



Stanford FOOD INSTITUTE

Residential & Dining Enterprises
CONFERENCE 11.4.2019

Advancing Strategies for a Better Food Future

Program Schedule

MORNING

7:30 - 8:00 a.m.

Registration & Networking Breakfast

Paul Brest Hall Foyer

8:00 - 8:45 a.m.

Welcoming Remarks

Presenters: **Shirley J. Everett, EdD, MBA**
Founder, Stanford Food Institute
Senior Associate Vice Provost, Residential & Dining Enterprises

Eric Montell

Executive Director, Stanford Dining, Residential & Dining Enterprises

8:45 - 9:30 a.m.

Keynote Presentation

Presenter: **Tanya Holland**
Celebrity Chef, 15th Season of *Top Chef*, Owner & Author of
Brown Sugar Kitchen

In Conversation with:

Shirley J. Everett, EdD, MBA
Founder, Stanford Food Institute
Senior Associate Vice Provost, Residential & Dining Enterprises

9:30 - 10:30 a.m.

General Session I

(What) To Eat or Not to Eat: The Nexus of Healthy, Sustainable and Delicious Food

This session will explore the ways in which food is inextricably linked to human health and environmental sustainability, and the importance of embracing deliciousness as a strategy for improving what we eat.

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

Presenters: **Christopher Gardner, PhD**
Rehnborg Farquhar Professor of Medicine,
Stanford Prevention Research Center

Daphne Miller, MD

Family Physician, Science Writer, UCSF Clinical Professor & UC Berkeley School of Public Health Research Scientist

Patrick Archie, PhD

Lecturer, Stanford School of Earth, Energy & Environmental Sciences & Director, O’Donohue Family Stanford Educational Farm

Jesse Ziff Cool

Writer, Restaurateur, Spokesperson & Consultant

10:30 - 11:00 a.m. Networking Break & Book Signing

**11:00 a.m. - 12:00 p.m. General Session II
Transforming the Path to the Plate: Designing a Healthier, Safer and More Sustainable Food System**

This session highlights innovative approaches to improving our food system from farm to fork through technology, regenerative farming practices, and building communities with delicious, plant-based food.

Moderator: **Dara Silverstein, MA**
Sustainable Food Program Manager, R&DE Stanford Dining

Presenters: **Daniel E. Ho, PhD, JD**
William Benjamin Scott and Luna M. Scott Professor of Law, Professor of Political Science & Senior Fellow at the Stanford Institute for Economic Policy Research

Marsha Habib
Farmer, Oya Organics

Kana Azhari
Executive Chef, Healing Kitchen

Joan Salwen
CEO, Blue Ocean Barns

LUNCH HOUR

12:00 - 12:15 p.m. Sponsor Acknowledgements

12:15 - 12:30 p.m. Student Project Grant Awards

12:30 - 1:30 p.m. Delicious Plant-forward Lunch
Featuring produce from the O’Donohue Family Stanford Educational Farm & Stanford Dining’s Farm Accelerator



AFTERNOON

1:30 - 2:15 p.m.

Breakout Sessions - Various Campus Locations

Choose from:

BREAKOUT SESSION I

The Menus of Change University Research Collaborative: Cultivating the long-term wellbeing of people and the planet one student, one meal at a time

Discover the groundbreaking, nationwide network of colleges and universities using campus dining halls as living laboratories, and learn how they are accelerating efforts to move people toward healthier, more sustainable foods using research, education, and innovation.

Presenters: Eric Montell

Executive Director, Stanford Dining, Residential & Dining Enterprises

Sophie Egan, MPH

Director of Health & Sustainability Leadership/Editorial Director for Strategic Initiatives, The Culinary Institute of America

BREAKOUT SESSION II

Mighty Microbes: The Role of Beneficial Bacteria in Food & Health

Join us in exploring the fascinating world of microbes, and learn how these microscopic organisms influence human health, support sustainable agriculture, and inspire delicious cuisine.

Moderator: Jackie Bertoldo, MPH, RDN

Assistant Director of Food Choice Architecture & Nutrition,
R&DE Stanford Dining

Presenters: Erica Sonnenburg, PhD

Senior Research Scientist, Stanford University School of Medicine,
Department of Microbiology & Immunology

Justin Sonnenburg, PhD

Associate Professor, Stanford University School of Medicine,
Department of Microbiology & Immunology

Erica Holland-Toll

Executive Chef of the Stanford Flavor Lab, R&DE Stanford Dining



BREAKOUT SESSION III

Foodpreneurs: The Next Generation of Businesses Changing How We Eat

Befitting of a conference in Silicon Valley, this session will explore the ways innovative businesses are changing our food system for the better.

Moderator: **Dara Silverstein, MA**

Sustainable Food Program Manager, R&DE Stanford Dining

Presenters: **Matt Rothe, MBA**

Co-Founder, Blue Ocean Barns

Marissa Duswalt Epstein, MBA, RDN

Lecturer in Management, Stanford Graduate School of Business

Scott Giambastiani

Food Program Manager, Google

BREAKOUT SESSION IV

How to be a Food Futurist: Eating Our Way Out of the Climate Crisis

This session will explore the Food Futures Lab's recent research on the topic and take participants through a hands-on exercise in futures thinking to create their own vision of a more resilient and delicious future.

Introduction: **Ghislaine Challamel, MS**

Research Program Manager, Stanford Residential & Dining Enterprises

Presenter: **Sarah Smith**

Research Director, Institute for the Future, Food Futures Lab

2:15 - 2:30 p.m.

Networking Break

2:30 - 3:15 p.m.

Breakout Sessions - Various Campus Locations

Choose from:

BREAKOUT SESSION V

If It's Not Delicious, They Won't Eat It: The Importance of Chefs in Promoting Healthy, More Sustainable Diets

This session will present how to advance delicious plant-forward culinary strategies and the key role of chefs in creating positive food system changes.

Introduction: **Ghislaine Challamel, MS**

Research Program Manager, Stanford Residential & Dining Enterprises

Presenter: **Greg Drescher**

Vice President, Strategic Initiatives & Industry Leadership,
The Culinary Institute of America

BREAKOUT SESSION VI

Inspiring the Stanford Community Through Food Education in the R&DE Teaching Kitchen @Stanford

Learn how the R&DE Teaching Kitchen @Stanford inspires change through food education and how R&DE Stanford Dining has partnered with faculty and community members across campus to build life skills and inspire a joy of cooking.

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

Presenters: David Iott
Culinary Educator & Training Executive Chef, R&DE Stanford Dining

Maya Adam, MD
Director of Health Education Outreach, Stanford Center for Health
Education, Clinical Assistant Professor, Stanford School of Medicine,
Department of Pediatrics

Michelle Hauser, MD, MS, MPA, FACLM
Clinical Associate Professor, Stanford University School of Medicine

Markus Covert, PhD
Associate Professor of Bioengineering, Stanford University
Director, Paul G. Allen Discovery Center for Systems Modeling at Stanford

Breakout Session VII

Turn Your Love of Food into a Career: Jobs in the Food System

Meet Stanford alums who have pursued their love of food with jobs that have an impact on the food system.

Moderator: Sophie Egan, MPH
Director of Health & Sustainability Leadership/Editorial Director for
Strategic Initiatives, The Culinary Institute of America

Presenters: Maria Deloso
Brand Marketing Specialist, Driscoll's

Kevin Madrigal
Founder, Farming Hope

Tannis Thorlakson, PhD
Environmental Lead for US & Canada, Driscoll's

Darel Scott, MS
Founder, Earth in Color

Margo Warnock
Associate Digital Product Manager, Impossible Foods

Breakout Session VIII
Design Thinking for Food Systems Innovation

Join us for a hands-on design thinking workshop to get a taste of how FEED Collaborative co-founder Matt Rothe blends design thinking with food to transform the food system.

Introduction: **Dara Silverstein, MA**
Sustainable Food Program Manager, R&DE Stanford Dining

Presenter: **Matt Rothe, MBA**
Co-Founder, Blue Ocean Barns

3:15 - 3:45 p.m.

Networking Break

3:45 - 4:45 p.m.

General Session III
Eating Better by Design: Applied Strategies for Improving Diets

In this session, a panel of exceptional experts in food choice architecture, marketing, psychology and public health will discuss the latest research and evidence-based strategies for shifting eating behaviors to support health and sustainability.

Moderator: **Eric Montell**
Executive Director, Stanford Dining, Residential & Dining Enterprises

Presenters: **Alia Crum, PhD**
Assistant Professor in Psychology, Stanford University Mind & Body Lab

Rita Nguyen, MD
Assistant Health Officer
San Francisco Department of Public Health, Population Health Division

Anisha Patel, MD, MSPH
Associate Professor, Stanford Department of Pediatrics
& Affiliate Faculty, UCSF Philip R. Lee Institute for Health Policy Studies

Szu-chi Huang, PhD
Associate Professor of Marketing, Stanford Graduate School of Business

4:45 - 5:00 p.m.

Conference Wrap-Up

5:00 - 6:00 p.m.

Closing Reception

