

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



The 19th Annual ICCA Summit will feature experts who have extensive knowledge including what direction we will be navigating in the near future with new menu development and supply chain solutions for today and tomorrow. 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.

Kevin L. Ryan, CEO/Executive Director



**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 of diving into the past, present and future of the foodservice 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 recent 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. So grab your calculator and tin-foil hat and join us as we learn how a leading restaurant chain thinks about balancing culinary aspirations with the hard realities in the restaurant.



Roger Shealy

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

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

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

**4:30 - 5:30 pm: Demo with DC Award Winning Restaurateur Ashok Bajaj and Chef Vikram Sunderam** - Ashok Bajaj founded Knightsbridge Restaurant Group in 1989 with the dream to bring gourmet Indian cuisine to this international city. His dream has become a reality with accolades from *The Washington Post*, *New York Times* and *Forbes* to name a few. After Rasika, he has opened 10 more restaurants including modern American, Italian and Israeli cuisines. He just returned from the James Beard Awards where he was nominated for Restaurateur of the Year along with past nominations for him and chef Sunderam as Best Chef Mid-Atlantic, Rising Star Chef and Outstanding Restaurant.

**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



**RASIKA**  
FLAVORS OF INDIA  
MODERN INDIAN CUISINE

**SUCCOTASH**  
[INSPIRED SOUTHERN CUISINE]  
*compass rose* BAR + KITCHEN

**CHINA CHILCANO**  
by José Andrés

**DAS**  
ETHIOPIAN CUISINE

**Sunday, June 26th; 8:00 am - 9:00 am in Park Hyatt Salon**

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

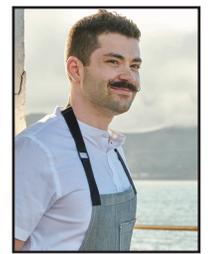
**9:00 - 9:30 am: Laura Hayes, Manager of World Central Kitchen's Chef Corps** will discuss how WCK responds to natural disasters, man-made crises, and humanitarian emergencies around the world. They are a team of food first responders, mobilizing with the urgency of how to get meals to the people who need them most. Deploying a model of quick action, leveraging local resources, and adapting in real time, they know that a nourishing meal in a time of crisis is so much more than a plate of food.



**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 one of the most travelled trend experts in the world and a famous mustached chef who gained fame as a chef helping restaurants gain additional Michelin Stars.

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

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

**11:15 am - 12:15 pm: Jason Berry, Founder and Principal of Knead Hospitality + Design; Sileshi Alifom, Owner of Das Ethiopian & Declan Horgan, Chef and Food Network Competitor offer a "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.



Jason Berry



Sileshi Alifom



Declan Horgan

## 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 & Mackenzie Conway:** Kirchner is the General Manager of The Fountain Inn and Conway has served as a major talent at Beuchert's Saloon for more than a decade. They will be demonstrating and leading us on a discussion about beverage trends. The demo will feature functional ingredients and they will also talk about their past roles include the best joints in DC including Jack Rose Dining Saloon. The multitude of awards they have achieved are amazing including 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: Distribution In the Age of Disruption: Mark Allen is President & CEO of the International 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. IFDA's Board of Directors are composed of the presidents and CEOs of 25 major foodservice distribution companies. Mark will cover the landscape of what distributors are facing, coping with and adjusting and how operators can assist in the recovery.



Mark Allen

## 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 Followed by Dine Around** where you enjoy DC's best restaurants compliments of our sponsors

## 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 and Oyamel for tastings, plus Rasika, Astro Donuts and Fried Chicken and one of DC's most amazing bakeries Bread Furst. Another tour will include Knead Restaurants Mi Vida and The Grille at The Wharf and District Winery at Navy Yard. Maybe a visit to a Smithsonian Museum will happen.

Monday, June 27th; 6:30 pm - 9:30pm

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, videos and posts from this year's ICCA Immersions or our ICCA Summits go to [www.ICCAchefs.com](http://www.ICCAchefs.com)