

**Tentative Agenda**  
**8<sup>th</sup> Annual Deans and Directors Retreat**  
**“Change Through Innovation”**  
**March 13-15, 2020**  
**New Orleans, LA**

**Friday Evening**

**6:00-7:30 PM**

Meet and Greet at NOCHI—a new industry-driven program in NOLA

Welcome remarks from Delgado Chancellor Dr. Larissa Littleton-Steib

With curricula developed by CIA Consulting (of The Culinary Institute of America), NOCHI’s certificate programs in culinary arts and baking & pastry arts were designed to teach the fundamental knowledge and technical skills, as well as the work ethic and demeanor, required to hit the ground running in the real world.

**Saturday**

**7:30 AM**

Bus transport to Delgado CC

**8:00 AM**

Continental Breakfast at Delgado CC

Founded in 1921, Delgado's Culinary Arts Program is one of the College's oldest and premier programs!

**9:00-12:00 PM**

Keynote and Group Activity

“Innovation Leadership”

Bob Eckert, New and Improved

Bob is CEO and Master Facilitator/Trainer. His focus is on helping organizations harness and develop the innovative brain power of their people to deliver new and improved results.

**12:00-1:30 PM**

Lunch prepared by Delgado Culinary Arts Students

Includes Ted-Style talks by your peers

**1:45-2:45 PM**

Innovations Panel #1

Moderator Paul Sorgule, Harvest America

“Future Food/Art and Science”

- Cannabis Ingredients/Sharon Olson, Olson Communications
- Plant Forward Food/Brent Frei, Frei & Associates
- Culinary Science/Daniel Lessem, Research Chefs Association and RATIONAL
  - What is connected cooking technology? Are your students familiar with options in product development for a career path?

**2:45-3:00 PM**

Break

**3:15-4:15 PM**

Innovations Panel #2

Moderator Jon Deutsch, Drexel University

“Challenges and Opportunities”

- Stealth Health Update and Status/Leah Sarris, NOCI
- Fund Your Program/Mark Traynor, Auburn University
  - It’s a Challenge! Starting from Scratch
- Food Product Development/John Richards, Kapiolani CC
  - The development of a culinary innovation center. To support local agriculture, aid in local food sustainability, and enable local businesses to thrive in Hawaii’s economy by providing technical expertise and resources in food product development.

**4:30 PM**

Bus transport back to hotel

**6:30 PM**

Group Dinner? TBD

## **Sunday**

**7:30 AM**

Bus transport to Delgado CC

**8:00-8:45 AM**

Continental Breakfast prepared by Delgado Pastry Arts Students

**9:00-10:00 AM**

Keynote

Poppy Tooker, Culinary Activist/Radio/TV Host

“A Case for Change”

She’s a cultural ambassador on a mission. In fact, you can call it destiny. “It has been my lifelong dream to bring my great-grandmother’s favorite saying to life. When I was a little girl, she would never tell me to clean my plate. Instead, she’d say ‘Poppy, eat it to save it!’” This became her life’s mantra and fueled her desire to work as a culinary activist promoting and preserving food culture and history, while

safeguarding the planet's bio-diversity. Poppy brought her motto to life through a television pilot, Eat It to Save It! Poppy founded the Slow Food New Orleans Chapter in 1999 creating one of the first 10 chapters in the United States. She was selected to serve as an International Governor with the movement. Following Hurricane Katrina, Slow Food founder Carlo Petrini awarded Poppy with its first ever leadership award.

Following Hurricane Katrina, Poppy was recognized by the Times Picayune as a "Hero of the Storm", a story which was nationally told on the Weather Channel. In 2012, Southern Living magazine named Poppy a "Hero of the New South" for her work in foodways. The International Association of Cooking Professionals recognized Poppy's efforts in April 2008, with their first ever Community Service Award.

**10:15-11:15 AM**

Presenter, Assistant Dean TJ Delle Donne, Johnson & Wales University

"Food Innovation Nexus: Product and Venture Development Enterprise  
Innovating at the Intersection of Healthy Food, Design, and Medicine."

The Food Innovation Nexus partnership was created to help provide a collaboration of culinary support, marketing, food science and medical professionals. As a unified work force the combined teams each bring individual insight to each new product creation. Focusing on new product ideation the role of culinary support is to utilize natural food systems for flavor and nutrients, while speaking to market trends and consumer rationale. Chef Services Group works with FIX to produce next generation, nutrient food vehicles for medical outcomes.

**11:30-12:30 PM**

Lunch prepared by Delgado Culinary Arts Students

Presenter, Chef Charles Carroll

"Podcasts/Employee Enrichment"

Award winning author, Inspirational Speaker, Producer, and Culinary Olympic Gold Medalist, Chef Charles Carroll is currently the Executive Chef of River Oaks Country Club, in Houston Texas.

**12:45 PM**

Bus transport back to hotel