

- 8:30 – 9** **registration**
- 9 – 9:45** **opening remarks**
Joan Elias Garcia (Rector, University of Barcelona)
Ada Colau Ballano (Mayor of Barcelona) (to be confirmed)
Michael Sperling (Vice President of Academic Affairs, The Culinary Institute of America)
Joan Romero (Managing Director, ACCIÓ)
Jordi Camarasa García (Dean, School of Pharmacy and Food Science, University of Barcelona)
- 10 – 10:40** **Advancing the Mediterranean Diet: Research and Education at the Intersection of Health, Sustainability, and Culinary Culture**
Session host: Àlex Aguilar Vila (University of Barcelona)
- 10-10:20 Greg Drescher (The Culinary Institute of America)
10:20-10:40 Ramon Estruch (University of Barcelona)
- 10:45 – 11:30** **Mediterranean Food Futures: Innovation in the Culinary and Business Sectors**
Session host: Àurea Rodríguez (ACCIÓ)
- 10:45-11:05 Joan Roca (El Celler de Can Roca, Girona, Spain)
11:05-11:25 Sara Roversi (Future Food Institute, Bologna, Italy)
- 11:30 – 12** **break**
- 12 – 13** **Plant-Forward Cooking and the Mediterranean: Tradition Preserved—and Reimagined**
Session host: Anne E. McBride (Torribera Mediterranean Center)
- 12:05-12:25 Ana Sortun (Oleana, Boston, United States)
12:25-12:45 Angelo Bonamici (Compass Group at Google, Milan, Italy)
12:45-13 Isma Prados (Chef and Television Personality, Barcelona)
- 13 – 14** **The Mediterranean Diet, Next-Generation Appetites, and the Shaping of Preferences and Aspirations**
Session host: Joana Relat Prado (University of Barcelona)
- 13:05-13:25 Jean-Xavier Guinard (University of California, Davis, United States)

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PROGRAM

Wednesday, October 16

- 13:25-13:45 Xavier Pi-Sunyer (Columbia University, New York, United States)
- 13:45-14** **questions and discussion**
- 14 – 15** **lunch provided**
- 15 – 16** **Tomorrow Tastes Mediterranean: What and How Do We Share with the Rest of the World?**
Session host: Jaime Lillo (International Olive Council)
- 15:05-15:25 Antonia Trichopoulou (Hellenic Health Foundation, Athens, Greece)
- 15:25-15:40 Tara Stevens (Courtyard Kitchen, Fez, Morocco and Barcelona)
- 15:40-16 Maria Llamas (Alambique and Spain: An Open Kitchen, Madrid)
- 16 – 17** **Plant-Forward and the Mediterranean Olive Oil Kitchen: From Science to Culinary Strategies**
Session host: Teresa Pérez Millán (Interprofessional Aceite de Oliva)
- 16:05-16:25 Rosa M Lamuela-Raventós (University of Barcelona)
- 16:25-16:45 Sirma Güven (Network of the Good Food Cities of the World and Meditea, Izmir, Turkey) and Tolga Kamiloğlu (Meditea, Izmir, Turkey)
- 16:45-17:05 Aglaia Kremezi (Chef and Cookbook Author, Kea, Greece)
- 17:05 – 17:30** **break**
- 17:30 – 18:50** **Sustainability Imperatives: What Can We Learn from the Traditional Mediterranean Model?**
Session host: Octavi Quintana (PRIMA-MED)
- 17:35-17:55 Maira Bes Rastrollo (University of Navarra)
- 17:55-18:15 Lluís Serra Majem (University of Las Palmas)
- 18:15-18:35 Chris Koetke (Complete Culinary, Oak Park, United States)
- 18:35-18:55 Fabio Parasecoli (New York University, United States)
- 18:55-19:05 **Advisory Councils Report: The Path Forward**
- 19:05 – 19:15 **closing remarks**

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