

**** SUBJECT TO CHANGES ****



HEALTHY KIDS COLLABORATIVE

*A National Initiative to Advance Culinary-Driven
Healthy, Flavorful Foods for Kids*

CIAHealthyKids.com

*Annual Member Meeting | December 5-7, 2017
The Culinary Institute of America at Copia*

MEETING AGENDA

Unless otherwise indicated, all sessions take place in the Napa Valley Vintners Theater (1st floor).

Tuesday, December 5

- 3 PM **Registration and Refreshments**
Atrium (1st floor)
- 3:30 PM **Welcome and Opening Remarks**
Healthy Kids Collaborative (HKC) Overview and Meeting Priorities
Presenters: **Greg Drescher** (CIA)
 Cathy Powers (Healthy Kids Collaborative Chair)
We will review the meeting agenda, the HKC's progress and priorities, the process for developing strategies, and the types of deliverables and resources the group may want to consider developing for the benefit of HKC members and other school nutrition professionals.
- 3:45 PM **Member Introductions**
School Nutrition Success Stories...and Challenges
Healthy Kids Collaborative Members and Corporate Members will be invited to briefly introduce themselves. New members will speak very briefly about their work with healthy menu development in schools, as well as to reflect on their successes and challenges.

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- 4:15 PM **Modernist Cuisine and Innovation**
Presenter: **Kyle Connaughton** (Pilot R+D and Single Thread Farm Restaurant)
As the school nutrition and culinary communities align we discover modern culinary techniques that can be employed as we continue to improve the nutrition and quality of school meals served. Chef Connaughton will share insights on the history of Modernist Cuisine, benefits of sous vide, and how he approaches innovation.
- 5 PM Application of **Modernist Cuisine in School Nutrition**
Presenter: **Matt Poling** (Greeley-Evans Weld County School District 6)
A modernist cuisine cheese sauce has practical application in school nutrition. Chef Poling has implemented a cheese sauce technique that is versatile, easy-to-prepare and tasty.
- 5:30 PM **An Introduction to the Interactive Flavor Discovery Exercise: Inspiration from Street Food**
Presenters: **Toni Sakaguchi** (Executive Chef, Strategic Initiatives, CIA)
 Lisa Feldman, '91 (Sodexo)
 Cathy Powers (Healthy Kids Collaborative Chair)
The flavor discovery exercise gives attendees an opportunity to discover authentic world cuisine flavor profiles and engage with Premier Corporate Member products to ideate on new menu concepts. Healthy Kids Collaborative Members and Corporate Members will work together on six teams for this interactive session; team assignments will be distributed during this introductory session.
- 5:45 PM **World Cuisines Street Foods: Interactive Flavor Discovery Team Challenges**
Atrium (1st floor)
Teams will be divided into six groups, each assigned to one of the three street food inspired themes (Indian Bowls, Turkish & Lebanese on a Stick, Asian Inspired Plant Based). Teams will work together to prepare a school-friendly version of the dishes inspired by the street food menus available.
- 7 PM **Flavor Discovery Tasting & Opening Reception**
Atrium (1st floor)
The opening reception will feature tastings of the dishes the flavor discovery teams have prepared.
- 7:30 PM **Reception Concludes/Meeting Adjourns for the Evening**

Wednesday, December 6

- 8 AM **Napa Valley Breakfast**
Atrium (1st floor)
- 8:30 AM **Street Food/World Cuisines Flavor Discovery Team Challenge Menu Concept Review**
The spokesperson for each team will briefly present their team's menu item concept from the Tuesday evening interactive challenge.
- 8:45 AM **Positive @CIA Culinary #Conversations 4 @SchoolLunch Pros: 5 #Twitter tips you can use at #CIAHKC #today**
Presenter: **Dayle Hayes** (School Meals that Rock)
Want to share your program innovations with the world? Short on time and resources? Twitter can help! Get out your phone and up your Twitter game in 30 minutes or less with @SchoolMealsRock
- 9:15 AM **Buying Seafood for School Nutrition**
Presenter: **Garrett Berdan '05** (Garrett Berdan, RDN, Consulting, LLC)
We all know that seafood is an excellent source of lean protein and an important part of a balanced diet; however, increasing seafood in school menus can be a challenge. Discover best practices for purchasing and preparing this delicious and nutrient-rich food.
- 10 AM **Refreshment Break**
Atrium (1st floor)
- 10:30 AM **Working Group Breakout Sessions**
Presenter: **Cathy Powers** (Healthy Kids Collaborative Chair)
Working groups will meet to discuss program progress and to discuss the plan for the upcoming year.
- Working Group Breakout Session Meeting Locations**
Flavor Development – *Food Business School Classroom (2nd floor)*
Staff Culinary Education & Training – *Founders Boardroom (2nd floor)*
School Culinary Culture – *Private Dining Room (1st floor)*
Food & Nutrition Quality – *Napa Valley Vintners Theater (1st floor)*
- 12 PM **Family-Style Lunch**
Atrium (1st floor)

Sponsored by Bush's Best Beans and The Mushroom Council
- 1 PM **Today's Food Conversation**
Presenter: **Amy Myrdal Miller** (Farmer's Daughter Consulting)
Every day in this country our food conversations are becoming more interesting, intense, and challenging. We're striving for health and wellness. We're passionate about local and artisan. We're thoughtful about seasonal and organic. We're working to figure out sustainable. And we're nervous about genetically modified. This presentation takes a deep-dive into 11 commonly used terms related to food, agriculture, and nutrition – from

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healthy and fresh to processed, natural, and sustainable – providing insights into the science that supports or refutes claims, reviewing federal regulations that govern marketing, and shedding light on consumer understanding of these terms.

2 PM

Street Food Meets School Food

Presenters: **Michael Morris** (Sodexo)
Rachel Petraglia (Gwinnett County School Nutrition Program)
Rebecca Polson (Spartanburg County School District 6)

According to Technomic's 2017 College and University Consumer Trend Report, 42% of Gen Z's want street foods on the menu. These innovative chefs will share some of their best-selling street foods designed for school menus.

3:00 PM

Refreshment Break

Atrium (1st floor)

Sponsored by Truitt Family Foods

3:30 PM

USDA Update

Presenter: **Cheryl Jackson Lewis** (USDA)

4 PM

Innovation in School Nutrition Panel and Discussion

Presenters: **Bertrand Weber** (Minneapolis Public Schools)
Matt Poling (Greeley-Evans Weld County School District 6)
Lisa Feldman (Sodexo)

Building on the discussion of Modernist Cuisine and innovation we take an inside look at innovations in school nutrition. From how sous vide is transforming one district's menu to another district bottling their own hot sauce this discussion will give us a look at how school menus are leaping forward. This will set the stage for a group discussion on innovations in school nutrition.

5 PM

Networking Reception

Atrium (1st floor)

5:45 PM

Reception Concludes/Meeting Adjourns for the Evening

Thursday, December 7

- 7:45 AM **Napa Valley Breakfast**
Atrium (1st floor)
- 8:15 AM **Chefs in School Panel Discussion – Where Are We Going?**
Presenters: **Nancy Rice** (Georgia Department of Education, Co-chair of the
 Healthy Kids Collaborative)
 Ann Cooper '79 (The Renegade Lunch Lady)
 Jason Hull '97 (Marin Country Day School)
*Chefs have been working with and for schools for a number of years. This panel will lead
a discussion about where we have been and where chefs are going in school nutrition.*
- 9:30 AM **Refreshment Break**
Atrium (1st floor)
- 10 AM **Working Group Breakout Sessions**
*Working groups will meet to discuss program progress and to discuss the plan for the
upcoming year.*
- Working Group Breakout Session Meeting Locations**
Flavor Development – *Food Business School Classroom (2nd floor)*
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- 11 AM **Working Group Report Out**
Group Discussion Led by HKC Chairs
- 12 PM **Meeting Adjourns/Lunch On Your Own**