



kikkoman®

# ***NUEVO ASIAN: THE LATIN-ASIAN FLAVOR CONNECTION***

*CULINARY INNOVATION SEMINAR*



*August 19–21, 2012  
The Culinary Institute of America at Greystone  
St. Helena, California*





August 19, 2012

Dear Chef,

On behalf of Kikkoman, the world's leading soy sauce manufacturer, I would like to welcome you to our fifth annual culinary innovation seminar, ***NUEVO ASIAN: The Latin-Asian Flavor Connection***. We are delighted that you're here!

Flavor innovation is Kikkoman's worldwide mission, which is why we're turning to you—chefs from America's leading foodservice operations—to help us create the next generation of new Latin-Asian menu items using Kikkoman Asian sauces.

Working with CIA Chef Instructors Bill Briwa and Tod Kawachi and Kikkoman Foodservice Chef Andrew Hunter, we will explore the foods and flavor combinations behind America's hottest food movement. We'll blend various traditional Asian cuisines with Latin ingredients, mixing up traditional cooking techniques to develop innovative concepts for today's mainstream American tastes.

We are joined by Special Guest Chef Robert Puerto of Taqueria Tsunami, an award-winning new restaurant that embodies the Latin-Asian flavor connection and brings together exotic flavors from the Far East and South of the Border in a contemporary fusion.

Also presenting is Special Guest Speaker Aubrey Coffee, Ph.D., Lecturer & Sensory Coordinator, Clemson University, Department of Food Science & Human Nutrition, who will investigate and discuss the elements of flavor, what influences consumers' concept of flavor, and how a clear understanding in this area will allow for the modification and/or creation of new flavors or menu items.

Rich in culinary adventure and discovery, the seminar will include lectures, chef demonstrations, ideation sessions, hands-on preparation and tastings designed to reveal must-have ingredients and techniques for mastering a range of new Latin-Asian dishes.

Over the last several years, Kikkoman has introduced more than a dozen delicious, authentic, ready-to-use Asian sauces, ingredients and a variety of portion-control packets. New Kikkoman Asian sauces feature reliable Kikkoman quality, no added MSG—and are all made right here in America with Kikkoman's hallmark food quality standards.

At the end of the seminar, we hope you'll have a broader knowledge of Kikkoman and the profitability of modern Latin-Asian dishes, along with many new flavor and menu ideas to take back to your operation.

As your hosts, we want to do everything possible to make sure your stay in St. Helena and your participation in this seminar is enjoyable and educational. If you have any questions or concerns, please feel free to speak with me or any Kikkoman representative.

Sincerely,

Debbie Carpenter  
Senior Manager, National Foodservice Sales & Marketing  
Kikkoman Sales USA, Inc.

The Culinary Institute of America and



NUEVO ASIAN: The Latin-Asian Flavor Connection  
 Culinary Innovation Seminar  
 August 19-21, 2012

**Day One: Sunday, August 19, 2012**

Afternoon	<b>Participants arrive and check in at hotel</b>	
4:30 p.m.	Board CIA Greystone Shuttle in hotel parking lot	
4:45 – 5:30 p.m.	<b>Opening Reception</b> Featuring a collection of Latin-inspired small plates prepared with Kikkoman Sauces	<b>Location:</b> Rudd Center Atrium & Patio
5:30 – 6:30 p.m.	<b>Welcome, Introductions and Opening Address:</b> Debbie Carpenter, Senior Manager, National Foodservice Sales & Marketing, Kikkoman Sales USA, Inc.  <b>Presentation: Flavor Development – Unwrapped</b> Aubrey Coffee, Ph.D., Lecturer & Sensory Coordinator, Clemson University, Department of Food Science & Human Nutrition  <i>Join Dr. Aubrey Coffee, acclaimed expert on sensory evaluation design and protocol, as she investigates and discusses the elements of flavor, what influences consumers' concept of flavor, and how a clear understanding in this area will allow for the modification and/or creation of new flavors or menu items.</i>	
6:30	Board CIA Greystone Shuttle	
6:45 – 9:00 p.m.	<b>Dinner: Farmstead Restaurant</b> 738 Main Street, Saint Helena, CA 94574 (707) 963-9181	
9:00 p.m.	Shuttle departs for hotel	

**Day Two: Monday, August 20, 2012**

7:15 a.m.	Board CIA Greystone Shuttle in hotel parking lot	
7:30 – 8:00 a.m.	<b>Continental Breakfast</b>	<b>Location:</b> Teaching Kitchen, 3 <sup>rd</sup> Floor
8:00 – 8:15 a.m.	<p><b>Welcome, Introduction to Kikkoman</b> Mike Evans, Vice President and National Sales Manager, Kikkoman Sales USA, Inc.</p> <p><i>Overview of Kikkoman heritage, unique natural brewing process and new Asian sauce additions to the Kikkoman product line.</i></p>	<b>Location:</b> DeBaun Theater
8:15 – 9:00 a.m.	<p><b>Kikkoman Sauce Tasting and Overview:</b> CIA Chefs Bill Briwa and Tod Kawachi, Kikkoman Foodservice Chef Andrew Hunter and Guest Chef Robert Puerto</p> <p><i>Chef Andrew Hunter leads with a guided sensory tasting exercise of selected Kikkoman Asian sauces to understand their flavor potential both in Asian foods, but also in the World Kitchen.</i></p> <p><i>While Mexican food is renowned for its depth of flavor and complexity, it uses little of the savory flavor known as Umami, which is common in Japanese cuisine. Through a series of comparative tastings, we will explore how Kikkoman sauces and condiments can be put to work to create full-flavored Mexican sauces, salsas and marinades.</i></p>	<b>Location:</b> DeBaun Theater
9:00 – 10:00 a.m.	<p><b>Culinary Presentation/Demonstration and Recipe Review</b> CIA Chefs Bill Briwa and Tod Kawachi, Kikkoman Chef Andrew Hunter and Guest Chef Robert Puerto</p> <p><b>Antojitos: Eating and Relishing Small Tastes for the Sake of Simple Enjoyment!</b></p> <p><i>While it is difficult to define the term antojitos, “little whims” comes close to capturing the spirit of this small dish tradition so popular and vital across Mexico.</i></p> <p><i>This session will begin with a presentation on the scope and richness of antojitos and finish with the assigning of teams and a review of production recipes.</i></p>	<b>Location:</b> DeBaun Theater
10:00 – 10:15 a.m.	<b>Break</b>	

10:15 – 10:30 a.m.	<b>Teaching Kitchen Orientation</b>	<b>Location:</b> Teaching Kitchen, 3 <sup>rd</sup> Floor
10:30 – 1:15 p.m.	<p><b>Exercise Assignments / Hands-on Session</b></p> <p><b>Session Title: Antojitos</b>  <i>Chef teams will be tasked with preparing a range of recipes representative of a broad selection of antojitos.</i></p> <p><i>Additionally, the recipes were chosen as appropriate for amending or seasoning with Kikkoman sauces. Student teams will be empowered to explore what they learned in the previous tasting and put it to work during this kitchen session.</i></p>	<b>Location:</b> Teaching Kitchen, 3 <sup>rd</sup> Floor
1:15 – 1:45 p.m.	<p><b>Buffet Lunch</b>  <i>Tasting of team dishes</i></p>	<b>Location:</b> Teaching Kitchen, 3 <sup>rd</sup> Floor
1:45 – 2:15 p.m.	<b>Presentation Plates / Evaluation, Q &amp; A</b>	<b>Location:</b> DeBaun Theater
2:15 – 2:45 p.m.	<p><b>Culinary Demonstration:</b>  <b>Kikkoman Solutions for Reducing Sodium and Enhancing Umami</b>  Kikkoman Foodservice Chef Andrew Hunter</p> <p><i>Chef Andrew will showcase strategies for reducing sodium with a toolbox of Kikkoman solutions. The goal is to reduce sodium while enhancing the natural flavors and umami characteristics in a variety of foodservice applications.</i></p>	<b>Location:</b> DeBaun Theater

2:45 - 5:00 p.m.	<p><b>Leveraging the Umami Taste in Sweets</b> CIA Chefs Bill Briwa and Tod Kawachi, Kikkoman Chef Andrew Hunter, Chef Robert Puerto</p> <p><i>This short afternoon session will focus on traditional Mexican desserts and the possibility that selected Kikkoman products, both savory and spicy, might be leveraged to create a more flavorful and compelling sweet.</i></p> <p><i>Think Flan, Cajeta, Postre Alegria (a whole grain -confections named: Joy!), Dulce de Leche, Empanadas, Sweet Tamales, Nut Brittle with Chiles, Spiced Chocolate and more. Is it possible that these familiar flavor combinations could be transformed into dessert "home runs" for your organization?</i></p> <p><i>Tasty, crave-able results are the goal of this fast-paced session.</i></p>	<p><b><u>Location:</u></b> Teaching Kitchen, 3<sup>rd</sup> Floor</p>
5:00 – 5:30 p.m.	<p><b>Tasting/Evaluation, Q &amp; A</b></p>	<p><b><u>Location:</u></b> Teaching Kitchen, 3<sup>rd</sup> Floor</p>
5:30 – 6:00 p.m.	<p><b>Free time to shop at campus store</b></p>	
6:00 p.m.	<p><b>Shuttle departs CIA for hotel</b></p>	
7:15 p.m.	<p><b>Depart hotel for dinner</b></p>	
7:30 – 10:00 p.m.	<p><b>Dinner – Duckhorn Winery</b> 1000 Lodi Lane Saint Helena, CA 94574 (707) 963-7108</p>	
10:00 p.m.	<p><b>Shuttle departs for hotel</b></p>	

**Day Three: Tuesday, August 21, 2012**

7:15 a.m.	<p><b>Board Greystone Shuttle in hotel parking lot</b>  <i>Please bring all of your belongings and luggage with you to campus, as airport shuttles will leave directly after class. Luggage storage and changing facilities will be available at Greystone. There is no need to check out of hotel. Luggage will be stored in the Rhodes Conference Room, inside the front entrance of the CIA.</i></p>
7:30 – 8:00 a.m.	<p><b>Continental Breakfast</b></p> <p><b>Location:</b> Teaching Kitchen, 3<sup>rd</sup> Floor</p>
8:00 – 8:45 a.m.	<p><b>Culinary Demonstration and Explanation of the Market Basket Exercise:</b>            Chefs Bill Briwa, Tod Kawachi, Andrew Hunter and Guest Chef Robert Puerto</p> <p><i>This presentation and demonstration will both explain and model the expectation of the market basket exercise to follow.</i></p> <p><i>Chef teams will be assigned selected ingredients and offered familiar, even iconic, recipes from both Asian and Latin cultures as inspiration. After evaluating the recipes the goal is to create a menu of new dishes which displays characteristics of the two cultures it was drawn from. The resulting dishes should be familiar, acceptable, flavorful, well presented, easy to execute, have broad appeal and be appropriate for your market segment. <b>Is that too much to ask?</b></i></p> <p><b>The overarching requirement of this exercise is that each dish should include at least one Kikkoman sauce or condiment in the roster of ingredients.</b></p>
8:45 – 11:40 a.m.	<p><b>Market Basket Ideation / Hands-On Session</b>  <i>Chef teams will each receive a unique selection of Asian and Latin ingredients plus recipes from both Asian and Latin cultures as inspiration.</i></p> <p><i>Each team will develop and execute a menu that incorporates foodstuffs from the assigned market basket of ingredients. Teams will have ready access to a pantry of Kikkoman products, the resources of the CIA's Teaching Kitchens and any preparations that remain from previous sessions.</i></p> <p><b>Location:</b> Teaching Kitchen, 3<sup>rd</sup> Floor</p>

11:40 – 12:40 p.m.	<p><b>Walk Around Buffet Lunch, Tasting, Evaluation, Q &amp; A</b>  <i>Chefs will taste and evaluate dishes and vote on their top three choices. Of course you can't vote for your own preparations. The results will be tabulated and revealed to the group, but not before a discussion of process and an informal question and answer wrap-up.</i></p>	<p><b><u>Location:</u></b>  Teaching Kitchen, 3<sup>rd</sup> Floor</p>
12:40 – 1:00 p.m.	<p><b>Concluding Remarks</b>  Presentation of Certificates,  Chef Attendee Evaluation Forms</p>	<p><b><u>Location:</u></b>  DeBaun Theater</p>
1:00 p.m.	<p><b>Chefs change for travel</b></p>	
1:30 p.m.	<p><b>Limos depart for San Francisco International Airport</b></p>	



## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Kikkoman Sales USA, Inc.**

#### **Mike Evans**

*Senior Vice President and National Sales Manager*

Prior to joining Kikkoman as a senior sales manager, Mike Evans spent eighteen years sitting on the other side of the desk, gaining a unique bird's eye view of the most effective sales and marketing techniques. By attending numerous annual trade shows in the retail, industrial and foodservice arenas, he continues to stay abreast of the ever-changing industry and needs of Kikkoman's customers. In 2007, Evans was promoted to vice president and national sales manager, where he takes an active role in the future direction of Kikkoman.

#### **Debbie Carpenter**

*Senior Manager, National Foodservice Sales and Marketing*

Debbie Carpenter currently serves as the senior manager for the national foodservice sales and marketing segment. She has worked at Kikkoman in the national foodservice sales and marketing capacity since 1998. Carpenter brought more than 20 years of experience in foodservice and industrial sales to the company. Her responsibilities include calling on national accounts, creating military and trade programs and the production and distribution of sales and promotional collateral. Carpenter represents Kikkoman at several industry trade shows on an annual basis, including MEG, ICCA Summit, FQAM, SNA, NACUFS, and Worlds of Flavor. In her marketing role, Carpenter oversees foodservice print and online advertising, public relations, event planning and integrated marketing initiatives.

#### **Jordan Greene**

*Sales Manager*

Jordan has been in the food industry since his first job at McDonald's at 15 years old. A Minnesota native, Jordan went to college at Drake University in Des Moines, IA where he majored in International Business and received a Bachelor of Science in Business Administration. After graduation, Jordan began his career with SYSCO Foodservice of Minnesota. From there, he made the biggest move of his life to Chicago where he then spent 6 years working for Vie de France Yamazaki as both a Technical Sales Rep and District Manager, receiving formal training on many aspects of baking skills, shaping, proofing, and decorating. Jordan joined Kikkoman Sales USA, Inc. just 1 year ago and loves watching the surprise on people's faces when they find out how long it takes to produce Kikkoman Soy Sauce and all of its uses and benefits.

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Jorge E. Ortiz**

*Sales Manager, Southeast Region*

Jorge Ortiz has been in Sales and Sales Management for over 14 years of his professional career. He works at Kikkoman Sales USA as a Sales Manager for the Southeast Region. Prior to Kikkoman, he has served as Sales Director for El Jarocho, East Division Regional Manager for Austral Wines and Retail Sales Manager for Heineken USA. During his exceptional career in Food and Beverage sales, he has developed outstanding sales and marketing materials for his company, co-workers and employees. He holds a BBA Degree of International Business from AIU and an MBA Degree from the University of Phoenix.

# ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

## **Kikkoman and the Story of Soy Sauce**

Every product tells a story, and every company has a history. But at Kikkoman, the story of its flagship product and the history of the company cannot be separated. They come together in a single word: heritage.

Developed in China more than 1,200 years ago, soy sauce is one of the world's oldest condiments. Over the centuries, it has remained a cornerstone of most Asian cuisines. And today, it is becoming increasingly known in the West as a natural, all-purpose seasoning that enhances flavors, builds umami and promotes balance among ingredients.

To prepare for winter, people in ancient Asia would preserve meat and fish by packing them in salt. The liquid by-product that seeped from the preserved meat was often used as a base for savory broths and seasonings. In the sixth century B.C., when Buddhism—and with it, vegetarianism—became widely practiced in Japan and China, the need for a meatless broth base and condiment arose.

While studying in China, a Japanese Zen priest came across a new seasoning made from fermented soy beans. Upon his return to Japan, the priest began making his own version and introducing it to others. Over the years, the Japanese improved and refined this soy sauce, eventually adding wheat in equal proportion to the soybeans to create a more mellow, balanced flavor.

The Kikkoman story begins in the 1600s, in the town of Noda, Japan, not far from present-day Tokyo, when the founding families of the Kikkoman Corporation began brewing soy sauce. They could never have imagined that one day their modest enterprise would evolve into a company known throughout the world as the leading source of premium, naturally brewed soy sauce.

Today, Kikkoman is America's leading supplier of soy and teriyaki sauces. With state-of-the-art production facilities in Walworth, Wis., and Folsom, Calif., the Kikkoman products used in America's restaurants and homes are born and brewed in the USA.

## **The Kikkoman Name & Hexagon Symbol**

In Japanese, "kikko" means "tortoise shell" and "man" means "ten thousand." In Japan, the tortoise is a traditional symbol of steady progress and longevity since, according to Japanese folklore, the animal is believed to live as long as ten thousand years. The centuries-old Kikkoman trademark is a hexagon, representing the tortoise shell, with the character for "ten thousand" in the center – a fitting symbol for one of the world's oldest food brands.



# ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

## **How is Naturally Brewed Soy Sauce Made?**

Kikkoman Soy Sauce is brewed slowly and aged for full flavor like a fine wine, just as soy sauce has been made for more than 1,200 years.

Naturally brewed soy sauce is both remarkably complex and extraordinarily simple. Complex, because it contains more than 300 individual flavor components and well-balanced amino acids that give it its distinctive flavor and bouquet. Simple, because it is made from just four all-natural, North American-sourced ingredients—water, wheat, soybeans and salt—transformed through fermentation.

At Kikkoman, the soy production process begins with the selection of the finest soybeans and wheat, which are blended under precisely controlled conditions. Next, a proprietary culture starter, or seed mold, is introduced and the mixture is allowed to mature in large, perforated vats. The resulting culture, or *koji*, is then transferred to fermentation tanks, where it is mixed with a brine solution to produce a mash called *moromi*. Then Kikkoman adds the most important ingredient of all: time. Despite advances in technology, the fermentation process simply cannot be hurried. It takes several months for the full flavor, color and aroma of Kikkoman Soy Sauce to develop.

Once fermentation is complete, the matured mash is pressed to extract the raw soy sauce, which is then refined, pasteurized and bottled.

## **Non-brewed Soy Sauce**

But not all soy sauces are naturally brewed. Non-brewed or “chemically produced” soy sauces are the result of a twentieth-century “short cut” process known as acid hydrolysis, which takes only a few days. In this process, soybeans are quickly boiled in hydrochloric acid to extract their flavor. Caramel coloring, sweeteners and other additives are then added to approximate the flavor of soy sauce.

## **What’s the Difference?**

What’s critical to the chef in selecting a soy sauce is the difference in *performance* between naturally brewed and non-brewed soy sauces. Brewed soy sauce has a mellow, sweet-salty flavor, a subtle aroma and a delicate, transparent color—qualities that marry well with the flavors and colors of other ingredients. The harsh, salty, chemical flavor of opaque non-brewed soy sauce is one-dimensional; it masks and overpowers other ingredients.

# ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

## **Introducing New Kikkoman Asian Sauces & Ingredients**

From Japanese to Thai to Latin, today's consumers want bolder, more authentic ethnic flavors. To meet this demand, Kikkoman continues to introduce delicious, authentic, ready-to-use new sauces, ingredients and a variety of portion-control packets—all designed to help foodservice operators add more flavor to their menus with less labor. Recent product introductions include:

**Kikkoman Kara-Áge Soy-Ginger Seasoned Coating Mix** is a short-cut to a classic Japanese cooking method of the same name that involves marinating chicken in soy sauce, ginger and seasonings, and then dusting it with a starch or flour before deep-frying. With labor-saving Kikkoman Kara-Áge Soy-Ginger Seasoned Coating Mix, the seasonings and coating ingredients are combined in a streamlined process. Just toss a little Kikkoman Kara-Áge with moistened cubes or strips of boneless chicken, and deep-fry or shallow-fry. It can also be used to coat fried vegetables, season crab cakes and baked chicken.

**Kikkoman NuMami Sauce** is a natural flavor enhancer and universal umami-booster, ideal for reducing sodium on the menu. With only 810mg per tablespoon, it contains just over 12% of the sodium found in the same amount of table salt which contains 6,300 mg sodium per tablespoon and replaces the need for chemical ingredients like monosodium glutamate (MSG).

**Kikkoman Sriracha Hot Chili Sauce** is a thick, robust Southeast Asian-style hot sauce made from chiles lightly cured with vinegar, garlic and salt. Made in the USA and pasteurized to ensure safety, serve it as a table condiment, or use it to add a spicy kick to whatever you're cooking.

**Kikkoman Gluten-Free Soy Sauce** is a premium tamari-style soy sauce with the same rich, savory taste and flavor-enhancing qualities you've come to expect from Kikkoman Soy Sauce. Naturally brewed with four simple ingredients—water, soybeans, rice and salt — Kikkoman Gluten-Free Soy Sauce meets the FDA's proposed guidelines for a Gluten-free declaration. Use it to boost flavor while accommodating allergy requirements.

**Kikkoman Ponzu Citrus Seasoned Dressing**—available in both lemon and lime—is a blend of soy sauce, natural citrus flavors, vinegar and seasonings with a perfect balance of umami. Enhance and brighten any savory dish, from Asian to Latin to mainstream American and beyond. Excellent low sodium flavor enhancers, Kikkoman Ponzu Sauces contain 400mg per tablespoon (Lemon) and 360mg per tablespoon (Lime), respectively.

**Kikkoman Oyster Sauce** is made from natural liquor extracted from fresh oysters, combined with naturally brewed soy sauce and a hint of brown sugar and vinegar. With no added MSG, use it right from the bottle as a condiment, or combine it with stock or water and a touch of sugar to make a quick sauce for vegetables, meat, poultry or seafood.

**Kikkoman Sweet Soy Glaze** is a versatile glaze and condiment made with naturally brewed Kikkoman Soy Sauce and sweet rice wine, then pre-thickened to give foods an attractive sheen and rich, sweet-savory flavor. It can be brushed on grilled foods or used as a dip for fried appetizers or chicken.

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

**Kikkoman Katsu Sauce** is a rich, thick, all-purpose table sauce and condiment. Its deep, savory flavor with a hint of tart apple sweetness goes perfectly with steaks, chops, grilled chicken, fried foods and, of course, tonkatsu—the breaded pork cutlets so popular in Japan.

**Kikkoman Kotteri Mirin** adds authentic Japanese flavor, mild sweetness and glaze to a variety of grilled, broiled, baked and sautéed foods. It gives teriyaki and sukiyaki the full-flavored sweetness for which they're known. And because the sugar in Kikkoman Kotteri Mirin is already dissolved, it's easier to blend with other ingredients.

**Kikkoman Sushi Vinegar** is an all-purpose ingredient, right at home in everything from Asian dishes to Latin, Mediterranean and mainstream American foods. Made by blending rice vinegar with just the right amount of sugar and salt, Kikkoman Sushi Vinegar is ready to use for making perfect sushi rice. But sushi is just the beginning.

**Kikkoman To-Go packets** offer a selection of premium multi-purpose sauces and condiments, individually portioned and ideal for quick-service items, self-serve condiment stations, or take-out orders.

# ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

## **Instructor and Speaker Bios**

### **Bill Briwa**

*Chef Instructor*

*The Culinary Institute of America*

William “Bill” Briwa, CHE is a chef-instructor at The Culinary Institute of America at Greystone. The resident chef for the Hess Collection Winery in Napa, CA, before joining the Greystone faculty in 1996, Chef Briwa is a 1980 graduate of The Culinary Institute of America. Chef Briwa has worked in a variety of culinary positions in Northern California, including the French Laundry and Domaine Chandon, both in Yountville. He was also executive chef of the CIA’s Wine Spectator Greystone Restaurant from 1997-98. Chef Briwa was the recipient of the Richard T. Keating Award after being voted most likely to succeed by the students in his graduating class, and he is a member of the Bread Bakers Guild of America.

### **Tod Kawachi**

*Chef Instructor*

*The Culinary Institute of America*

Tod Kawachi is a chef-instructor at The Culinary Institute of America at Greystone. Raised in Seattle around the rich culinary influences of his Japanese and Chinese heritage, Chef Kawachi went on to study French cooking and attended the School for American Chefs at Beringer Vineyards, where he was taught by Madeleine Kamman. In his 26 years of cooking, he’s worked in the kitchens of Domaine Chandon, Hotel Be-Air, Roy’s Kahana Bar and Grill, Brix, Saketini Asian Diner & Lounge, and Constellation Wines U.S. San Francisco Examiner Magazine named him one of the Bay Area’s “Top Ten Up and Coming Chefs” in 1998, and he’s been featured on the PBS series The Great Chefs of Hawaii. (Napa Valley, CA)

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Andrew Hunter**

*Chef, Foodservice & Industrial  
Kikkoman Sales USA, Inc.*

Chef Andrew is the Foodservice and Industrial chef for Kikkoman where he develops custom and ready-to-use sauce solutions for manufacturer partners, as well as menu concepts for a broad base of restaurant, college and university, and healthcare customers. Through Andrew, Kikkoman is an able partner in developing profitable sauce solutions for its customers.

Andrew has worked as chef de cuisine for Barbara Tropp's China Moon Café, vice president of culinary development for Wolfgang Puck Worldwide, and managed the culinary operations for Darden Restaurants' 600+ unit Olive Garden restaurants.

Andrew earned an AOS in culinary arts from the Culinary Institute of America, a BA in culinary history from New College, and an MA in museum studies from San Francisco State University. He recently returned from Thanksgiving 2011 in Afghanistan where cooked a "Dinner of a Lifetime" for U.S. Special Forces in forward operating bases.

### **Robert Puerto**

*Executive Chef  
Taqueria Tsunami*

Chef Robert Puerto, Taqueria Tsunami, Atlanta, GA, started working in restaurants at the age of 19, and earned a degree in culinary arts at the Ft. Lauderdale Art Institute. Chef Robert's culinary influences are much attributed to his Cuban roots, which have played a key role in the development of two Latin fusion concepts. He cooked for several years in Miami and Puerto Rico, and along the way learned the intricacies of French and Equatorial cuisine from master chefs.

Drawing on the Asian influences in Cuban cuisine, Chef Robert opened Soul de Cuba in 2005 in Connecticut and later partnered with Chef Scott Kinsey in Atlanta to bring together the flavors from the Far East and South of the Border at Taqueria Tsunami Latin-Asian Kitchen.



## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Dr. Aubrey Coffee Ph.D.**

*Lecturer & Sensory Coordinator*

*Clemson University, Department of Food Science & Human Nutrition*

Dr. Aubrey Coffee holds a faculty position in the Department of Food Science and Human Nutrition at Clemson University. She teaches courses in Culinary Science, Food Science, coordinates the Food Science Study Abroad Program, and mentors undergraduate student researchers. She is responsible for the operation of the department's Sensory Program and conducts industry and professional seminars in Flavor Development and Sensory Evaluation in the Culinary Classroom.

Her experience in the culinary and educational field spans over 27 years. She taught high school and post-secondary culinary arts and baking and pastries classes before entering the food science discipline. Dr. Coffee has also been featured on television programs in Charleston and Greenville, SC, Food Network's "Unwrapped," and TLC "Ultimate Cake Off."

Dr. Coffee received her Ph.D. from Clemson University, her Baking Science and Technology degree from AIB, and her B.S. in Food Service Management from J&W University. She has received numerous professional awards and is active in the following professional organizations: RCA, IFT, MANRRS, and ICES.

## **2012 Chef Attendee Bios**

# ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

## **2012 Chef Attendee Bios**

### **Jeffrey Anderson**

*Executive Chef and Director of Culinary Innovation  
Safeway Inc.*

Jeff's introduction to foodservice came at an early age, growing up in a family of chefs, food retailers, cooks, and cooking at family gatherings. He attended the prestigious Culinary Institute of America at Hyde Park, New York and then focused his work experience on the newly emerging American cuisine, working at Campton Place Hotel, The Mansion on Turtle Creek, Postrio and The Cypress Club.

In his current role as Executive Chef and Director of Culinary Innovation for Safeway Inc., Chef engages consumers through a variety of channels, showcasing interesting and unique private branded food products, as well as a myriad of ways in which to use specialty goods. He provides recipes and demos for customer outreach, regularly participating in food focused events such as Celebration Weekend, the Monterey Bay Aquarium Cooking for Solutions, Savor the Central Coast, and other privately held events.

### **Russell Baratz CEC**

*Division Chef, Government & Military Accounts  
Guest Services*

Currently Chef Russell Baratz serves as the Division Executive Chef with Guest Services Inc. based in Fairfax, Virginia. He manages over 17 units and \$27 million in government and military BIG accounts, and another \$20 million in US Park Service and Special Events on the National Mall.

A Certified Executive Chef through The American Culinary Federation, Chef Russell has over 35 years of experience in foodservice. He graduated from The Culinary Institute of America in 1981 with an Associates degree in occupational science. In 1985, Russell graduated from New York Institute of Technology with a bachelor's degree in restaurant management.

Russell's past experiences include some of Washington DC's premier caterers, where he executed functions in excess of 5,000 people, owned and operated an independent restaurant, and held executive chef positions in area country clubs and hotels. Russell has three children and currently lives outside Manassas, VA.

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Justin Basye**

*Research & Development  
Pappas Restaurant Group*

While attending business school at Nicholls State University in the heart of Cajun country, Chef Justin Basye was inspired by his well-traveled family and exposure to food, and learned to cook professionally in southeastern Louisiana. Naturally, Justin moved to New Orleans which led him to August Restaurant, operated by James Beard award winning chef, John Besh. After spending a few seasons at August, he moved on to work at the Michelin-starred Blue Hill Restaurant. Justin decided to move back to his hometown of Houston, TX where he has worked for some of the best chefs in town. An opportunity in 2009 led him to be the Chef de Cuisine of Stella Sola where Basye's work was noticed by Food and Wine Magazine, The New York Times and Bon Appetit Magazine. In 2010, Justin was nominated for the Rising Star Chef in the Country award by The James Beard Foundation. After two years, Justin left Stella Sola and created the wildly successful Les Sauvages pop up restaurant. In December of 2011, Basye joined the R&D chef team for Pappas Restaurants Inc. Justin lives in West Houston with his fiancée Angela, and their Boston terrier, Morris.

### **Carl Blackbird**

*Research & Development Chef  
Taco John's International, Inc.*

Carl has been in the food industry for nearly his entire life. A graduate of Johnson & Wales University, Carl has honed his profession from dishwasher to chef de cuisine, to a career in research & development. After years working in and leading kitchens, Carl began his career in research and development with Taco John's International, Inc.

### **Brian Dagnall**

*Campus Executive Chef, Wesleyan University  
Bon Appetit Management Co.*

After studying under Master Chef Paul Amaral as a teenager, Dagnall traveled the United States working as Executive Chef at numerous restaurants in the Deep South and New Orleans, as well as the Northeast Coast. Upon returning to New England, he joined Bon Appetit Management Company and has served as Executive Chef at four universities in the Northeast. He also acts as Culinary Support to area accounts and trains staff in Ethnic Concepts. He shares Bon Appetit's commitment to socially responsible practices and support of local farmers and vendors. He also is a course instructor at Wesleyan University teaching Sustainability practices for everyday living.

### **Carlos Franco**

*Executive Chef  
Chevy's Fresh Mex*

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Michael Futris**

*International Chef  
Applebee's*

Michael received his culinary degree from Macomb County Community College in Michigan. Michael began his professional career working in country clubs and hotels in the Detroit area. Michael has 28 years of experience in the restaurant industry with the last 13 years being a focus in casual dining. From 1997 to 2010 Michael worked for Brinker International for Romano's Macaroni Grill, Maggiano's and Chili's. Since 2006, Michael's main responsibility has been international expansion and menu development. Michael has traveled to 20 countries and one US territory. Michael joined Applebee's in January 2011.

### **Michael Gaspard**

*Research & Development  
Pappas Restaurant Group*

Chef Michael Gaspard's career spans almost 25 years. Michael began culinary school in Chicago in 1991, during which he completed two apprenticeships under Executive Chef Roland Liccioni and Executive Chef Michael David Smith. After graduating from culinary school in 1993, Michael began working in the kitchen of The Dining Room at the Ritz Carlton Chicago, under Chef Sarah Stegner for 3 years, and then moved on to work with his mentor Chef Don Yamauchi at Gordon Restaurant. Michael went on to work as Chef de Cuisine at Michael Kornick's MK Restaurant, followed by Chef Takashi Yagahashi at Tribute in Detroit, MI. In 2001, Chef Gaspard accepted the position of Executive Chef of the four-star, five-diamond Ambassador East Hotel and Pump Room Restaurant in Chicago. While chef at The Pump Room, Michael earned three and a half stars by The Chicago Tribune, the highest rating in the restaurant's 70-year history. In 2003, Michael was offered a position with the Pappas Restaurant Group in the research and development department. Faced with this great opportunity of working solely on the creative aspect of the industry, Michael relocated to Houston.

### **Kirk Gilbert**

*Executive Chef, Culinary Research & Development  
Cheesecake Factory*

Chef Kirk has been in charge of some of the most demanding kitchens at 4-star and 5-star resort properties across the country, including several Ritz-Carlton hotels. His last executive chef position before joining The Cheesecake Factory was at The Inn at Palmetto Bluffs in South Carolina, which is consistently ranked as one of the Top 50 hotels and resorts in the world. Chef Kirk was also honored with an invitation to the prestigious James Beard House in New York, where he prepared a "members only" dinner featuring the best of Southern cuisine. His unique style of combining the classic cornerstones of Southern cooking with a bit of modernistic vision brought him a standing ovation. He left the James Beard House with a new appreciation for down-home hospitality. Not too bad for a young man from Cleveland!

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Dave Histed**

*Research & Development Chef  
Safeway*

Dave Histed is a graduate of the Culinary Institute of America (Hyde Park, NY) and a Research Chef for Safeway Culinary Kitchens. He has previously cooked for the Four Seasons Resort Palm Beach and the Ritz-Carlton Chicago. Dave devotes his free time as a volunteer chef with Share our Strength, a non-profit organization dedicated to ending childhood hunger.

### **Jackie Renner**

*Executive Director of Kitchen Operations  
Garden Fresh Restaurant Corporation*

### **Cheryl Scantlebury**

*Executive Chef  
Hyatt Regency Tamaya Resort and Spa*

Chef Scantlebury graduated from the Culinary Institute of Canada in 1988. She started her professional career with Hilton International in Toronto before joining the ranks of Hyatt in 1990. Over the past 22 years, she has worked in several of the largest convention hotels, including Atlanta, Dallas, Houston and Vancouver. Immediately prior to joining Hyatt Regency Tamaya's management team, she was the opening Executive Chef for Hyatt Regency Denver at Colorado Convention Center.

### **Ben Sloan**

*Executive Chef  
Big Burrito Restaurant Group – Kaya*

Ben Sloan is the Executive Chef of an island style restaurant named Kaya. He previously worked with Big Burrito Restaurant Group for 7 years at their fine dining restaurant called Eleven. He started as a line cook and moved his way up the ranks to Sous Chef. Chef Ben received an Associates Degree in Culinary Arts from Westmoreland County Community College.

### **Jax Sperling**

*Executive Chef  
Genghis Grill*

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Cecelia Tham**

*Product Development Manager  
Schwan Food Company*

Cecelia Tham is the Product Development Manager at The Schwan Food Company, with responsibility for product development in the Asian/Ethnic category. She has over 15 years of experience and is specialized in developing products for National Accounts, C-Stores and Schools.

Cecelia first discovered a passion for food at the age of 16 while waiting tables at Shanghai Restaurant. Her curiosity to understand flavor profiles and the chemistry of food led her to a career in product development. Cecelia holds a bachelor degree in Food Science. She lives in Bellaire, TX with her husband and their three children. In her free time, Cecelia likes to listen to music and spend quality time with her family.

### **Uwe Toedter**

*Executive Chef  
University Event Management, Columbia University*

Chef Uwe Toedter is a veteran chef, farm-to-table activist, and advocate of organic ingredients, and has worked in a variety of countries and luxury hotels. He opened and operated a premier restaurant for Vista International Hotel in Washington DC, as well as owned his own restaurant. Chef Toedter's culinary achievements have earned him numerous prestigious awards and coveted memberships in exclusive culinary and hospitality organizations, including the American Culinary Federation, Epicurean Club of Washington DC, Federation of Cuisine Exclusive de Europe, and Societe Culinaire Philantropique. Since 1998, Uwe has served as president of the Les Amis d'Escoffier Society of New York. He is also a member of the "Honorable Order of the Golden Toque".

Chef Uwe Toedter's innovative genius is not limited to fine dining and cuisine. His gourmet popcorn flavored with olive oil, onions, garlic, brown sugar, butter and chipotle is sold in restaurants and bars.

On a personal front, Uwe makes handmade fountain pens and wooden game boards. Toedter also lends his time to the Natalie Toedter Scholarship Foundation, which he established in 2004 in memory of his daughter to support women interested in pursuing a career in hospitality.

## ***NUEVO ASIAN: The Latin-Asian Flavor Connection***

The Culinary Institute of America at Greystone  
Culinary Innovation Seminar  
August 19-21, 2012

### **Chef Al Youngman**

*Chef de Cuisine*

*Epcot Food & Beverage*

Chef Al grew up in Marlboro, NJ. His education and training includes the Ritz Carlton Hotel Company as Garde Manager Chef, and classes at the Culinary Institute of the South, Jacksonville, FL. Currently, Al is Chef de Cuisine at Walt Disney World Resort Le Cellier at Epcot. Other signature locations during his 9 year tenure include California Grill and Yachtsman Steakhouse. His culinary passion is Creative American, a contemporary and light approach to using local, seasonal ingredients, and to be spontaneous in finding the freshest products available. Family is important to Al, as he was inspired by his mom, helping out in the kitchen.