



26TH ANNUAL CONFERENCE
WORLDS OF FLAVOR[®]
INTERNATIONAL CONFERENCE + FESTIVAL

**BORDERS, MIGRATION, &
THE EVOLUTION
OF CULINARY TRADITION**

NAPA VALLEY
NOVEMBER 6 - 8, 2024



Culinary Institute
of America



BORDERS, MIGRATION, AND THE EVOLUTION OF CULINARY TRADITION

How people shape cuisine and cuisine shapes people

November 6 - 8, 2024

The Culinary Institute of America at Copia | Napa Valley, CA

OVERVIEW

As migration patterns form and re-form around the globe, and people bring their traditions, cultures, and cuisines with them wherever they go, food traditions – both their own and those of their new homes – are reshaped accordingly. Over time, these migrations have given life to entire cuisines and new ways of seeing authenticity – both macro- and micro-, as large as Tex-Mex and as small as Korean-Uzbek. From tacos Arabes to boba horchata, and from the döner kebab to the California burrito, world cuisine continues to evolve, building and shaping new traditions and new cultures as people move, grow, and migrate.

But borders aren't just about physical places. Borders are also about how we define dishes, and cuisines, and rules – and as physical borders begin to reshape themselves around demographics, what happens to the imaginary borders in our minds? How did the Italian-American shrimp parmesan come to exist in a “no cheese with fish” world, and if that rule can be bent, what other rules can be? And as the media world begins to shine a brighter light on the sort of recipe traditions that have historically only been passed along orally –





Yewande Komolafe’s work for the New York Times being a leading example – and give those traditions a place in the sun, we’ve also seen the concurrent rise of restaurant groups like Unapologetic Foods, who take those never-codified regional recipes and turn them into phenomena.

Generation Z – and generation Alpha after it – is composed of a higher percentage of people with at least one immigrant parent than any generation before, and the numbers keep rising. Even outside their generation, the increased flow of migration in response to both political unrest and climate

change is also having a marked impact on culture, cuisine, and supply chain as well. As demographics shift and evolve, and a new generation’s expectations begin to dominate the market, how do restaurant operators prepare for the changing world? This year, we’ll dive deep into how changing migration patterns and understandings of tradition are shifting the landscape of what diners expect, and the delicious new world that awaits us.

Join us for the 26th anniversary of Worlds of Flavor, where we’ll explore both the urgency and opportunity in what’s changed in the 26 years since this conference started, as well as what to expect from the next 26 years. We’ll dive deep into food and flavor, with a backbone of critical understanding about the evolution of the food world as a whole. And we’ll meet and learn from chefs who are driving some of the most recognized signature flavors and concepts of our time.



2024 Worlds of Flavor International Conference & Festival

The Culinary Institute of America's Worlds of Flavor® International Conference & Festival is widely acknowledged as our country's most influential professional forum on world cuisines, food cultures, and flavor trends.

Each year, the Worlds of Flavor conference welcomes a distinguished group of presenting chefs and other experts from around the world and across the United States to the college's historic Napa Valley campus to explore the best of world cuisines that are reshaping American palates and our industry. Now in its 26th year, this annual gathering of professionals has become a "must attend" for leading chefs, corporate menu decision-makers, foodservice management executives, suppliers, and media.

Attendance and Registration

Attendance for the Worlds of Flavor conference is limited to senior-level chefs, independent and chain restaurant operators, university and contract foodservice managers, hotel food & beverage directors, leading foodservice manufacturers and marketing experts, wine and other beverage producers and distributors, supermarket foodservice operators, educators, world cuisine experts, and other influential foodservice industry professionals from the United States and around the world.

As part of the attendance, the conference has traditionally included consumer and foodservice trade media representatives. Journalists attending and/or covering the Worlds of Flavor Conferences have represented publications ranging from Nation's Restaurant News, Plate, and Flavor & The Menu to the New York Times, Wall Street Journal, USA Today, San Francisco Chronicle, Houston Chronicle, Saveur, Time, Eater, and Food Republic—together with international media from Europe to Australia.

The Worlds of Flavor Conference typically sells out, so be sure to secure your participation early so as not to miss out on this incredible flavor odyssey. For program updates and registration, please visit www.worldsofflavor.com.

Sponsorship Opportunities

The Culinary Institute of America welcomes a wide range of organizations to participate in helping to make this ambitious program a reality, including national and regional governmental agencies, trade associations and private companies, as well as association and corporate sponsors from the United States.

The Culinary Institute of America

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering associate's, bachelor's and master's degrees in a variety of food, culinary and hospitality-related fields. A network of 50,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. Degree programs, certificate programs, and courses for foodservice professionals are variously offered at the college's main campus in Hyde Park, NY; at the CIA at Greystone in St. Helena, CA; at the CIA at Copia, Napa, CA; at the CIA, San Antonio, TX; and CIA's campus in Singapore.

For many years, The Culinary Institute of America has been a widely recognized leader in making the best of world cuisines and flavors more accessible for foodservice professionals and the media.

Educational programs highlighting world cuisines permeate the curriculum and special initiatives of all campuses of The Culinary Institute of America. The CIA's annual video series, *Savoring the Best of World Flavors*, has been honored with two James Beard Awards for Best Webcast.



To learn more about The Culinary Institute of America and the programs and activities of its four campuses, please visit the college's two websites: www.ciachef.edu (for general information about the college, and especially its degree programs) and www.ciaprochef.com (for information about the college's programs for culinary and wine professionals, as well as access to its many online learning opportunities).

"The Worlds of Flavor conferences are truly the most epic and inspirational food experiences. Yes, they're educational, but for anyone who cares deeply about food and what it means to this world—they're emotional. I will always remember the first conference I attended, which was on Latin America. Rick Bayless called to the podium a man who had been flown up from the Yucatan to bury and roast a pig on the grounds of the CIA in order to make a traditional cochinita pibil. He had never been outside of his village, from what I understand, and when he walked up in front of all those people to accept our applause, he started to weep. And so did I, and I think everyone there."

San Francisco Magazine

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