Presenter Biographies

Melissa Abbott is vice president, culinary insights at the Hartman Group. Melissa has been tracking key trends in the health, wellness, food and retail industries for nearly twenty years, focusing on re-energizing brands and identifying growth opportunities. She has extensive experience in ethnographic research and is a retail culinary expert with clients ranging from Kerry Foods to Tesco and even gastro pubs in Ireland. Among the first to analyze the European soy foods sector and evolving natural/organic products consumer in the UK, Melissa has developed a deep understanding of retail and cultural trends in her consultations with a variety of companies, including both CPG companies and retailers. She has appeared on The Food Network and currently manages Worldview, Hartman’s subscription program and resource for all things pertaining to the culture of food. (Bellevue, WA) @HartmanGroup

Steven Abrams is an IBM distinguished engineer and the director of Watson Life, a team of scientists, engineers, and designers tasked with understanding the role of cognitive systems in the lives of everyday consumers. He previously was director of software technology in IBM Research, where he lead a team investigating programming models, languages, high-performance parallel and distributed systems, software engineering, governance, and human-computer interaction. Previously, he worked in Rational's CTO Office, looking after topics such as cloud computing and DevOps for Rational. Steven started his career in IBM Research, exploring a broad range of topics that included software modeling and architecture tools, computer music, robotics, computational geometry, and CAD/CAM rapid prototyping tools. He received his PhD in computer science from Columbia University. (Yorktown Heights, NY) @srabrams

Michiel Bakker is the director of global food services for Google, leading its world-renowned Food program, supporting all food service related activities and initiatives for Google’s global community. Michiel’s focus areas include developing new insights and evidence in how food experiences can enable individuals and teams to be their best short and long term, and developing internal and external global partnerships to explore and tackle the challenges and opportunities in the broader food systems. Prior to joining Google, Michiel spent 17 great years with Starwood Hotels & Resorts Worldwide Inc. in various roles. Most recently, he led Starwood’s Food and Beverage in Europe, Africa and the Middle East where he drove operations and guided growth and development. Prior to that, he co-lead Starwood’s F&B efforts in its North American Division. Michiel serves on several advisory Boards. He is an Advisory Board member for the Stockholm Food forum EAT, the Sustainable Business Leadership Council for the CIA – Harvard School of Public Health ‘Menus of Change’ Initiative; the International Hospitality Advisory Board of the Hotel Management School Maastricht, the Netherlands and a Board member of the Society for Hospitality and Foodservice Management.
Michiel holds a Bachelor of Business Administration degree from the Hotel Management School Maastricht (The Netherlands), a MBA from the University of Bradford (United Kingdom), a Master’s of Hospitality Administration degree from the University of Nevada, Las Vegas (USA) and a Master’s degree in Real Estate and Construction Management from the University of Denver, Colorado. (Mountain View, CA) @google

Eliza Barclay is a reporter and editor for NPR’s James Beard Award-winning food blog, The Salt. She covers food, health, and science on the web and occasionally on the air. Before landing at NPR, she wrote about the environment, immigration, economic development, and international politics. Her writing has appeared in The Atlantic, The New York Times, The Washington Post, FORTUNE, National Geographic News, and The Lancet. She holds a bachelor’s degree from the University of California-Berkeley and a master’s degree from Johns Hopkins University. As a graduate student in 2009, she received an Innovations Grant from the Center for a Livable Future at the Johns Hopkins School of Public Health, which she used to research rising meat consumption in China. (Washington, DC) @elizabarclay

Maxime Bilet is the co-author of Modernist Cuisine, which received the 2012 Book of the Year Award from the James Beard Foundation and the IACP’S Visionary Achievement, among many other awards, and of Modernist Cuisine at Home. For six years, he was the director of culinary arts and sciences at The Cooking Lab. He led the research and development for all projects related to The Cooking Lab, as well as conceptualizing and overseeing the unique photography and aesthetic of both books. He is a co-inventor on twelve patents that resulted from his experiments. He has been a featured and keynote speaker at events around the world, including Madrid Fusión 2012, the Epicurean Classic 2011, Paris des Chefs 2012, the CIA Worlds of Flavor 2012 and 2013, The World Science Festival New York 2013, McGill University 2012, Stanford University 2013 and the IACP from 2012 to 2014, among many others. He and his work have also appeared in television programs, including Martha Stewart, Bizarre Foods, Top Chef Seattle, and Modern Marvels. Forbes named him one of the Top 30 under 30 in the food and wine industry in 2012. (Seattle, WA) @Maxime_Bilet

Charlotte Biltekoff is associate professor of American studies and food science and technology at the University of California Davis, where she builds bridges between scientific and cultural approaches to questions about food and health. She is author of Eating Right in America: The Cultural Politics of Food and Health (Duke University Press, 2013), an exploration of the social and cultural dimensions of dietary advice and the changing meaning of “eating right” over the course of the last century. Charlotte serves on the advisory committee for the UC Davis World Food Center, the executive committee of the UC Davis Robert Mondavi Institute for Wine and Food Science, and the editorial board of Gastronomica: The Journal of Critical Food Studies. Her current projects include a study of how people make food choices in relation to what “health” means to them, and an in depth analysis of current concerns, conflicts and conversations about “processed foods.” Charlotte teaches many classes about the cultural aspects of food and eating, including Food in American Culture, a large enrollment introductory course, and New Product Ideas, in which students learn about the relationship between social trends and product trends, conduct consumer research, and develop and pitch concepts for new food products. (Berkeley, CA) @cbiltekoff
Ali Bouzari began cooking in restaurant kitchens while studying biochemistry as an undergraduate. In 2011, at the age of 23, he started teaching at The Culinary Institute of America while pursuing his Ph.D. in food biochemistry at the University of California, Davis. At the CIA, Ali worked with a small team of chefs and scientists to develop the curriculum for the college’s bachelor’s degree in culinary science. For his dissertation, rather than the traditional food science emphasis on model systems that no one will ever eat, Ali stayed true to his roots as a cook and collaborated with chefs at the French Laundry to study a uniquely culinary topic: cooking vegetables sous vide. This interaction jumpstarted his career as a consultant to the culinary industry, allowing him to work closely with some of the most innovative restaurants in the country, including Benu, SPQR, The Restaurant at Meadowood, Eleven Madison Park, Betony, Bar Tartine, and the entire Thomas Keller Restaurant Group. He is currently writing a book that seeks to bring the knowledge and insight that he gained working with great chefs from around the world to the general public. Ali has been asked to speak about the science of food at national science conferences, top universities, NPR, and TEDx. (Northern California/New York, NY) @AliBouzari

Bill Briwa, CEC, CHE, ’80, is a chef-instructor at the Greystone campus of The Culinary Institute of America (CIA). He graduated top of his class at the CIA in 1980 and was the recipient of the Keating Award, having been voted most likely to succeed by his peers. He has worked in a variety of culinary positions in Northern California, including the French Laundry, the Sugar House Bakery, and Domaine Chandon, and has held the position of executive chef at the CIA’s Wine Spectator Greystone Restaurant, the Hess Collection Winery, and his own bistro, Palmers Cafe. As the culinary chair of the Napa Valley Wine Auction in 2003 he helped raise more than $8 million for local charities and has been an active supporter of the local farmers market, having served on the board of directors for three years. Bill has traveled to study and teach cooking in Greece, Sicily, Tunisia, Mexico, China, and across the United States. His writing on food and wine has appeared in Sunset, Flavor and the Menu, and Fine Cooking. (St. Helena, CA) @CIAGreystone

Joe Brown is deputy editor at WIRED. (San Francisco, CA) @joemfbrown

Timothy Childs is a serial entrepreneur, super-taster, and award-winning innovator whose personal approach to creative disruption champions the deployment of new systems to update archaic industries. A pioneer in the food+technology space, Timothy is currently co-founder and co-managing partner of Treasure8, a San Francisco-based food innovation and technology company on a mission to solve the nutritional challenges and environmental stresses of a growing global population. Timothy and his team develop, produce, and deploy game-changing, delicious food ingredients, processes, and products that are healthier for people and the planet. Timothy also is the founder of World Headquarters, a 27,000-square-foot collective design, art and innovation lab on Treasure Island, and the co-founder of ClearGrape, an importer and distributor of pisco from Peru. In 2006, Timothy co-founded TCHO Chocolate in San Francisco. Working in partnership with USAID, TCHOSource has become a model for sustainably focused programs in South America and beyond. Before he brought his Silicon Valley start-up mentality to the food industry, Timothy founded a company that developed machine-vision systems for NASA’s Space Shuttle program. His background in

*** SUBJECT TO CHANGE ***

2014 reThink Food Presenter Biographies | Updated October 23, 2014 | Page 3 of 17
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Patrick Clark is a chef-instructor at The Culinary Institute of America at Greystone, where he brings strong industry experience in high-end, high-volume dining to his 2007 appointment at the CIA, where he teaches in the college’s degree, certificate, and custom continuing education programs. Patrick comes to the CIA from Sutro’s restaurant in the historic Cliff House in San Francisco, where he won accolades for his farm-fresh, California coastal cuisine. His career has also included time as executive chef for the California Café restaurant group in Palo Alto, CA and the Santa Barbara Grill in Cupertino, CA, both roles allowing him to bring his culinary passion for seasonal, local, and organic foods to the table. As a member of the 1992 Chaîne des Rôtisseurs’ Culinary Team USA, Patrick garnered 26 medals. He is a high honors graduate of the California Culinary Academy and is active in many professional organizations, including the Chefs Association of the Pacific and the American Culinary Federation. (Napa Valley, CA) @CIAGreystone

Jason Clay is senior vice president, markets and food for WWF. He leads the work of WWF-US on agriculture, aquaculture, business and industry, finance, fisheries, and forests. Over the course of his career he has worked on a family farm and in the U.S. Department of Agriculture. He has taught at Harvard and Yale and spent more than 25 years with human rights and environmental organizations. In 1988, he invented Rainforest Marketing, one of the first fair-trade ecolabels in the United States, and was responsible for co-creating Rainforest Crunch and more than 200 other products with combined sales of $100 million. From 1999 to 2003, he co-directed a consortium with WWF, World Bank, UN Food and Agriculture Organization, and National Aquaculture Centres of Asia/Pacific to identify the most significant environmental and social impacts of shrimp aquaculture and analyze better management practices that measurably reduce them. Since then, Jason has co-convened (with the IFC and others) multi-stakeholder roundtables of producers, investors, buyers, researchers and NGOs to identify and reduce the social and environmental impacts of such products as salmon, soy, sugarcane, cotton, and palm oil. Jason leads WWF’s efforts to work with private sector companies to improve their supply chain management, particularly with regard to ingredient sourcing and carbon and water neutrality, and with industries to transform entire sectors by improving their overall performance. He is the author of 15 books, more than 300 articles, and 700 invited presentations. His most recent books are World Aquaculture and the Environment, Exploring the Links between International Business and Poverty Reduction: A Case Study of Unilever in Indonesia, and World Agriculture and the Environment. In addition to his role at WWF, Jason is National Geographic’s first ever Food and Sustainability Fellow. He also won a 2012 James Beard Award for his work on global food sustainability. Jason studied at Harvard University.
and the London School of Economics before receiving a Ph.D. in anthropology and international agriculture from Cornell University. (Washington, DC) @World_Wildlife

Bill Corbett is the executive pastry chef for The Absinthe Group, which includes Absinthe Brasserie and Bar, Boxing Room, Comstock Saloon, and Arlequin Café. In 2004, he was hired on at B. R. Guest Restaurants to work under executive pastry chef Lincoln Carson, whom he credits for setting his foundation for classic pastry technique. Bill continued to hone his skills at wd~50, learning how to integrate sweet and savory effectively from pastry chef Sam Mason. In 2007, Bill held the pastry chef positions at Dona and Anthos, where StarChefs.com named him Rising Star Pastry Chef. He then moved to San Francisco, CA, to become pastry chef at Michael Mina restaurant, before joining the highly acclaimed Coi as executive pastry chef for chef-owner Daniel Patterson in 2009, where he solidified his technical foundation and pushed into new terrain with his desserts. Since joining The Absinthe Group, he was named Pastry Chef of the Year by San Francisco Magazine and in 2013 he was named one of the Top 10 Pastry Chefs in America by Dessert Professional. Bill lives in Oakland, California and listens to way too much heavy metal. (Oakland, CA) @el_cuchillo

Lynda Deakin, a partner at IDEO, brings 17 years of experience working with a broad range of food and beverage clients to her work. She is the leader of IDEO’s Food Studio, helping companies and organizations solve their toughest problems and identify opportunities for growth. The Food Studio’s empathetic approach enables clients to address people’s unmet desires and aspirations and empowers them to tackle a wide variety of design and innovation challenges—from designing the next $100M product to creating strategic development platforms. Lynda has worked with clients such as ConAgra, Campbell’s, Whitewave Foods, Hershey’s, Anheuser-Busch InBev, and Procter & Gamble. Using brand as the anchor that supports user experience, Lynda brings a creative spark to the projects she directs, helping companies to express their vision and realize their goals. (San Francisco, CA) @ideo

Dennis Dimick serves as executive environment editor at National Geographic. He has guided creation of several major projects, including an April 2010 issue on global freshwater, a 2011 series called “7 Billion” on global population, and the 2014 Future of Food series on global food security. In September 2004, he originated and orchestrated creation of a 74-page three-story project on climate change called Global Warning: Bulletins from a Warmer World. Dennis co-organized the Aspen Environment Forum from 2008 to 2012 and regularly presents slide show lectures on global environmental issues. He holds degrees in agriculture and agricultural journalism from Oregon State University and the University of Wisconsin-Madison. For 17 years, he has been a faculty member of the Missouri Photo Workshop, and in 2013 received the Sprague Memorial Award from the National Press Photographers Association for outstanding service to photojournalism. He is a native of Oregon’s Willamette Valley, where he grew up on a sheep and hay farm, and was a member for many years of 4-H and Future Farmers of America (now FFA). (Washington, DC) @ddimick
Greg Drescher is vice president of strategic initiatives & industry leadership at The Culinary Institute of America (CIA), where he oversees leadership initiatives for the foodservice industry, including conferences, invitational leadership retreats, digital media, and strategic partnerships. He is the creator of the college’s Worlds of Flavor® International Conference & Festival (now in its 17th year); the annual Worlds of Healthy Flavors, and the new Menus of Change initiative, which are presented in partnership with the Harvard School of Public Health; and numerous other CIA “think tank” initiatives. Dubbed the Flavor Hunter by Bon Appétit, Greg was inducted into the James Beard Foundation’s Who’s Who of Food & Beverage in America in 2005, was honored with Food Arts’ Silver Spoon Award in 2006, and received two James Beard awards for the CIA’s Savoring the Best of World Flavors DVD and webcast series. In 2008, he was appointed by the President of the National Academy of Sciences’ Institute of Medicine to its Committee on Strategies to Reduce Sodium Intake. Greg previously served on the James Beard Foundation Awards Board, and currently serves on advisory boards for UC Davis’ Agricultural Sustainability Institute and Olive Center. In 2011, he was inducted as a member of the Accademia dei Georgofili, Europe’s oldest agricultural academy. (Sacramento, CA) @CIAleadership

Dan Felder is a development chef, consultant, and researcher. He began his cooking career at 18 while earning his degree in anthropology. He then worked his way up in a number of restaurants before joining the Momofuku team in 2008, starting at Noodle Bar, then two-Michelin-starred Ko, and finally at the newly created Momofuku Culinary Lab. Dan took over as head of research and development for Momofuku in 2011. Under his leadership, the lab became one of the most influential centers of innovation in the culinary industry, specializing in fermentation and flavor. He collaborated with scientists and academics from esteemed universities such as Harvard, MIT, Yale, NYU, UC Davis, and UCLA. His work was published in the inaugural issue of the International Journal of Gastronomy and Food Science, and he has presented his work at numerous universities and symposia in the US and abroad. While at Momofuku, Dan spearheaded the development of an innovative product line of fermented sauces and seasonings that has been featured on menus from some of the best chefs in the country and will be brought to the retail market soon. Since leaving Momofuku, chefs from around the world have sought him out as a guru of culinary development. He currently works as the R+D consultant for two-Michelin-starred Saison in San Francisco, and is a co-founder of Pilot Research & Development. (Oakland, CA) @danfelder

Michael Ferrari is the principal and founder of Atlas Research Innovations, LLC, which provides applied research and bespoke services to clients in the private and public sectors, government, and academia. Previously, he was the director of climate informatics and a senior scientist at NASA for Computer Sciences Corporation, vice president of Applied Technology WTI, and a research scientist at Mars, in addition to several engineering roles. He builds tools and models with sensors and data and directs commercial research activities to examine environmental/commodity topics from a systems perspective. He is also the co-director for impacts session for the annual AMS conference, and a judge for the MIT Climate CoLab (agriculture) project. Michael earned his PhD from Rutgers (Dept. of Environmental Sciences: program in geophysical fluid dynamics and environmental biophysical modeling) where his research focused on better understanding the earth’s climate, hydrology and biosphere from *** SUBJECT TO CHANGE ***
both a systems and an evolutionary perspective. His doctoral work in numerical modeling was supported by the NASA Goddard Institute for Space Studies. (Eaton, PA) @MichaelRFerrari

Andras Forgacs, an entrepreneur and venture investor in technology and life science, is the co-founder and chief executive of Modern Meadow, which launched in 2011. Previously, he had also co-founded Organovo, a leader in tissue engineering which pioneered the use of 3D bio-printing to create human tissue for a range of medical applications. Organovo’s bio-printer was named one of the top inventions of 2010 by *TIME* and the company was recognized by *MIT Technology Review* on its TR50 list of most innovative companies for 2012. Andras also served as managing director with Richmond Global, an international technology-focused venture fund. Previously, Andras was a consultant in the New York office of McKinsey & Company, focused on biopharma and private equity. Earlier, he was a founding member of Citigroup’s corporate and investment banking e-commerce group where he led a team that developed award winning financial technology products and advised large cap corporate clients on a range of corporate finance challenges. He is also co-founder and chairman emeritus of the international non-profit Resolution Project. Andras is a Kauffman Fellow with the Center for Venture Education and a term member with the Council on Foreign Relations. He holds an MBA from the Wharton School of Business and a Bachelor of Arts with honors from Harvard University. (Brooklyn, NY) @atforgacs

Ki Goosens is assistant professor of neuroscience in the department of brain and cognitive sciences at the Massachusetts Institute of Technology, and also an investigator in the McGovern Institute for Brain Research. Her work focuses on the detrimental impact of chronic stress on human health, with special consideration of stress as a trigger for psychiatric illness. Her recent work shows that chronic stress elevates the "hunger hormone" ghrelin, and that this stress hormone is the critical hormone that leads to vulnerability to emotional disorders like post-traumatic stress disorder. Her laboratory seeks to understand how this hormone changes the brain, and how it creates dysregulated emotional behavior and decision-making. Ki holds a Ph.D. in Biopsychology from the University of Michigan and completed her postdoctoral training in Neuroscience at Stanford University. (Cambridge, MA) @mcgovernmit

Caleb Harper is a research scientist within the City Science Initiative at the MIT Media Lab and the founder of the CityFARM research project. He leads the anti-disciplinary group of engineers, architects, urban planners, economists, and plant scientists exploring the technological, environmental, social, and economic design of scalable high-performance urban agricultural systems with the goal of producing affordable and high quality food in the heart of our future cities. His current work is focused in the areas of building integrated and control environment agriculture, actuated sensing, control automation, and data-driven resource and energy optimization. Caleb has recently launched the OpenAG project, bringing together partners from industry, government, and academia to develop the world's first open source "Ag Tech" research collective for the creation of the global agricultural data commons. In addition to his role at MIT, Caleb is a consultant to multiple international development agencies on high-density low-income housing projects and has worked professionally on development projects in the high tech space including data centers, healthcare, and fabrication facilities. (Cambridge, MA) @MITCityFARM

*** SUBJECT TO CHANGE ***
**Joi Ito**, director of the MIT Media Lab, is a leading thinker and writer on innovation, global technology policy, and the role of the Internet in transforming society in substantial and positive ways. A vocal advocate of emergent democracy, privacy, and Internet freedom, Ito has served as both board chair and CEO of Creative Commons, and sits on the boards of Sony Corporation, Knight Foundation, the John D. and Catherine T. MacArthur Foundation, The New York Times Company, and The Mozilla Foundation. In Japan, he was a founder of Digital Garage, and helped establish and later became CEO of the country’s first commercial Internet service provider. He was an early investor in numerous companies, including Flickr, Six Apart, Last.fm, littleBits, Formlabs, Kickstarter, and Twitter. Ito’s honors include *TIME* magazine’s Cyber-Elite listing in 1997 (at age 31) and selection as one of the Global Leaders for Tomorrow by the World Economic Forum (2001). In 2008, *BusinessWeek* named him one of the 25 Most Influential People on the Web. In 2011, he received the Lifetime Achievement Award from the Oxford Internet Institute. In 2013, he received an honorary D.Litt from The New School in New York City. (Cambridge, MA) @joi


**Christopher Kostow** is the chef at The Restaurant at Meadowood in the Napa Valley. A Michelin-starred chef before the age of 30 and the winner of the 2013 James Beard Award for Best Chef: West, he takes a thoughtful approach to food that belies his age. Masterfully blending contemporary French cuisine with the farm-to-table tradition, he creates a transcendent experience for diners every night at The Restaurant at Meadowood. Christopher, a Chicago native, trained in kitchens far and wide: from a Paris bistro to the Michelin-starred Le Jardin des Sens in Montpellier. Upon returning to the States, he worked as sous chef under Daniel Humm in San Francisco. He soon became top toque at Chez TJ in Mountain View, CA, garnering the restaurant many accolades, including two Michelin stars and a coveted spot on *Food & Wine*’s list of Top Ten Dishes of the Year in 2007. Upon arriving at Meadowood in February 2008, Christopher maintained two Michelin Stars, was nominated for Best Chef: West by the James Beard Foundation, and named as one of *Food & Wine*’s Best New Chefs 2009. In February 2010, he garnered a rare four stars in the *San Francisco Chronicle* and was soon awarded the highest ranking of three Michelin stars in the 2011 Guide. Christopher and The Restaurant at Meadowood team have since retained both rankings. (St. Helena, CA) @CKostow

**Kent Larson** is a principal research scientist at the MIT Media Lab and directs the Media Lab’s Changing Places group. Since 1998, he has also directed the MIT House research consortium in the School of Architecture and Planning. His current research is focused on four related
areas: responsive urban housing, new urban vehicles, ubiquitous technologies, and living lab experiments. Kent practiced architecture for 15 years in New York City, with work published in Architectural Record, Progressive Architecture, Global Architecture, The New York Times, A+U, and Architectural Digest. His book, Louis I. Kahn: Unbuilt Masterworks was selected as one of the Ten Best Books in Architecture, 2000 by The New York Times Review of Books. Related work was selected by TIME as a Best Design of the Year project. (Cambridge, MA) @larson_mit

**Chris Loss** is the director of the Menu Research and Flavor Discovery Initiative at The Culinary Institute of America. He received his culinary degree from the CIA in 1993, and Bachelor’s ('96), and PhD ('06) in food science from Cornell University, with concentrations in microbiology and nutrition. He teaches the MenuMasters online course, Food Science and Technology Applications for Menu Research and Development, as well as Introduction to Gastronomy and Food Safety, as part of the A.O.S, degree program. His research program focuses on culinary strategies for reducing sodium in foods with a focus on herbs and spices, effects of nutritional information in the food service environment on consumer behavior, and development and evaluation of sustainable culinary practices. (Hyde Park, NY) @chrisloss

**Anne E. McBride** is the culinary program and editorial director for strategic initiatives at The Culinary Institute of America, where her responsibilities include leading the programming for the Worlds of Flavor® International Conference & Festival. She co-authored Payard Cookies (to be published in fall 2015) and two other cookbooks with famed pastry chef François Payard, Les Petits Macarons: Colorful French Confections to Make at Home, and Culinary Careers: How to Get Your Dream Job in Food. Anne is working towards a Ph.D. in food studies at New York University, where she taught for six years and is the director of the Experimental Cuisine Collective. She regularly writes on topics related to professional and experimental cooking, including contributions to Gastronomica, Food Arts, the Oxford Encyclopedia of Food and Drink in America, and Food Cultures of the World. She is a board member of the Association for the Study of Food and Society, the James Beard Foundation Awards, and The Culinary Trust, was a two-term board member of the New York Women’s Culinary Alliance, and is a judge for the James Beard cookbook awards. A native of Switzerland, she received a degree in journalism from the University of Louisiana at Lafayette. (North Plainfield, NJ) @annemcbride

**Daphne Miller** is a practicing family physician, author and associate clinical professor at the University of California San Francisco. Her writings and profiles can be found in range of publications including the Washington Post, the New York Times, Vogue, Orion Magazine, Food & Wine, and the Harvard Medical Magazine. She is author of The Jungle Effect: The Healthiest Diets from Around the World, Why They Work and How to Make Them Work for You (HarperCollins 2008) and Farmacology: Total Health from the Ground Up (HarperCollins 2013). Daphne is a graduate of Brown University where she majored in medical anthropology. She received her medical degree from Harvard Medical School and completed a residency and NIH-funded research fellowship at the University of California, San Francisco. She is a Bravewell Fellow at the University of Arizona Program in Integrative Medicine and she serves

*** SUBJECT TO CHANGE ***
2014 reThink Food Presenter Biographies | Updated October 23, 2014 | Page 9 of 17
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as an advisor to a number of non-profits, including the Institute of the Golden Gate, Education Outside, and the Edible Schoolyard Foundation. (Berkeley, CA) @drdaphnemiller

Lisa Mosconi holds a PhD in neuroscience and nuclear medicine from the University of Florence, Italy. She is an assistant professor of psychiatry at New York University (NYU) School of Medicine, the director of the Nutrition & Brain Fitness Lab at NYU, and a health coach and integrative nutritionist. The main focus of her work is the early detection of Alzheimer’s disease using biological markers such as positron emission tomography (PET) of glucose metabolism, amyloid deposition and neuroinflammation, and magnetic resonance imaging (MRI). This research is aimed at identifying genetic and lifestyle factors that modulate risk of cognitive decline and dementia. She is a member of the Society for Nuclear Medicine, Alzheimer’s Association, New York Academy of Sciences, and the Alzheimer’s Neuroimaging Workgroup of the Alzheimer’s Association. Lisa has received several federal and non-federal research grants. She has over 100 peer-reviewed publications; has co-authored several book chapters; served as guest editor for peer-reviewed, international medical journals; and serves as a reviewer for numerous high-ranked medical journals, including PNAS, Lancet Neurology, Neurology, Brain, the New England Medical Journal, and others). (New York, NY)

Michael Moss is an investigative reporter for the New York Times and the author of the best-selling Salt Sugar Fat: How the Food Giants Hooked Us. He was awarded the Pulitzer Prize for explanatory reporting in 2010, and was a finalist for the prize in 2006 and 1999. He is also the recipient of a Loeb Award and an Overseas Press Club citation. Before coming to the Times, he was a reporter for The Wall Street Journal, New York Newsday, and The Atlanta Journal-Constitution. He has been an adjunct professor at the Columbia School of Journalism. (New York, NY) @M_MossC

Philippa Mothersill is a researcher in the Object-Based Media group at the MIT Media Lab, where she explores the language of design, particularly how objects can communicate information to us through their form. Through research that connects design theory, synesthesia, and linguistics, she investigates computational processes for the design of static and dynamically expressive objects and explores how the design attributes of physical objects can become a more active medium for communication. Before the Media Lab, Philippa worked for three years as a product designer for Procter & Gamble, where she led the upstream industrial design of new products by bringing together design research, marketing narrative, and functional technology to create the first aesthetically designed functional prototype in a product’s development cycle. She holds a MEng in aeronautical engineering from the University of Bristol, a joint MA/MSc degree in industrial design engineering from the Royal College of Art and Imperial College, London, and has just completed her S.M. in media arts and sciences at MIT. (Cambridge, MA) @pip_mothersill

Michael I. Norton is a professor at the Harvard Business School and member of the Harvard Behavioral Insights Group. He is co-author—with Elizabeth Dunn—of Happy Money: The Science of Smarter Spending. In 2012, he was named on Wired’s Smart List as one of 50 People Who Will Change the World. (Cambridge, MA) @HarvardHBS
Joseph Paradiso is an associate professor of media arts and sciences at the MIT Media Lab, where he directs the Responsive Environments group, which explores how sensor networks augment and mediate human experience, interaction, and perception. In addition, he co-directs the Things That Think Consortium, a group of industry sponsors and Media Lab researchers who explore the extreme fringe of embedded computation, communication, and sensing. After two years developing precision drift chambers at the Lab for High Energy Physics at ETH in Zurich, he joined the Draper Laboratory, where his research encompassed spacecraft control systems, image processing algorithms, underwater sonar, and precision alignment sensors for large high-energy physics detectors. Joseph joined the Media Lab in 1994, where his current research interests include embedded sensing systems and sensor networks, wearable and body sensor networks, energy harvesting and power management for embedded sensors, ubiquitous and pervasive computing, localization systems, passive and RFID sensor architectures, human-computer interfaces, and interactive media. He has authored 200 articles and technical reports on topics ranging from physics detectors to power scavenging. After receiving a BS in electrical engineering and physics summa cum laude from Tufts University, Joseph became a K.T. Compton fellow at the Lab for Nuclear Science at MIT, receiving his PhD in physics there for research conducted at CERN in Geneva. (Cambridge, MA) @0zric

Alice Park is a staff writer with TIME and the author of The Stem Cell Hope--How Stem Cell Medicine Can Change Our Lives. Since 1993, she has reported on health and medicine, and has written cover stories on stem cells, childhood vaccinations, the health care system, heart disease, and AIDS. Alice has received three Knight Journalism mini-fellowships. She was also granted two CASE media fellowships—the first to Harvard Medical School in 2000, where she designed a program focused on the latest understanding about AIDS, and the second to University of California Los Angeles Medical School in 2003, where she explored the many growing number of clinical applications of genomic research. Her work has been recognized with awards of excellence by the National Arthritis Foundation and the National Headache Foundation. Park has appeared on CNN, Good Morning America, and Fox News, and has served on and hosted panels exploring the role of the media in reporting medical news. (New York, NY) @AliceParkNY

Daniel Patterson is a chef, restaurateur, and food writer. In 1994, when he was 25 years old, he opened his first restaurant in Sonoma, Babette’s. In 2000, he opened Elisabeth Daniel in San Francisco, which was nominated for a Best New Restaurant Award by the James Beard Foundation. Daniel’s restaurant group, DPG, now oversees four locations: Coi (2006) and Alta CA (2013) in San Francisco, Plum Bar + Restaurant (2010) and Haven (2011) in Oakland. His flagship, two-Michelin-star restaurant, Coi, mixes modern culinary techniques with local ingredients to create dishes that speak of place, memory, and emotion. This approach has earned him a worldwide reputation as a pioneer of a new kind of California cuisine. Daniel is also the co-founder of The Cooking Project, a non-profit, community-based organization dedicated to teaching kids and young adults fundamental cooking skills. Most recently, he has teamed up with LA chef Roy Choi to launch a fast-food chain called Loco'l, which “aims to
supplant the fast-food chains and convenience stores that separate our youth from the taste of real food.” The first outpost will open in San Francisco’s Tenderloin neighborhood in spring 2015. Daniel has received numerous awards and accolades, including Best New Chef by Food & Wine in 1997 and Chef of the Year by San Francisco Magazine in 2007. In 2014, Coi was recognized among the World’s 50 Best Restaurants (#49) and Daniel was awarded Best Chef: West by the James Beard Foundation. Daniel’s food writing has been published in The New York Times, Food & Wine, Financial Times, San Francisco Magazine, and Lucky Peach. His book, Coi: Stories and Recipes (Phaidon) was published in October 2013. (San Francisco, CA) @dcpatterson

Beth Rattner is the executive director of the Biomimicry Institute, an internationally recognized non-profit founded by Janine Benyus that empowers innovators to create nature-inspired solutions for a healthy planet. Prior to this position, Beth worked with William McDonough and Michael Braungart on The Upcycle, the sequel to Cradle to Cradle, before she helped co-found the Cradle to Cradle Products Innovation Institute and became its executive director. Beth has been a long-time advocate for “circular economy” thinking, which she brought into her client engagements with Blu Skye Sustainability Consultants and Hewlett Packard’s Emerging Market Solutions (EMS) group. EMS championed a new lens on providing technology solutions to those who earn less than $2 a day. The team launched HP’s first multi-user, daisy-chained computer for poorly funded schools and a solar-powered printer, providing microfinance opportunities for women who could bring photographs to remote villages for the very first time. Though slow to admit it, Beth is also an attorney in California. More ready admissions are her love of Permaculture, hiking in Marin, screenplay writing, any recipe by Yotam Ottolenghi, natural remedies, and the common mutt. (San Anselmo, CA)

Pascal Rigo, a French baker, opened his first bakery, Bay Bread, in San Francisco’s Pacific Heights neighborhood in 1996. What started as a single location for wholesale baked goods quickly grew and developed into La Boulange Café and Bakery, now with 20 locations throughout California. He bases the company on the principles of the French bakeries he grew up with: breads and pastries made from scratch with time-honored recipes, shared fresh from the oven with the community. At the age of 7, the budding baker began learning the craft and traditions by helping at his village bakery. As a young adult, he shadowed highly regarded professional bakers in Paris and Bordeaux before earning a business degree from University of Bordeaux and attaining his professional baker certification. Pascal lived and baked around the globe before setting roots in San Francisco, first to import wine and then to share his passion for baking and pastry with the Bay Area community. In June 2012, he entered into a definitive agreement for Starbucks to acquire San Francisco-based Bay Bread, LLC and its La Boulange® bakery brand, with the intent to have Pascal and Starbucks partner to bring the artistry of the French bakery to the marketplace in a similar way that Starbucks brought the romance of the Italian espresso bar to many North American coffee consumers for the first time. Pascal is the author of two cookbooks, The American Boulangerie: Authentic French Pastries and Breads for the Home Kitchen (Bay Books, 2003) and La Boulange: Café Cooking at Home (Chronicle Books, 2012). (San Francisco, CA) @laboulange
William Rosenzweig has spent more than 25 years integrating the practices and perspectives of an entrepreneur, venture investor, and educator. He is co-founder and partner at Physic Ventures, the first venture capital firm dedicated to investing in keeping people healthy. William was founding CEO of The Republic of Tea, and has been involved in growing the health and sustainability sectors through his work as an entrepreneur and investor at Odwalla, Stonyfield Farms, LeapFrog, Brand New Brands, Revolution Foods, GoodGuide, Gazelle, and Yummly. In 2013, Will served as chairman of the Vitality Institute Commission, a national effort focused on promoting health and well-being and preventing chronic disease. In 2010, he was selected by a committee of Nobel Laureates for the Oslo Business for Peace Award, presented jointly by the Business for Peace Foundation and International Chamber of Commerce in Norway. Will has taught MBA courses at the Haas School of Business at University of California, Berkeley, since 1999. He co-authored the bestselling book *The Republic of Tea: How an Idea Becomes a Business* (Doubleday 1994), which was named one of the 100 Best Business Books of all time. (San Francisco, CA) @ideagardener

Arthur Rubinfeld is chief creative officer for Starbucks and president of global innovation and evolution fresh retail. Arthur and his team are focused on the customer journey—from product innovation to store experience. Arthur and the Global Development team lead Starbucks’ global store design strategy for the company’s more than 19,000 retail stores around the world, focusing on reducing environmental impacts by green building and energy conservation initiatives into our store designs. In addition to leading strategic store site selection and design, Arthur is responsible for developing and integrating a dynamic brand experience for Starbucks customers around the world. Arthur, who was responsible for the design of the company’s first Evolution Fresh juice store in Bellevue, Washington, also leads the Evolution Fresh retail store strategy. Arthur returned to Starbucks in February 2008 after initially leading store development for ten years through the crucial growth period of the company’s history from 1992-2002. As senior vice president of real estate and store development, he played a major role in creating the customer experience that defines Starbucks as the company grew from just 100 stores to over 4,000 worldwide. In 2002, Arthur founded AIRVISION, an advisory firm that developed brand positioning, growth strategies and operational plans for clients including adidas and Oakley. He is the author of *Built for Growth: Expanding Your Business Around the Corner or Across the Globe*. He is a registered architect and accredited by the National Council of Architectural Review Boards (NCARB) and holds a master of architecture and bachelor of environmental design degrees from the University of Colorado. (Seattle, WA) @starbucks

Ted Russin, MSC, is the director of CIA Consulting. Ted brings an invaluable mix of scientific and culinary expertise to his position. Before joining the CIA, he was research scientist for customer support and applications at CP Kelco in San Diego, CA. In that role, he was responsible for food product development and technical support for chefs, foodservice, and retail food product customers. Earlier in his career, he was a research chemist for the Canadian government agency Agriculture and Agri-Food Canada. In addition, Ted was a consulting expert and editor for several chapters of Nathan Myhrvold’s groundbreaking book, Modernist Cuisine, and has worked with chefs Thomas Keller, Wylie Dufresne, Corey Lee, and Adrian Vasquez, among others. His work straddling the scientific and culinary worlds has been profiled on the Cooking Channel, and in Gayot.com, FoodNavigator.com, Riviera magazine, the Los Angeles Times, and the New York
Times. Ted Russin holds a master of science in food science and agricultural chemistry from McGill University in Montreal, Canada; bachelor's degrees from the University of Manitoba and the University of Winnipeg; and a certificate in cooking from Pierre Radisson Collegiate in Winnipeg. (Hyde Park, NY) @CIACulinarySci

Tim Ryan ’77, CMC, EdD, MBA, has served as president of The Culinary Institute of America (CIA) since 2001. He graduated from the CIA in 1977 and received bachelor's and MBA degrees from the University of New Haven, and his doctorate degree in education from The University of Pennsylvania. With the unique background of being a Certified Master Chef and Culinary Olympic Champion with an Ivy League doctoral degree, he is the first alumnus and faculty member to rise through the CIA to become president. Working in the industry as a successful chef and restaurateur, he was recruited back to his alma mater in 1982 to serve on the faculty and to develop and run the CIA’s ground-breaking American Bounty Restaurant. Tim was also the captain of the U.S. Culinary Team, leading the group to victories at the first Culinary World Cup and the Culinary Olympics. To this day, no other American team has been as successful in international competition. For his work in the American Bounty and with the U.S. Culinary Team, he is recognized as a pioneer in the American cuisine movement. During his tenure as president, and previously as executive vice president, the college developed major innovations, including the world’s first bachelor’s degree programs in culinary arts management and baking and pastry arts management; a highly successful publishing program; award-winning videos and television shows; and dramatically expanded continuing education programs; while strengthening an already gifted faculty. In 1998, Tim was named the ACF Chef of the Year. He has also served as ACF vice president, president, and chairman. He currently serves on the Board of Trustees of the National Restaurant Association’s Educational Foundation. Tim has received awards from virtually every food industry organization. He is especially proud of being one of five Americans ever to receive the Presidential Medal from the World Association of Cooks Societies and his induction into the James Beard Foundation's Who's Who of Food & Beverage in America. (Hyde Park, NY) @CIACulinary

Jaspal Sandhu is co-founder and partner at the Gobee Group, a firm that innovates for social impact globally. Current initiatives include: creating a digital platform to improve the cost-effectiveness of HIV drug purchasing by African governments, sparking community innovation in the Best Babies Zone in East Oakland, and building innovation capacity in the health care safety net across California. Gobee's clients include the Clinton Health Access Initiative, Vodafone, UNICEF, the Skoll Foundation, the Center for Care Innovations, Microsoft, the Alameda County Public Health Department, and the Robert Wood Johnson Foundation. Jaspal is also a lecturer at the University of California, Berkeley, where he teaches graduate-level, interdisciplinary courses on the innovation process. In 2013, he developed Eat.Think.Design., a new course focused on the intersections of food, innovation, and health. He first taught the course in 2014 and will again teach it in 2015. His writing on innovation has been featured in the Stanford Social Innovation Review, MIT Innovations, and Fast Company’s Co.Exist. Prior to Gobee, he worked with the Mongolian Ministry of Health on innovation in rural health systems as a Fulbright scholar in rural Mongolia, and for the Intel Corporation and the Nokia

*** SUBJECT TO CHANGE ***
2014 reThink Food Presenter Biographies | Updated October 23, 2014 | Page 14 of 17
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Howard-Yana Shapiro has been involved with sustainable agricultural and agroforestry systems, pattern recognition, plant breeding, molecular biology, and genetics for over 40 years. He has worked with indigenous communities, NGOs, governmental agencies, and the private sector around the world. In 2007, Howard was made a fellow of the World Agroforestry Centre and authored the IAASTD chapter on biotechnology and biodiversity. In 2009, he was named recipient of The Award of Distinction from The College of Agriculture and Environmental Sciences, University of California, Davis. He led the global effort sequencing, assembling and annotating the Theobroma cacao genome. In 2010, he was named a senior fellow, plant sciences, UC Davis. In September 2011, he announced the formation of the African Orphan Crops Consortium, set up to sequence, assemble, and annotate 101 of the key African food crops in order to breed more nutritious plants. He as well set up the African Plant Breeding Academy with UC Davis at the World Agroforestry Centre in Nairobi, which opened in December 2013. He collects and restores classic American, modern Japanese, and Italian motorcycles. He recently became a member of the 200 Mile Per Hour Club on an unrestricted 1999 Suzuki Hayabusa, averaging 201.386 MPH. (McLean, VA) @MarsGlobal

Kevin Slavin is assistant professor of media arts and sciences at the MIT Media Lab. As an entrepreneur, he has successfully integrated digital media, game development, technology, and design. He is a pioneer in rethinking game design and development around new technologies (like GPS) and new platforms (like Facebook). In 2005 he co-founded Area/Code (acquired by Zynga in 2011), where he developed large-scale, real-world games using mobile, pervasive, and location-aware technologies. This included work for major companies, including Nokia, Nike, and Puma, and also for media giants, including MTV, A&E, the Discovery Channel, CBSI, and Disney. He co-founded AFK Labs in 2008, designing next-generation responsive environments, including one for what was then the largest and densest sensor mesh on the planet. Kevin has taught at NYU’s ITP, the Cooper Union, and Fabrica, and has worked as a creative director and strategic planner in advertising agencies, including DDB and TBWA\Chiat\Day. He is currently working on producing a TV show for network broadcast. As an artist, his public, city-scale work has been exhibited in Frankfurt’s Museum fuer Moderne Kunst and the Design Museum of London. He has been written about in The New York Times, The Wall Street Journal, BusinessWeek, Wired, and Fast Company. He received his BFA from the Cooper Union. (Cambridge, MA) @slavin_fpo

Tom Standage is the digital editor at The Economist and editor-in-chief of its website, Economist.com. He is also the author of six history books, including Writing on the Wall (2013), An Edible History of Humanity (2010), The Victorian Internet (1998) and A History of the World in 6 Glasses (2005). He studied engineering and computing at Oxford University and has written for other publications including the New York Times, Daily Telegraph, Guardian and Wired, taking a particular interest in the internet's cultural and historical significance. Tom joined The Economist as science correspondent in 1998 and was subsequently appointed technology editor, business editor, and business affairs editor. (London, UK) @tomstandage
Mary Wagner joined Starbucks in April 2010 as senior vice president of global research & development/food safety, quality & regulatory. Mary is responsible for ensuring that Starbucks maintains a consistent pipeline of innovations for both retail and CPG, while strengthening core products to deliver profitable growth and enhance brand equity. Mary is also responsible for building out R&D, food safety, and quality & regulatory capabilities globally, with a focus on how we offer innovative, locally-relevant products in key markets outside of the United States. Mary has more than 30 years of experience in innovation, research, product development, quality and regulatory across a broad range of retail and consumer product companies. Prior to joining Starbucks, she served as the general manager/chief science officer for Mars Botanical, which is part of Mars Incorporated, where she was responsible for creating a business utilizing cocoa flavanols for food and supplement applications across both online and retail sales channels. Mary has also held senior level roles leading product innovation, engineering, and quality organizations with companies such as E&J Gallo Winery, YUM, and General Mills, Inc. Mary holds a doctorate in food science and nutrition from the University of Minnesota, and a master of science in food technology and a bachelor of science in bacteriology, both from Iowa State University. Mary also has completed Harvard’s Program for Management Development. Outside of work, she enjoys anything to do with her family and friends, especially if it is in the outdoors. (Seattle, WA) @starbucks

Arlin Wasserman is a principal and the founder of Changing Tastes, a consultancy that finds value and opportunity at the intersection of the five major drivers of change in our food system: sustainability, public health, information technology, demographics, and the changing role of the culinary professional. The firm’s insights at the intersection of these forces are the basis for the strategy, innovation, sustainability, and performance management services it provides to Fortune 100 and growth-stage food companies, trade associations and partnerships, public sector and private investors, academic and nonprofit institute. Arlin also is a fellow at the Center for Leadership in Global Sustainability at the Virginia Polytechnic University and chair of the Sustainable Business Leadership Council for Menus of Change, a joint initiative of The Culinary Institute of America and the Harvard School of Public Health. He is a fellow at the Aspen Institute, a board member of the Sustainable Food Lab and the Society for Organizational Learning, a judge for the James Beard Foundation’s Leadership Awards, and a founding member of the GreenBiz Executive Network. He is past recipient of W. K. Kellogg Foundation National Food and Society Fellowship where his work focused on regional cuisine, terroir, and innovative business models that value geographic identity. (Gaithersburg, MD) @arlinwasserman

Tim West is the founder of Food Hackathon. Recognized as one of 2013 Zagat Bay Area’s 30 under 30, he is a Slow Food chef turned social entrepreneur. Having learned of food system from his grandfather, Arch West (inventor of Doritos), Tim attended The Culinary Institute of America in Hyde Park, NY. He has cooked his way from the St. Regis Hotel in New York to the Facebook headquarters in California, where he entered the world of food and technology entrepreneurship. Before arriving in California, Tim worked and studied sustainable food systems and social food movements at the University of Massachusetts. In 2009, he started the UMass permaculture project and organized a team to write a Climate Action Plan to
achieve carbon neutrality in food. In 2012, Tim won the StartupBus competition with custom cereal concept Cerealize. Inspired by his startup experiences, he co-created Food Hackathon, with the purpose of building networks, cross-pollinating ideas, and creating products and tools that spark innovation in the food+tech ecosystem. Tim’s latest project is a fast-casual restaurant concept focused on serving resources efficient proteins, with veteran venture capitalist Derek Proudian. He serves as an advisor for Treasure Brands and Feastly. (San Francisco, CA) @timmywest