restaurant
Isabel Coderch, Sustainable Restaurant Consultancy, Te Lo Sirvo Verde

Session 3: **Greece and the Heritage of the Mediterranean Diet—Costa Navarino, a Case Study in Health and Sustainability Innovation**

Moderators: **Marina Papatsoni**, General Manager Business Development and Corporate Affairs, TEMES/Costa Navarino

Dionissis Papadatos, Project Manager, Captain Vassilis & Carmen Constantakopoulos Foundation

Speaker: **Antonia Trichopoulou, MD**, President, Hellenic Health Foundation/Athens Academy

Panelists: **Xenophon Kappas**, General Manager, Captain Vassilis & Carmen Constantakopoulos Foundation

Lefteris Larazou, Chef & Owner, Varoulko Seaside Restaurant

Giorgios Maneas, Station Manager, Navarino Environmental Observatory

17:50 **Break**

18:15 **Session 4 and 5**

Session 4: **Sustainable Culinary ThinkLab: Building a Learning Community to Support Food System Transformation**

Speakers: **María Martínez Iglesia, PhD**, Academic Director, Barcelona Culinary Hub
Santi Mas de Xaxàs Faus, Founder, Gastronomic+34, Co-Executive Director (for The Culinary Institute of America), Torribera Mediterranean Center

Session 5: **On the Menu: Net Zero Carbon Emissions, Organizational Transformation, and Deliciousness**

Moderator/

Speaker: **Michiel Bakker**, Global Vice President Workplace Services, Google

Panelists: **Etienne Dufrenois**, Head of Corporate Responsibility, Sodexo Continental Europe

Carolyn Ball, Sustainability Lead, Compass UK

Fina Puigdevall, Chef & Owner, Les Cols Restaurant

Martina Puigvert Puigdevall, Head Chef, Les Cols Restaurant

19:30 **Sessions End**



December 1, 2022

13:00 **Reception and Lunch**

14:00 **Sessions 6 and 7**

Session 6: Pathways of Change: Leveraging Strategies to Advance Personal and Planetary Health

Moderator: **Adelaida Ferrer Torrens**, Co-Executive Director (for the University of Barcelona), Torribera Mediterranean Center

Speaker: **Miguel A. Torres**, President, Bodega Familia Torres

Panelists: **Enrique Tello**, Professor of the Department of Economic History, Institutions, Politics and World Economy of the UB
Teresa Gutiérrez, Chef & Owner, Azafrán Restaurant

Session 7: Mediterranean Aquaculture: Sustainable Blue Food and the Restaurant Sector

Moderator: **Maria Loi**, Chef & Owner, Author and Television Host, Loi Estiatorio Restaurant

Speaker: **Eduardo Soler**, Head of Sustainability, Avramar

15:25 **Break**

15:50 **Sessions 8 and 9**

Session 8: Olive Oil, Nuts and the Plant-Forward, Mediterranean Inspired Kitchen—Building Flavor and Reframing Culinary Narratives

Moderator: **Greg Drescher**, Senior Advisor for Strategic Initiatives, The Culinary Institute of America

Speakers: **Teresa Pérez**, General Manager, Interprofesional Aceite Oliva Español
Rosa M Lamuela-Raventós, PhD, Associate Professor and Director of the Institute of Nutrition and Food Safety, University of Barcelona

Session 9: The Mediterranean Diet and the Protein Shift Imperative—From Plant-Forward and Less Meat/Better Meat to Plant-Based Meat

Moderator: **Greg Drescher**, Senior Advisor for Strategic Initiatives, The Culinary Institute of America

Speaker: **Leonardo González García**, Commercial Director, Better Balance Europe

17:05 **Break**



17:30

Sessions 10 and 11

Session 10: Securing the Future of the Mediterranean Diet—Do Models of Experimental and Translational Research Need to Change? Evolve?

Moderator: **Michael Sperling, PhD**, Vice President of Academic Affairs, The Culinary Institute of America

Panelists: **Jean-Xavier Guinard, PhD**, Professor of Sensory Science, Translational Sensory/Consumer Insight Research, University of California, Davis,
Rosa M Lamuela-Raventós, PhD, Associate Professor and Director of the Institute of Nutrition and Food Safety, University of Barcelona
Miguel Ruiz-Canela, PhD, Professor and Head of the Department of Preventive Medicine and Public Health, University of Navarra
Ramón Estruch, MD, PhD, Senior Consultant, Internal Medicine Department, Hospital Clinic of Barcelona and Associate Professor of Medicine, University of Barcelona; Chair, Scientific Advisory Council, Torribera Mediterranean Center

Session 11: Forum on Sustainability and the Climate Crisis, Food and Health, and the Professional Kitchen: The Greening of a Sector

Moderators: **Teresa Sauras**, Rector's delegate for sustainability, University of Barcelona

Maria Jose San Roman, Chef & Owner, Monastrell Restaurant

Panelists: **Toni Massanés**, Director, Alicia Foundation

Taylor Reid, PhD, Associate Professor of Food Studies, The Culinary Institute of America

María Solivellas, Chef & Owner, Ca Na Toneta Restaurant

19:30

Conference Concludes/Wine Reception