

TENTATIVE AGENDA

“Health and Food” Workshop
Hosted by Goldring Center for Culinary Medicine
October 17-19, 2014
(VERSION 5)

Friday

4 p.m. Bus departs for Goldring Center for Culinary Medicine

4:30-5 p.m. Introduction and Overview of Conference

5-6 p.m. Keynote: Health and Food, Dr. Timothy Harlan and Program Director, Leah Sarris

6-7 p.m. Presentation: Model Programs

7-8 p.m. Reception, hosted by Tulane University

Saturday

Breakfast at the hotel

8:15 a.m. Transportation to Goldring Center for Culinary Medicine

8:45-10 a.m. Seductive Nutrition
Presented by Steve Jilleba, CMC and Lisa Carlson, MS, RD

10:15-12:30 p.m. Group A Kitchen, Re-tooling Recipes
Group B Nutrition and Sensory Analysis
Group C Re-engineering Curriculum

12:30-2 p.m. Lunch
Overview given by participants from Kitchen

2-4:30 p.m. Group A Re-engineering Curriculum
Group B Kitchen, Re-tooling Recipes
Group C Nutrition and Sensory Analysis

4:30-5:30 p.m. Tastings
Overview given by participants from Kitchen

5:30 p.m. Transportation back to hotel

Free evening

Sunday

Breakfast at hotel

8:15 a.m. Transportation to Goldring Center for Culinary Medicine

8:45 -10 a.m. Panel discussion "Food as Medicine: Collaborating to Transform Health of the Nation"

10:15-12:30 p.m. Group A Nutrition and Sensory Analysis
Group B Re-engineering Curriculum
Group C Kitchen, Re-tooling Recipes

12:30-1:30 Lunch
Overview given by participants from Kitchen

1:45-2:45 p.m. Presentation: Marketing a Healthful Menu
Chef Neil Doherty, Sysco Corporation

2:45-3:15 p.m. Posttest on nutritional principles and applications

3:15-3:30 p.m. Evaluations, certificates of attendance given out

Transportation back to Hotel