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[Food Institute Conference - Newsroom](#)



NEWS

Inaugural Stanford Food Institute Conference

Experts Focus on Advancing Strategies for a Better Food Future

Stanford, Calif. – Explore the latest discoveries in creating a better, more sustainable food future at the inaugural [Stanford Food Institute Conference on Monday, Nov. 4 at Stanford University](#). The Institute is part of Stanford Residential & Dining Enterprises (R&DE), a leader in innovation, sustainability and research. This full-day immersive learning event highlights the latest discoveries and innovations for improving what people eat, how they access food, and the role that food plays in our lives. R&DE has invited more than two dozen experts from a wide range of disciplines who will engage participants on topics such as nutrition, sustainability, food education, the effect of food choices on climate change, the future of careers in food, and businesses that are changing food systems.

Under the leadership of Dr. Shirley J. Everett, the conference brings together distinguished speakers. Among them:

- **Tanya Holland**, celebrity chef, owner of Brown Sugar Kitchen, author, and competitor on season 15 of *Top Chef*
- **Eric Montell**, Assistant Vice Provost for R&DE Stanford Dining, Hospitality & Auxiliaries
- **Dr. Christopher Gardner** of the Stanford Prevention Research Center
- **Dr. Alia Crum** from the Stanford Mind and Body Lab
- **Dr. Maya Adam** of the Stanford Center for Health Education
- **Greg Drescher**, Vice President, The Culinary Institute of America
- **Dr. Patrick Archie**, Lecturer, Stanford School of Earth, Energy & Environmental Sciences, Director, O'Donohue Family Stanford Educational Farm
- **Daphne Miller, MD**, Family Physician Science Writer, UCSF Clinical Professor, UC Berkeley School of Public Health Research Scientist
- **Jesse Ziff Cool**, writer, restaurateur, spokesperson and consultant

- **Jackie Bertoldo, MPH, RDN**, Assistant Director of Food Choice Architecture & Nutrition,
R&DE Stanford Dining

These thought leaders and many more will inspire, share, scale and advance ideas for a better food future. See the full list of speakers online at [/food-institute-conference-speakers](#).

Individuals who are passionate about delicious, healthy and sustainable food; who want to be a part of the conversation about opportunities and solutions facing our food system; and who are (or want to be) working at the convergence of health, sustainability, collaboration, taste and innovation will not want to miss this inaugural program.

Registration for this event is \$350 and includes a sustainable continental breakfast, delicious plant-forward lunch, and the opportunity to connect directly with authors at book signings throughout the day. Tickets can be purchased at [/food-institute-conference-registration](#).

MEDIA RESOURCES



STANFORD FlavorLab



CREATING DELICIOUS FOOD EXPERIENCES

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MEDIA CONTACT

[Jocelyn Breeland](#)

Chief Officer for Strategic Communications and Marketing for R&DE
Stanford University, Residential & Dining Enterprises

jocelyn4@stanford.edu



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