

# International Corporate Chefs Association 20th Anniversary Summit

## Thompson Hotel • June 25 - 28, 2023



The 20th Annual ICCA Summit will feature experts who have extensive knowledge on very specific cuisines including Barbecue, Asian, Cured Meats, Traditional Spanish, Vegetarian, and of course TexMex and Latin. Celebrity Food Network stars Shota Nakajima and Eric Adjepong, plus 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. Best of all, the registration is free for all ICCA members for this historic event. All you need to do is register for free on our website, pay for your transportation, and three nights at the amazing new Thompson Hotel at the rate of \$199 per night. We look forward to seeing you and some surprise guests at this milestone for our association as we continue to bring our members the most innovative educational and networking events in our industry.



Kevin L. Ryan, CEO/Executive Director

### ICCA Summit Registration is Free Including Your Spouse Participation

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

**2:00 - 2:45 pm: Bret Thorn, Senior Food & Beverage Editor for Nation's Restaurant News:** As an award winning journalist who has been covering food and beverage trends in the foodservice industry for the past 24 years, Bret will share some of the lesser discussed trends that have emerged in recent years. As he commented, "because you already know about fried chicken sandwiches." His presentation will explore some highlights from smaller markets as well as out-of-the-way venues in larger ones.



Bret Thorn

**2:45 - 3:00 pm: Chef John Brand, Director of Culinary Endeavors for Silver Ventures:** His long career as a chef led to working in many major kitchens in the US including the famous Little Nell in Aspen before moving back to San Antonio for the second time as the Chef and Culinary Director at the Hotel Emma in the Pearl. His new role is director of culinary operations for Potluck Hospitality and the Hospitality Academy based at the Pearl. Chef Brand will discuss why San Antonio is one of only two US cities to be named a UNESCO City of Gastronomy before joining the panel discussion. The opening general session will help give you an overview of the culinary landscape in San Antonio and the surrounding cities that make this a very unique place to learn innovation for your menus.

**"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 - Solana Ballroom**  
**Sunday, June 25**

**3:00 - 4:00 pm: Panel Discussion with San Antonio's Most Prolific Innovators - Liz and Francisco Estrada** began Naco Mexican as a food truck that was all the craze in San Antonio, and since then opened their brick & mortar restaurant Naco 210. **Mike Behrend, Chef-Owner of Earth Burger**, a vegan fast food restaurant & **Green Vegetarian Cuisine**, a diner-style vegan/vegetarian restaurant opened in 2007. They will be joined by **2023 James Beard Best Chef Texas Semifinalist Nicola Blaque, chef-owner of Jerk Shack** and **Mi Roti** will be joined by John Brand, who will round out the panel and share innovation he sees every day at the variety of restaurants in The Pearl district.

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

**4:30 - 5:30 pm: Demo with one of San Antonio's Award-Winning Innovators Steve McHugh, Chef-Owner of Cured and Landrace** - McHugh was previously nominated four years in a row (2016-2019) for Best Chef-Southwest, making this his sixth nomination since opening Cured at the Pearl. He is one of only three chefs in Texas recognized as a Leader in the James Beard Foundation's Smart Catch Program and a proud member of the Food Policy Council of San Antonio. He was recently recognized by the International Fresh Produce Association as a winner of the 2022 Produce Excellence in Foodservice Award. As a leader in culinary sustainability, McHugh travels both nationally and internationally promoting San Antonio as one of only two US UNESCO Cities of Gastronomy.

**ICCA Summit Opening Reception - 5:30 - 7:30 pm in Cenote Pool Deck**

The 20th Anniversary ICCA Summit Opening Reception is where you will enjoy creative menu ideas that are customized for new menu developers during the entire ICCA Summit. Your spouse is invited to join you for these free activities including the receptions, the 20th Anniversary 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 San Antonio Series" compliments of our generous sponsors.



Toro Kitchen + Bar



**Monday, June 26th; 8:00 am - 9:00 am Breakfast - Solana Ballroom Foyer**

**Monday Morning General Session - Thompson Solana Ballroom**  
**Monday, June 26; 9:00 am - 12:15 pm**

**9:00 - 10:00 am: Kelly Dykhuizen, Sr. Dir. Customer Experience at Datassential**

The session will kick-off with Kelly's presentation of the 20 Year Trend Cycle dating back to the founding of ICCA in 2003. You will learn more about how far we have come since the inception of the ICCA through her presentation, plus a vision for new trends right around the corner; emerging global flavors, and the latest developments along the Menu Adoption Cycle. This session also covers ideas for successful menu innovation, drawing from the Datassential SCORES™ database and the thousands of ever-changing consumer preferences regarding menus.



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

**10:00 am - 10:45 am: Legislation in the Foodservice Industry - Hunt Shipman, Partner Cornerstone Government Affairs;** You will get a glimpse into the role our government is playing in regulat-



ing our industry and what's on the horizon. Hunt was Deputy Under-Secretary for Farm and Foreign Agricultural Services and served as the acting Deputy Under-Secretary for Marketing and Regulatory Programs at the USDA. Hunt was the Department of Agriculture's principal negotiator with Congress for past farm bills with one more in congress now. At Cornerstone, Hunt has used this experience to assist a variety of clients as they pursue their policy, regulatory and legislative goals with key members of various Congressional committees, the White House and executive branch agencies. You will learn what is on the horizon for regulation within our industry and what changes the presidential election next year could bring.

**ICCA Summit Morning Break - 10:45 - 11:15 am in Solana Ballroom Foyer**

**11:15 - 12:15 pm: Jose Ralat, Author and Texas Monthly Taco Editor is known as "The Taco Guru";**



Jose Ralat

This acclaimed historian on the history of tacos wrote the book, *American Tacos; A History and Guide*, and won a James Beard Award for his Texas Monthly Tex-Mexplainer column. He also writes for *Eater*, *Dallas Observer* and *D Magazine*. He will share his unique knowledge of his travels and search for the secrets behind the best restaurants in Texas, Mexico and around the nation.

**12:15 - 1:45 pm 20th Anniversary ICCA Summit Lunch - Tacos Around the World**

**Monday Afternoon General Session, June 26th; 1:45 - 5:30 pm**

**1:45 - 2:45 pm: Celebrity Chef Eric Adjepong Demo & Tasting:** Eric Adjepong, is a first-generation Ghanaian-American born in New York City who now resides in Washington, DC. He graduated with multiple degrees in culinary and nutrition before working at Michelin Star restaurants in New York. He is a fierce competitor on Tournament of Champions, Top Chef and is the host of Alex versus America. He is a public health nutrition professional and a passionate promoter of the traditional flavors and cooking techniques from West Africa that has shaped the cuisines of the Caribbean and North and South America.



**2:45 am - 3:45 pm: Elizabeth Johnson, chef-owner of Pharm Table**, a unique restaurant based on an Apothecary Kitchen using globally-inspired dishes that are health-conscience. Johnson's extensive studies and travels have culminated in a dream to bring the best healthy global food practices to plate, bowl and cup with her lifelong passion for the cuisines of the Americas. The James Beard Foundation referred to Johnson as a "Food is Medicine guru," and she considers the name Pharm Table a synonym for culinary medicine.

**ICCA Summit Afternoon Break - 3:45 - 4:15 pm in Solana Ballroom Foyer**

**4:15 - 5:30 pm: Demo & Tasting with Celebrity Chef Shota Nakajima, Chef Owner of Taku and Kobo in Seattle;** As a competitor on Tournament of Champions, GGG and Beat Bobby Flay, and he actually beat him, Chef Nakajima is proving he is one of the most creative chefs in the country. As one of the nation's leading young chefs, he will discuss his trek to learn from the best chefs in Japan, his birth country, to immediate success in his Seattle Based restaurants Taku, known for his Karaage Twice Fried Chicken and now Kobo, a Japanese influenced Detroit-style pizza restaurant.



Shota Nakajima

**ICCA Summit Reception - 5:30 - 7:30 pm in Thompson TMD Rooftop followed by "Dine Around San Antonio Series" where you enjoy dining at the numerous award winning restaurants compliments of our sponsors**



**Tuesday, June 27th ICCA Culinary Road Trips & ICCA 20th Anniversary Dinner are also complimentary for your spouse as we explore the history and creativity of the culinary scene in Texas**

**Tuesday, June 27th; 8:00 - 9:00 am - Breakfast in the Solana Ballroom Foyer**

**9:00 am - 5:00 pm - 20th Anniversary ICCA Culinary Road Trips - Explore Traditional BBQ, Latin and Ethnic Trends**

The 20th Anniversary ICCA Culinary Road Trips will prove to be the most innovative Summit activities, highlighting the best Texas has to offer. This year's ICCA Culinary Road Trips will be taking you on a global culinary journey through the diverse landscape of Texas with some of the hottest restaurants and most creative chefs in the region. Who wouldn't want to spend an afternoon exploring 100 year old legendary BBQ restaurants, or the creative innovators of modern TexMex? The CIA San Antonio will offer an historical educational program on Latin cuisine and award winning chefs will share their successful new menu ideas while beverage experts showcase the creative new mixology talent in SA.

**Tuesday, June 27th; 6:30 pm - 9:30pm**

**20th Anniversary ICCA Dinner @ Biga on the Banks**

The Annual ICCA Dinner is the finale for the 20th Anniversary ICCA Summit and this event is extra special with Chef Bruce Auden leading the team in the kitchen. He has won numerous awards including being nominated for The James Beard Best Chef Southwest seven times. He has been recognized, as well as his restaurants, as the one who put San Antonio's dining reputation on the map. Texas Monthly, Gourmet and Zagat have rated Biga on the Banks as the best restaurant numerous times. We will enjoy the creativity of his amazing team with appetizers as you look over the famous San Antonio Riverwalk before dinner and after dinner cocktails.

**Wednesday, June 28th; 7:00 - 9:00 am: Breakfast with the ICCA & GCIA Board of Directors  
Thompson Hotel Riverview Private Dining Room**

The ICCA Board of Directors also invites you to join them for breakfast Wednesday morning with our sister association's GCIA Board of Directors as you get ready to depart or chose to spend the day in San Antonio exploring the amazing history of this city.

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**To register for the free 20th Anniversary ICCA Summit and make your room reservation go to [www.ICCAchefs.com](http://www.ICCAchefs.com), plus you can see information on our upcoming ICCA Immersion in Asheville and monthly webinars**