

The Chocolate Conservatory

October 11 – 12, 2018
Harvard University

We are grateful for the material support of the following organizations:



Department of African and African American Studies






HARVARD UNIVERSITY
CENTER FOR AFRICAN STUDIES



DAVID ROCKEFELLER CENTER
FOR LATIN AMERICAN STUDIES

chocolateinstitute.org

   @chocoinstitute

Thursday, October 11 8:30 am – 6:30 pm

8:30	Meet and greet	CGIS South Concourse
9:30	Sensory kick-off <ul style="list-style-type: none">Chloé Doutre Roussel, Chloé ChocolatKarine Guillemette, Concordia University, Miss Choco	
10:00	Expert lecture: Impact and transparency <ul style="list-style-type: none">Dr. Amanda Berlan, De Montfort UniversityDr. Summer Allen, International Food Policy Research Institute	
11:15	Recess	CGIS South Tsai Auditorium
11:30	Expert panel: Impact and business practice in specialty cacao <ul style="list-style-type: none">Abel Fernandez, ConacadoDr. Erica Caple James, MITJesse Last, Taza ChocolateDr. Kristy Leissle, Twin & Twin Trading, University of WashingtonHeriberto Paredes Ureña, Zorzal CacaoEmily Stone, Uncommon Cacao	
1:15	Lunch	CGIS South Concourse
2:15	Workshops: Collaborative transparency reporting	Emerson 105
4:15	Recess	
4:30	Day 1 summary	
5:00	Expert panel and tasting: The specialty beverage industry <ul style="list-style-type: none">José López Ganem, Fine Cacao and Chocolate InstituteChristie Dufault, Culinary Institute of AmericaDouglass Miller, Cornell University, School of Hotel AdministrationLauren Friel, Rebel Rebel	Emerson 210

Friday, October 12 8:30 am – 6:30 pm

8:30	Networking	CGIS South Concourse
9:30	Sensory kick-off Stephen Durfee, Culinary Institute of America	
10:00	Expert lecture: Defining the specialty market <ul style="list-style-type: none">Dr. Carla D. Martin, Fine Cacao and Chocolate Institute, Harvard UniversityDr. Elisa Montiel Welti, Bonnat Chocolatier	
11:15	Recess	
11:30	Expert panel: Defining and practicing specialty craftsmanship <ul style="list-style-type: none">NutRada Kunavivattananon, BluekoffKyra James, Boston Center for Adult EducationMichael Laiskonis, Institute of Culinary EducationDr. Marie-Catherine Paquier, European Business School – ParisDr. Liz Thach MW, Sonoma State University Wine Business InstituteAdriana Villanueva, InConexus	CGIS South Tsai Auditorium
1:15	Lunch	CGIS South Concourse
2:15	Workshop: Collaborative industry definitions	Sever 102, 103, 113
4:15	Recess	
4:30	Expert panel and tasting: The path of craftsmanship <ul style="list-style-type: none">Michael Laiskonis, Institute of Culinary EducationLisa Vega, Dandelion Chocolate	Sever 113
5:30	Closing remarks and social mixer	

