

THE TORRIBERA MEDITERRANEAN CENTER PRESENTS

2020 Tomorrow Tastes Mediterranean: A Virtual Conference November 16, 2020

All times CET (- 6 for EST, -9 for PST)

17h-17h15	Welcome Remarks + Torribera Mediterranean Center Update Anne E. McBride (Deputy Director, TMC), Greg Drescher (Vice President for Industry Leadership and Strategic Initiatives, The Culinary Institute of America), Marius Rubiralta (Executive Director, TMC, Professor, School of Pharmacy and Food Science, University of Barcelona), Ramon Estruch (Associate Professor, School of Medicine, University of Barcelona and Chair, TMC Scientific and Technical Advisory Council), Santi Mas de Xaxàs (Executive Manager for External Relations and Strategic Partnerships, TMC)
17h15-17h20	Barcelona, Sustainability City 2021 Alvaro Porro Gonzàlez (Barcelona City Council Commissioner for Social Economy, Local Development and Food Policy)
17h20-17h25	What Sustainable Education Looks Like for Chefs: The Feed The Planet/TMC Sustainable Nutrition Module Rochelle Schaetzl (Head of Marketing for Europe and Africa, Custom Culinary [®])
17h25-17h30	A Deliciously Creative Sustainable Menu: A Case Study Xavier Pellicer (Chef-Owner, Xavier Pellicer, Barcelona)
17h30-17h55	Sustainability at the Intersection of Health and Flavor: A Roundtable + Audience Q&A Rochelle Schaetzl, Xavier Pellicer, Octavi Quintana (Director, PRIMA Foundation)

17h55-18h05	Coffee and the Mediterranean Diet: A Look at the Research Jean-Xavier Guinard (Professor of sensory science, Co-director of the Coffee Center, University of California, Davis)
18h05-18h15	Using Olive Oil in High-Volume Operations: A Case Study of Nutrition and Satiety Teresa Pérez Millán (General Manager, Olive Oils from Spain)
18h15-18h20	Plant-Forward Training for Chefs: Developing Internal Thought Leaders Angelo Bonamici (Regional Director Operations EMEA, Compass Group at Google)
18h20-18h50	The Future of the Mediterranean Diet: Perspectives on the Next 10 Years — A Roundtable + Audience Q&A Ramon Estruch, Jean-Xavier Guinard, Teresa Pérez Millán, Angelo Bonamici, Maria Loi (Chef-Owner, Loi Estiatorio)
18h50-19h	Final Thoughts and What's to Come in 2021 Michael Sperling (Vice President of Academic Affairs, The Culinary Institute of America), Marius Rubiralta
19h-19h30	Optional Additional Discussion Greg Drescher, Ramon Estruch, Santi Mas de Xaxàs, Anne E. McBride

tomorrowtastesmediterranean.org

About The Torribera Mediterranean Center: The <u>Torribera Mediterranean Center</u> (TMC) is a joint initiative of the University of Barcelona and The Culinary Institute of America. It leverages the strengths of two leading educational institutions to address vital public health and sustainability issues through expanded academic, professional, and business collaboration. As the only academic center focused on preserving and broadly advancing the Mediterranean Diet and the wide application of its principles with a specific focus on foodservice, restaurants, and the food industry, TMC connects cutting-edge food and nutrition research with world-class culinary insight, food and agricultural business innovation, and translational strategies across multiple sectors of society— within a pan-Mediterranean cultural reference framework. TMC builds on the UNESCO World Heritage status of the Mediterranean Diet, its worldwide appeal with chefs and the public, the depth and breadth of scientific research confirming the efficacy of the diet, and the alignment of traditional Mediterranean dietary patterns with global sustainability imperatives. For more information, please visit tmcmediterranean.org and contact hello@tmcmediterranean.org.













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