



## **Summary & PowerPoint**

# **The Future of Bread: Takeaways from the 2017 and 2018 International Symposium on Bread**

The Symposium (nicknamed "On the Rise") has featured 20 speakers during its first two years, all addressing the subject, The Future of Bread, from various angles. These presentations, similar to TED Talks, explore bread in its cultural, technical, commerce, historical, and scientific dimensions. In this presentation, Peter will aggregate and present the key ideas and themes that emerged from these two symposia in order to provide the audience with emerging themes, trends, and discoveries. Examples include: polycrop and local/regional planting and milling; "just-in time milling;" the concept of "craft to scale;" bread as a tool for healing, therapy, and community building via groups like "Bakers Without Borders" and the Bread Houses Network; bread a social signifier; debunking baking myths; new gluten-free technologies and the sprouted grain movement.

### **Learning Objectives**

- Trend awareness
- Next wave forecasting
- To provide context and connectedness for the current evolutionary phase in which the bread community currently finds itself

### **Presenter**

Peter Reinhart, Johnson & Wales University

### **Presentation Time**

Tuesday, February 26, 2019

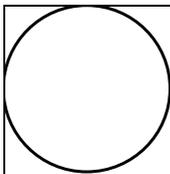
12:45 pm - 1:20 pm

### **Session**

Breakout 4



## **The Future of Bread: Key Takeaway's from the 2017 - 2018 *Johnson & Wales International Symposium on Bread***



- **Held at Johnson & Wales University, Charlotte, NC, May 22-23, 2017 and April 26-28, 2018**
- ***“Presented by Puratos”* (Platinum Sponsor)**
- **<https://www.youtube.com/watch?v=8QbD7G8E2eI> (2017)**
- **<https://www.youtube.com/watch?v=ChgFJp3BnZE> (2018)**

## Program Schedule

### Monday, May 22

<b>7:30-8:30 AM</b>	Registration & Breakfast (Stoke)
<b>9:00 AM</b>	Opening Remarks
<b>9:15 AM</b>	Stefan Cappelle, <i>The Future of Bread Lies in its Past</i>
<b>10:00 AM</b>	William Rubel, <i>Bread: A Short History that Separates the Wheat from the Chaff</i>
<b>10:45-11:30 AM</b>	Break, with Chef Shai Fargone demo on the Big Green Egg
<b>11:45 AM</b>	Wolfgang Mock, <i>Home Milling—the Future for Local Grains, Millers, and Producers</i>
<b>12:30 PM</b>	Lunch (Blake Hartwick, Bonterra)
<b>2:00 PM</b>	Francisco Migoya, <i>Insights from Modernist Bread—Shaping the Future of Bread through Science</i>
<b>2:45 PM</b>	Michael Kalanty, <i>Savoring the Flavors of Bread</i>
<b>3:30 PM</b>	Q&A Panel
<b>4:00-5:30 PM</b>	Social with Beer & Bread Tasting, featuring

## Program Schedule

### Tuesday, May 23

<b>7:30-8:30 AM</b>	Breakfast (Nellie's Southern Kitchen)
<b>9:00 AM</b>	Day Two Welcome
<b>9:15 AM</b>	Chad Robertson and JD McLelland, <i>A Conversation with Chad Robertson—the Vision Behind the Creation of Tartine Manufactory</i>
<b>10:00 AM</b>	Glenn Roberts, <i>Perfect Acre, Perfect Bread</i>
<b>10:45 AM</b>	Break
<b>11:15 AM</b>	Dr. Nadezhda Savova-Grigorova and Stefan Grigorova, <i>The Bread Houses Network: Community Building, Therapy, and Social Entrepreneurship through Bread Making</i>
<b>12:00 PM</b>	Lunch (Showmars)
<b>1:30 PM</b>	Dr. Anne Madden, <i>New Microorganisms from Strange Places for Better Breads</i>
<b>2:15 PM</b>	Tom Gumpel, <i>Innovation, Compromise, and Real Life—Finding the Proper Balance in a Multi-Unit, Growing Company</i>

## Day One Thursday, April 26

<b>7:30- 8:30 AM</b>	Breakfast provided by Stoke (Charlotte Marriott)
<b>9 AM</b>	Welcome to Day One
<b>9:15 AM</b>	Nathan Myhrvold, <i>Rethinking Bread: Lessons Learned from "Modernist Bread"</i>
<b>10 AM</b>	Break
<b>10:15 AM</b>	Eric Pallant, <i>Why 6000 Years of Sourdough History Matters Today</i>
<b>11 AM</b>	Break
<b>11:30 AM</b>	Jennifer Lapidus, <i>Baker at the Helm</i>
<b>12:15 PM</b>	Lunch provided by WP (Wolfgang Puck)
<b>2 PM</b>	Peggy Sutton, Joe and Caroline Lindley, <i>A New Bread Has Sprouted: Baking with Sprouted Grains, the Next Hundred Years</i>
<b>2:45 PM</b>	Break
<b>3 PM</b>	Darrell Varga, <i>Fields of Wheat to the Screen of Dreams: Bread in Art and Cinema</i>
<b>4-5:30 PM</b>	Social: Bread, Cheese and Beer Tasting

## Day Two Friday, April 27

<b>7:30-8:30 AM</b>	Breakfast provided by 300 East
<b>9 AM</b>	Welcome to Day Two
<b>9:15 AM</b>	Karl De Smedt, <i>Sourdough: The Future of Bread Lies in its Past</i>
<b>10 AM</b>	Break
<b>10:15 AM</b>	E.A. McKenney, <i>Citizen Science Leavens Research</i>
<b>11 AM</b>	Break
<b>11:30 AM</b>	Alexandra Zeitz, <i>Applying Traditional</i>
<b>12:00 PM</b>	<b>Big Green Egg</b>
<b>1:30 PM</b>	Lunch provided by YAFO Kitchen (Marcus Mariathas)
<b>2 PM</b>	<i>From Craft to Scale: Replicating Artisan Quality While Baking for the Masses</i>
<b>2:45 PM</b>	Stanley Ginsberg, <i>Overcoming Rye's Challenges</i>
<b>3:30 PM</b>	Final Q&A and Closing Remarks
<b>4 PM</b>	End of Symposium

**Note: The hands-on workshops on Day Three begin at 9 AM in labs 254 and 255, for those who are registered. They will end at 3 PM.**

## Emerging Themes

- *The future of bread lies in it's past* (In both sourdough and grains)
- Microbiology and “Citizen Science”
- “Just in time” milling
- Bread as a societal, cultural, and historical signifier
- Innovation (Technology and Wellness)
- The farmer/miller/baker coalition

## Sourdough Into The Future

- Puratos Sourdough Library
- North Carolina State University “Citizen Science” and the Rob Dunn lab
- Opportunity Areas; Impacts the “gluten and digestibility issue” (research ongoing)
  - Flavor Development
  - Overlaps with Wellness

# Grain

- **New grain and seed development, polycrop, ancient and landrace grains**
- **Regionally specific seed development**
- **Ancient and landrace recovery programs**
- **Reemergence of Rye**
- **Polycrop (the word of the year!)**

## Future Symposium Plans

- **More “application” via hands-on workshop intensives**
- **Increase focus on “*Good Bread is Good for You/Wellness*” (pre-biotic and microbiome emphasis)**
- **Increase focus on future technologies**

# Links

<https://www.youtube.com/watch?v=0a-BWUDhhVs> anne Madden

<https://www.youtube.com/watch?v=-HfBkZ0x4GA> Steffan Cappelle

<https://www.youtube.com/watch?v=nzcrqN-y3Zs> Gleen Roberts

[https://www.youtube.com/watch?v=RewFoH\\_-HEo](https://www.youtube.com/watch?v=RewFoH_-HEo) Nadezhda

[https://www.youtube.com/watch?v=k1iR7\\_ILpMM](https://www.youtube.com/watch?v=k1iR7_ILpMM) Tom gumpel

<https://www.youtube.com/watch?v=dxYkTiZvQPM> Michael

<https://www.youtube.com/watch?v=H6gHo1sFlgQ> Wolfgang

<https://www.youtube.com/watch?v=sVPguaVTTBQ> Chad Robertson

<https://www.youtube.com/watch?v=4rlqTpRYo2E> Francisco

<https://www.youtube.com/watch?v=47wBBW2ITnI> William Rubel