The Culinary Institute of America Announces Lineup For
"Conversations at Copia" Monthly Event Series In Napa

The CIA at Copia, The Culinary Institute of America's newest venture in downtown Napa, will present **Innovation: Technology and Taste**, as the third event in their series **Conversations at Copia**, March 3-4, 2018.

Through live panels, film, art, dialogue, and tasting food and beverage, the monthly **Conversations at Copia** series aims to teach attendees about our food system, how to get involved, and how it affects us.

During Innovation: Technology and Taste, distinguished chefs, authors, and food pioneers will explore the nexus of technology and taste and how it influences the way we purchase, prepare, and enjoy food and beverages. The highlight of the weekend will take place Saturday evening during the Technology and Taste conversation and walk-around reception, where guests will have the opportunity to **mingle with the presenters and chefs** while sampling the difference between grass-fed beef and plant-based protein burgers.

Saturday evening presenters include Impossible Foods Principal Scientist, Celeste Holz-Schietinger; Executive Chef of Public Programs at CIA, Sandy Sauter; owner and Executive Chef of KronnerBurger, Chris Kronner; Culinary Director of Gott's Roadside, Jennifer Rebman; Founder and President of Imagine Food IG, Maxime Bilet; Cofounder and Culinary Director of Hestan Smart Cooking, Philip Tessier; Executive Chef and Founder of FirstChop, Marc Rasic; and Owner of Markegard Family Grass-Fed, Doniga Markegard; with *Ingredient* author, Ali Bouzari as moderator.

Additional activities throughout the weekend include a free screening of Michael Pollans's *In Defense of Food*, a course on "Time, Temperature, and Technology" with famed Chef Philip Tessier, a class on "Exploring Sous Vide" with Chef Marc Rasic, and a family-friendly class on ramen at home, and more.

Tickets will be sold separately for each of the weekend's events and classes. For a full list of events and to purchase tickets, click here. Future **Conversations at Copia** events include "Sustainable Seafood and Watershed" (April 7-8), "Terroir" (May 5-6), "A Plant Forward Lifestyle" (July 7-8), "Women! Trailblazers and the New Wave" (August 4-5), "Why We Eat What We Eat" (September 8-9), "Climate" (October 6-7), and "Heritage Breeds" (November 3-4).

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About the CIA:
Founded in 1946, The Culinary Institute of America is the world's premier culinary college. Dedicated to developing leaders in foodservice and hospitality, the independent, not-for-profit CIA offers bachelor's degrees in management, culinary arts, culinary science, and applied food studies, and associate degrees in either culinary arts or baking and pastry arts. The college also offers executive education through its Food Business School along with certificate programs and courses for professionals and enthusiasts. Its conferences, leadership initiatives, and consulting services have made the CIA the think tank of the food industry and its worldwide network of nearly 50,000 alumni includes innovators in every area of the food business. The CIA has locations in New York, California, Texas, and Singapore. For more information, visit www.ciachef.edu.

CIA at Copia
The CIA at Copia is the ultimate Napa Valley destination for experiencing the world of food, wine, art, and community. Presented by The Culinary Institute of America, Copia combines everything you love about the CIA – culinary expertise, gracious hospitality, and unforgettable flavors – all for you! Indulge your

passion for food and wine in one of our classes, taste your way around exclusive food festivals, dine on delicious local ingredients, explore curated art collections, or plan your next wine country event, all in one beautiful location in downtown Napa – the epicenter of food and wine. Whether you have just an hour or a lifetime, there's an experience at Copia waiting for you!

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