



Tishman Environment
and Design Center



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The Institute of Culinary Education and The New School Announce Zero Waste Food Conference

The Institute of Culinary Education (ICE) and The New School announce the launch of the Zero Waste Food conference, an exploration of sustainable methods for producing, distributing, consuming and disposing of food in the environments where we cook and where we eat. The conference will take place on April 28 and 29, 2017 at locations on The New School and ICE campuses. Bridging the gap between research and practice, academics, activists, chefs and business leaders and producers will participate in panel discussions, and provide culinary demonstrations and hands-on cooking classes, that uncover innovative techniques for creating delicious meals from food waste. On day one, attendees will hear from Massimo Bottura, the conference's keynote speaker, as well as chefs and academics such as:

- Enrique Olvera, Chef/Owner, Cosme
- Doug Rauch, Founder/President, Daily Table and Conscious Capitalism Inc.
- Bill Telepan, Executive Chef, Oceana
- Eva Louise Goulbourne, Associate Director of Programs & Communications, ReFED
- Missy Robbins, Head Chef/Owner, Lilia

- Elizabeth Falkner,
Chef/Author/Artist
- Michael Laiskonis, Creative
Director, Institute of Culinary
Education
- Jehangir Mehta, Chef/Owner,
Graffiti, Me & You, and Graffiti
Earth
- Dan Kluger, Chef/Owner, Loring
Place
- Howard Kalachnikoff, Chef de
Cuisine, Gramercy Tavern
- Elizabeth Meltz, Director of
Sustainability, Batali &
Bastianich Hospitality Group
- David Waltuck, Director of
Culinary Affairs, Institute of
Culinary Education
- Bill Hilgendorf, Co-Founder,
Uhuru Design
- Jaime Young, Chef/Owner,
Sunday in Brooklyn
- Jilly Stephens, Executive
Director, City Harvest

"In recent years, the problems and opportunities related to food waste have become more visible. ICE is excited to produce this conference with The New School to bring together a community of individuals committed to solving this issue," said Rick Smilow, ICE's president and CEO. "Through this conference, we hope to both present and inspire creative

solutions to tackle this multi-faceted challenge."

Through panel discussions on sustainable kitchen design, creating new connections in the food chain, repurposing of materials, and reusing food waste, leaders in the field will discuss their best practices and strategies for making positive change. Cooking demonstrations and lectures by the country's most celebrated chefs will teach innovative techniques for creating delicious food from what would often be deemed waste."

Changing our global food system for the best is one of the most urgent challenges of our century. This conference reflects the commitment of our university and its Food Studies program to teaching and engaging students around sustainability and environmental justice," said Fabio Parasecoli, director of Food Studies Initiatives at The New School. "The partnership with ICE is an example of how academics and professionals can team up to tackle important social issues." For more information, a full list of speakers and to purchase tickets, visit zerowastefood.com

About the Institute of Culinary

Education The Institute of Culinary Education (ICE) is one of the largest and most diverse culinary schools in the world. Established in 1975, ICE offers award-winning six to 13-

month career training programs in Culinary Arts, Pastry & Baking Arts, Restaurant & Culinary Management, Hospitality Management, Bread Baking and Cake Decorating – with more than 13,000 successful alumni, many of whom are leaders in the industry. ICE also offers continuing education for culinary professionals, hosts more than 500 special events each year and is home to one of the world's largest recreational cooking, baking and wine programs with more than 26,000 students annually. In 2015, marking the school's 40th anniversary, ICE moved to a new, modern 74,000-square-foot facility at Brookfield Place in downtown Manhattan, designed for inspiration, creativity, and community. Visit us at ice.edu or join us on Facebook, Instagram, and Twitter @iceculinary to find your culinary voice™

About The New School

Founded in 1919, The New School was born out of principles of academic freedom, tolerance, and experimentation. Committed to social engagement, The New School today remains in the vanguard of innovation in higher education, with more than 10,000 undergraduate and graduate students challenging the status quo in design and the social sciences, liberal arts,

management, the arts, and media.

The New School welcomes thousands of adult learners annually for continuing education courses and calendar of lectures, screenings, readings, and concerts. Through its online learning portals, research institutes, and international partnerships, The New School maintains a global presence.

Visit newschool.edu.

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