

**International Corporate Chefs Association 19th Annual Summit
Park Hyatt Hotel • June 25 - 28, 2022**



Our nation's capital is not only the home of the largest decisions made in our country by legislators, it is where consumers and visitors make decisions every day on where the best food is consumed. Many cities in America boast the most ethnically diverse culture, but DC is perhaps the epicenter of authentic African, Asian and South American cuisine. The 19th Annual ICCA Summit will feature experts who have driven the chain restaurant industry in ways that have revolutionized QSR forever. Celebrity Food Network stars and local chefs will take you on a voyage of global flavors that will have you and your team searching for ways to adapt them into your menu immediately. Trend and supply chain experts will be joined by DC insiders to make this a must attend event for ICCA members and sponsors.



ICCA Summit Registration June 25th - Noon - 2:00 pm Gallery Ballroom Foyer

**Opening General Session - Gallery Ballroom
Saturday, June 25; 2:00 - 5:30 pm**

2:00 - 3:00 pm: Kyle Chamberlin, Senior Account Manager at Datassential: his decade of experience in insights and innovation includes six years diving into the past, present and future of the food-service industry. He strives to find the sweet spot between the cutting edge and the commercially viable using big data. His BA degrees in Economics and Sociology from Temple University were enhanced by his two summers kickstarting a vegan kimchi brand in Chicago.

3:00 - 4:00 pm: Roger Shealy, Retired Sr. Director of the Production Design Team He Created for Chick-fil-A: He is a self-professed "die-hard tinkerer," who held a very unique position in our industry as the lead of food production systems for Chick-fil-A until his retirement after 22 years. When hired by founder Truett Cathy, Shealy was a successful R&D expert with Michelin and space/defense companies. What he did for Chick-fil-A changed the game for the entire industry especially with breakthroughs in equipment design and drive-thru efficiency. Roger will share his unique perspective leading Chick-fil-A's Production Design during their record-breaking growth years.



“Networking with peers and the leading innovators in food, marketing, manufacturing and industry trends helps to make the ICCA Summit a unique educational experience”

ICCA Summit Afternoon Break - 4:00 - 4:30 pm in Gallery Ballroom Foyer

Opening General Session Continued - Gallery Ballroom
Saturday, June 25; 2:00 - 5:30 pm

4:30 - 5:30 pm: Demo with DC Award Winning Chef - The contract is yet to be signed, but you will be very surprised with the trend knowledge you will learn from the local DC restaurant scene. It is one of the most diverse and creative culinary destinations in the country. From authentic cuisines you rarely see including regional African cuisine to some of the best regional American menus have to offer. The local chefs and restaurateurs will play a major role in the ICCA Summit DC. We will close with a bang at the opening general session before networking at the opening reception and dining in the best restaurants in our nation's capital at the Dine Around DC complimentary by our sponsors.

ICCA Summit Opening Reception - 5:30 - 7:30 pm in Park Hyatt Lounge

The 19th Annual ICCA Summit Opening Reception is where you will enjoy creative menu ideas that are customized for new menu developers during the entire 19th Annual ICCA Summit. Your spouse is invited to join you for these free activities including the receptions, the 19th Annual Dinner and the Culinary Road Trip tours. After our reception, you will be treated to dinner at one of the top restaurants in the area as part of our "Dine Around DC" Series.

ZAYTINYA

JALEO
BY JOSÉ ANDRÉS

MI-VIDA
RESTAURANTE



CENTROLINA
MERCATO E OSTERIA

SUCCOTASH
(INSPIRED SOUTHERN CUISINE)

compass
rose
BAR & KITCHEN

CHINA
CHILGANO
by José Andrés

DAS
ETHIOPIAN CUISINE

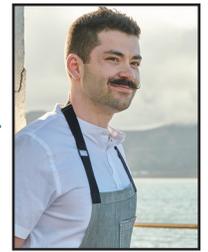
General Session Sunday, June 26th; 9:30 am - 5:30 pm in Gallery Ballroom

Sunday Morning General Session - Park Hyatt Gallery Ballroom
Sunday, June 26; 9:00 am - 12:15 pm

9:30 - 10:45 am: Simon Majumdar- world-renowned broadcaster, food writer, speaker, author, podcast host and cook, will be leading the discussion on trends with **Joe Sasto, Food Network star, author and restaurateur.** Together they will



be presenting a food demo that features functional ingredients that can be used on chain menus. They will also talk about their role's as judge and competitor on shows including "Tournament of Champions", "Chopped", "Top Chef" and appearances on other Food Network shows. There will be an abundance



Joe Sasto

of takeaways including new menu ideas and global trends from Sir Simon Majumdar, a title given to him by Guy Fieri as one of the most travelled trend experts in the world. Chef Sasto, known for his famous mustache, gained fame as a chef in San Francisco and LA helping restaurants including Quince and Lazy Bear gain additional Michelin Stars of three and two respectively. He is a fierce competitor finishing in the top three on Bravo's "Top Chef Season 15" and invited back for "Season 17 - All Stars". Simon has written three books, been the restaurant critique for "Time Out Los Angeles" and has a very successful podcast "Eat My Globe: Things You Didn't Know You Didn't Know About Food".

The 19th Annual ICCA Summit DC is at the Park Hyatt in Georgetown. To make your \$199 room per night reservation go to www.ICCAchefs.com

ICCA Summit Morning Break - 10:45 - 11:15 pm in Gallery Ballroom Foyer

11:15 am - 12:15 pm: "Deep Dive into the Culinary Scene in DC" we have invited some of the best menu visionaries to share their vision for today and future strategies including what good came out of the past two years and what new directions they are planning for the future. More details on this group of local chefs and restaurant group owners will be out soon.

19th Annual ICCA Summit Lunch - 12:15 - 1:45 pm - Park Hyatt Salon

Sunday Afternoon General Session, June 26th; 1:45 - 2:45 pm

1:45 - 2:45 pm: Today's Trends in the World of Mixology: Morgan Kirchner, General Manager of The Fountain Inn and CIA Graduate will be demonstrating and leading us on a discussion about beverage trends. The demo will feature functional ingredients that can be used on chain menus. She will also talk about her past roles as a whiskey expert at Jack Rose Dining Saloon and as a wine expert and sommelier. In 2019 she won both the "Peoples Choice" and "Judges Choice" awards at DC's Annual Rickey Competition. There will be an abundance of takeaways for you and your team.



Morgan Kirchner

2:45 - 3:45 pm: Foodservice Distribution Today: Mark Allen is President & CEO of the International



Mark Allen

Foodservice Distributors Association (IFDA), a McLean, Virginia based trade association representing the \$303 billion foodservice distribution industry. Allen oversees IFDA's day-to-day operations, including all initiatives in education, research and government relations. He also serves on IFDA's Board of Directors, which is composed of the presidents and CEOs of 25 major foodservice distribution companies. Mark is an amazing leader in one of the most vital segments of our industry.

ICCA Summit Afternoon Break - 3:45 - 4:30 pm in Gallery Ballroom Foyer

Sunday Afternoon General Session, June 26th; 4:30 - 5:30 pm

4:30 - 5:30 pm: Demo & Tasting: Chef Edward Lee, Chef-Owner of 610 Magnolia in Louisville and culinary genius behind both locations of Succotash in DC will do a demonstration on his award winning style of modern southern cuisine. The Washington Post called his Penn Quarter restaurant Succotash "one of the most sumptuous interiors in Washington when it opened in 2017 in the former Equitable Bank Building." A Top Chef alum and Emmy Award nominee for the Emmy Award Winning "The Mind of a Chef" helped him launch a lucrative career in broadcasting. Plus Boston Globe, Smithsonian and James Beard awarded him Best Book of the Year for "Buttermilk Graffiti" in 2019.



Chef Edward Lee

ICCA Summit Reception - 5:30 - 7:30 pm in Park Hyatt Lounge

The 19th Annual ICCA Summit Networking Reception is where you will enjoy creative new menu ideas and enjoy cocktails and exquisite wines while getting to know DC and celebrity chefs. Your spouse is invited to join you for these free activities including the receptions, the 19th Annual Dinner and the Culinary Road Trip tours. After our reception, you will be treated to dinner at one of the top restaurants in the area as part of our "Dine Around DC" Series.

Our innovative programming at the ICCA Summit provides take aways for you and your team to advance your brand & the foodservice industry

The Monday, June 27th ICCA Culinary Road Trips & ICCA 19th Anniversary Dinner are also complimentary for your spouse as we explore the history and creativity of the culinary scene in DC

Monday, June 27th; 8:00 - 9:00 am - Breakfast in the Park Hyatt Salon

9:00 am - 5:00 pm - 19th Annual ICCA Culinary Road Trips - Walking tours leave the lobby at 9:00 am

The 19th Annual ICCA Culinary Road Trips are one of the most innovative Summit activities, highlighting the best our nation's capital has to offer. This year's ICCA Culinary Road Trips will be taking you on a global culinary journey through the diverse landscape of Washington, DC with some of the hottest restaurants and biggest chefs in the city. Who wouldn't want to spend an afternoon going to José Andrés' restaurants Zaytinya, Jaleo and China Chilcano for tastings. Other tours will include an interesting mix of Peruvian based cuisine featuring influences of Morocco, West Africa, China and Japan to name a few. Food halls, The Wharf and Navy Yard will also be stops on the tours.

Monday, June 27th; 7:00 pm - 9:00pm

19th Annual ICCA Dinner @ Edward Lee's Succotash

The Annual ICCA Dinner is the finale for the 19th Annual ICCA Summit and this event is extra special with Chef Edward Lee leading the team in the kitchen. As previously mentioned the building has won numerous awards, but so has the food and beverages. From his famous milk punch to the most amazing smoked wings in the country, you will love this restaurant. We have the entire beautiful balcony to ourselves to network, feast and enjoy the scenery of the diners below. This 9500 square foot marvel is just the backdrop to the succulent menu items like: Pimento cheese, smoked short rib croquettes, Nashville-style hot fried cauliflower, shrimp & grits and of course Chef Edward Lee's famous smoked wings.

Tuesday, June 28th; 7:00 - 9:00 am: Breakfast with the ICCA & GCIA Board of Directors
Salon Room of the Park Hyatt

The ICCA Board of Directors also invites you to join them for breakfast Tuesday morning with our sister association's GCIA Board of Directors as you get ready to depart or chose to spend the day in our nation's capital exploring the city.



For information on all upcoming ICCA events, activities or videos and posts from this year's ICCA Immersions or our last ICCA Summit go to www.ICCAchefs.com